

ESPRESSO COFFEE MACHINE

USER MANUAL

IMPORTANT INSTRUCTIONS AND OPERATING MANUAL



ITEM NO.: CM8054-BLACK

MODEL NO.: CM5400BA-UL

120V~ 60Hz 1350W

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

☺ Thank you for purchasing this product! If you have questions about the product such as missing parts, damaged products, product assembling and operation etc., please contact us via Amazon Message or customer service phone: 213-4467172 or 661-4358826.

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1. Important Safeguards

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

1. Read all instructions before using this machine.
2. Do not touch hot surfaces. Use handles or knobs.
3. Do not leave the machine unattended when in use.
4. Never use the espresso machine without water in the water tank.
5. To protect against electric shock, do not place or immerse cord, plugs, or machine in water or other liquid.
6. Before using, check the output voltage of the wall outlet should be correspond to the rated voltage marked on the machine's rating plate.
7. This machine is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any machine is used near children. Children should be supervised to ensure that they do not play with the machine. Keep the machine and its cord out of reach of children.
8. Unplug from outlet when either the machine or display clock (if provided) is not in use, and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the machine.
9. Do not operate any machine with a damaged cord or plug or after the machine malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return machine to an Authorized Service Center for examination, repair or adjustment.

1. Important Safeguards

10. The use of an accessory not recommended by the machine manufacturer for use with this machine may result in fire, electric shock or injury to persons.
11. Do not use outdoors or for commercial purposes.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Be careful not to get burned by the steam.
15. Do not touch the hot surface of the steam wand and filter holder when boiling directly. Use handle or knobs.
16. Relieve pressure through steam wand before removing portafilter.
17. Always attach plug to machine first, then plug cord into the wall outlet (for machines with detachable cords). To disconnect, turn any control to the off position, then remove plug from wall outlet.
18. To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the espresso machine.
19. Do not use machine for other than intended use. Misuse can cause injuries.

WARNING

Always properly engage the Group Head to the locking mechanism. Failure to do so may disengage the Group Head during the brew cycle and cause injuries.

20. Never remove the portafilter during the brewing operation as the machine is under pressure.

1. Important Safeguards

21. Models intended to be used with sealed capsules: Only use capsules intended for this machine. If the capsule does not fit, do not force the capsule into the machine.
22. Models with coffee grinders: Check hopper for presence of foreign objects before using.
23. Household Use Only.

For machines with service panels:

⚠ WARNING

TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

⚠ NOTE

SAVE THESE INSTRUCTION BOOKLET

For electronic instruction manual, please contact Gevi support team.

North American models with grounded plugs:



POLARIZED PLUG

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

1. Important Safeguards

POWER CORD INSTRUCTIONS:

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

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

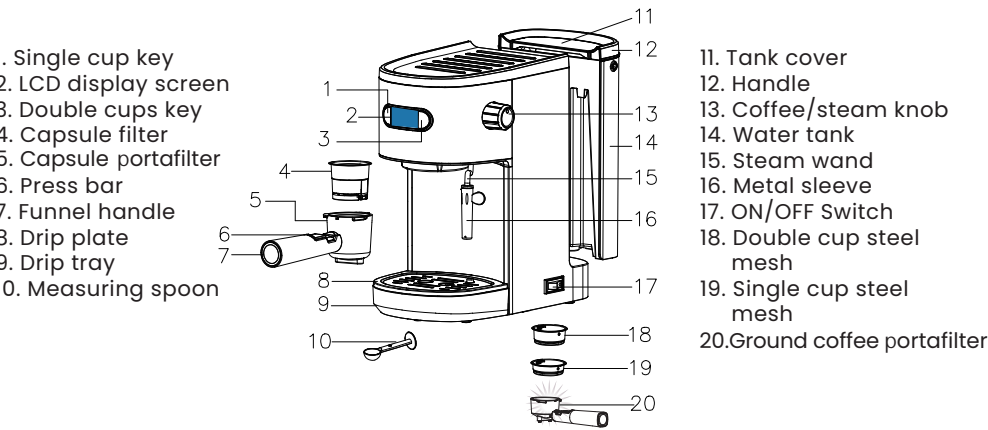
Do not pull, twist or otherwise abuse the power cord.

PRODUCT NOTICES

1. Place the machine on a hard, flat, level surface to avoid interruption of airflow underneath the espresso maker.
2. Do not operate the machine with an empty water tank.

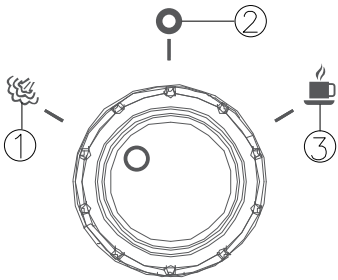
2. Know Your Machine

(Product may be subject to change without prior notice)

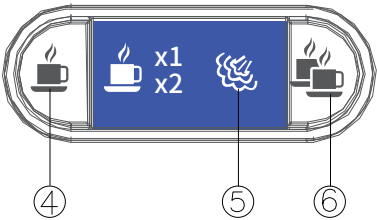


Accessories list:

No.	Name	quantity
1	Single cup steel mesh	1
2	Double cup steel mesh	1
3	Measuring spoon	1
4	Capsule portafilter	1
5	Capsule filter	1
6	Ground coffee portafilter	1



- 1. Steam function
- 2. Standby mode
- 3. Making coffee



- 4. Single cup
- 5. Steam function
- 6. Double cups

4. Before First Use

4.1 Remove Packaging

Ensure all packaging has been removed.

4.2 Position Machine

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

4.3 Wash & Dry Parts

Wash the parts listed below in warm water:

- Stainless Steel Single Cup Filter
- Stainless Steel Double Cup Filter
- Removable Water Tank
- Steam Wand Cleaning Pin
- Funnel
- Drip Tray
- Spoon & Tamper

Rinse & allow thorough air drying.

⚠ NOTE

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

4.4 Prime the Machine

⚠ IMPORTANT

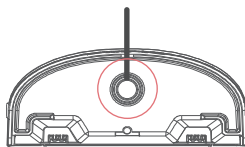
These priming steps must be completed prior to first use.

• Fill Water Tank

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

Step 2 - Extract the tank by pulling it upwards.

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



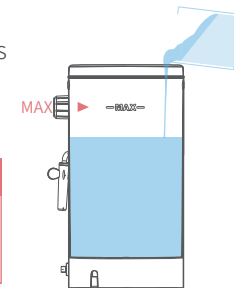
4. Before First Use

noise and affect the coffee flavor.

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

⚠ NOTE

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



• Power

Step 1 - Make sure the knob is in the "O" position.

Step 2 - Insert the Power Plug into a 120V AC power outlet & switch the power on.

Step 3 - Flip the ON/OFF Switch to the "—" position.

- Icons of the LCD display screen will flash white when the machine starts heating up.

- The icons on the LCD display screen are solid on when the machine is in the READY state.



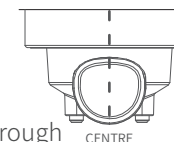
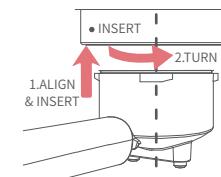
• Insert Portafilter

Step 1 - Align the marking dot on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.

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

Step 3 - Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.

Insert the portafilter into the group head from the "8" position, and you can fix them into coffee maker firmly through turn it anticlockwise until it is at the "☷" position..



⚠ IMPORTANT

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

4. Before First Use

• Cleaning

Clean the Group Head

Step 1 - Put a container under the Group Head.

Step 2 - Turn the knob to the coffee icon.

Step 3 - Press the double cup button, and water should start flowing from the group head. Allow some water to run through until the machine stops.

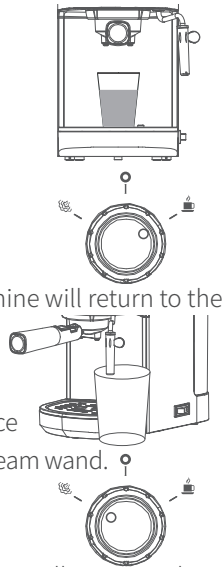
Step 4 - Turn the knob back to the “O” icon, and the machine will return to the READY state.

Clean the Steam Wand

Step 1 - Position the steam wand over the drip tray, or place a container with a minimum capacity of 100mL under the steam wand.

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

Step 3 - Turn the knob back to the “O” icon, and the machine will return to the READY state.



⚠ NOTE

If there is no water flowing out, please refer to Troubleshooting, page 39.

5. Espresso Making Guide

5.1 Tips for Making the Perfect Espresso

1 - Coffee Beans/Grinds

1 - All of the flavor comes from the beans, choose different kinds of roasts and beans according to the type of coffee you make.

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

3 - Fresh, quality coffee beans will give you the best possible extraction. Bad beans will not only affect your grinding results but also ruin your final coffee. There are many types of beans on the market. To ensure best grinding results, high quality beans are recommended.

4 - Old coffee beans, no matter what the grind setting is, will have a fast extraction and will produce an under extracted tasting espresso.

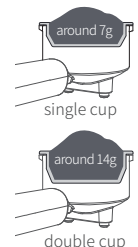
5 - Buy coffee grinds well-suited for espresso if you don't want grinding. When using pre-ground bagged grinds, try to dose in half the grinds then tamp & repeat again.

2 - Grind Size

The grind size will affect the rate of water flow through the coffee in the filter basket and the flavor of the espresso. To make good espresso, a fine grind is a must. Coarse coffee grinds can make the extraction too fast and lead to an under extraction. But also note don't use too fine grinds to avoid water blockage or overflow from the portafilter. After tamping, make sure wipe away any excess coffee grinds on the edges of the portafilter before installing it to the machine.

3 - Grind Dose

Add a proper amount of coffee grinds to the portafilter, the dose of the single cup is around 7 grams, and the double cup is around 14 grams but not past the MAX line.



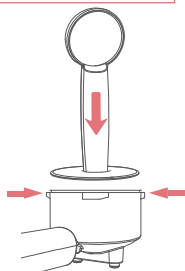
5. Espresso Making Guide

△ NOTE

- 1-A spoon of flat coffee grinds is approximately equal to 7g. Collect the coffee grinds with the spoon and shake it gently to make the surface flat, the amount of coffee grinds is around 7g. One spoon coffee grinds (7g) can make one cup of top-grade coffee, while two spoons (14g) are two cups of top-grade coffee.
- 2-Use the Single-cup Filter when brewing a single cup and the Double-cup Filter when brewing two cups or a stronger single cup or mug.
- 3-You may need to experiment with how much coffee is put into the filter or how long your grinder needs to run to achieve the correct dose.
- 4-Tap the portafilter several times to distribute the coffee grinds evenly in the filter basket.
- 5-It is normal for the correct dose of coffee grinds to appear overfilled in the filter before tamping.

4 - Tamping Force

Place the portafilter on a hard, horizontal table. Hold the portafilter in one hand and the tamper in another, and tamp down the coffee grinds firmly with pressure around 10-15kg but not too hard to avoid blockage, otherwise, water may overflow through the edges of the portafilter. The amount of pressure is not as important as the consistent pressure every time. After tamping, make sure to wipe away any excess coffee grinds on the edges of the portafilter before installing it into the group head.



△ NOTE

- 1-Isolating changes to grind size & tamping force will assist in producing a consistent taste every time.
- 2-After tamping make sure wipe away any excess coffee grinds on the edges of the portafilter before installing it to the machine.
- 3-If the coffee grinds exceed the MAX line after being tamped, you can continue to tamp. If the grinds are too firm to tamp down, take some grinds out and then re-tamp.

5 - Water Temperature

Before brewing, make sure the knob is in the "O" position and the temperature is suitable, at this point, the cup and steam icons will be solid on the screen.

5. Espresso Making Guide

Take note of the below 2 cases of misoperation:

CASE 1 - Low Temperature

The machine is just turned on and in the process of pre-heating, icons of the LCD display screen will flash, so it has not reached a suitable temperature for brewing coffee. Before brewing coffee, make sure the pre-heating process has finished, at this point, the cup and steam icons will be solid on the screen.

CASE 2 - High Temperature

The suitable temperature for brewing coffee is around 92 degrees Celsius (198 degrees Fahrenheit). If you accidentally turn the knob to the steam icon or immediately brew coffee after steaming, the temperature will be too high, and it is not suitable for brewing coffee.

What to do ?

a - If you accidentally turn the knob to the steam icon, return the knob to the "O" position, and the pressure relief hole will make a loud "CiCi" noise with some steam coming out from the drip tray, wait to cool down to an appropriate temperature for coffee, at this point, the cup and steam icons will be solid on, then turn the knob to the coffee icon, press the button of the cup volume to brew coffee.

b - If the machine just finished steaming, do not brew coffee immediately. Make sure to return the knob to the "O" position, you can follow the above for cooling down the machine till to the suitable temperature and then brew coffee, otherwise, the machine will release high-temperature water from the group head and cause the coffee to be burnt.

6 - Cups

If for 2 shots with 1 cup, it is recommended that the capacity of the cup is about 100ML. While for 2 shots with 2 cups or 1 shot with 1 cup, it is recommended that each cup is about 50ML. The cups without pre-heating or too large will make the temperature of the espresso drop quickly, resulting in a poor flavor.

5. Espresso Making Guide

Single-shot Mode & Double-shot Mode

Press either the single cup button or the double cup button to extract espresso at the preset volume. The extraction will start using the low-pressure pre-infusion. The machine will stop after the preset volume has been extracted.

⚠ NOTE

- 1-The amount of espresso extracted in the cup will vary depending on your grind size and grind dose settings.
- 2-If you want to end brewing in single-shot mode/double-shot mode, press the corresponding button.

5. Espresso Making Guide

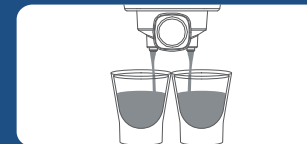
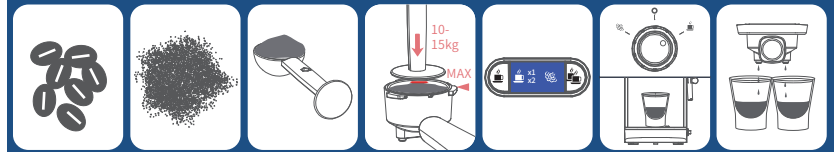
7 - Extraction Guide



Correct Extraction

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

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



Watery Extraction

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

Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
	Use Light or too Dark Roasts.	Too Coarse	Too Little	Too Light	Too High Temp	Without Preheating and not suitable size	Too Much
What to Do	Medium or Dark Roasts	Adjust to a Finer Grind Size.	Add More Ground Coffee.	Increase Tamping Force.	Cool the machine until the icons are solid on.	Preheat and Change to a Smaller Cup.	Brew Less Coffee.

5. Espresso Making Guide



Over Extraction

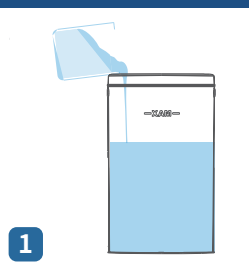
- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Tastes bitter and burnt

Possible Causes	Roast Degree	Grind Size	Grind Dose	Tamping Force	Water Temp	Cups	Shot Volume
	Use Light or too Dark Roasts.	Too Fine	Too Much	Too Heavy	Too High Temp	Without Preheating and not suitable size	Too Little
What to Do	Medium or Dark Roasts	Adjust to a Coarser Grind Size	Add Less Ground Coffee.	Reduce Tamping Force.	Cool the machine until the icons are solid on.	Preheat and Change to a Bigger Cup.	Brew More Coffee.

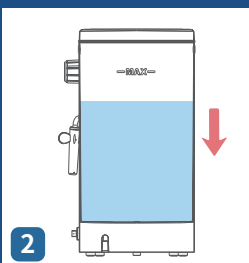
NOTE

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

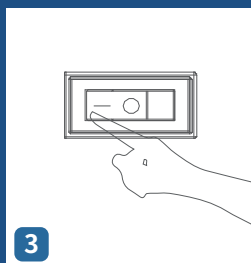
5.2 Operation



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



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



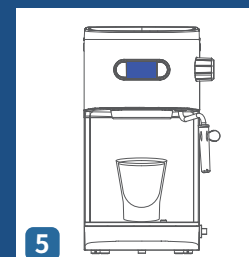
3 Insert the Power Plug into a 120V AC power outlet & switch the power on. Flip the ON/OFF Switch to the "ON" position. Icons of the LCD display screen will flash white = heating up.

5. Espresso Making Guide



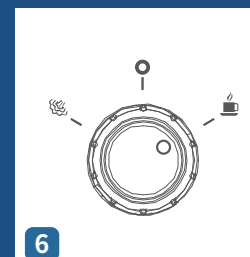
4

The icons are solid on = the espresso machine is ready for use.



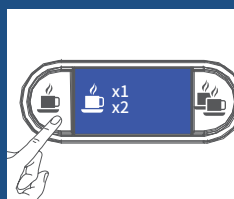
5

Put a cup under the group head.



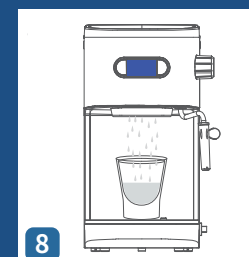
6

Turn the knob to the coffee icon.



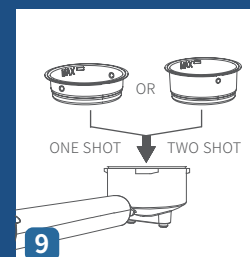
7

Press the single cup button.



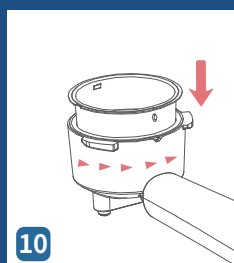
8

Water starts to flow from the group head to preheat the cup until the machine stops.



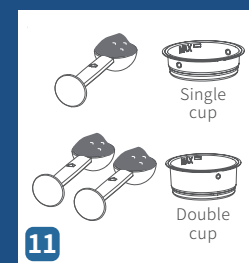
9

Place a filter into the portafilter. Select either the single-cup filter, or the double-cup filter.



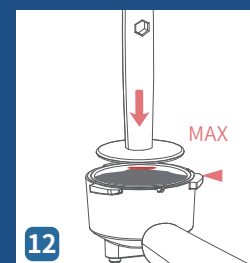
10

Align the marking dot on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.



11

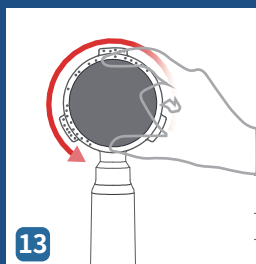
Dose the filter with coffee grinds.
- One spoon of fine grinds for the Single cup filter.
- Two spoons of fine grinds for the double cup filter.



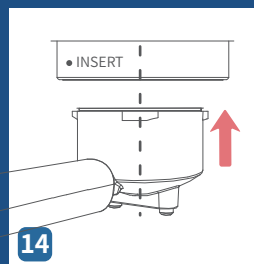
12

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

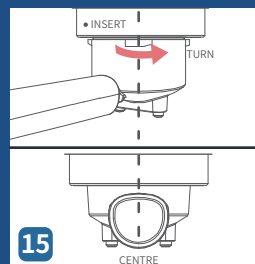
5. Espresso Making Guide



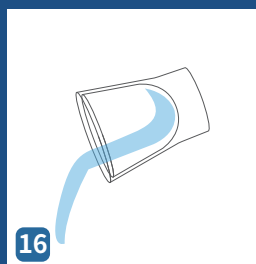
13 Wipe away any excess grinds to clear the edges of the portafilter.



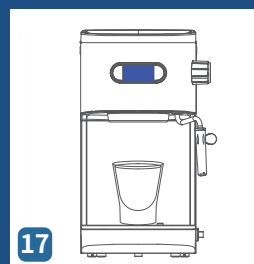
14 Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.



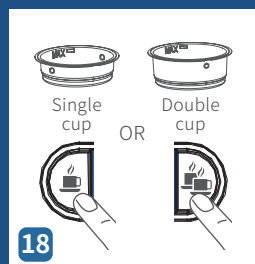
15 Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



16 Empty the cup.



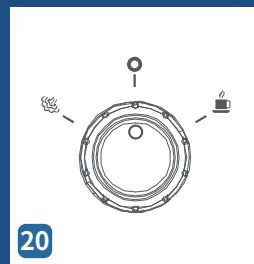
17 Position the container on the drip tray. Remove the drip tray cover if the cup is too tall.



18 Press either the single cup button or the double cup button.



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



20 Turn the knob back to the "O" icon.

5. Espresso Making Guide

NOTE

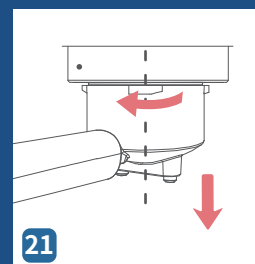
1-When the water tank is pulled up, the water will flow out from the outlet at the bottom of the water tank as it is a movable part. If you have pulled up several times and have not wipe the water immediately, it will accumulate more and more and run to the bottom of the machine, maybe will leave the table full of water. It's not leaking.

2-When the machine starts to work, there will be some noise from the machine as it is pumping water under high pressure.

3-If the water runs out midway, refill the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.

4-Do not remove the portafilter when it is in use to avoid scalding.

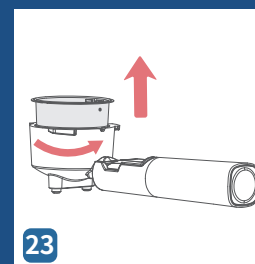
5-If the portafilter is not installed in place during brewing, turn off the ON/OFF Switch to stop the brewing, and then wait for 20 seconds before detaching the portafilter.



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

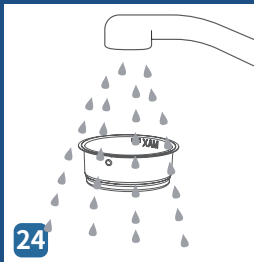


22 Discard the coffee puck in the portafilter.

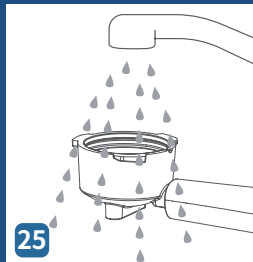


23 Align the marking dot on the filter with the groove on the portafilter and remove the filter from the portafilter.

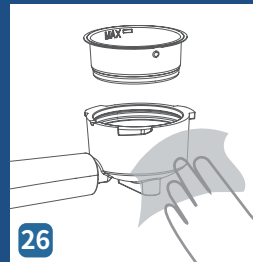
5. Espresso Making Guide



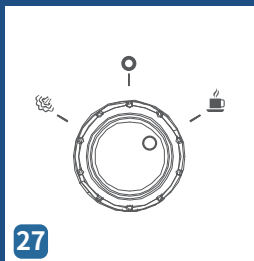
24 Rinsing the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.



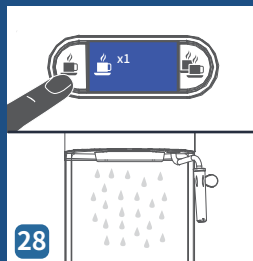
25 Rinsing the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



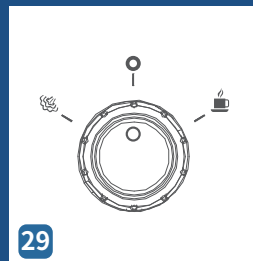
26 Use a clean cloth to wipe the filter and portafilter dry.



27 Turn the knob to the coffee icon.



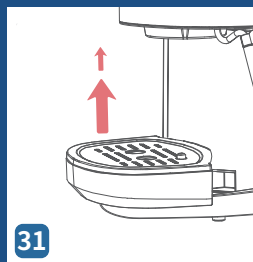
28 Press the single cup button to dispense water once to clean the coffee grounds around the group head.



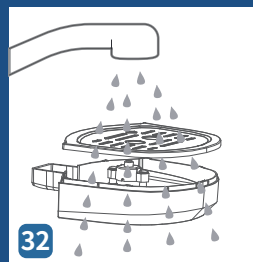
29 Turn the knob back to the "O" icon.



30 Use a clean cloth to wipe the coffee grinds left on the group head.

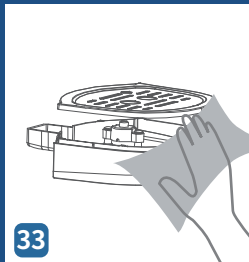


31 Remove the drip tray and pour away the water.

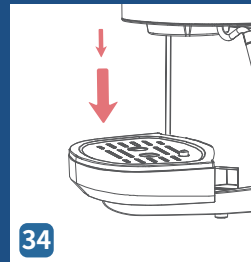


32 Rinse the drip tray and its cover with clean water.

5. Espresso Making Guide



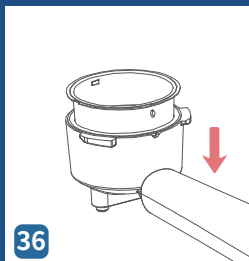
33 Wipe the drip tray with a clean cloth.



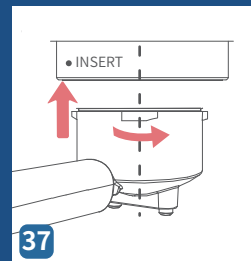
34 Put it back.



35 Wipe down the machine with a clean cloth.



36 Align the marking dot on the filter with the groove on the portafilter and put it back to the portafilter.



37 Install the portafilter onto the machine for next use.

6. Milk Frothing Guide

6.1 Brief Introduction

Milk frothing is the steaming of milk.

Key Elements of Frothed Milk

The steam only heats the milk. The milk also needs to be aerated (add air) to create the micro-foam, and needs to be blended well together. Milk that has been frothed correctly has been heated to between 140-149°F, and has a thick, rich micro-foam with a silky sheen. It's all about the temperature, positioning of the steam wand and when you move the milk foam cup.

6. Milk Frothing Guide

6.2 Tips for Milk Frothing

Make sure to make milk foam according to the following 6 requirements:

1-Milk variety

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

2-Milk temperature

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

3-Milk volume

Use about 100mL of milk

4-Milk foam cup

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

5-Water temperature

When the knob in the “O” icon, The icons on the LCD display screen are fixed, which indicates that the heating is completed.

6-Use the correct method to froth milk

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

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

Step 3 - The steam wand outlet is at 3 o'clock, and the milk just soaks to the 2mm-4mm position of the steam wand outlet, never over the small air vent, otherwise, poor milk foam will result.

Step 4 - The position of the left hand is fixed, and the right hand turns the knob to the steam icon to start frothing the milk.

6. Milk Frothing Guide

⚠ NOTE

Frothing makes a smooth hissing sound.

Step 5 - Check that the milk is swirling.

Step 6 - As the milk level rises, lower the milk foam cup to keep the steam wand outlet below the surface.

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

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

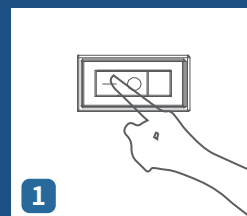
Step 9 - Turn the knob back to the "O" icon.

Step 10 - Use a damp cloth to move the position of the steam wand so as to avoid scalding due to the high temperature of the steam wand.

Step 11 - Remove the milk foam cup away from the steam wand.

6. Milk Frothing Guide

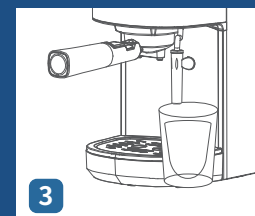
6.3 Operation



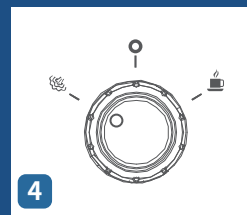
1
Insert the power plug into a 120 V AC power outlet & switch the power on. Press the ON/OFF Switch to the "—" position. Icons of the LCD display screen will flash white = heating up.



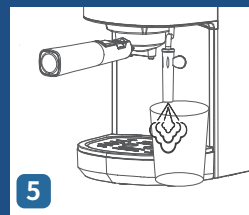
2
The icons are solid on = the espresso machine is ready for use.



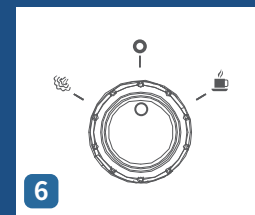
3
Place a cup on the countertop and position the steam wand.



4
Turn the knob to the steam icon.



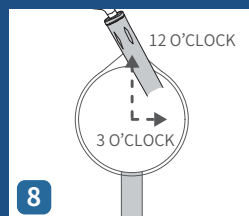
5
Release some steam out from the steam wand before performing milk frothing.



6
Turn the knob back to the "O" icon.



7
Hold the position below the tip of the milk foam cup and the bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand.

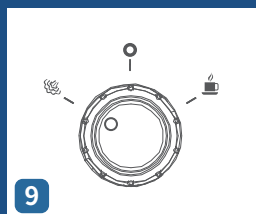


8
The steam wand arm is at 12 o'clock. The steam wand outlet is at 3 o'clock. The milk is just soaked to the 2mm position of the steam wand outlet.

⚠ TIPS

Never over the small air vent, otherwise, poor milk foam will result.

6. Milk Frothing Guide



9

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



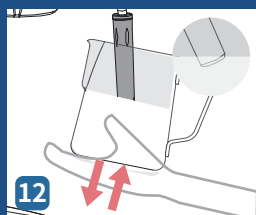
10

Frothing makes a smooth hissing sound.



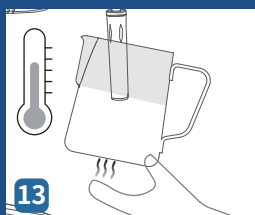
11

Check if the milk is swirling.



12

As the milk level rises, lower the milk foam cup to keep the steamwand outlet below the surface. When the desired microfoam is reached, submerge the steam wand halfway.

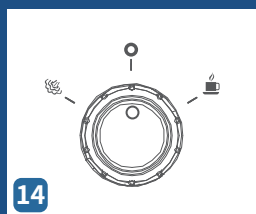


13

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

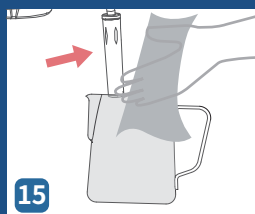
⚠ TIPS

After the milk foam cup base is too hot to touch for 3 sec, the milk frothing is finished. If you need more milk froth, you can continue to froth or stop according to your needs.



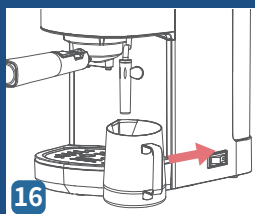
14

Turn the knob back to the "O" icon.



15

Use a damp cloth to move the position of the steam wand so as to avoid scalding due to the high temperature of the steam wand.



16

Remove the milk foam cup away from the steam wand.

6. Milk Frothing Guide



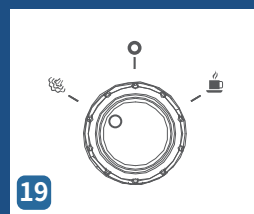
17

Wrap the steam wand cover with a damp cloth, remove it and put it aside.



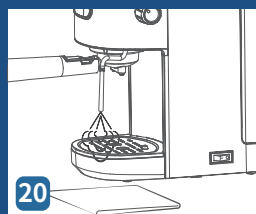
18

place the cloth under the steam outlet.



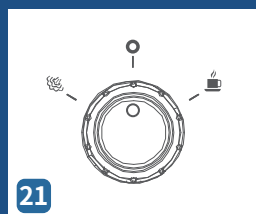
19

Turn the knob to the steam icon.



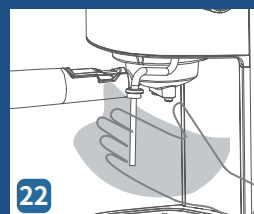
20

Release the steam for 60 seconds to flush away the milk stains in the steam wand outlet.



21

Turn the knob back to the "O" icon



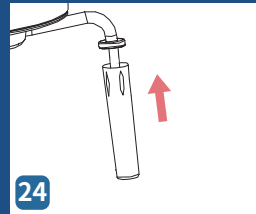
22

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



23

Rinse the milk stains on the steam wand cover with clean water.



24

Put the steam wand cover back onto the steam wand.

7. Other Functions

7.1 Water Shortage Guide

- During the brew, if the water tank is out of water, the icons of the LCD display screen will flash simultaneously and the machine will automatically stop brewing.

7. Other Functions

- Press any button to return the machine to the READY state. Then refill the water tank with clean water immediately.



7.2 High-temperature Alarm Guide

- If you accidentally turn the knob to the steam icon or the machine just finished steaming, the temperature will be too high, and it is not suitable for brewing coffee, there will be a high-temperature alarm if turn the knob back to the "O" icon, at this point, the icons of the LCD display screen will flash alternately.

- The machine will relieve the pressure automatically, the pressure relief hole will make a loud noise when some steam coming out from the drip tray.

- Wait for a while and make coffee when the icons are solid on.



7.3 Pre-infusion Function

Applies low water pressure at the start of the extraction to gently expand grinds for an even extraction for a richer flavored espresso.

7.4 Descaling Warning Guide

1 - In daily use, limescale gradually builds up inside the machine's water pipes and heaters where water flows through. This machine can brew coffee or froth milk independently and these 2 functions with independent water pipes, hence each time either brewing coffee or frothing milk will be considered as one count of use.

2 - We suggest descaling the machine when the machine reaches a certain count of use. The number "500" mentioned below is the total count of use that includes both coffee brewing and milk frothing.

After the machine has cumulatively worked for 500 cycles, a descaling warning will be shown when the knob is in the "O" icon position. At that moment, the icons of the LCD display screen will flash simultaneously about 5 times, then the "X1" and "X2" icons will flash alternately. The Descaling Cycle can be canceled at any point by pressing any button. But the descaling warning will be shown every time after canceling the descaling warning as the machine hasn't finished the descaling yet. To finish descaling, refer to "8. Cleaning & Maintenance", page 29.

8. Cleaning & Maintenance

The lack of maintenance of the machine would not only affect your coffee taste but also lower the performance or even shorten the lifespan of your machine. To make sure your machine operates efficiently, it is necessary to descale the machine periodically. We recommend descaling your espresso machine every 2 weeks or 100 cycles, although this period will depend on the hardness of water and frequency of use.

8.1 Cleaning & Maintenance - Brewer

Before Use

- 1 - Please make sure that the rubber plug of the water outlet of the water tank is removed;
- 2 - It is recommended to use pure water;
- 3 - Please fill enough water in advance but not exceed the MAX line of the water tank, and do not add too little water, otherwise when the water runs out the water pump will make a loud noise and affect the coffee flavor.
- 4 - Ensure that coffee is made according to the 7 requirements, refer to "5.2 Tips for Making the Perfect Espresso", page 10.

In Use

- 1 - If the water runs out midway, refill

the water tank. To ensure the best flavor of the coffee, discard the used coffee grinds, and restart brewing with fresh coffee grinds.

2 - Do not remove the portafilter when it is in use to avoid scalding.

3 - If the portafilter is not installed in place during brewing, turn off the ON/OFF Switch to stop the brewing, and then wait for 20 seconds before detaching the portafilter.

After Use

After Each Brew

Make sure to clean the ground coffee from the group head after each use, as some older coffee grinds may be sitting inside your machine and will affect the quality of your next batch. For operation guide, refer to page 15, in section "5.3 Operation".

After 100 Uses or Descaling Warning Shows Up

After the machine has cumulatively worked for 500 cycles, a descaling warning will be shown when the knob is in the "O" icon. At that moment, the icons of the LCD display screen will flash simultaneously about 5 times, then the "X1" and "X2" icons will flash alternately. The Descaling Cycle can be canceled at any point by pressing any button.

8. Cleaning & Maintenance



Descaling Solution

You have 3 options:

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

or

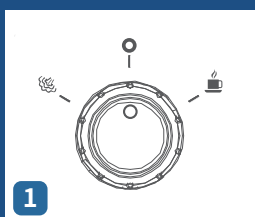
b. Liquid descaler.

or

c. White vinegar & warm water.

You can also use powder descalers or others to clean your machine as you like. For specific cleaning methods, please refer to the instructions provided by your descaler provider.

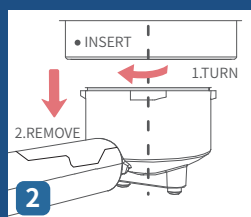
Descaling Cycle



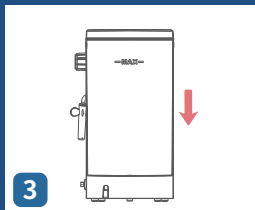
1 Make sure the knob in the "O" position.

NOTE

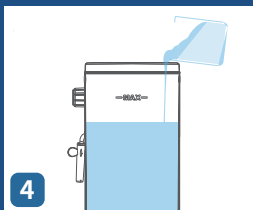
It's normal that water and steam simultaneously enter the drip tray to make a sound of pressure relief.



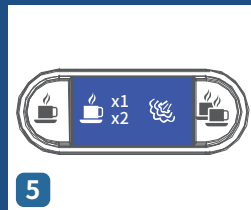
2 Wait 20 seconds to let the machine relieve the pressure then twist the portafilter out of the machine clockwise to avoid coffee grinds in the portafilter splashing and collapsing, and accompanied by a "bang" sound.



3 Pour out the remaining water in the water tank. Then 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.

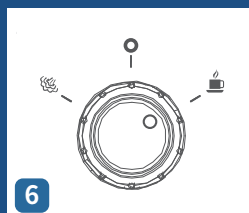


4 Fill the water tank with water to the MAX marking that is 1100mL, and then add 28 grams of the descaling agent into the water tank, then mix them evenly.

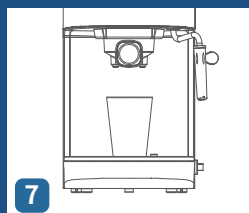


5 The icons are solid on = the espresso machine is ready for use.

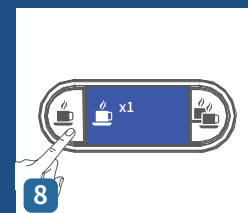
8. Cleaning & Maintenance



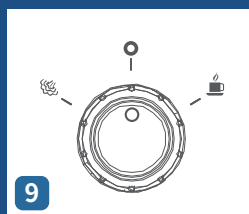
6 Turn the knob to the coffee icon.



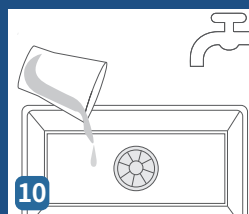
7 Put a container under the group head.



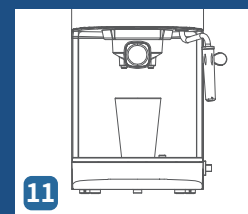
8 Press the single cup button to dispense some descaling solution.



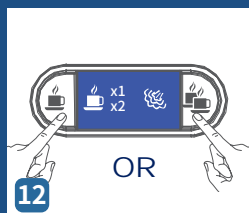
9 Turn the knob back to the "O" icon.



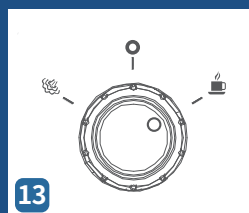
10 Empty the container.



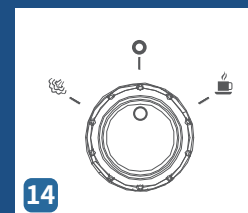
11 Let the machine stand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.



12 After 5 hours, turn the machine on, short press the double cup or single cup buttons to start.

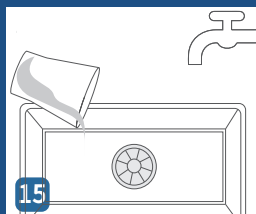


13 Turn the knob to the coffee icon to clean the machine with the descaling solution.

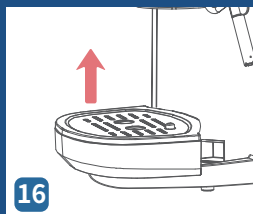


14 Wait until all the descaling solution in the tank runs out, turn the knob back to the "O" icon.

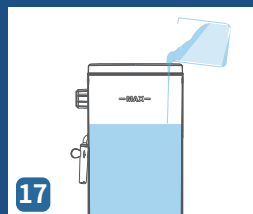
8. Cleaning & Maintenance



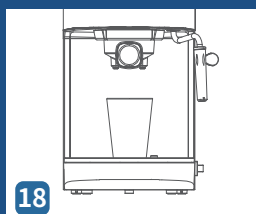
15 Take out the container, pour away the descaling solution.



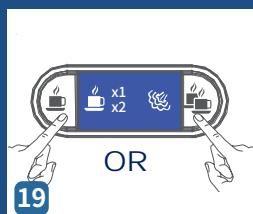
16 Remove the drip tray and pour away the water. Then install it back.



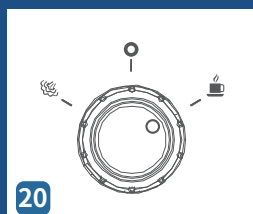
17 Fill the water tank with the 800mL water.



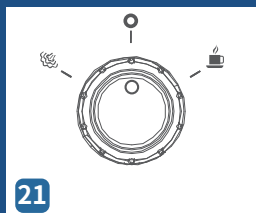
18 Put a container under the group head.



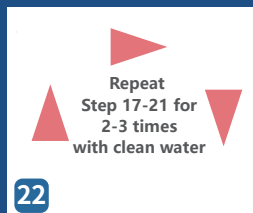
19 Short press the double cup button or single cup button to start.



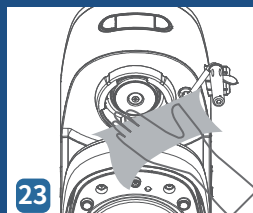
20 Turn the knob to the coffee icon to clean the machine with water.



21 Wait until running out all the water in the tank, turn the knob back to the "O" icon.



22 Repeat the step 17-21 several times until there is no descaler smell.



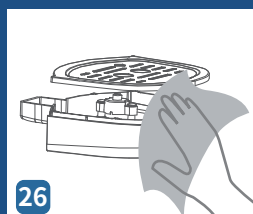
23 Use a clean cloth to wipe off the coffee grounds and water stains left on the group head.



24 Remove the drip tray and pour away the water.



25 Rinse the drip tray and the drip tray cover with clean water.



26 Wipe the drip tray with a cloth and install it back.

8. Cleaning & Maintenance



Use a cloth to wipe the machine clean.

Whenever the water output of the machine is less than usual

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

- The group head of the machine is blocked
- The filter basket in the portafilter is blocked
- The two water outlets of the portafilter are blocked
- Incorrect operation method

You can try to resolve the problem by following the instructions below:

Step 1: Pinpoint the cause of the problem

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

Step2: Solution for the problem

1 - Solution to a:

Clean the machine, refer the operation to "B. After 100 Uses or Descaling Warning Shows Up", page 28.

2 - Solution to b:

- Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water;
- Use a brush to brush the inner surface and inner and outer holes of the filter;
- Soak the filter in the remaining descaling agent for 3 days to make sure the

8. Cleaning & Maintenance

limescale is in better contact with the descaling agent and totally dissolved;

4. After 3 days, use a brush to brush the inner surface, and inner and outer holes of the filter again;

5. Pour away the descaling agent;

6. Rinse the filter under the faucet;

3 - Solution to c:

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

2. Soak the portafilter in hot water for 10 minutes (do not clean or soak the portafilter in any descaling agent), then brush the 2 water outlets of the portafilter with a brush.

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

4. Install the filter to the portafilter, twist and fix the filter;

5. Put the portafilter back into the machine for the next use.

4 - Solution to d:

Ensure that coffee is made according to the 7 requirements, refer to "1. Before Use", page 7.

8.2 Descaling & Maintenance - Frother

Before Use

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

2 - It is recommended to use pure water.

3 - Please prepare enough water in advance but not exceed the MAX line of the water tank, and do not add too little water, otherwise the water pump will make a loud noise and affect the coffee effect.

4 - Make sure to make milk foam according to the 6 requirements, refer to "6.2 Tips for Milk Frothing", page 22.

8. Cleaning & Maintenance

In Use

1 - Use the correct method to froth milk, refer to "6.3 Operation" of "6. Milk Frothing Guide", page 24.

2 - If you stop frothing milk midway, restart with fresh milk and don't use the frothed milk.

3 - During milk frothing, if the water is running out, the machine will suddenly make louder noises, check if there is enough water, and add water timely.

After Use

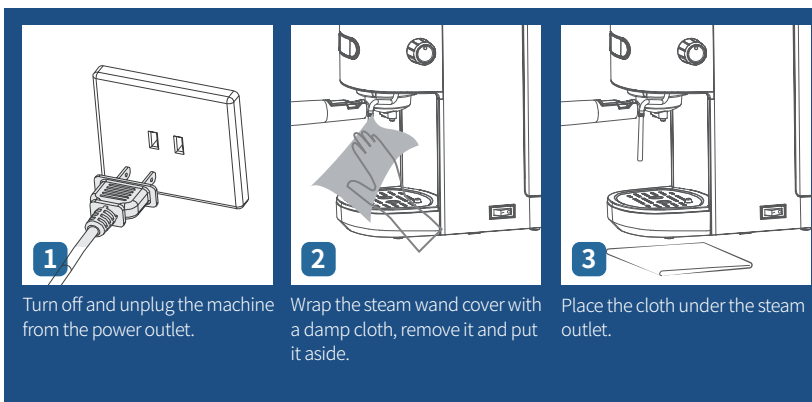
Please strictly follow the instructions and requirements below to clean the milk-frothing part and its accessories, otherwise, the flavors of your coffee will be affected or the lifespan of the frother will be shortened.

After Each Froth

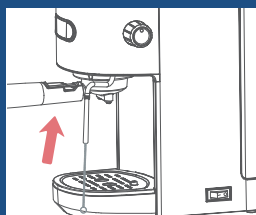
Make sure to clean the steam wand after each froth to keep its best performance. For operation guide, refer to page 26, steps 17-24 of "6.3 Operation".

After 100 Uses or Descaling Warning Shows Up

The steam function will become weaker after a period of use, not as strong as before. To make sure your frother operates efficiently, it is necessary to descale the frother periodically. We recommend descaling your frother after 100 uses or when the descaling warning shows up.

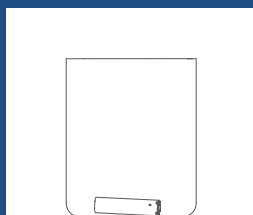


8. Cleaning & Maintenance



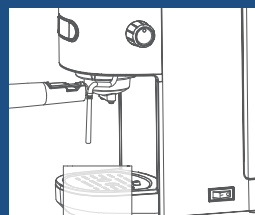
4

After the steam wand cools down, use a cleaning needle to clear the steam wand outlet, insert and pull out about 30-50 times.



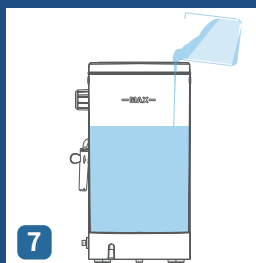
5

Pour the descaling solution into the water tank and Put the steam wand cover in the container.



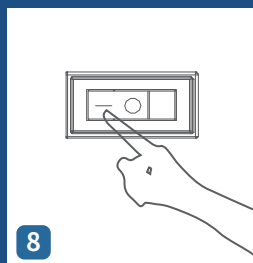
6

Place the container with that steam wand cover under the steam pipe.



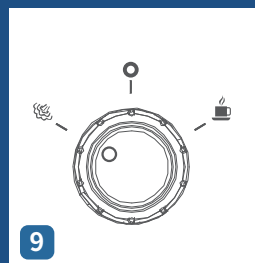
7

Pour the descaling solution into the water tank.



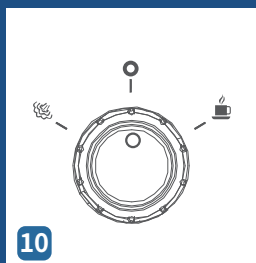
8

Press the ON/OFF Switch to the "—" position. Wait for the heating of the machine to complete, the icons on the LCD display screen are solid on.



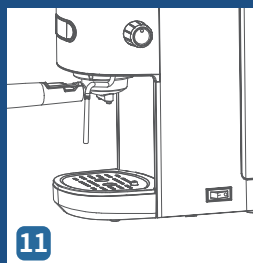
9

Turn the knob to the steam icon to release steam around 3 mins.



10

Turn the knob back to the "O" icon.



11

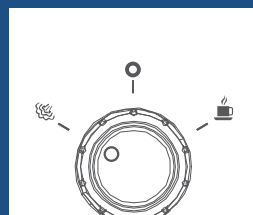
Let the machine stand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.



12

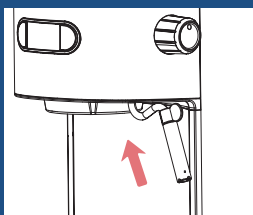
Soak the steam wand cover and steam wand for 5 hours to make sure the limescale is in better contact with the descaling solution and totally dissolved.

8. Cleaning & Maintenance



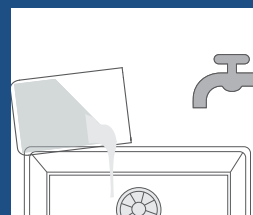
14

After 5 hours, turn the machine on, after the machine finishes preheating, turn the knob to the steam icon to release all of the descaling solution.



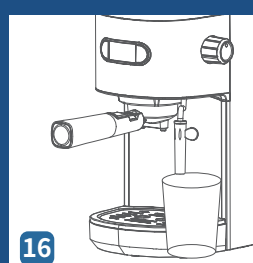
14

Take the steam wand cover out from the container, and attach it back to the steam wand.



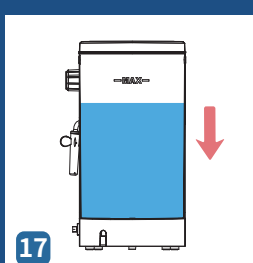
15

Take out the container and pour away the descaling solution.



16

Place it under the steam wand.



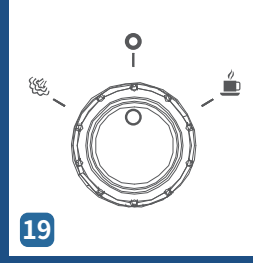
17

Take out the water tank and fill it with water but do not exceed the MAX marking, and install it onto the machine.



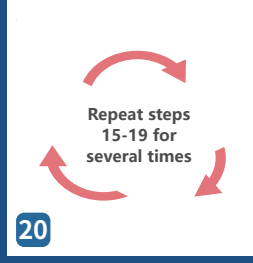
18

Turn the knob to the Steam icon to release water until all of the water flows out.



19

Turn the knob back to the "O" icon.



20

Repeat the previous steps 15-19 for several times to ensure that the descaling solution has been removed.



21

Wipe the outside of the steam wand and the steam wand outlet with a damp cloth to clean the milk stains.

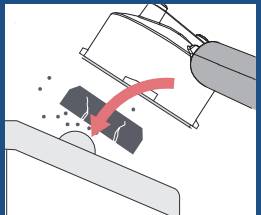
8. Cleaning & Maintenance

Whenever the steam output of the machine is less than usual

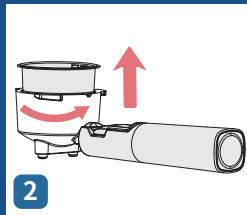
△ NOTE

Whenever the steam output of the frother is less than usual, release steam for 3 minutes then let the descaling solution soak the limescale inside the machine for 3 days instead, and then pour out all of the descaling solutions in step 13.

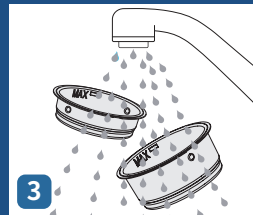
8.3 Deep Cleaning - Accessories



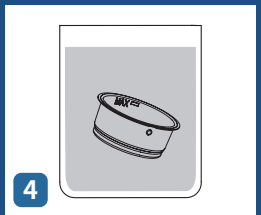
Discard the used coffee puck in the portafilter.



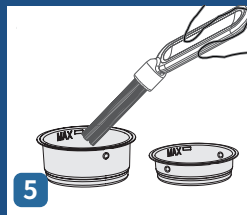
Align the marking dot on the filter with the groove on the portafilter and remove it from the portafilter.



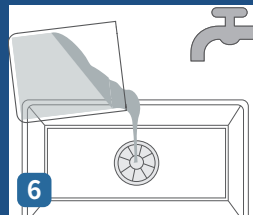
Rinse the front and back of the filter under the faucet, and finally rinse the inner holes and the outer holes with water.



Soak the filter in the remaining descaling solution for 5 hours.



After 5 hours, use a brush to brush the inner surface, inner and outer holes of the filter;

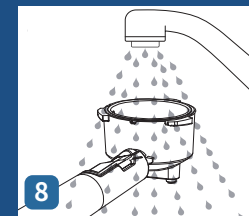


Pour away the descaling solution in the container.

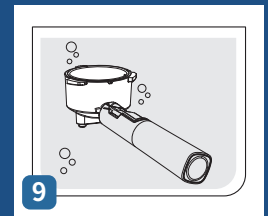
8. Cleaning & Maintenance



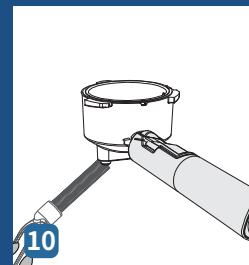
Rinse the filter with clean water.



Align the marking dot on the filter with the groove on the portafilter and put it back to the portafilter.



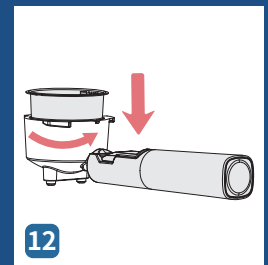
Soak the portafilter in hot water for 10 minutes (do not clean or soak the portafilter in any descaling solution).



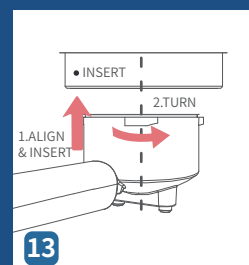
Brush the 2 water outlets of the portafilter with a brush.



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



Align the marking dot on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.



Put the portafilter back to the machine for next use.

△ NOTE

If 5 hours are not long enough in step 4, let the descaling solution soak the limescale for 3 days instead. Other steps are the same.

9. Troubleshooting

9.1 Troubleshooting Guide - Brewer

Problem	Possible Cause	What To Do
The is no water or less water flowing out from water tank to portafilter at first use.	Defective filter basket holes.	Please check if there are holes in the filter. if not, please contact Gevi after-sales team for assistance.
	Compressed air in the boiler blocks the water flow.	<p>Method 1:</p> <p>1 - Fill the water to the Maximum position of the tank and then install the water tank correctly on the machine.</p> <p>2 - Plug in the power supply, turn on the switch, wait for the coffee and steam icon to blink steadily, select the knob to the steam icon, and let the machine work for 30 minutes. The purpose of this step is to hope that the water will enter the pump through the atmospheric pressure and the height difference of the machine. Then reset the knob to the initial position and turn off the machine and unplug it from the power supply.</p> <p>3 - Let the machine sit for a day. Note that the water in the tank does not need to be poured out. The purpose of this step is to use the pressure of the water pump to wet the bonding place of the water pump.</p> <p>4 - After one day, plug in the power supply, turn on the switch, wait for the coffee and steam icon to blink steadily, and select the knob to the steam icon. Let the machine work for 60 minutes.</p> <p>Method 2:</p> <p>(If method 1 does not work, please follow the following steps)</p> <p>1 - Remove the water tank</p> <p>2 - Select the knob to the steam icon</p> <p>3 - Suck up the water with the syringe, then align the plug with the water inlet of the tank and slowly inject the water.</p> <p>4 - Check if there is water released from the steam pipe, if yes, it means the machine can resume normal operation.</p> <p>5 - Install the water tank and start the machine to check whether it has been back to normal.</p>

9. Troubleshooting

Problem	Possible Cause	What To Do
No coffee pours out from the portafilter.	Coffee grinds are too fine	Change to a coarser grind
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter
	Tamping force is too much	Tamp the coffee grinds with less force(around 10-15kg of pressure)
	The group head may be blocked	A deep descaling is needed for your machine, refer to the "Descaling Cycle " section of "8.1 Cleaning & Maintenance Brewer" on page 28.
	The filter may be blocked	A deep cleaning is needed for your accessories, refer to "8.3 Deep Cleaning Accessories "on page 37.
	The portafilter may be blocked	
Less water flows from water tank to portfilter after the machine has been used for some time.	Compressed air in the pump hinders water flow.	<p>If no water comes out. It may be caused by the compressed air in the boiler blocking the flow. Why is the compressed air in the boiler, there are 3 possibilities.</p> <p>1 - A new machine;</p> <p>2 - The machine is idle for a period of time;</p> <p>3 - The user accidentally started the water pump without connecting the water supply.</p> <p>You can try to resolve the problem by following the instructions below:</p> <p>Method 1:</p> <p>1 - Fill the water to the Maximum position of the tank and then install the water tank correctly on the machine.</p> <p>2 - Plug in the power supply, turn on the switch, wait for the coffee and steam icon to blink steadily, select the knob to the steam icon, and let the machine work for 30 minutes. The purpose of this step is to hope that the water will enter the pump through the atmospheric pressure and the height difference of the machine. Then reset the knob to the initial position and turn off the machine and unplug it from the power supply.</p>

9. Troubleshooting

Problem	Possible Cause	What To Do
Less water flows from water tank to portfilter after the machine has been used for some time.	Compressed air in the pump hinders water flow.	<p>3 - Let the machine sit for a day. Note that the water in the tank does not need to be poured out. The purpose of this step is to use the pressure of the water pump to wet the bonding place of the water pump.</p> <p>4 - After one day, plug in the power supply, turn on the switch, wait for the coffee and steam icon to blink steadily, and select the knob to the steam icon. Let the machine work for 60 minutes.</p> <p>Method 2: If method 1 does not work, please follow the following steps:</p> <p>1- Remove the water tank 2- Select the knob to the steam icon 3- Suck up the water with the syringe, then align the plug with the water inlet of the tank and slowly inject the water. 4- Check if there is water released from the steam pipe, if yes, it means the machine can resume normal operation. 5- Install the water tank and start the machine to check whether it has been back to normal.</p>
	The group head of the machine is blocked.	A deep descaling is needed for your machine, refer to the "Whenever the water output of the machine is less than usual" section of "8.1 Cleaning & Maintenance - Brewer" on page 28.
	The filter basket in the portafilter is blocked.	
	The two water outlets of the portafilter are blocked.	
	Incorrect operation method.	

9. Troubleshooting

Problem	Possible Cause	What To Do
No water comes out from the Group Head.	Not enough water in the water tank	Fill water into the water tank but not past the MAX line
	The rubber plug of the water tank outlet has not been removed	Remove the rubber plug found at the base of the water tank
Coffee pours out in drips	The portafilter is not installed correctly, or has not been tight-ened sufficiently	Re-install the portafilter correctly
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter
	Grinds are too fine	Change to a coarser grind
	Tamping force is too much	Tamp the coffee grinds with less force (around 10-15kg of pressure)
	The group head may be blocked	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of "8.1 Cleaning & Maintenance - Brewer" on page 28.
Coffee pours out in drips	The filter may be blocked	A deep cleaning is needed for your accessories, refer to "8.3 Deep Cleaning Accessories " on page 37.
	Limescale buildup in the machine	A deep descaling is needed for your machine, refer to "Descaling Cycle " section of "8.1 Cleaning & Maintenance - Brewer" on page 28.

9. Troubleshooting

Problem	Possible Cause	What To Do
Weak coffee	Inappropriate coffee beans are used	Change to medium- or dark-roasted coffee beans and if you use light-roasted coffee beans, the final coffee will be lighter in both its color and flavor
	Coffee grinds are too coarse	Change to a finer grind
	Coffee grinds are too few	Add more coffee grinds to the portafilter and tamp to the MAX line
	Tamping force is not enough	Tamp the coffee grinds with more force (around 10-15kg of pressure)
	Water temperature has not been reached	Before brewing, make sure that the pre-heating process finishes. At this point, the icons on the LCD display screen are solid on.
	Shot volume is inappropriate	Around 40mL per cup is recommended
The coffee puck is watery	Coffee grinds are too few	Add more coffee grinds to the portafilter and tamp to the MAX line
	Coffee grinds are too fine, water can't pass through and stays on the surface	Change to a coarser grind
	Tamp the coffee grinds with too much force, water can't pass through and stays on the surface	Tamp the coffee grinds with less force (around 10-15kg of pressure)
	Detach the portafilter less than 20s after brewing, pressure and water can't be released in the portafilter	After brewing, wait 20 seconds to let the machine relieve the pressure and water then detach the portafilter
Coffee leaking from the side of the portafilter	Water temp is too high for brewing	Release the hot water out after milk frothing, and let the machine cool down before brewing coffee
	The filter clogged by coffee grinds	Clean the filter after each use, refer to "8.3 Deep Cleaning - Accessories " on page 37.

9. Troubleshooting

Problem	Possible Cause	What To Do
	Coffee grinds are too many	Reduce the coffee grinds in the portafilter and tamp the grinds to the MAX line, 7g for the single cup filter and 14g for the double cup filter
	Coffee grinds are too fine	Change to a coarser grind
Water leaks from the bottom of the machine	Too much water in the drip tray	Clean the drip tray
	When the water tank is pulled up after use, it is normal that there will be water left on the desk	It is not leaking as the outlet of the water tank is a movable part
Water leaks from the bottom of the machine	The sealing ring of the water inlet hole is deformed	Please contact with the authorized service facility for repairing
	Coffee machine malfunctions	Please contact with the authorized service facility for repairing
The coffee machine cannot work	The power cord is not plugged well	Plug the power cord into a wall outlet correctly, if the machine still does not work, please contact with the authorized service facility for repairing
The knob is not able to turn correctly.	Over time the knob is loose or the lever malfunctions.	Need to disassemble the knob and then install it to see if it can be back to normal, please contact Gevi after-sales team for assistance.
The knob is not working	It's severely worn	Please contact with the authorized service facility for repairing
After 5 hours, turn the machine on, after the machine finishes preheating, turn the knob to the steam icon to release all of the descaling solution.	After the machine has cumulatively worked for 500 cycles, a descaling warning will be shown when the knob is in the "O" icon position.	The Descaling Cycle can be canceled at any point by pressing any button. But the descaling warning will be shown every time after canceling the descaling warning as the machine hasn't finished the descaling yet. To finish descaling, refer to "8. Cleaning & Maintenance", page 28.

9. Troubleshooting

9.2 Troubleshooting Guide - Frother

Problem	Possible Cause	What To Do
No steam comes out from the steam wand	The steam wand outlet is blocked	A deep descaling is needed for your machine, refer to "After 100 Uses or Descaling Warning Shows Up" section of "8.2 Descaling & Maintenance Frother" on page 33.
	No water in the water tank	Add water to the water tank
	Air blockage causes Water shortage in the water pump causes the water pump to stick	Method One: 1- Confirm that the rubber plug at the water outlet of the water tank has been pulled out and there is no foreign matter in the water tank, and then add water to the water tank. 2- Plug in the power, turn on the machine switch, and wait for the machine to heat up. 3- Turn the knob to the steam icon and let the machine run for 60 minutes. If there is water coming out of the steam pipe, the machine can work.
		Method Two: 1- Fill the tank with water, plug it in, wait for the machine to heat up, then turn the knob to the coffee icon. 2- Press the double cup button repeat 3 times, then turn off the machine. 3- Let the machine sit for a day. Note that the water in the tank does not need to be poured out. 4- After one day, switch on the machine and use the espresso function and the milk froth function to check for water or steam coming out. 5- If there is a small amount of water or steam coming out, please operate the espresso function and the milk froth function repeatedly until the machine can produce water and steam normally. Method Three: If method one and method two do not work, remove the bottom cover of the machine, take out the water pipe, and turn the knob to the steam icon, Fill the water tube with a syringe. If water comes out of the steam pipe, the machine can go back to normal.

9. Troubleshooting

Problem	Possible Cause	What To Do
Weak steam	Milk scum clogged the steam wand	A deep descaling is needed for your machine, refer to "After 100 Uses or Descaling Warning Shows Up" section of "8.2 Descaling & Maintenance Frother" on page 33.
Poor milk foam	Skim milk used	Use whole milk instead of skim milk, as skim milk is not suitable for frothing
	Milk is hot and not fresh	Use fresh whole milk at 3-8°C
	Too much milk used	Use about 100mL of milk
	Inappropriate milk foam cup used	Use a 300-350mL stainless steel milk foam cup
	The preheating process for steam has not finished	Wait for the cup and steam icons to stop flashing steadily, which indicates the heating is complete.
The icons of the LCD display screen will flash simultaneously about 5 times, then the "X1" and "X2" icons will flash alternately.	Wrong method used to froth milk	Use the correct method to froth milk, refer to "6.3 Operation " section of "6. Milk Frothing Guide" on page 24.
	After the machine has cumulatively worked for 500 cycles, a descaling warning will be shown when the knob is in the "O" icon position.	The Descaling Cycle can be canceled at any point by pressing any button. But the descaling warning will be shown every time after canceling the descaling warning as the machine hasn't finished the descaling yet. To finish descaling, refer to "8. Cleaning & Maintenance", page 28.

Correct Disposal of this product



This marking indicates that this product should not be disposed of with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

Thank you for purchasing this product! If you have any questions about the product, such as missing parts, damaged products, product assembling, and operation, please contact us via **Amazon Message** or customer service number: **213-4467172 or 661-4358826**

IMPORTANT

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Sólo hay que llamar nuestro departamento de servicio al cliente en caso de tener preguntas o inquietudes:

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661-4358826

(8:30am - 5:30pm P.S.T.)

SE REQUIERE PRUEBA DE COMPRA CON FECHA PARA SERVICIO BAJO GARANTÍA.

Address: ROWAN ELECTRIC APPLIANCE LLC

28407 Ascent Way, Santa Clarita, CA 91350

Phone: 213-4467172 or 661-4358826