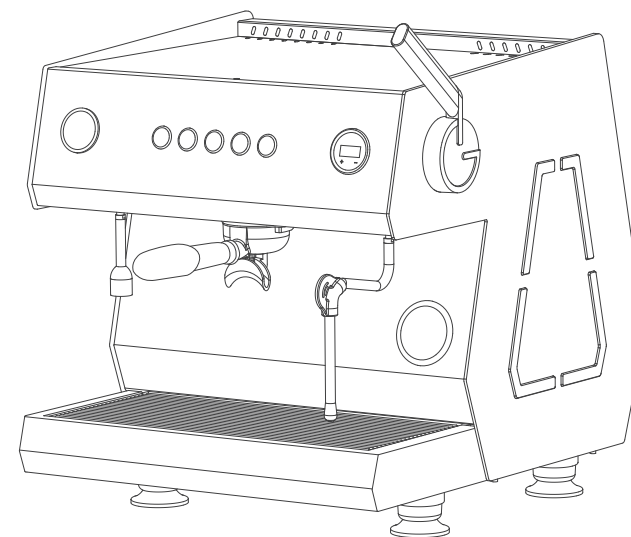


Gemilai® 格米莱



广东格米莱智能科技有限公司

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G3111A

Espresso Coffee Machine

Instruction Manual 使用说明书 | Warranty Card 售后保修卡

安全须知

在使用本机之前请阅读本说明书并遵照如下操作：

1. 使用前请先检查所用电压是否与产品铭牌相符；
2. 咖啡机必须与接地插座连接；
3. 使用咖啡机时应有人监看，不要让小孩和无自理能力的人接近咖啡机；
4. 请勿将咖啡机置于灼热表面或明火旁，以免损坏本咖啡机；
5. 在不使用或清洁咖啡机时请先拔掉插头，在安装或取下咖啡机部件或清洁前需先让咖啡机冷却；
6. 当电源线、插头受损时请不要使用，若咖啡机有故障或其它原因造成不能正常工作时，请把咖啡机拿到有资质的服务商处作测试、修理；
7. 当咖啡机出现故障时，请不要使用非指定生产商的元器件，这样将会对用户造成危害或潜在危险；
8. 应把咖啡机放置于台面或平整的地方，不要把电源线挂在桌子或台边缘；
9. 确保电源线不要与咖啡机的高热部分接触；
10. 咖啡机工作时，某些部分会被加热至高温（如冲煮头、热水管、热水口、蒸汽管、蒸汽嘴等），使用时请勿直接触摸，使用时请握持防烫硅胶和咖啡手柄；
11. 不得将咖啡机或电源线插头浸入水或其它液体中；
12. 不要把机器放在温度低于零度的环境里，因为锅炉和水泵里有残余的水，变成冰后会损坏机器；
13. 一旦出现故障、缺陷或因机器的掉落而引起的可疑性缺损，应立即拔下电源插头，不要再对有问题的机器进行操作；
14. 如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换；
15. 当机器外接水源，若没有人，特别是晚上，请提前关闭外接水源的水龙头；
16. 请勿在户外使用。

***阅读后请妥善保存此说明书，以备将来参考使用。**

产品使用条件

水质要求

为了咖啡机能够长久的使用和得到更好的咖啡品质, 建议如下:

外接水源供水: 如果机器采用外接水源自动上水, 需要检查机器的进水是否符合当地国家的生活饮用水水质要求, 特别是PH值和氯化物值的符合性, 同时为防止异常情况下(如管道维修, 洪水自然灾害等), 水中的沙粒或其它固体物质随水进入机器导致机器故障, 因此必须使用水处理装置过滤供水给机器。

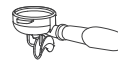
注:1) 水处理装置需请按标准及使用要求及时更换;

2) 根据机器的使用频率, 建议每1-2个月(或制作咖啡约2000-3000杯时)对机器进行一次除垢。

额定水压(自动上水): 0.1-0.4MPa

环境温度: 1-40°C

产品配件



双杯咖啡手柄*1



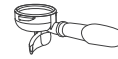
压粉器*1



清洗垫*1



清洁刷*1



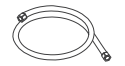
单杯咖啡手柄*1



杯架*1



排水管*1



进水管*1



快速接头



卡箍*1

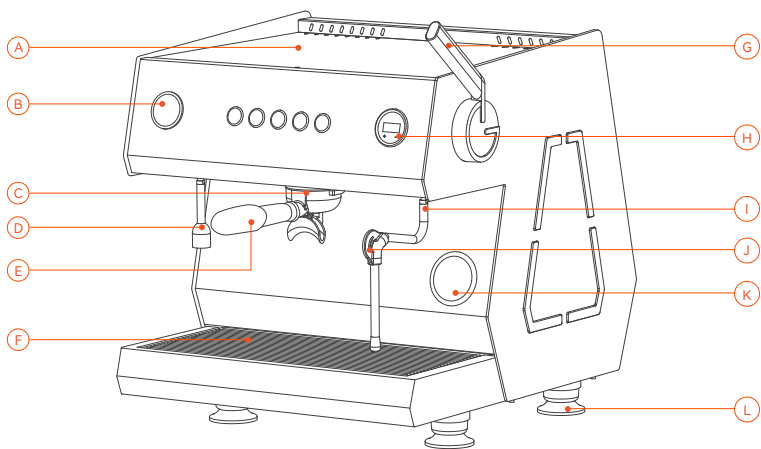


除垢剂*1

产品规格

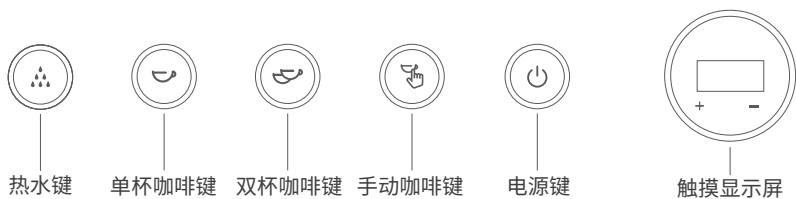
产品名称	咖啡机
产品型号	G3111A
额定电压/频率	220V~ 50Hz
额定功率	3200W

部件名称



- | | | |
|---------|---------|---------|
| Ⓐ 顶盖杯垫 | Ⓔ 咖啡手柄 | Ⓘ 蒸汽管 |
| Ⓑ 咖啡压力表 | Ⓕ 接水盘 | Ⓙ 防烫硅胶 |
| Ⓒ 冲煮头 | Ⓖ 蒸汽手柄 | Ⓚ 蒸汽压力表 |
| Ⓓ 热水管 | Ⓗ 触摸显示屏 | Ⓛ 底脚 |

按键功能说明



参数设置

咖啡流量设置

在待机状态下,按下单杯咖啡键/双杯咖啡键不放,约3秒后指示灯闪烁,进入流量设置,冲煮头会有水流出;达到合适的量之后,放开咖啡键,出水停止,该咖啡键流量设置完成,返回待机界面(设置范围:2-500mL)。

预浸泡时间设置

1. 在待机状态下,按住触摸显示屏的“-”键1秒后,进入预浸泡时间设置状态,预浸泡时间P数值会闪烁;
2. 按“+”键,数值会增加;按“-”键,数值会减小;
3. 设置完数值,3秒后,系统会自动读取数值,并返回萃取锅炉温度显示状态,设置完成(默认为2秒,调整范围:P00-P30)。

咖啡温度设置

1. 在待机状态下,按住触摸显示屏的“+”键1秒后,进入萃取锅炉温度设置状态,温度数值会闪烁;
2. 按“+”键,数值会增加;按“-”键,数值会减小;
3. 设置完数值,3秒后,系统会自动读取数值,并返回萃取锅炉温度显示状态,设置完成(默认为93°C,设置范围:80-102°C)。

热水时间设置

在待机状态下,长按热水键3秒,热水指示灯闪烁,进入时间设置,热水管中会有水流出;达到合适的量之后,放开热水键,出水停止,返回待机界面(默认为5秒,设置范围:3-30秒)。

图1

自动除垢功能

1. 将清洗垫放入粉碗中,再放入适量的除垢剂,装好咖啡手柄;
2. 在待机状态下,长按手动咖啡键约2秒,指示灯闪烁,进入自动除垢模式;
3. 工作8秒停4秒为一个循环,共进行5个循环,约1分钟完成除垢过程,机器会自动停止;
4. 中途可随时关闭电源键,退出自动除垢模式。

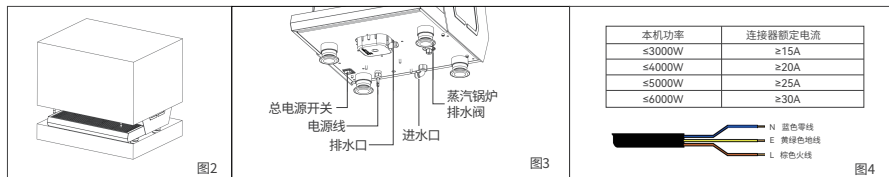
恢复默认设置

按下电源键,关闭萃取锅炉后,同时长按单杯咖啡键、双杯咖啡键3秒,单杯和双杯、手动、热水键指示灯同时闪烁后,咖啡机恢复默认设置。

注:默认参数:萃取锅炉温度为93°C/冲煮头预浸泡时间为2秒/单杯咖啡约25秒/双杯咖啡约40秒/热水时间约5秒。

初次使用

1. 打开包装取出咖啡机,检查配件是否齐全,撕去五金表面的保护膜(如图2所示);
2. 将咖啡手柄清洗干净;
3. 在咖啡机底部可以看到电源线、进水口及排水口(如图3所示);
 - 1) 将电源线连接到带接地保护的闸刀开关内(电极不能接错,连接器需符合对应的功率要求,须专业人士操作)(如图4所示);
 - 2) 将排水管的一头接到排水口上,一头接到下水道(请注意管路不能打折,以免不能顺利排水);
 - 3) 将进水管的进水端与自来水管接头连通;
4. 初次做咖啡,使用热水或蒸汽前,建议先清洗水路系统。



使用说明

开机

1. 接通水源;
2. 打开机器底部的总电源开关(如图3所示);
3. 按电源键(如图1所示),咖啡机将会自动进水,会听到水泵转动的声音;

注:第一次开机时,必须要按动手动咖啡键,直到冲煮头有水流出,否则会烧坏发热管;

4. 进水完毕后,内部开始预热,触摸显示屏会显示萃取锅炉的预热温度,蒸汽部分预热也会使蒸汽压力表数值增加;
5. 第一次开机,咖啡部分预热预计耗时5分钟左右,蒸汽部分预热预计耗时15分钟左右;
6. 待加热到设定的温度值,锅炉将会停止预热,预热完成后即可制作咖啡,热水和蒸汽。

注:没预热完成,也可以使用咖啡机制作咖啡、热水和蒸汽,但温度会偏低。

制作热水

1. 当蒸汽表的数值大于0bar时,按下热水键(如图1所示),机器开始计时,热水管就会有热水流出;当蒸汽压力表的数值为0bar时,出来的水为室温水;
2. 单击热水键,自动出热水,到设定时间后自动停止出热水;热水制作过程中,再次单击热水键将停止出热水。

注:1) 低压时,水温可能会偏低,请等待预热完成后再制作热水;

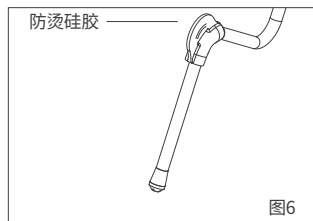
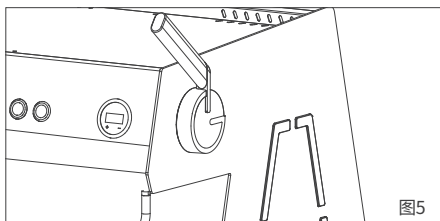
2) 制作热水完,请不要立即触摸热水管,以免烫伤。

蒸汽使用

当蒸汽压力表的数值大于0bar时,向前扳动蒸汽手柄(如图5所示),蒸汽管会有蒸汽喷出(从初始位置向前扳蒸汽手柄时,松开手,手柄将固定不动,蒸汽嘴出蒸汽;向后推手柄可复位停止出蒸汽)。

注:1) 低压时,蒸汽量可能会偏弱和含水量偏高,牛奶打发效果差,请等待预热完成后制作蒸汽;

2) 蒸汽管表面温度很高,请不要触摸,以免烫伤,移动蒸汽管请握持防烫硅胶(如图6所示)。



关机

1. 在任何时候,关闭电源键(如图1所示),即可关闭相应的功能部分;
2. 当机器全部关闭不用时,请关闭外部电源(总电源开关)及水源;
3. 如果机器需要运输或长期不用,请将排水阀门打开,让蒸汽锅炉内的水排尽,然后将排水阀门关闭,排水阀门位于机器底部(如图3所示)。

注:1) 当蒸汽压力表数值大于0bar时,蒸汽锅炉内有压力,需要将蒸汽手柄往下压,直到排尽(蒸汽压力表数值为0bar),再进行排水操作,以免被喷出的热水烫伤;

2) 建议关机0.5-1小时后再进行排水。

如何制作一杯好咖啡

1. 一杯意式浓缩咖啡的制作参数(仅供参考。因咖啡豆种类、烘焙度、新鲜度等条件的影响,压力值和水温会有差异。请以最终风味为基准,适当调整,以达到满意效果。)

a. 单份Espresso咖啡粉量:9~12g

双份Espresso咖啡粉量:17~20g

b. 萃取水温:90~96°C

c. 萃取压力:9 bar

d. 萃取时间:25±5s

e. 粉液重比:1:2~2.5

2. 建议选购新鲜咖啡豆,一般烘焙日期后三个月内饮用口感较好,开封后豆子请合理保存并尽快饮用;

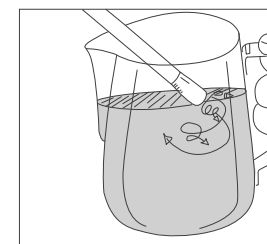
3. 不建议提前将咖啡豆研磨成粉,现磨口感更佳,提前磨好咖啡粉会快速氧化挥发且容易吸附杂味;

4. 当咖啡粉研磨过细时,容易造成萃取过度,当咖啡粉研磨过粗则容易萃取不足,应调整至适中研磨度;

5. 请将剩余的咖啡豆密封保存,避免放在潮湿或阳光直射处。

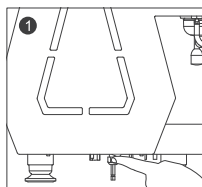
牛奶发泡说明

将蒸汽杆放置在偏离拉花缸中心点位置(但勿太靠近拉花缸边缘,约三点钟方向,蒸汽头贴在液面),埋入过深容易进气不足,埋入过浅牛奶容易飞溅出。发泡过程中手部保持稳定,尽量少做调整,如听见“吡吡”声为正常进气声音,若听见刺耳异响为埋入过深。埋入过深的牛奶无法很好发泡,仅能为牛奶加热。

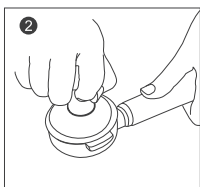


通过全脂牛奶或纯牛奶(冷藏至8°C左右效果更佳)

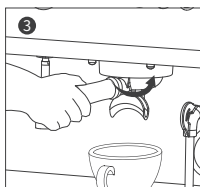
咖啡制作步骤



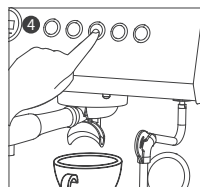
1 打开总电源开关，等待机器预热



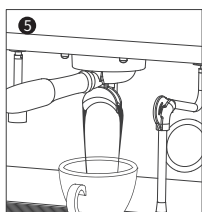
2 将咖啡粉装入咖啡手柄，并用压粉器压好



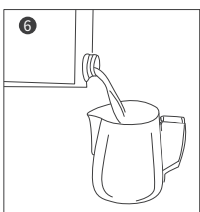
3 将咖啡手柄旋入咖啡机上，并旋转拧紧；把咖啡杯放置接水盘上



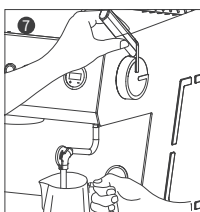
4 按单杯咖啡键/双杯咖啡键，开始制作咖啡



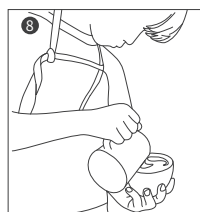
5 当咖啡制作时间达到设定值后，机器将自动停止咖啡制作，意式浓缩咖啡制作完成



6 加入适量牛奶进拉花杯中(冷藏后打发效果更佳)



7 下压蒸汽手柄，让蒸汽管打发牛奶；牛奶发泡完成后，上推蒸汽手柄，清洁蒸汽管



8 将奶泡倒入浓缩咖啡内，奶咖啡制作完成

⚠ 警告:蒸汽停止喷射后,请立即清理蒸汽管组件,并放出管内的牛奶,防止奶沫在管壁上结垢,在操作过程中,由于蒸汽管表面温度很高,要注意不被烫伤。

清洗与维护

1. 清洁前先将电源断开,使咖啡机充分冷却;
2. 可用抹布蘸少量水或中性洗涤剂清洗咖啡机外表面;
3. 把粉碗从咖啡手柄中拆出,倒掉里面的咖啡渣,然后用清洗液将粉碗和咖啡手柄清洗干净,最后用清水冲洗干净。

清洁矿物质沉淀

1. 咖啡机在长时间使用后,咖啡机内部水路会有水垢残余。为保证咖啡机性能最佳、内部水流通洁及咖啡口味纯正,咖啡机在每使用2个月需对其除垢维护;
2. 蒸汽锅炉排水:关闭总电源开关后,让机器冷却下来,一般2小时后,再对蒸汽锅炉进行排水。将机器底部排水阀门(如图3所示)打开,排出锅炉中的水,排干净后关闭排水阀门;
3. 除垢剂配比:找一个水桶,往水桶加入水和除垢剂(约10L,水和除垢剂比例约为4:1,具体以除垢剂的使用说明书为准),如果没有除垢剂,可用柠檬酸代替(水和柠檬酸比例为100:3);
4. 除垢:将咖啡机的进水管连接到水桶内,打开总电源开关,待机器预热完成后,分别制作5-10次咖啡、热水、蒸汽,完成后,关闭总电源开关,再静置30分钟;
5. 排废水:完成后,按照上面的【蒸汽锅炉排水】步骤将废水排出;
6. 清洗:接通外部水源,打开总电源开关,待机器预热完成后,分别制作20次以上咖啡、热水和蒸汽,清洗完成。

注:如果未清洗干净,有除垢剂或者柠檬酸的味道,可进行多次操作,直至没有味道可停止操作。

防冻步骤

1. 用完咖啡机需关闭时, 在关闭之前将咖啡机外部进水管阀门关紧, 并卸下靠近咖啡机进水口的进水管接口;
2. 按手动咖啡键, 让萃取锅炉出水300-350mL后关闭手动咖啡键, 再关闭咖啡机的总电源开关;
3. 在下次使用咖啡机之前, 请先把进水管接口接到咖啡机的进水口, 然后打开外部进水管阀门后, 再正常操作即可。

注: 为防止萃取锅炉内的水结冰导致萃取锅炉冻裂, 在室内温度低于冰点温度的环境下使用该咖啡机时, 每天在关闭咖啡机前必须按以上防冻步骤操作。

咖啡指示灯与设置

电源键指示灯	手动咖啡键指示灯	单杯咖啡键指示灯	双杯咖啡键指示灯	热水键指示灯	机器状态
★	★	★	★	★	开机
★	★	☆	☆	★	手动咖啡制作中
★	☆	★	☆	★	单杯咖啡制作中
★	☆	☆	★	★	双杯咖啡制作中
★	★	★	★	○	热水制作中

☆: 表示熄灭

★: 表示常亮

○: 表示闪烁

常见故障解答

问题	原因	解决方法
开机后一直不进水	停水	关闭机器, 等有水后再开机
	进水管打折或堵塞	疏通进水管
	机器内部故障	请联系售后或专业维修人员处理
开机后一直进水不停	机器底部的排水阀打开, 进入的水立即被排出	关闭机器底部的排水阀
	机器内部故障	请联系售后或专业维修人员处理
漏水	排水管打折或堵塞	疏通排水管
	接头漏水	重新拧紧接头, 更换接头或接头密封圈
	机器内部漏水	请联系售后或专业维修人员处理
咖啡手柄侧面漏咖啡	咖啡粉量过多, 导致咖啡手柄不能旋紧	减少咖啡粉用量
	咖啡手柄粉碗边缘有太多的咖啡粉残留	清理滤网边缘咖啡粉
	咖啡手柄安装后一边高一边低 (未正确旋入)	取下咖啡手柄并重新旋入, 将两边凸台全部旋入到冲煮头上盖中, 安装好后呈水平状态
	冲煮头密封圈损坏	更换密封圈
	执行上述动作后仍存在	请联系售后或专业维修人员处理
不出咖啡	咖啡粉太细	使用稍粗些的咖啡粉
	咖啡粉太多	减少咖啡粉量
	压粉力度过大	减少压粉力度
	过滤网堵塞	用螺丝刀将过滤网拆下, 用清洁刷或针将滤网清洗干净
不出热水	机器预热中	等待预热完成
	机器故障	请联系售后或专业维修人员处理
不出蒸汽	机器预热中	等待预热完成
	蒸汽嘴堵塞	旋转取下蒸汽嘴, 疏通或更换蒸汽嘴
	机器故障	请联系售后或专业维修人员处理

触摸显示屏显示E1	使用环境温度低于0°C	使用环境温度是否低于0°C
	NTC感温高于180°C	关机冷却30分钟
	萃取锅炉NTC开路/短路	请联系售后或专业维修人员处理
触摸显示屏显示E2	咖啡流量异常	请联系售后或专业维修人员处理
触摸显示屏显示E3	蒸汽锅炉进水超时 (超过15分钟)	请联系售后或专业维修人员处理
触摸显示屏显示E9	蒸汽锅炉连续加热超过70分钟	请联系售后或专业维修人员处理
开机显示 (2秒) 888	显示不全	请联系售后或专业维修人员处理

*如果您找不到故障原因, 切勿自行拆开咖啡机, 应联系专业人士处理。售后服务: 400-686-6098

咖啡机食品接触材料符合性声明

部件名称	材质	执行标准	检测结果
耐压管、密封垫	聚四氟乙烯	GB4806.7-2023	符合标准要求
水箱、清洁刷	塑料	GB4806.7-2023	符合标准要求
锅炉/发热煲、粉碗、滤网、蒸汽管、蒸汽嘴、拉花缸、冲煮头、螺钉、弹簧、压粉器	不锈钢	GB4806.9-2023	符合标准要求
硅胶圈、硅胶垫、硅胶管	硅胶	GB4806.11-2016	符合标准要求
本产品符合相应食品安全国家标准GB4806.1-2016要求,与“食品接触”材料及其执行标准的符合性信息说明如上。			

注:本系列产品包含以上食品接触材料,部分机型可能不含个别材料,请以实际产品为准。

有害物质限制使用声明

产品中有害物质的名称及含量						
部件名称	有害物质					
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr(VI))	多溴联苯 (PBBs)	多溴二苯醚 (PBDEs)
塑胶件	○	○	○	○	○	○
五金件	○	○	○	○	○	○
电源线	×	○	○	○	○	○
电器件	×	○	○	○	○	○
包装件	○	○	○	○	○	○

本表格依据SJ/T 11364的规定编制

○ 表示该有害物质在该部件所有均质材料中的含量均在 GB/T 39560 系列标准规定的限量要求下。
 × 表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 39560 规定的限量要求。

备注:以上标“×”的部件中,部分含有有害物质超标是由于目前行业技术水平所限,暂时无法实现替代或减量化。

1. 本产品满足《电器电子产品有害物质限制使用管理办法》的要求;
2. 在环保使用期限内,消费者在正常使用过程中不会出现有害物质泄漏、析出等影响消费者健康问题,可以放心使用;
3. 本公司产品环保使用期限为10年,只有在本说明书所述的正常情况下使用本产品时,“环保使用期限”才有效。

本产品已通过国家强制性CCC认证

执行标准: GB 4706.1-2005 GB 4706.19-2008



您可以为保护环境出一份力,请记住遵守当地的法律法规,把不能工作的电器移交到适当的废物处理中心。

售后保修卡

感谢您购买“Gemilai 格米莱”品牌产品,产品在无人为损伤情况下,凭此售后卡,可享2年免费保修服务。

产品名称/型号 _____

购买时间 _____

购买渠道 _____

机器流水号 _____

购买地区 _____

客户姓名 _____

客户联系方式 _____

退货原因 _____

退换登记

维修

换货

退货

维修信息

维修日期	故障情况	维修结果

关注“Gemilai 格米莱”微信公众号,了解产品更多资讯。

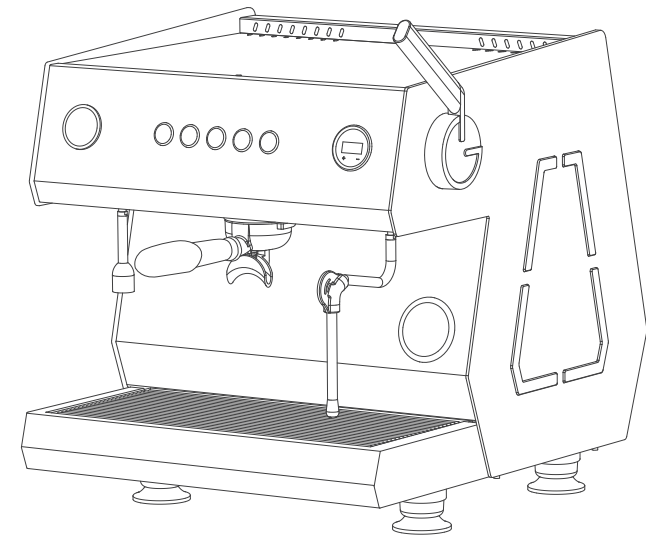
若有其他疑问或需要咨询服务,请致电:400-686-6098



扫码看教程

Gemilai®

EN



G3111A

Espresso Coffee Machine
Instruction Manual | Warranty Card

SAFETY INSTRUCTIONS

Please read this manual and follow the below instructions before using the appliance:

1. Before use, check to see if the voltage corresponds to the specifications indicated on the product label;
2. Make sure the coffee machine is plugged to an earthed socket;
3. When in use, keep the coffee machine attended. Do not allow children or those who are incompetent to approach the coffee machine;
4. To avoid damage to the coffee machine, do not place it on a hot surface or near an open flame;
5. Unplug the coffee machine when not in use or before cleaning. Allow the appliance to cool down before installing/removing any parts or cleaning;
6. Do not use the appliance if the power cord or plug is damaged. If the coffee machine malfunctions or fails to work properly due to any other reason, take the appliance to a qualified service center for inspection and repair;
7. In case of malfunction, do not use components from unauthorized manufacturers as this could be harmful or potentially dangerous to the user;
8. The coffee machine should be placed on a countertop or a flat surface, and the power cord should not be hanging over the edge of the table or counter;
9. Ensure that the power cord is not in contact with the heated parts of the coffee machine;
10. When operating, some parts of the coffee machine will be heated to high temperatures (e.g. group head, hot water wand, hot water nozzle, steam wand and steam nozzle, etc.). Please avoid touching them directly when using the appliance, and take hold of the anti-scald soft rubber and portafilter;
11. Do not immerse the coffee machine or the power plug in water or any other liquid;
12. Do not leave the appliance in conditions where the temperature is below zero as there is residual water in the boiler and pumps, which may cause damage to the appliance if frozen;
13. At any sign of malfunction, defect, or suspected damage due to dropping of the machine, unplug the appliance immediately and stop operating the defective machine;
14. If the power cord is damaged, to prevent any danger, it must be replaced by a professional from the manufacturer, its maintenance department or an equivalent division;
15. If the machine is connected to an external water source, please turn off the faucet of the external water source when no one is supervising, especially at night;
16. Do not use the appliance outdoors.

***Save this instruction manual for future reference after reading.**

PRODUCT USE REQUIREMENTS

Water Quality Requirements:

To ensure the performance and lifespan of the coffee machine and optimal coffee quality, the suggestions are as follows:

For External Water Supply: If the machine is connected to an external water source for automatic water supply, ensure the water meets the local national standards for drinking water quality, especially the compliance of pH value and chloride levels. To prevent damage caused by sand or other solid particles entering the machine during abnormal circumstances (e.g., pipe maintenance, floods, or natural disasters), it is mandatory to use a water treatment device to filter the water.

**Notice: 1) Replace the water treatment device promptly according to its standards and usage requirements;
2) Based on the frequency of use, it is recommended to descale the machine every 1-2 months (or after brewing approximately 2000-3000 cups of coffee).**

Rated Water Pressure (Automatic Water Supply): 0.1-0.4MPa

Ambient Temperature: Above 1°C, below 40°C

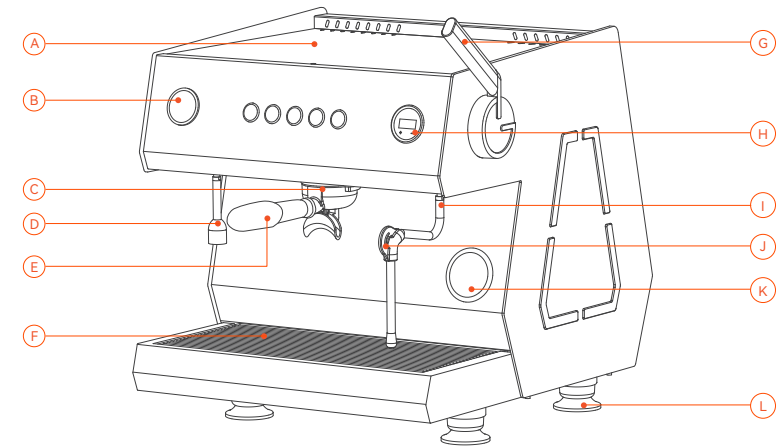
ACCESSORIES



PARAMETER SETTINGS

Product Name	Espresso Coffee Machine
Product Model	G3111A
Rated Voltage/Frequency	220V~ 50Hz
Rated Power	3200W

BODY PARTS



- (A) Cup Warming Tray
- (B) Coffee Pressure Gauge
- (C) Group Head
- (D) Hot Water Wand
- (E) Portafilter
- (F) Drip Tray
- (G) Steam Handle
- (H) Touch Screen Display
- (I) Steam Wand
- (J) Anti-scald Soft Rubber
- (K) Steam Pressure Gauge
- (L) Foot

BUTTON DESCRIPTION

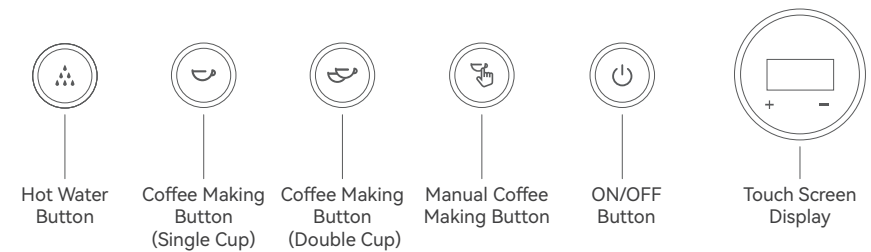


Figure 1

PARAMETER SETTINGS

Flow Rate Settings

Under standby mode, press and hold the single cup coffee making button or double cup coffee making button for about 3 seconds until the indicator light flashes to set the flow rate, and water will flow out from the group head. After reaching the appropriate amount, release the button to stop the water, complete the setting, and return to standby mode (The adjustable range is 2-500mL).

Pre-infusion Time Settings

1. Under standby mode, hold down the "-" key on the touch screen display for 1 second to enter the setting state of the pre-infusion time, and the pre-infusion time P value will flash;
2. Press the "+" key to increase the value, press the "-" key to decrease the value;
3. After setting the value, the system will automatically read the value and return to the brew boiler temperature display status after 3 seconds. The setting is complete (2 seconds by default, adjustment range: P00-P30).

Coffee Temperature Settings

1. Under standby mode, press and hold the "+" button on the touch screen display for 1 second to enter the brew boiler temperature setting mode, and the temperature value will flash;
2. Pressing the "+" button will increase the value; Pressing the "-" button will decrease the value;
3. After setting the value, the system will automatically read the value and return to the brew boiler temperature display status after 3 seconds, and the setting is completed (93°C by default, setting range: 80-102°C).

Hot Water Time Settings

Under standby mode, press and hold the hot water button for 3 seconds, wait for the indicator light to flash, then start setting the time, hot water will flow out from the hot water wand. Once the set amount is reached, release the hot water button, the hot water will stop and it will return to standby mode (the default time is 5 seconds and the setting range is 3-30 seconds).

Automatic Descaling Function

1. Put the cleaning disc into the filter basket, then add an appropriate amount of descaler and install the portafilter;
2. Under standby mode, press and hold the manual coffee making button for 3 seconds, wait until the indicator light flashes, and the machine will enter automatic descaling mode;
3. In a cleaning cycle, the machine will work for 8 seconds and pause for 4 seconds. The descaling process goes through a total of 5 cycles and will be completed in about 1 minute, then the machine will automatically stop;
4. The ON/OFF button can be turned off at any time during the process to exit the automatic descaling function.

Restore Default Settings

Press the ON/OFF Button, and turn off the brew boiler, press and hold both the coffee making button (single cup), coffee making button (double cup), After coffee making light (single cup), coffee making light (double cup), manual coffee making light, and hot water light flash simultaneously and the coffee machine will be restored to its default settings.

Notice: Default parameters: Brew boiler temperature 93°C / pre-infusion time 2 seconds / single cup of coffee about 25 seconds / double cup of coffee about 40 seconds / hot water time about 5 seconds.

BEFORE FIRST USE

1. Open the packaging and take out the coffee machine, check if the accessories are complete, and peel off the surface protective film (Figure 2);
2. Clean the portafilter;
3. At the bottom of the coffee machine, you can see the power cord, water inlet, and drainage outlet (Figure 3);
 - a. Connect the power cord to the knife switch with grounding protection (electrodes shall not be connected incorrectly, connectors shall meet the corresponding power requirements, which shall be operated by professionals) (Figure 4);
 - b. Connect one end of the drain pipe to the drain outlet and the other end to the sewer (please notice that in order for the water to drain smoothly, the pipeline should not be bent);
 - c. Connect the inlet of water pipe to the connector of tap water pipe;
4. Cleaning the water circuit system is recommended prior to making coffee and using hot water or steam for the first time.

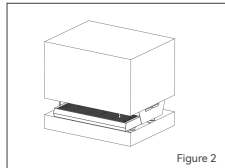


Figure 2

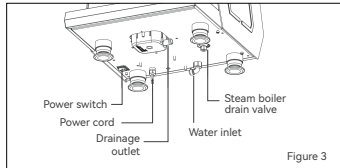


Figure 3

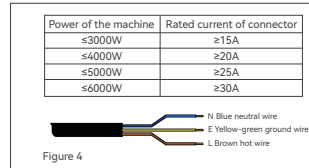


Figure 4

INSTRUCTIONS

Starting Up

1. Connect water source;
2. Turn on the power switch at the bottom of the machine (Figure 3);
3. Press the ON/OFF button (Figure 1), the coffee machine will automatically fill with water and the sound of the water pump rotating can be heard;

Notice: When starting up for the first time, it is necessary to press the manual coffee making buttons until there is water flowing out of the group head, otherwise it will burn out the heating tube).

4. After entering the water, the interior begins to preheat, and the touch screen display will show the preheat temperature of the brew boiler. Preheating the steam will also increase the value of the steam pressure gauge;
5. The first startup is expected to take about 5 minutes for the coffee part to preheat, and about 15 minutes for the steam part to preheat;
6. When the boilers heat up to the set temperature value, the boiler will stop preheating. After the preheating is completed, you can start to make coffee, hot water and steam.

Notice: In the case of incomplete preheating, the coffee machine can also be used to make coffee, hot water and steam, but results in lower temperature.

MAKING HOT WATER

1. When the steam pressure gauge reads more than 0 bar, press the hot water button (see Figure 1), and the machine will start timing. The hot water will flow out from the hot water wand. When the steam pressure gauge reads 0 bar, the water will be at room temperature;
2. Press the hot water button, the hot water will automatically flow out, and it will stop automatically once the set amount is reached. During the process, pressing the hot water button again, the hot water will stop.

Notice: 1) If pressure is low, the water temperature may be relatively low. Please wait until the preheating is completed before making hot water;
2) Please do not touch the hot water wand immediately after making hot water in risk of getting burned.

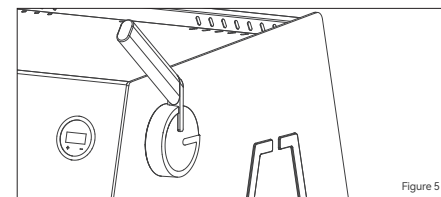


Figure 5

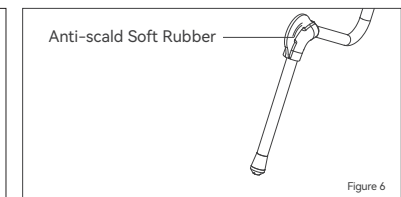


Figure 6

MAKING STEAM

When the value of the steam pressure gauge is greater than 0 bar, pull the steam handle forward (Figure 5), and steam will spray out of the steam wand (When pulling the steam handle forward from the initial position, the handle will remain fixed when you let go, and the steam nozzle will release steam; Pushing the handle backward can reset and stop steam discharge).

Notice: 1) If pressure is low, the steam may come out weak and contain more water, resulting in poor milk frothing. Please wait until the preheating is complete before making steam;
2) The surface of the steam wand can be quite hot, please do not touch it directly in risk of getting burned. To move the steam wand, please use the anti-scald soft rubber (Figure 6).

TURNING OFF

1. At any time, turn off the ON/OFF button to (Figure 1) turn off the corresponding functional parts;
2. When all machines are turned off and not in use, please turn off the external power supply (power switch) and water source;
3. If the machine needs to be transported or left unused for a long period of time. Unscrew the drain valve with an adjustable wrench. Open the drain valve to drain the water from the steam boiler, then close the drain valve. The drain valve is located at the bottom of the machine.

Notice: 1) When the steam pressure gauge value is greater than 0 bar, there is pressure in the steam boiler, pull down the steam handle until it is fully released (steam pressure gauge reads 0 bar) before draining to avoid burns from the hot water spray;
2) It is recommended to drain the water 0.5-1 hour after turning off the machine.

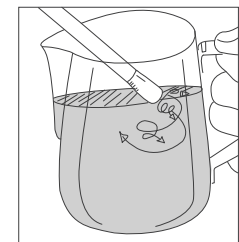
HOW TO MAKE A GOOD CUP OF COFFEE

1. Guidelines for a standard cup of espresso (For reference only. Depending on the type of coffee beans, roasting degree, freshness, and other conditions, the pressure value and water temperature may vary. Please make adjustments based on the final flavor to achieve satisfactory results);
 - a. For single shot espresso, the amount of coffee powder is 9~12g, for double shot espresso, the amount of coffee powder is 17~20g
 - b. Coffee brewing temperature 90~96°C
 - c. Group head pressure 9 bar
 - d. Extraction time 25±5s
 - e. Powder-to-liquid ratio 1:2~2.5
2. Select fresh coffee beans, generally roasted within three months of the date, to get a better, fresher taste. Once opened, keep the coffee beans properly stored and use them as soon as possible;
3. Grinding the coffee powder in advance is not recommended. The taste is better with freshly prepared coffee powder, or else grinding the coffee powder in advance causes rapid oxidation and evaporation and will easily adsorb unwanted odors;
4. If the coffee powder is too fine, it may cause excessive extraction, and if it is too coarse, it may cause insufficient extraction, so it should be adjusted to a moderate grinding degree;
5. Keep the remaining coffee beans sealed and well stored after use, and avoid placing them in humid environments or in direct sunlight.

MILK FROTHING INSTRUCTIONS

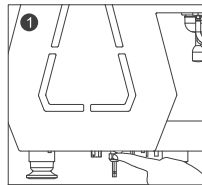
Set the steam wand away from the center of the pitcher (but not too close to the edge, aim towards the 3 o'clock direction, and place the nozzle head just below the liquid surface). If it is buried too deep, it will be difficult to incorporate air, and if it is buried too shallow, the milk might splatter out easily.

Keep your hand steady during the frothing process and try to avoid making adjustments. If you hear a hissing sound, it means that the air is normal, but if you hear a sharp noise, it means that the steam wand is buried too deep, which does not froth the milk well and merely heats the milk.

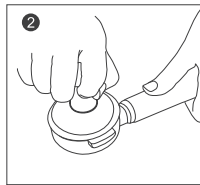


Use whole milk or pure milk (best if refrigerated to about 8°C).

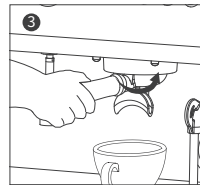
STEPS TO PERFECT COFFEE



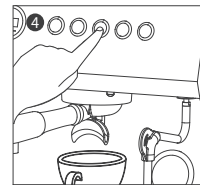
Turn on the power switch and wait for the appliance to preheat



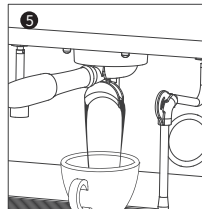
Add coffee powder into the portafilter and press evenly



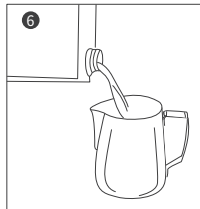
Install portafilter according to the instructions, and put the coffee cup in place



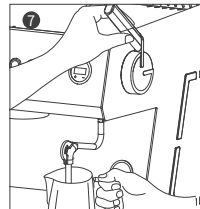
Press the coffee making button (single cup / double cup) button to start making coffee



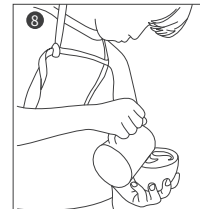
After reaching the appropriate amount, the machine will stop automatically, and your espresso is ready



Add an appropriate amount of milk into the pitcher (best if refrigerated)



Pull down the steam handle to froth milk with the steam wand. After the milk is frothed, lift up the steam handle, then clean the steam wand with cloth



Pour the milk foam into the espresso, and the milk coffee is done

⚠ WARNING: Immediately after steaming has ceased, clean the steam wand parts and drain the milk from the wand to prevent milk foam from sticking to the inner surface. Take care not to burn yourself during the operation due to the high temperature.

CLEANING AND MAINTENANCE

1. Disconnect the power supply before cleaning, and allow the coffee machine to cool down completely;
2. Dip a piece of cloth in small amount of water or use a neutral detergent to clean the outer surface of the coffee machine;
3. Remove the filter basket from the portafilter, empty the coffee grounds, and then clean the filter basket and portafilter with a cleaning solution, but make sure to rinse them with water at the end.

CLEANING MINERAL DEPOSITS

1. After prolonged use, there may be residual in the internal water system of the coffee machine. To ensure the best performance of the machine, the cleanliness of its inner water channels, and the pure, good taste of your coffee, the appliance should be descaled and maintained on a regular basis of every 2 months;
2. Draining the Steam Boiler: After turning off the power switch, allow the machine to cool down for 2 hours in general, then proceed to drain the steam boiler. Open the drain valve located at the bottom of the machine (see Figure 3) to drain the water from the steam boiler. Close the drain valve after draining the water completely;
3. Descaler Ratio: Find a water bucket, add water and descaler in the water tank (about 10L, the ratio of water and descaler is 4:1, the specific ratio is subject to the descaler user manual). If there is no descaler, citric acid can be used instead (the ratio of water and citric acid is 100:3);
4. Descaling: Connect the water pipe to the bucket, turn on the power switch and wait for the machine to preheat. Then make coffee, hot water and steam separately, each 5-10 times. After it's complete, turn off the power switch and let the machine sit for 30 minutes;
5. Drain Waste Water: Once finished, follow the steps of "Draining the Steam Boiler" to drain the waste water;
6. Cleaning: Connect to the external water source, turn on the power switch, and wait for the machine to preheat. Then make coffee, hot water and steam separately, each at least 20 times, and the cleaning process is finished.

Notice: If the appliance is still not thoroughly clean and gives off a smell of descaler or citric acid, you can repeat the steps until the odor vanishes.

STEPS TO PREVENT FREEZING

1. When the coffee machine needs to be turned off after use, close the external water inlet valve of the coffee machine tightly before turning it off, remove the water pipe from the machine's water inlet;
2. Press manual coffee making button, let the brew boiler dispenses 300-350mL water and press the manual coffee making button to stop, then turn off the power switch of the machine;
3. Before using the coffee machine next time, reconnect the water pipe to the machine's water inlet, open the external water inlet valve, and then operate it normally.

Notice: When using in an environment where the indoor temperature falls below zero, to prevent the water within the brew boiler from freezing and causing the machine to freeze and crack, make sure you follow the above procedures every day before turning off the coffee machine.

INDICATOR LIGHTS AND SETTINGS

Power Light	Manual Coffee Making Light	Coffee Making Light (Single Cup)	Coffee Making Light (Double Cup)	Hot Water Light	Machine Status
★	★	★	★	★	Starting Up
★	★	☆	☆	★	Manual Coffee Making
★	☆	★	☆	★	Making a Single Cup of Coffee
★	☆	☆	★	★	Making a Double Cup of Coffee
★	★	★	★	○	Hot Water Making

☆ : Off

★ : Stays On

○ : Flashing

TROUBLESHOOTING

Problem	Cause	Solution
After turning on, water cannot be filled	Water outage	Turn off the machine and wait for water before turning it on
	Pipe is bent or blocked	Dredge the inlet pipe
	Internal machine malfunction	Contact after-sales service or a maintenance specialist for assistance
Water keeps coming in after turning on the machine	Open the drainage valve at the bottom of the machine, and the incoming water is immediately discharged	Close the drain valve at the bottom of the machine
	Internal machine malfunction	Contact after-sales service or a maintenance specialist for assistance
Leakage	The drain pipe is bent or clogged	Unclog the drain pipe
	Joint leakage	Tighten the joint again, replace the joint or joint sealing ring
	Internal water leakage	Contact after-sales service or a maintenance specialist for assistance
Coffee spilling over the side of the portafilter	Too much coffee powder and the portafilter cannot be screwed on tightly	Reduce the amount of coffee powder
	Too much coffee powder remaining on the edge of the portafilter screen	Clean the coffee powder on the group gasket
	The portafilter is unevenly installed (not properly screwed in)	Remove the portafilter and screw it back on again, and make sure both fasteners are fully inserted into the top cover of the group head so that it is level after it's installed
	The group gasket is damaged	Replace the group gasket
	If the problem persists after carrying out the above operations	Contact after-sales service or a maintenance specialist for assistance
No Coffee	The coffee powder is too fine	Switch to a coarser type of coffee powder
	Too much coffee powder	Reduce the amount of coffee powder
	Too much tamper pressure	Reduce the tamping pressure
	The portafilter screen is clogged	Remove the portafilter screen with a screwdriver and clean it with a cleaning brush or needle
No Hot Water	The machine is preheating	Wait for preheating to finish
	Machine malfunction	Contact after-sales service or a maintenance specialist for assistance

No Steam	The machine is preheating	Wait for preheating to finish
	The steam nozzle is clogged	Twist to remove the steam nozzle, and unclog or replace the steam nozzle
	Machine malfunction	Contact after-sales service or a maintenance specialist for assistance
The touch screen display shows E1	The temperature is below 0 degrees	Check if the ambient temperature is below 0 degree
	The NTC temperature sensor is above 180°C	Turn off the machine and let it cool for 30 minutes
	Brew boiler NTC is in open / short circuit	Contact after-sales service or a maintenance specialist for assistance
The touch screen display shows E2	Unusual coffee flow	Contact after-sales service or a maintenance specialist for assistance
The touch screen display shows E3	Steam boiler inlet water timeout (Over 15 minutes)	Contact after-sales service or a maintenance specialist for assistance
The touch screen display shows E9	Heat pipes of the steam boiler has been operating for over 70 minutes	Contact after-sales service or a maintenance specialist for assistance
The touch screen display shows 888 (for 2 seconds) upon startup	Incomplete display	Contact after-sales service or a maintenance specialist for assistance

* If you have trouble finding the cause of the issue, do not attempt to disassemble the coffee machine by yourself, contact a specialist.

WARRANTY CARD

Thank you for purchasing products of "Gemilai". In case of non-artificial damage, this card entitles you to a 2-year free warranty service.

Product Name/Model _____

Purchase Date _____

Purchase Method _____

Serial No. _____

Purchase Area _____

Customer Name _____

Customer Tel _____

Reason _____

RETURN OR EXCHANGE REGISTRATION

Maintenance

Exchange

Return Goods

REPAIR INFORMATION

Date	Fault conditions	Maintenance results



Do your part to help save the environment by complying with local laws and regulations. Dispose your non-functioning electronic devices appropriately at your local waste treatment center.