

**gemini**  
ITALY

# Espresso Coffee Maker

MODEL NO.: GCM135MTS

1350W

## **IMPORTANT SAFEGUARDS**

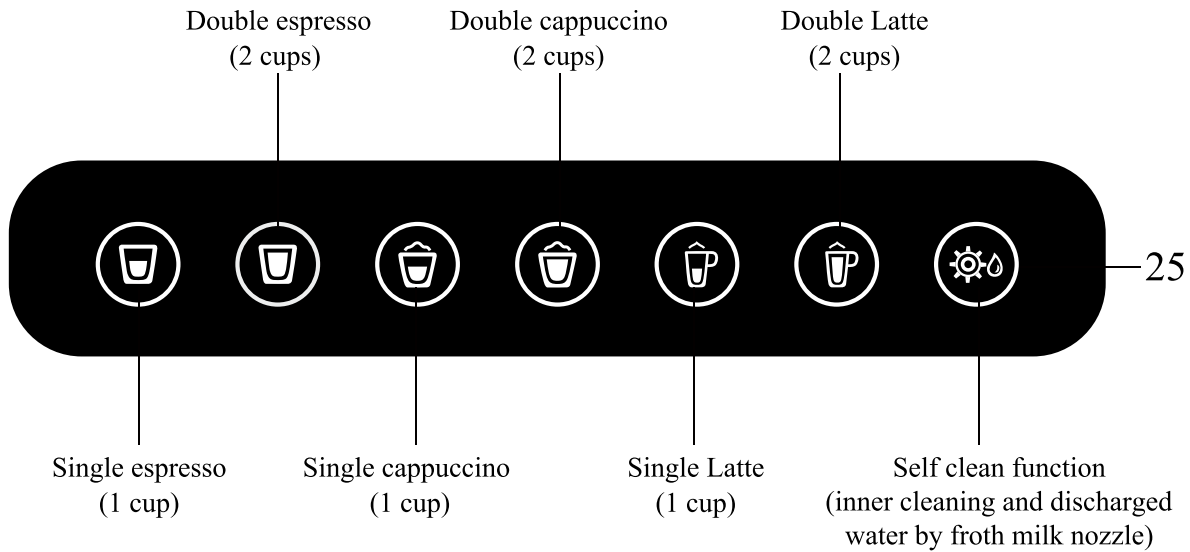
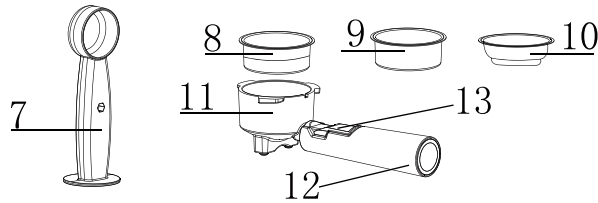
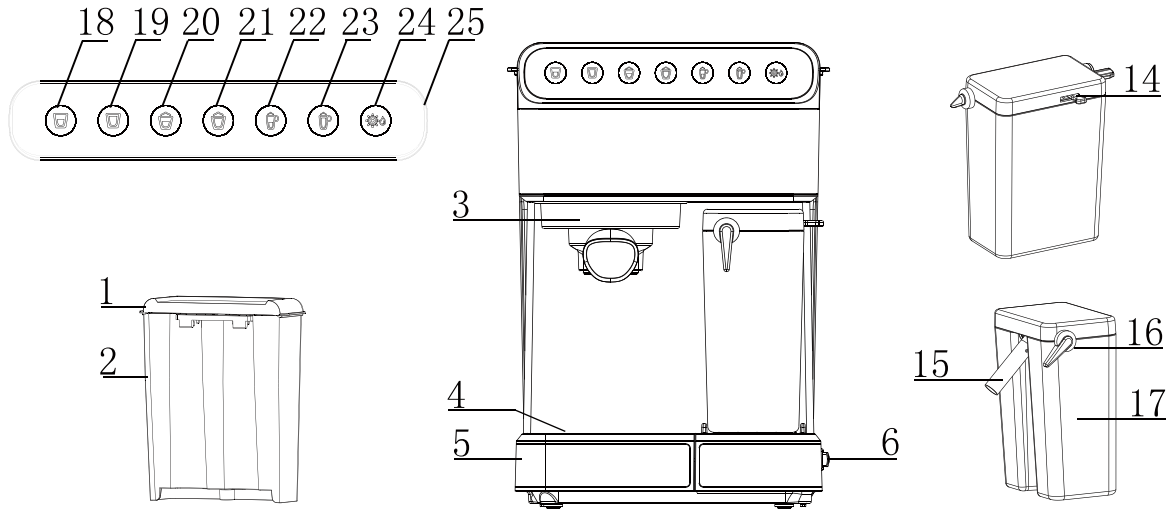
1. When using this coffee maker, basic precautions should always be followed, included the followings:
2. Read all instructions.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or other liquids.
5. Do not let cord touch hot surface.
6. Do not let cord hang over edge of table or counter.
7. Do not operate appliances with damaged cord or plug or after the appliance malfunctions, or have been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair, or adjustment.
8. Do not use other mismatched accessory, it may cause hazard or injury.
9. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave .
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, press the power On/Off button located on the side of the unit, then remove the plug. Always hold the plug, but never pull the cord.
12. Extreme cautions must be exercised when moving the funnel containing hot coffee ground after used.
13. Do not clean with metal scouring pads pieces can break off the pad and touch electric parts, creating a risk of electric shock
14. Before the first using, please operate the machine with water in two times to remove the smell. Please follow the steps of “CLEAN AND MAINTENANCE”. (in page 12).
15. Never leave the appliances unattended while broiling or toasting.
16. Do not operate the coffee machine without water or milk in the water tank and milk tank.
17. This appliance is for household use only, do not use outdoor.
18. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

19. If the supply cord is damaged, it must be replaced by the After-sales Service Center or a similarly qualified person in order to avoid a hazard.
20. Save this use manual for future reference.

**CAUTION: PRESSURE**

In order to avoid possible burns to body parts and/or other injury from hot steam and water or damages to the unit, never remove the water tank or the brew head while your coffee maker is brewing coffee or frothing. When need to change or add more coffee ground, please make sure that the machine is not in operation( while the machine is operating, there will be one symbol flashing.). If you need to add more water or milk to the tank, please make sure to switch off the unit by pressing the button on the side of the unit to make all the symbols on the panel off.

# KNOW YOUR COFFEE MAKER



- |                                |                               |   |
|--------------------------------|-------------------------------|---|
| 1. Water tank cover            | 2. Water tank                 | 3. Brew head  |
| 4. Drip tray lid               | 5. Drip tray                  | 6. On/off switch  |
| 7. Spoon                       | 8. Single filter for 1 cup    | 9. Double filter for 2 cups   |
| 10. E.S.E. pod filter          | 11. Funnel                    | 12. Funnel handle   |
| 13. Funnel hook                | 14. Froth control knob        | 15. Froth milk S/S detachable nozzle  |
| 16. Froth tube lever           | 17. Milk tank                 | 18. Single espresso (1 cup)   |
| 19. Double espresso (2 cups)   | 20. Single cappuccino (1 cup) | 21. Double cappuccino (2 cups)  |
| 22. Single Latte (1 cup)       | 23. Double Latte (2 cups)     | 24. Self clean function(inner<br>cleaning and discharged water<br>by froth milk nozzle) |
| 25. Touch sensor control panel |                               |   |

## **FOR THE FIRST USE**






Cleaning and priming the unit prior to first use.




1. Please make sure that all the symbols on the panel are off by pressing the power on/off button located on the side of the unit. Make sure the coffee maker is unplugged from the electrical outlet.
2. First remove and then wash the water tank, the milk tank, the brew head, all filters, measuring spoon and drip tray in a mixture of mild detergent and water. Rinse each thoroughly and dry completely and place them back into the unit.
3. To clean the inside of the appliance, follow the steps listed on the “CLEAN AND MAINTENANCE” section (Page 12)

**NOTE:** In order for the coffee maker runs properly time after time, please clean it and all filters or tanks after every use.

## **IMPORTANT –PRIME THE UNIT**



To prime unit, run the steam cycle for 90 seconds by following the steps below:

1. Fill water in water tank between the “Min” and “Max” levels.
2. Fill the milk tank with water between the “Min” and “Max” levels.
3. Select one of the filters(Single/Double filter) and place it in the funnel. Then place into the brew head ensuring it is properly locked and place a cup (400ml) on the drip tray lid. (please follow the instruction of “LOCK THE FUNNEL INTO THE BREW HEAD” in page 9).Also, make sure the tip of the milk S/S detachable nozzle dispensing tube is pointed inside the cup.
4. Plug the appliance into the appropriate outlet.
5. Turn the power button on, and all the symbols on the control panel will blink 3 times with a sound “bee”, then only the symbols of “” (Single espresso), “” (Double espresso) and “” (Self clean function) on the control panel will light on and other symbols will flash.
6. Press “” (Self clean function) once, the machine will start to do inner cleaning, then the water will flow through from inside of the machine and come out from the froth milk S/S detachable nozzle .
7. Press “” (Double espresso) once, the water will flow through from the brew head to clean the filter and funnel .
8. Once above process completed and all the symbols light on, the coffee maker is cleaned and preheating is ready. Now, please enjoy making your coffee.

**Note:** During the preheating status, the symbols of “” single espresso, “” double espresso and “” self cleaning will light on, and other symbols will keep flashing;







When preheating is done, all the symbols on the panel will light on;

While the machine is making coffee or self cleaning, there is only one symbol flashing and other symbols will not light on;

If the milk tank is not set at positions, there are only the symbols of “” single espresso, “” double espresso will light on, and other symbols will not light on.

## **SELECT THE RIGHT CUP**

Before preparing your coffee, please make sure to select the right size of cups according to the following table(ml):

		Minimum capacity of milk required in tank (ml)	Capacity ml	Reference cup size
Espresso	Single 	N/A	40-60ml	160ml
	Double 		90-110ml	210ml
Cappuccino (With froth milk)	Single 	100ml	80-150ml	250ml
	Double 	150ml	160-300ml	400ml
Latte (With froth milk)	Single 	200ml	160-300ml	400ml
	Double 	260ml	250-350ml	450ml

Remind: it should be the minimum capacity of milk required in tank, and do not fill with milk into the milk tank over the “Max” level.

## **INTRODUCTION**

### **ESPRESSO**

A unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular drip coffee. Because of its richness, espresso is usually served in 44 to 59 ml (1.5 to 2 oz.) portions, in demitasse cups.

### **CAPPUCCINO**

A drink made with about 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk.

### **LATTE**

A drink made with about 1/4 espresso and 3/4 steamed milk.

## **SELECT THE RIGHT COFFEE**

### **THE COFFEE**

The coffee should be freshly ground and dark roasted. Pre-ground coffee will only retain its flavor for 7 – 8 days, provided that it is stored in an airtight container and in a dark cool area. Do not store in a refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will keep its flavor for up to 4 weeks.

### **THE GRIND**

The coffee must be of a fine grind. The correct grind should look like salt.

If the grind is too fine, the water will not flow through the coffee powder even under pressure process. These grinds look like powder and feel like flour when rubbed between fingers.

If the grind is too coarse, the water flows through the coffee powder too fast, preventing a full-flavored extraction.

Be sure to use a quality grinder for uniform consistency.

## **OPERATING INSTRUCTIONS**

### **FILLING THE WATER TANK**

1. Fill the tank with water, you may either use a jar to fill it up or remove it from the unit and then fill it up under the tap. If you have removed it from the unit to fill up with water, please make sure to place it back tightly in its place. Fill the tank with the desired amount of water ensuring it ranges within the “MIN” and “MAX” markings on the tank. Never use warm or hot water to fill the water tank.
2. Close the water tank lid and place it back in the unit tightly.

### **FILLING THE MILK TANK**

If you plan to prepare Cappuccino or Latte coffee, remove the milk tank from the unit (refer below step ① and ② ) and open the lid then pour the quantity of cold milk you estimate you will need between the “Min” and “Max” levels. When done, place the milk tank back in the unit ensuring it fits tightly.

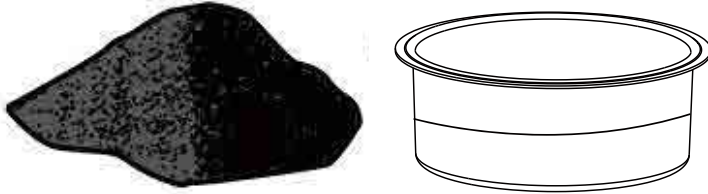
**Note:** You can choose the type of milk of your preference, i.e. whole milk, low fat milk, organic or soy milk.



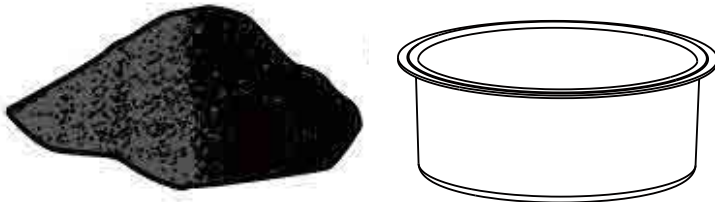
## CHOOSE THE FILTER

Select the filter to be used as follows:

1. FOR A SINGLE SHOT– use the filter for a single cup of espresso if using ground coffee.



2. FOR A DOUBLE SHOT OR TWO SINGLE SHOTS- use a double cups filter.

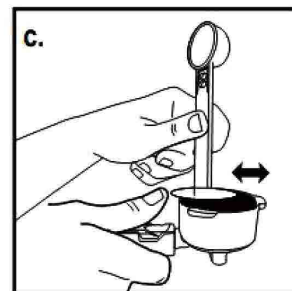
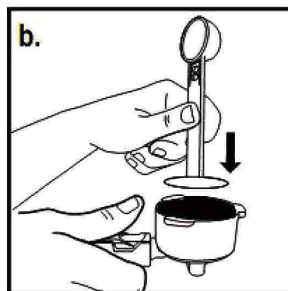
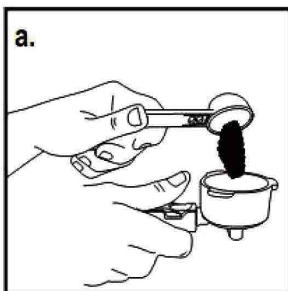


## FILLING WITH COFFEE

Place select filter in the funnel as follows:

### FOR GROUND COFFEE:

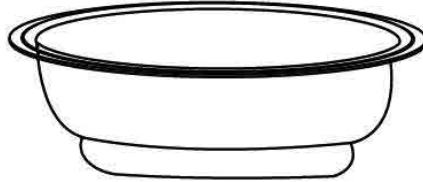
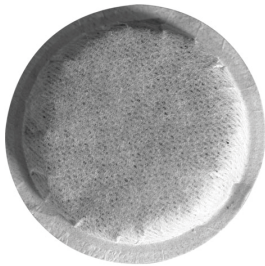
- a. Fill the filter with fresh, fine ground espresso coffee (do not overfill the measuring spoon).
- b. Use the end of measuring spoon to tamp down and compress firmly and evenly ground coffee.
- c. Clean any excess coffee powder from the rim to ensure proper fit under brew head.







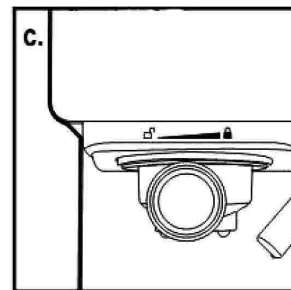
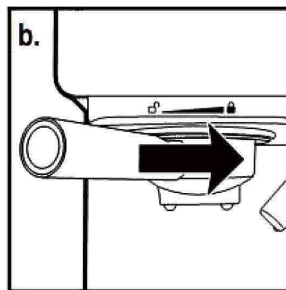
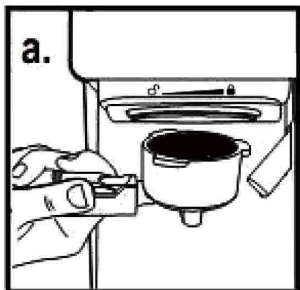
## FOR E.S.E POD:

- Place the E.S.E.pod filter into the funnel, then put a E.S.E pod (diameter in 45mm) into the filler.
- Then lock the funnel into the brew head.






## LOCK THE FUNNEL INTO THE BREW HEAD

- Position the funnel underneath the brew head, attach funnel by first moving retainer clip back.
- Position handle so that the handle lines up with the open lock icon “” on the unit and fits into the groove.
- Then, slowly turn it to the right until the retention clip is aligned with the closed lock symbol “” on the unit.



## PLACING THE CUP(S)



- If you are using a small “demitasse” cup to brew espresso, turn over the drip tray lid as a bulge “”.
- If you are using a larger cup to brew Cappuccino, turn over the drip tray lid as a hollow “”.
- If you are using a larger cup to brew Latte, turn over the drip tray lid as a hollow “”.

**CAUTION:** When brewing cappuccino or latte, please make sure to adjust the frothing tube lever in order to position the froth milk S/S detachable nozzle is pointed inside the cup to be used.

## TURN ON THE COFFEE MAKER




- a. Make sure unit is plugged in.
- b. Turn unit on by pressing the power On/Off button located on the side of the unit. All the symbols will be blinking 3 times with a sound “bee” when the machine turned on. The symbol will be blinking during heating and until the water reaches the perfect temperature. Once all symbols become solid state, the function is ready to use. If you press the symbol which is blinking and not ready, it will sound “ bee bee bee” to tell you it is not ready yet and won’t start the operation.

## “SLEEP STATE” MODE

To save energy, the machine will auto-shut off to the “sleep state” mode after no operation within 25 minutes, and all the symbols will turn off except “” (Self clean function). To “wake up” the machine, press “” (Self clean function), and all symbols will be on again with “bee” and go back to normal state. (after waking up, it might be on warming up state which all the symbols are flashing or ready state which all the symbols solid state .)

## SELECT THE FUNCTION

### PREPARING ESPRESSO

- a. Press “” (Single espresso) once to brew one single shot.
  - b. Press “” (Double espresso) once to brew a double shot.
  - c. Press and hold “” (Double espresso) for 3 seconds to customize the brewing capacity to your flavour. When done, press it again to stop it. (If don't press it again, it will make coffee in 250ml Max)
- The unit will start brewing the espresso according to your selection. The unit will turn off automatically and symbol will become solid indicating that the cycle has been completed. Your delicious espresso is ready to serve.
- Please follow the table of “SELECT THE RIGHT CUP” to chose the cups with suitable capacity to avoid overflow.


**Note:** To brew less coffee than the preset serving, press the same symbol again to stop the brewing process when the desired amount of coffee is reached.


### PREPARING CAPPUCCINO

Prior to preparing your Cappuccino, adjust the quantity of frothed milk according to your preference by shifting the Froth Control Knob on the mill tank. Swing it to the right for more froth and to the left for less froth.

**Note :** The foam intensity can be adjusted during the brewing process

a. Take out the milk tank and fill the milk tank with appropriate milk (Maximum 500ml)

b. Press “” (Single Cappuccino) once to brew a small cup of cappuccino.

c. Press “” (Double Cappuccino) once to brew a large cup of Cappuccino.


The unit will start brewing the cappuccino according to your selection. Your delicious cappuccino is ready to serve when the process is completed.


Please follow the table of “SELECT THE RIGHT SIZE OF CUP” to chose the cups with suitable capacity to avoid overflow.

## PREPARING LATTE

Prior to preparing your Latte, adjust the quantity of frothed milk according to your preference by turning the Froth Control Knob on the milk tank. Swing to the right for more froth and to the left for less froth.

a. Take out the milk tank and fill the milk tank with appropriate milk (Maximum 500ml)

b. Press “” (Single Latte) once to brew a small cup of latte.


c. Press “” (Double Latte) once to brew a large cup of latte.

The unit will start brewing the Latte according to your selection. Your delicious cappuccino is ready to serve when the process is completed.

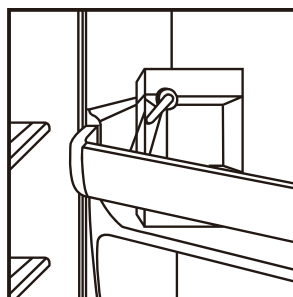
Please follow the table of “SELECT THE RIGHT SIZE OF CUP” to chose the cups with suitable capacity to avoid overflow.

## PREPARING FROTH MILK

The unit also allows you to prepare froth milk separately. Please fill moderate cold milk

into the milk tank, then press and hold “” (Double Cappuccino) for 3 seconds if you wish to add more froth to your coffee or to prepare froth milk for any other beverage, e.g. macchiatto, hot chocolate, chai latte, etc. When done, press the same symbol again to stop it.

Once you prepared your coffee with milk froth, you can either store the milk tank directly in the refrigerator as below picture (ready to be used for the next time) or dispose of the leftover milk.





## **CORRECT USE OF GROUND COFFEE FOR ESPRESSO MAKERS**

Do not use sugar roasted ground coffee or sugar roasted coffee beans as these will clog the filter and damage the appliance. After making coffee, please follow the instruction of “CLEANING AND MAINTENANCE” (in page 12) to keep it in good working condition.


## **CLEAN AND MAINTENANCE**

### **CLEAN THE MILK TANK AND FROTHING MILK S/S NOZZLE**

1. Remove the milk tank from the unit and remove the lid of the tank.
2. Pour any milk left and rinse and wash the milk tank and its lid thoroughly with warm soapy water. Rinse and let them dry completely. Do not wash with abrasive cleaners and scouring pads, as they will scratch the finish. The milk tank and tank lid is not for dishwasher, please do not clean it inside the dishwasher.
3. Fill the water into the water tank. Place a large empty cup (400ml) on the drip tray lid and let the frothing milk S/S detachable nozzle pointed inside of the cup.
4. Press “” (Self clean function) once, the unit will start releasing steam through the frothing milk S/S nozzle, let it run for a few seconds until you don't see any milk come out from the frothing milk S/S nozzle. Then press the “” (Self clean function ) once to stop the cleaning
5. After the machine cool down, please remove the S/S nozzle and rinse under tap water. Dry and wipe it before replace it back.

### **CLEAN THE BREW HEAD/ THE FUNNEL/ FILTER**

1. Please make sure that all the symbols on the panel are off by pressing the power On/Off button located on the side of the unit and unplug the power cord from the electrical outlet.
2. Some of the metal parts might still be hot. Do not touch them with your hands until they had cool down.
3. Remove the funnel and discard the coffee grounds or E.S.E pod. (Put up the funnel hook to clasp the rim of funnel then pour off the coffee grounds) Wash both the funnel and filter with warm soapy water and rinse them well. Do not wash the funnel and filters in the dishwasher.

4. Wipe lower part of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might have been left.
5. Place the funnel (without any filter) back in the brew head in the unit.
6. Place an empty large cup (probably 300 ml) under the funnel.
7. Press “” (single Espresso) and let the unit brew with water only until it stops automatically. (Make sure that the water tank was filled with adequate water, you can repeat above steps to clean up until flow out the clean water.)

## **CLEAN THE WATER TANK**

Discard the remaining water by removing the tank and wash the water tank with soapy water, then rinse it well and wipe it dry. The water tank is also dishwasher safe.

## **CLEAN THE COFFEE MAKER**

1. Wipe the housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
2. Do not store the funnel the brew head. This can adversely affect the seal between the brew head and the funnel while brewing espresso.

**CAUTION: Do not immerse appliance in water.**

## **DELMING**

Mineral deposits built-up in the unit will affect the operation of the appliance. Your appliance must be delimed when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.



**SUGGESTED CLEANING INTERVALS**

<b>Type of Water</b>	<b>Cleaning Frequency</b>
Soft Water (Filtered Water)	Every 80 Brew Cycles
Hard Water (Tap Water)	Every 40 Brew Cycles

## **TO DELIME THE WATER TANK:**

1. Fill the tank with fresh, undiluted white household vinegar.
2. Allow appliance to sit overnight with the vinegar solution in the water tank then Discard vinegar by removing the tank.
3. Rinse the water tank thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink, repeating this step twice.

## **TO DELIME INTERNAL PARTS:**

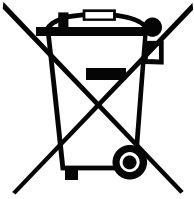
1. Make sure you delime the inside of the water tank first by following the “Deliming” steps above.
2. Make sure that the all symbols on the control panel are off by pressing the power On/Off button located on the side of the unit and the power cord is disconnected from the electrical outlet. Fill the tank with white vinegar above the minimum level into tank.
3. Insert the funnel (with filter and no ground coffee or E.S.E pod) and place jar/carafe or regular cup on top of the drip tray and under the funnel.
4. Plug the power cord into the electrical outlet.
5. Press the power button to switch the unit on, once the symbol stop blinking. Place a pitcher or large cup (with at least 400 ml capacity) on the drip tray lid, then press “” (Single Espresso icon) once , the vinegar will start flowing through the unit come out from the brew head. Then it will stop automatically.
6. Adjusting the froth milk S/S nozzle pointed inside of the cup.. Then press “” (Single Cappuccino icon) once to activate the clean function. Then it will stop automatically.

**Important : Repeat Steps 1 – 6 as necessary using tap water only to rinse any remaining traces of vinegar out of the machine.**

## TROUBLE SHOOTING

PROBLEM	CAUSES	SOLUTIONS
Coffee does not come out.	<ol style="list-style-type: none"> <li>1. No water in tank.</li> <li>2. Coffee powder is too fine.</li> <li>3. Too much coffee in the filter.</li> <li>4. Appliance was not turned on or plugged in.</li> <li>5. Coffee has been tamped /compressed too much.</li> </ol>	<ol style="list-style-type: none"> <li>1. Add water into tank Grind medium ground</li> <li>2. Fill filter with less coffee.</li> <li>3. Plug unit into electrical outlet and turn it on.</li> <li>4. Refill filter basket with coffee, do not tamp too much.</li> </ol>
Coffee comes out around the edge of the funnel.	<ol style="list-style-type: none"> <li>1. Funnel not rotated to full lock position.</li> <li>2. Coffee powder stays around the filter basket rim.</li> <li>3. Too much coffee powder in the filter.</li> </ol>	<ol style="list-style-type: none"> <li>1. Rotate filter holder to full lock position.</li> <li>2. Wipe off rim of filter basket</li> <li>3. Fill with less coffee powder.</li> </ol>
Milk is not foamy after frothing or it is not coming out of the frothing tube	<ol style="list-style-type: none"> <li>1. Run out of steam</li> <li>2. Milk is not cold enough.</li> <li>3. Frothing nozzle is blocked.</li> </ol>	<ol style="list-style-type: none"> <li>1. Ensure there is enough Milk in the tank.. Prepare the cold milk before making cappuccino.</li> <li>2. Follow the instructions to clean the milk tank &amp; frothing nozzle.</li> </ol>
Coffee comes out too quickly	<ol style="list-style-type: none"> <li>1. Ground coffee is too coarse.</li> <li>2. Not enough ground coffee in the filter.</li> </ol>	<ol style="list-style-type: none"> <li>1. Use a finer grind.</li> <li>2. Use more ground coffee.</li> </ol>
Coffee is too weak	<ol style="list-style-type: none"> <li>1. Using wrong/small filter for a double shot coffee</li> <li>2. Ground coffee is too coarse</li> </ol>	<ol style="list-style-type: none"> <li>1. Use correct/large filter for double shot coffee</li> <li>2. Use a finer grind.</li> </ol>

## **ENVIRONMENT FRIENDLY DISPOSAL**



You can help protect the environment!  
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

## **TECHNICAL DATA**

MODEL NO.: GCM135MTS  
Rated Voltage: 220-240V  
Rated Frequency: 50Hz  
Rated Power: 1350W  
Product Dimension: 210(W) x320(H) x 280(D) mm

\*The final product specification may be varied according to a different lot of material and actual input voltage power of the usage area.



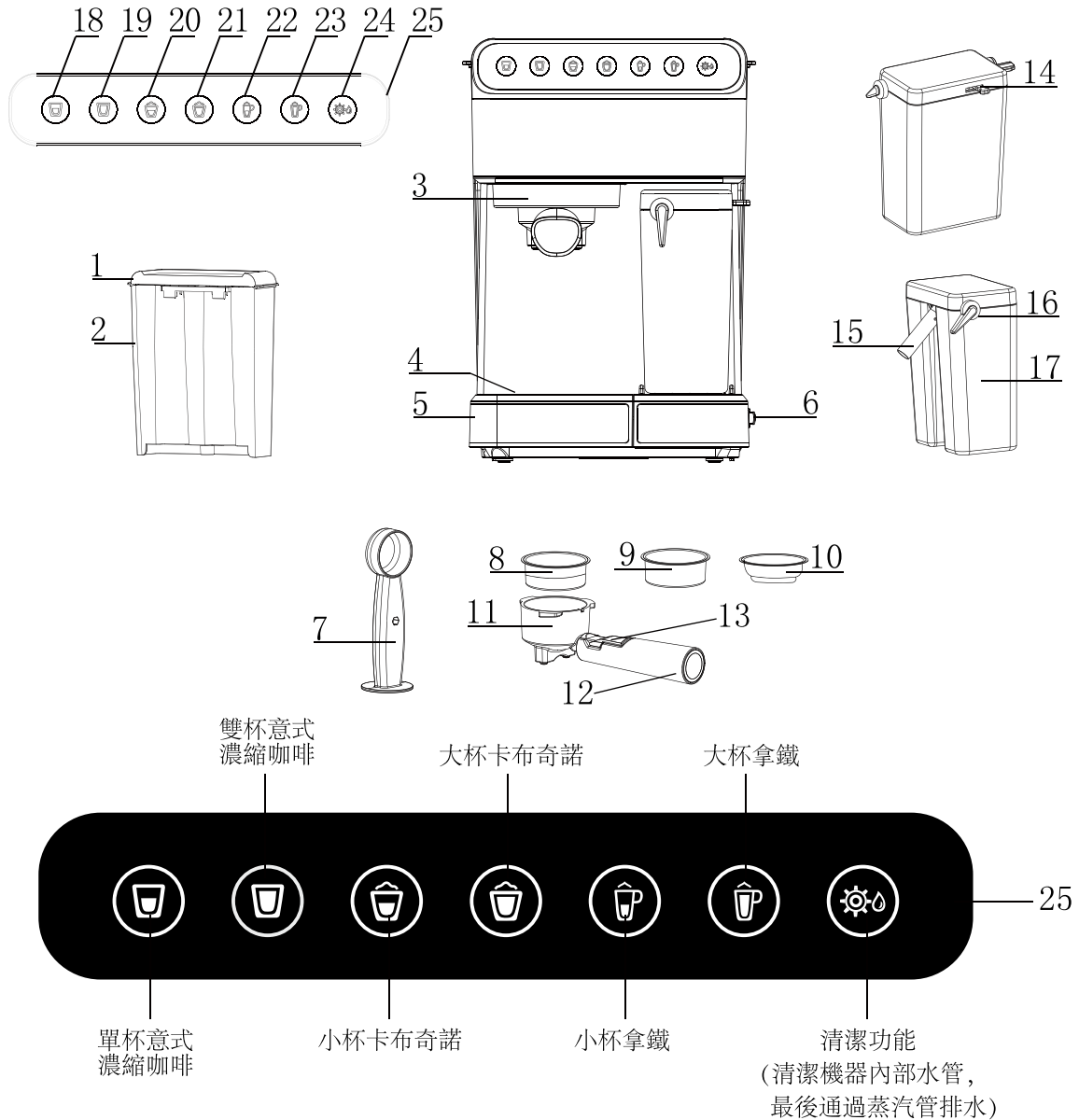
## 注意事項

1. 在使用本產品前，請遵循以下基本安全措施：
2. 仔細閱讀本使用說明書。
3. 在使用時咖啡機時，不允許兒童操作或接近咖啡機。
4. 為防止觸電，嚴禁將電源線，插頭浸入水中。
5. 電源線不能接觸咖啡機的受熱面。
6. 不要讓電源線懸掛在桌子或櫃檯邊緣或接觸發熱表面。
7. 電源線、插頭、附件損壞或電器設備出現故障的情況下，為避免危險切勿操作電器，請聯繫本司的客戶服務中心並攜帶產品到指定維修中心檢查或維修。
8. 不要使用非本機附送的配件，以免發生危險及造成傷害。
9. 不要將咖啡機放在靠近熱水器，電烤爐或微波爐等熱源的地方。
10. 當不使用咖啡機或清潔時，請先拔掉電源線插頭，要先冷卻才能進行拆卸配件。
11. 當不使用時，需把電源線拔除，按一下機器旁側的開關機將機器關閉，然後拔下電源插頭，拔下插頭時，請務必抓住插頭，不要拉扯電源線。
12. 製作完咖啡後，移動裝有裝有殘留咖啡渣的漏斗時，必須格外小心。
13. 咖啡機在使用時，不要使用帶金屬的刷子去清潔，因可能與帶電部件接觸，造成危險。
14. 第一次使用前，請先用清水煮兩次去除異味（參考說明書第9頁“清潔和維護”步驟。）
15. 當咖啡機在使用時，請注意有人看管。
16. 禁止在盛水箱以及盛奶箱無水狀態下操作。
17. 產品只可作家庭用途，不能放置戶外使用。
18. 電器可適用於8歲以上的兒童以及身體，感官或者智力能力下降和缺乏經驗和知識的人群，他們使用該電器需要得到安全使用電器的監督或者指導，並且瞭解所涉及的危險。
19. 檢查本產品的電源線。如果電源線損壞，必須由本公司售後服務部或合格的電器技師更換，以避免發生危險。
20. 請保存說明書小冊子，以便將來參考。

## 高溫蒸汽提示

為了避免對身體部位的燒傷或其他來自熱蒸汽和水的傷害或對機器的損害，當機器正在煮咖啡或打奶泡時，千萬不要移除水箱或漏斗。當需要添換咖啡粉製作多杯咖啡時，請拆下漏斗前確保機器已停止運作（當只有一個符號指示燈在閃爍時，表示機器正在運作。）。如果你需要在盛水箱或者盛奶箱中添加更多的水或牛奶，請按下機器旁的按鈕來關上機器，使所有的符號指示燈都熄滅。

## 組件及安裝圖



- |                      |            |                               |
|----------------------|------------|-------------------------------|
| 1. 水箱蓋               | 2. 盛水箱     | 3. 萃取架                        |
| 4. 接水壓墊              | 5. 接水盤     | 6. 開關掣                        |
| 7. 咖啡勺               | 8. 單杯咖啡濾網  | 9. 雙杯咖啡濾網                     |
| 10. 意式濃縮咖啡簡易咖啡包過濾網   | 11. 漏斗     | 12. 漏斗手柄                      |
| 13. 漏斗壓鉤             | 14. 奶泡量調節  | 15. 打奶蒸汽管                     |
| 16. 蒸汽管調校杆 (最大 60 度) | 17. 盛奶箱    | 18. 單杯意式濃縮咖啡                  |
| 19. 雙杯意式濃縮咖啡         | 20. 小杯卡布奇諾 | 21. 大杯卡布奇諾                    |
| 22. 小杯拿鐵             | 23. 大杯拿鐵   | 24. 清潔功能 (清潔機器內部水管，最後通過蒸汽管排水) |
| 25. 輕觸式控制顯示幕         |            |                               |

## 首次使用咖啡機需知

1. 請按機旁側的開關鍵以確保關閉所有指示燈，並確保拔掉電源。
2. 請用溫和的洗滌劑以及水清洗盛水箱，盛奶箱，漏斗，咖啡濾網以及咖啡勺，並清洗後重新組裝好。
3. 機器內部清洗：請參照下文“操作指示”的步驟，利用清水清理，濾網中不要加入咖啡粉。嚴禁將機器直接放進水中或讓水接觸到機器內部。

**(注意：為了使您的機器保持正常工作，請每次使用後都要清潔本機及各種可拆卸的部件。)**

## 重要事項-啟動機器

啟動機器前，請按以下步驟運行蒸汽功能達 90 秒：

1. 將盛水箱注入水，水位不應超過水箱中的“Max”指示線或者低於“Min”指示線。
2. 將盛奶箱注入水，水位不應超過水箱中的“Max”指示線或者低於“Min”指示線。
3. 先將咖啡濾網(單杯過濾網/雙杯過濾網)放置在漏斗裏，然後再將漏斗安裝到萃取架上並鎖緊(參照第 7 頁“鎖緊漏斗”的操作指示)，最後在漏斗下方位置擺放杯子(容量為 400 毫升)。同時，請調校好蒸汽管末端放置於杯內。
4. 插上電源。
5. 按一下電源開關掣，機器嘀一聲，各符號指示燈閃爍三下，此時顯示幕上只有“☉”  
(單杯意式濃縮咖啡)，“☉” (雙杯意式濃縮咖啡) 以及“☉” (清潔功能) 符號指示燈亮起，其餘符號指示燈閃爍。
6. 按一下“☉” (清潔功能)，此時機器開始進行內部清潔工作，清水將流通內部水管並通過打奶蒸汽管排出。
7. 按一下“☉” (雙杯意式濃縮咖啡)，此時水將從萃取架流出以清洗咖啡過濾網和漏斗。
8. 完成以上清潔步驟後，當所有符號指示燈停止閃爍並亮起時，機器已經清洗完畢並預熱完成，可以開始製作咖啡了。

**注意：**當機器處於預熱狀態時，只有“☉”單杯意式咖啡，“☉”雙杯意式咖啡以及“☉”清潔功能指示燈常亮，其餘符號指示燈閃爍；

當機器預熱完畢，全部符號指示燈亮起；

當只有一個符號指示燈在閃爍，而其餘指示燈不亮時，表示機器正在製作咖啡(或者進行清潔功能)；

當盛奶箱沒有安裝到位時，只有“☉”單杯意式咖啡以及“☉”雙杯意式咖啡符號指示燈亮起，其餘的符號指示燈不亮。

## 選擇合適的杯子

在製作不同咖啡之前，建議參考下表選擇杯子容量(毫升)：

		盛奶箱需添加的最少奶容量(毫升)	咖啡容量	建議水杯容量
		意式濃縮咖啡	小杯  大杯 	N/A
卡布奇諾 (含奶泡)	小杯  大杯 	100毫升 150毫升	80-150毫升 160-300毫升	250毫升 400毫升
	拿鐵 (含奶泡)	小杯  大杯 	200毫升 260毫升	160-300毫升 250-350毫升

提醒：上述奶容量為注入盛奶箱中的最少奶量，最大容量不要超過”Max”指示線。

## 咖啡種類簡介

### 意式濃縮咖啡

意式濃縮咖啡是通過熱水強壓沖泡精細研磨的咖啡粉這種獨特方式來製作。它的口感比一般的滴漏咖啡更為醇厚，濃郁，所以在歐洲廣受歡迎。正因它的口感醇厚濃郁，通常以 44 至 59 毫升（1.5 至 2 安士）的份量供應。

### 卡布奇諾

卡布奇諾是一種由 1/3 義大利濃咖啡，1/3 蒸牛奶和 1/3 奶泡製作而成的飲料。

### 拿鐵

拿鐵是一種由 1/4 的意式濃縮咖啡，加上 3/4 的蒸牛奶製作而成。

## 選擇合適的咖啡

### 咖啡粉

請選擇新鮮的以及烘烤過的咖啡粉。請最多提前 7-8 日磨好咖啡粉，用密封容器存好並置於陰涼處保存。請勿放置在冰箱或者冷藏櫃裏。建議在使用前將咖啡豆碾碎。儲存在密閉容器中的咖啡豆將可保持其香味長達 4 周。

### 咖啡粉粗細程度

製作意式咖啡應選擇細磨咖啡粉。如果您自行製作咖啡粉，咖啡粉請磨至如鹽一般幼細。但是如果咖啡粉過細，即觸感像麵粉一般，製作咖啡時會很難流出咖啡。但如果咖啡粉過粗，水直接過咖啡粉，這樣會達不到萃取效果。請確認使用粗細適中的好品質咖啡粉進行製作咖啡。

## 操作須知

### 盛水箱

1. 可直接打開盛水箱蓋用水壺倒水入盛水箱或者直接取出盛水箱注入水龍頭水。如果您需要取出水箱，請務必確保裝完水後安裝好原位置。水箱水位不應超過水箱上的”Max”指示線或者低於”Min”指示線。請不要裝進溫水或者熱水在盛水箱內製作咖啡。
2. 裝好水後蓋上水箱蓋並穩固地安裝好在指定位置。

### 盛奶箱

如需製作 Cappuccino 卡布奇諾或者 Latte 拿鐵，請將盛奶箱從咖啡機身抽出（握住盛奶箱底部位置，先稍微向上抬起盛奶箱然後再向外拔出，見下圖步驟①及②），倒入適量的凍牛奶，請不要超過水箱中的“Max”指示線或者低於”Min”指示線。然後將盛奶箱放回指定位，聽到盛奶箱的“啞”一聲響，並確認容器穩固即可。使用前，請調好打奶蒸汽管方向或者奶泡量調節杆。

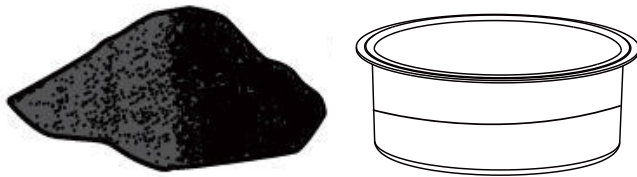
提醒：您可選擇全脂牛奶、低脂牛奶、有機牛奶或者豆奶等。



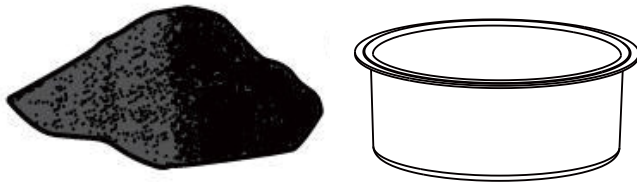
## 選擇咖啡濾網

請按以下指示選擇咖啡過濾網：

1. 單份濃縮咖啡：使用單杯咖啡過濾網

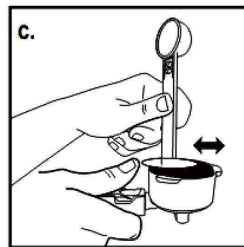
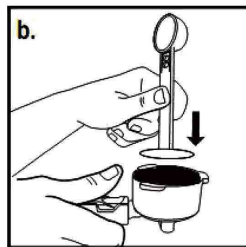
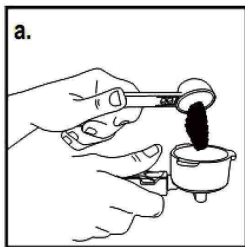


2. 雙份濃縮咖啡：使用雙杯咖啡過濾網



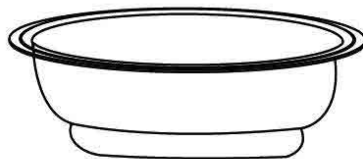
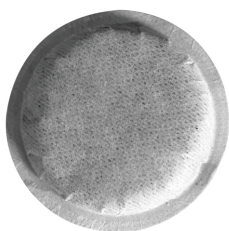
## 放置咖啡粉

- a. 添加新鮮的細磨意式咖啡粉至過濾網中（注意不要過滿）。
- b. 用咖啡勺完全壓平並壓實咖啡粉。
- c. 清理好過濾網邊緣殘留的咖啡粉。





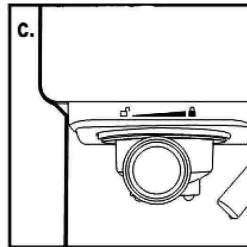
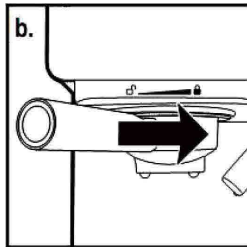
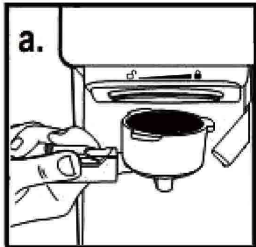
## 放置意式濃縮咖啡簡易咖啡包（E.S.E pod）

- a. 將意式濃縮咖啡簡易咖啡包過濾網放進漏斗內，然後將簡易咖啡包（直徑 45mm）放入過濾網裏。
- b. 然後將漏斗安裝入萃取架內並鎖緊。






## 鎖緊漏斗

- 將漏斗放於萃取架下方，漏斗上的三個卡位需與萃取架裏的卡位配合
- 將漏斗手柄對準開鎖標誌“”，調節好位置，使其順利與萃取架裏的卡位配合
- 然後把手柄慢慢地向右旋緊，直至固定在鎖緊標誌“”



## 放置咖啡杯

- 如果您用小型咖啡杯製作意式濃縮咖啡，請將接水盤墊翻轉至凸起的形狀“”；
- 如果您用較大咖啡杯製作卡布奇諾咖啡，請將接水盤墊翻轉至凹陷的形狀“”；
- 如果您用較大咖啡杯製作拿鐵咖啡，請將接水盤墊翻轉至凹陷的形狀“”。



**(注意：製作 Cappuccino 卡布奇諾或 Latte 拿鐵時，請確保蒸汽管已調校好放在杯內。)**

## 啟動咖啡機

- 確保機器接通電源
- 按機器旁側的開關鍵一下啟動機器





機器嘀一聲，各指示燈閃爍三下。當機器處於預熱狀態時候，指示燈閃爍直至加熱完畢，指示燈停止閃爍，這時咖啡機一切準備就緒。如果燈閃時觸碰按鍵，此時機器會發出“嘀嘀嘀”聲響，示意使用者機器尚未準備就緒。

## 待機狀態

為了節省能源，機器將會在不進行任何操作後 25 分鐘內自動斷電，除了此指示燈“”（清潔功能）亮著以外，其餘符號指示燈熄滅。如果需要重啟機器，請按“”（清潔功能）一下，然後其餘指示燈亮並機器發出“嘀”的一聲，這時候您可以繼續正常使用機器。當重啟機器時，可能會處預熱狀態（符號指示燈閃爍）或者預熱完畢狀態（符號指示燈亮著）

## 製作 ESPRESSO 咖啡：

### 機器預熱完成後

- a. 按 “”（單杯意式濃縮咖啡）一下，選擇製作單杯 Espresso
- b. 按 “”（雙杯意式濃縮咖啡）一下，選擇製作雙杯 Espresso
- c. 長按此按鍵 “”（雙杯意式濃縮咖啡）3 秒以選定製作此款咖啡及可自定份量，當咖啡量達到您所需時請再按一下 “”（雙杯意式濃縮咖啡）以停止製作咖啡。（如果不手動按鍵停止出咖啡，機器會自動製作 250ml 咖啡後停止操作。）



請參考上文“**選擇合適的杯子**”的指示選擇合適的杯子，以免咖啡在製作時溢出。

注意：如果所需咖啡少於設定的單杯或雙杯的容量，可以重複按一次相同的符號以手動停止製作咖啡。

## 製作 CAPPUCCINO 咖啡：

在製作卡布奇諾之前，請先調整好蒸汽管位置並手動調節位於盛奶箱一側的奶泡量調節杆以選擇奶泡的多或少。

注意：奶泡密度的調節可在製作咖啡時同時操作。

- a. 按 “”（小杯卡布奇諾）一下，選擇製作小杯卡布奇諾。
- b. 按 “”（大杯卡布奇諾）一下，選擇製作大杯卡布奇諾。


當你選擇好功能後機器會自動製作卡布奇諾，而當機器自動停止製作時，你即可享用一杯美味的卡布奇諾。請參考上文“**選擇合適的杯子**”的指示選擇合適的杯子，以免咖啡在製作時溢出。


## 製作 LATTE 咖啡

在製作拿鐵之前，請先調整好蒸汽管位置並手動調節位於盛奶箱一側的奶泡量調節杆以選擇奶泡的多或少。



注意：奶泡密度的調節可在製作咖啡時同時操作。


a. 按 “”（小杯拿鐵）一下，選擇製作小杯拿鐵。

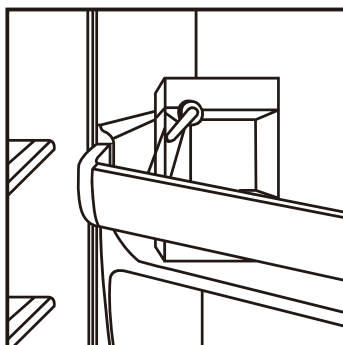
b. 按 “”（大杯拿鐵）一下，選擇製作大杯拿鐵。

當你選擇好功能後機器會自動製作拿鐵，而當機器自動停止製作時，你即可享用一杯美味的拿鐵。請參考上文“**選擇合適的杯子**”的指示選擇合適的杯子，以免咖啡在製作時溢出。

## 打奶泡功能

此款咖啡機亦可獨立打奶泡。如果你製作其它飲品時添加奶泡，例如瑪奇朵咖啡，熱巧克力，

紅茶拿鐵等，請注入適量凍奶於盛奶箱內（容量需高於“Min”指示線），然後長按 “”（大杯卡布奇諾）3 秒，機器開始自動打奶泡，待打奶到自己需要的量時按同一按鍵機器停止打奶泡操作。當打完奶泡之後，請取出盛奶箱並倒清剩餘的奶或存放在冰箱內。（如下圖）



## 注意事項



不要使用含糖烘焙的研磨咖啡或糖烘焙的咖啡豆，因為這些會堵塞過濾網並損壞電器。請每次使用完機器後參考第 9 頁的“清潔和維護”步驟將機器進行清潔。

## 清潔和維護：


### 清洗盛奶箱以及打奶蒸汽管：

儘管製作完咖啡之後盛奶箱可以取出並存放在冰箱，但是為了避免殘留物（奶垢）堵塞蒸汽管，保持對盛奶箱以及蒸汽管的清潔十分重要。請按以下指示進行清潔：

1. 拆下盛奶箱並打開盛奶箱的蓋子

2. 待盛奶箱內的奶用完後或將奶倒出盛奶箱，用洗滌劑清潔好並擦幹盛奶箱。然後將盛奶箱重新放於機器上。
3. 將水注入盛水箱，然後放一杯子（400 毫升）於杯墊上，然後將打奶泡管對準杯子。
4. 按“”清潔鍵一下，機器會開始通過從打奶管釋放蒸汽對管內進行沖刷，待運行數秒至打奶管不再出現奶後，再按“”清潔鍵一下以結束清潔程式。
5. 待機器冷卻後，請拆卸打奶蒸汽管用自來水清潔，然後擦幹後再重新裝到機器上。

### 清洗咖啡萃取架/漏斗/過濾網：

1. 請按下開關鍵以關閉機器，確保全部指示燈熄滅，並拔掉電源插頭。
2. 咖啡機完全冷卻前不要進行清洗。
3. 拆下漏斗後，提起漏斗壓鉤，使其扣住漏斗邊緣，然後倒掉過濾網裏面殘留的咖啡粉或者咖啡包，然後用洗滌劑清洗漏斗及過濾網。請不要將這些配件放進洗碗機清洗。
4. 用濕布或紙巾擦拭機器上咖啡萃取架位置，以去除可能殘留的咖啡渣。
5. 將漏斗再次裝好在咖啡機上（不放咖啡過濾網）。
6. 盛水箱內注入清水，然後放置一個杯子（300 毫升）於漏斗下方。
7. 然後按一下“”（單杯意式濃縮咖啡），待機器出水至自動停止。（如盛水箱內有足夠的水，可重複進行以上步驟至流出較清澈的水為止。）

### 清洗盛水箱

拆下水箱並倒掉殘留的水，並用洗滌劑進行清洗，然後擦拭乾淨後待下次使用。注意不要放進洗碗機內清洗。

### 清潔咖啡機

1. 請利用濕毛巾擦拭本機及可拆卸配件。請不要使用粗糙的清潔用品或者擦洗墊，否則會損壞機器。
  2. 使用完咖啡機之後請記得拆卸漏斗清洗，否則損壞機器密封圈。
- 注意：請不要將機器浸入水內。

## 除垢清洗



機器內殘留礦物質會影響機器的操作。當製作咖啡所需時間增加時，或者過度使用蒸汽功能，或者萃取架有白色礦物質時，請對機器進行除垢清潔。清洗機器的次數取決於當地水的硬度。建議清潔的頻率請見以下表格：

水的類型	清潔頻率
軟水（過濾水）	機器使用80次後
硬水（自來水）	機器使用40次後

## 盛水箱除垢

1. 將新鮮家用白醋倒入水箱內
2. 然後將機器放置一個晚上後倒掉白醋。
3. 裝半個水箱的自來水，除掉殘留的白醋，重複清洗兩次以上。

## 清洗內部零件

1. 請先按上述“盛水箱除垢”步驟清洗水箱。
2. 請確保所有指示燈熄滅以及切斷電源。將家用白醋倒進至盛水箱並至“Min”最低指示線。
3. 將漏斗再次裝好在咖啡機上（含咖啡過濾網但不要放咖啡粉或者簡易咖啡包）
4. 插上電線，機器通電。
5. 放置一個杯子（至少 400 毫升）在杯墊上，然後按一下“”（單杯意式濃縮咖啡鍵）後出水至自動停止。
6. 調整打奶蒸汽管對準杯口，然後按“”（小杯卡布奇諾鍵）一下後白醋將從機器內部通過打奶管排出至自動停止。

**注意：請按以上 1-6 的步驟用清水再次進行清洗，以便去除殘留的白醋。**

## 故障排除

症狀	原因	修正
不出水/不出蒸汽	<ol style="list-style-type: none"> <li>1. 盛水箱是否有水/盛水箱是否卡到位</li> <li>2. 咖啡粉太細</li> <li>3. 漏斗內咖啡粉過多</li> <li>4. 機器未通電</li> <li>5. 咖啡粉壓得過於緊實</li> </ol>	<ol style="list-style-type: none"> <li>1. 將水注入盛水箱，開啟電源開關和選擇所需製作的咖啡種類的指示符號</li> <li>2. 選擇中研磨的咖啡粉（顆粒像砂糖與粗白糖混合一樣的大小）</li> <li>3. 減少咖啡粉量（咖啡粉不要超過過濾網的邊緣）</li> <li>4. 安插好電線，打開機器旁側開關</li> <li>5. 重新往過濾網內裝入咖啡粉，不要壓得太實</li> </ol>
咖啡從漏斗邊緣流出	<ol style="list-style-type: none"> <li>1. 漏斗沒有完全鎖好在萃取架裏</li> <li>2. 漏斗邊緣沾滿咖啡粉</li> <li>3. 漏斗內過多咖啡粉</li> </ol>	<ol style="list-style-type: none"> <li>1. 旋轉漏斗，重新鎖緊入萃取架裏</li> <li>2. 清理過濾網邊緣殘留的咖啡粉</li> <li>3. 減少咖啡粉</li> </ol>
打奶時奶泡不充足或者不能打奶泡	<ol style="list-style-type: none"> <li>1. 不夠蒸汽</li> <li>2. 牛奶不夠冷凍</li> <li>3. 打奶蒸汽管堵塞</li> </ol>	<ol style="list-style-type: none"> <li>1. 確保盛水箱內有足夠的水</li> <li>2. 在製作 Cappuccino 前準備好凍牛奶</li> <li>3. 參照說明書第 9 頁“清潔和維護”的內容，對盛奶箱進行清潔。</li> </ol>
咖啡製作時間過短	<ol style="list-style-type: none"> <li>1. 咖啡粉過粗</li> <li>2. 漏斗內不夠咖啡粉</li> </ol>	<ol style="list-style-type: none"> <li>1. 選擇中研磨的咖啡粉（顆粒像砂糖與粗白糖混合一樣的大小）</li> <li>2. 添加足夠的咖啡粉</li> </ol>
咖啡味道過淡	<ol style="list-style-type: none"> <li>1. 單杯咖啡過濾網製作雙杯的咖啡種類</li> <li>2. 咖啡粉過粗</li> </ol>	<ol style="list-style-type: none"> <li>1. 使用配套的過濾網製作相應所需的咖啡</li> <li>2. 選擇中研磨的咖啡粉（顆粒像砂糖與粗白糖混合一樣的大小）</li> </ol>

## 環境保護



愛護環境，人人有責！

請尊重當地的法例：把廢棄的電器送到專門的廢品處理中心。

## 產品規格

型號：GCM135MTS

電壓：220-240V

頻率：50Hz

功率：1350W

產品尺寸：210(寬) x 320(高) x 280(深) mm

\*相關產品的規格，可能會因配件批次或實際使用地區的電壓差異而有所不同。

請記錄下列產品資料

- 型號

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- 機身編號

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- 經銷商名稱

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- 購買日期

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本產品不斷改進中，如功能有所更改，恕不另行通知，如有疑問，請與客戶服務中心聯絡，不便之處，敬請原諒。

說明書內容以英文版本為準

## **ToolBox Customer Service Centre 客戶服務中心：**

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Please register now at 請即上網登記：www.toolbox.hk

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