

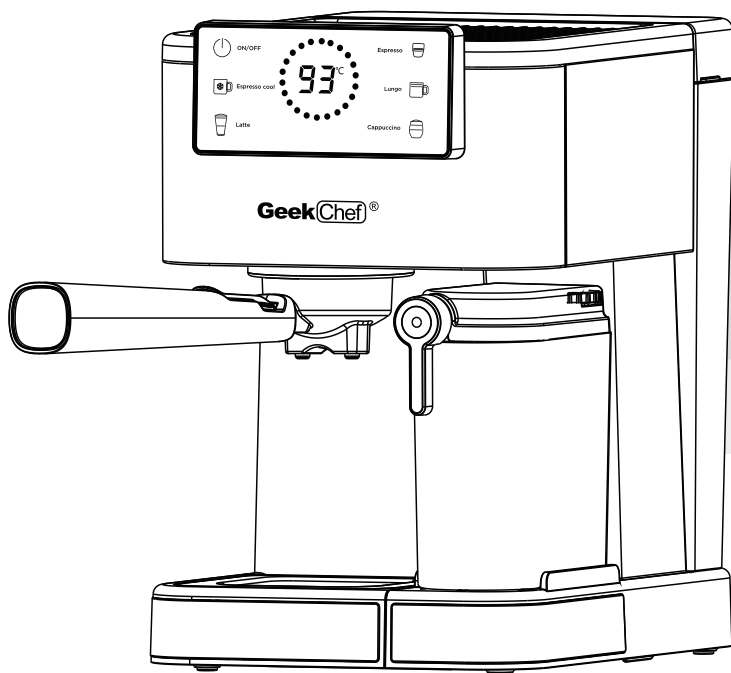


# Espresso Coffee Maker

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## User Manual

Model No.: GCF20JA



Toll Free: 1-844-801-8880

**IMPORTANT:** Read the instructions carefully before operating the appliance and keep them for future reference.

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## TECHNICAL SPECIFICATIONS

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Model No.:	GCF20JA
Power :	1350W
Voltage:	120V~ 60Hz
Pump Pressure:	20 Bar
Capacity of Water Tank:	1.3L / 44 fl.oz
Capacity of Milk Reservoir:	700 ML / 23.7 fl.oz



Scan the QR code for more assistance and support.

# SAFETY INSTRUCTIONS

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## IMPORTANT SAFETY INSTRUCTIONS

1. Read all the safety and operating instructions carefully and retain them for future reference.
2. The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.
3. **Don't** use it outdoors. Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. **Do not** use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
4. When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull the plug itself, not the lead) if the appliance is not being used and remove the attached accessories.
5. **Do not** operate the machine without supervision. Never leave the operating machine unattended. If you leave the room you should always turn the device off. Remove the plug from the socket.
6. The device and the mains lead have to be Regularly checked regularly for signs of damage. If damage is found the device must not be used.
7. **Do not** try to repair the appliance on your own. Always contact an authorized technician. To avoid the exposure to danger, always have faulty cable be replaced only by the manufacturer, by our customer service or by qualified person and with a cable for the same type.
8. In order to ensure your children' s safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
9. This device is not intended to be used by individuals (including children) who have restricted physical, sensory or mental abilities and/or insufficient knowledge and/ or experience, unless they are supervised by and individual who is responsible for their safety or and have received instructions on how oto use the device. Children should be supervised at all times in order to ensure that they **do not** play with device.
10. Place the coffee machine on a firm and flat surface. Position it so that it cannot tip over.
11. Never apply accessory attachments which are not specified for this appliance.
12. **Do not** touch hot parts of appliance.
13. **Do not** place the device directly next to a gas or electric cooker or any other source of heat.
14. The water tank must only be filled with cold water!

## SAFETY INSTRUCTIONS

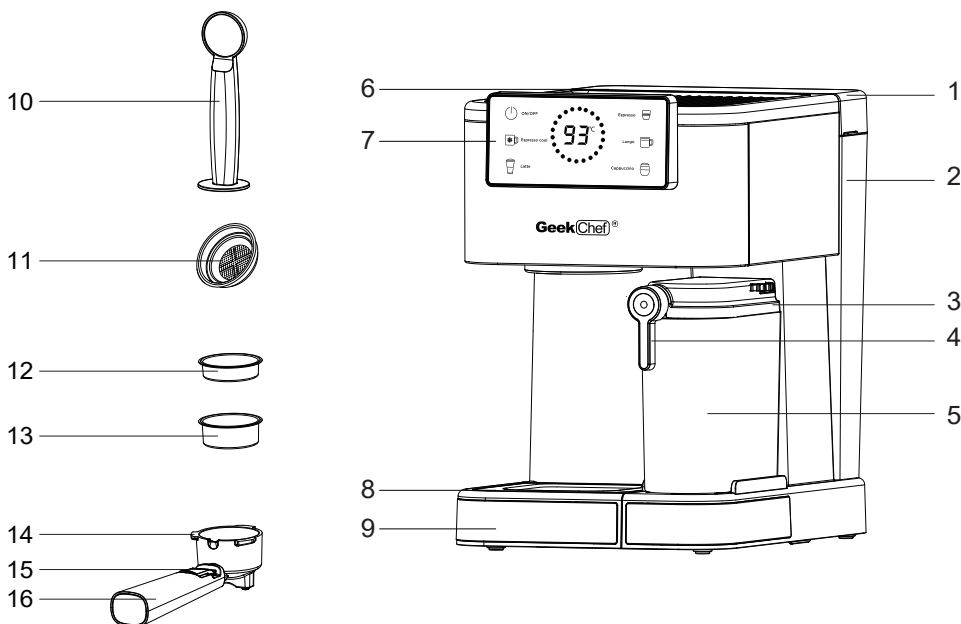
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15. The appliance is only to be used as described in the user manual.
16. **Do not** use the appliance for any commercial purposes.
17. Any other use is not intended and can result in damages or personal injuries.
18. The manufacturer assumes no liability for damages caused by improper use.
19. This appliance is not intended for use by persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

**SAVE THESE INSTRUCTIONS!**  
**HOUSEHOLD USE ONLY**

# PRODUCT COMPONENTS

## KNOW YOUR ESPRESSO COFFEE MACHINE



1. Water tank lid

2. Water tank

3. Milk tank cover

4. Frothing Turning Rod

5. Milk reservoir

6. Top plate

7. Control panel

8. Cup plate

9. Drip tray

10. Measure scoop & Tamper

11. Ese (Easy Serve Espresso) pod filter

12. 1-shot filter

13. 2-shot filter

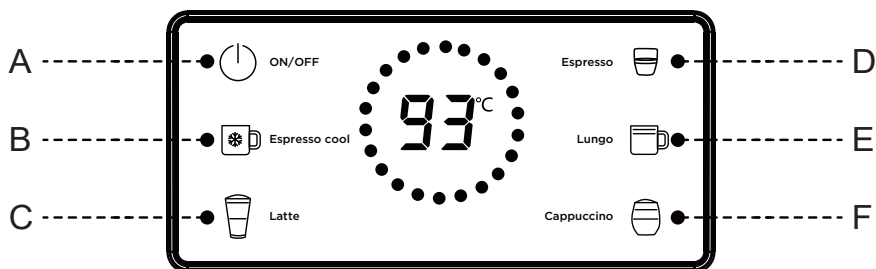
14. Filter holder

15. Retention clip

16. Filter holder handle

# PRODUCT COMPONENTS

## CONTROL PANEL



A: ON/OFF switch

D: Espresso switch and indicator

B: Espresso cool switch and indicator

E: Lungo switch and indicator

C: Latte switch and indicator

F: Cappuccino switch and indicator

### Tips:

Fill the water tank & milk reservoir with 2/3 purified water each if the following situations appears, press and hold the Cappuccino button for around 3 seconds to release the water from the frothing dispense tube about 30 seconds and the coffee spout about 30seconds. When the cycle ends, carefully dispose of the water in the cup and in the milk reservoir. The unit is now primed and ready for use.

1. Before the first use of new machine.
2. When you are not using the appliance for long time.
3. After each reinserting the water tank.

# HOW TO USE

## BEFORE THE FIRST USE

### CLEANING THE UNIT PRIOR TO THE FIRST USE

1. Carefully remove the unit from the packaging and remove all packaging materials.
2. Remove all accessories from the packaging and from the unit.
3. Remove the water tank.
4. Wash the water tank with the lid, the milk reservoir, the measuring scoop/tamper, the filters and the filter holder in a mixture of mild detergent and water. Rinse and dry each thoroughly and place them back into the unit.
5. Wipe the body of the coffee machine and the drip tray and grid with a soft, damp cloth and dry all parts.
6. Make sure that the milk reservoir is assembled well.



**Note:** The filter holder and filters are not dishwasher safe.

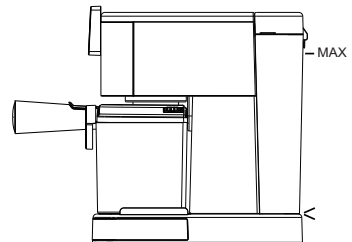


### **Warning :**

Do not immerse the main body of the appliance or power cord and plug in water or attempt to reach any of its internal parts.

## INITIAL USE

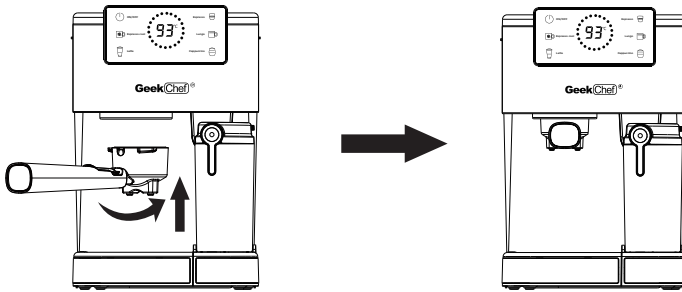
1. Fill the water tank and the milk reservoir with cold water up to the “MAX” line of the tank.



2. Insert the filter into the filter holder, making sure to align the filter dimple to the filter holder notch.

# HOW TO USE

3. Place the filter holder without coffee grounds into the brew head ensuring it is properly locked. The filter holder must be perpendicular to the machine or slightly tilted towards the right.



4. Adjust the frothed milk dispensing tube position, turn it point at the cup.



5. Plug the appliance into the appropriate outlet. Press the ON/OFF button to turn on the unit.
6. Place an empty cup under the brew head. Press and hold the “Cappuccino” button for 3 seconds. The machine will start to make hot water from the milk tube and brew head. Let the hot water flow out 60 seconds, the machine will stop automatically. This process allows the water to flow into the empty pump for the first use.



**Note:** There will be a loud noise and little shake when the machine running first time. It's normal for a 20bar pump.

# HOW TO USE

7. Dispose of the water in the cup. **Now your espresso coffee machine is ready to use.**

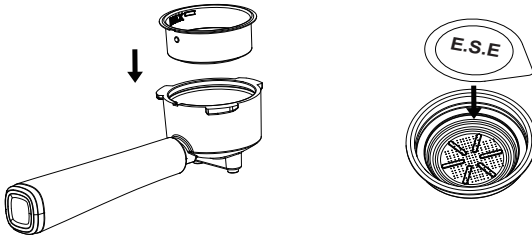
## PREPARING THE ESPRESSO

Using a cold filter holder, cold filter or cold cup (s) can reduce the extraction temperature enough that it significantly affects the quality of your espresso.

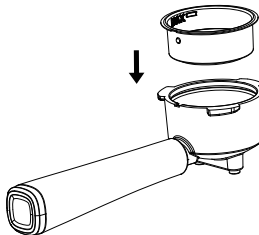
We recommend to run a brewing cycle without coffee grounds to preheat them before brewing (see steps 5-7 of Initial Use).

1. Select the filter to be used as follows:

**FOR A SINGLE SHOT** – use the filter for a single shot of espresso if using ground coffee, or use the E.S.E. filter if using E.S.E. (Easy Serving Espresso) pods.



**FOR A DOUBLE SHOT OR TWO SINGLE SHOTS** – use the filter for a double shot of espresso. By placing two small cups underneath the filter holder, you may prepare two single shots of espresso at once.



2. Remove the filter holder and fill the filter with coffee grounds using the measure scoop provided with the machine.

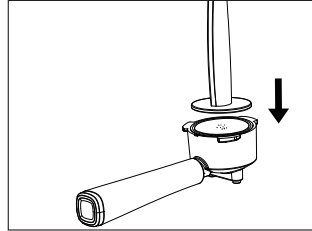
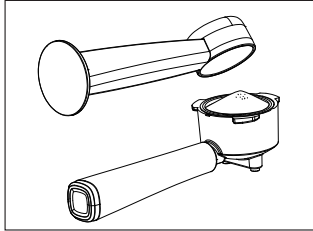


### Tips:



We recommend 7-9g for single shot and 13-15g for double shot. The amount will vary depending on your preferences and the coffee grounds you used

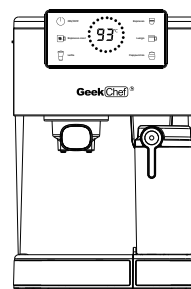
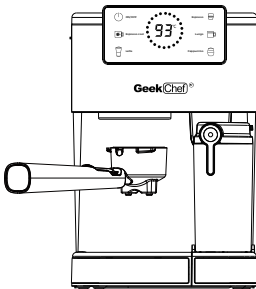
# HOW TO USE

3. Using the tamping part of the measure scoop, push the coffee grounds down wards as far as the tamper will go to. The coffee grounds must be pressed evenly to obtain a well levelled and flat surface.



**Note:**

Clean any excess coffee from the rim of the filter holder to ensure proper fit under brew head.

4. Insert the filter holder into the brew head, align the filter holder with the UNLOCK "  " mark and fits into the groove, and turn it counter-clockwise to the LOCK "  " position.



## MAKING ESPRESSO

1. Place pre-warmed cup (s) underneath the filter holder.
2. Press the Espresso switch "  " for a single shot, or double-click Espresso switch "  " for a double shot, the machine will start brewing.

# HOW TO USE

3. The machine will start brewing the espresso according to your selection, the flashing indicator light indicates that the machine is preheating. The machine will turn off automatically and all indicators will fully illuminate in a solid light, indicating that the cycle has been completed. Your delicious espresso is ready to be enjoyed!



## Tips:



The flavor of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure. Experiment by adjusting these factors just one at a time to achieve the taste of your preference.



## Note:

To brew less coffee than the preset serving, press the Espresso switch at any time to stop the brewing process when the amount of coffee desired is reached.

## MAKING LUNGO

1. Place pre-warmed cup (s) underneath the filter holder.
2. **Lungo (1-shot):** Press the Lungo button " " once, the light is flashing which indicates that the machine is preheating. When the light stops flashing and remains on steadily, the machine is ready to brew coffee and pour coffee, the output capacity is around 120mL/4oz.
3. **Lungo (2-shot):** Double-click the Lungo button " ", a short beep and the light is flashing which indicates that the machine is preheating. When the light stops flashing and remains on steadily, the machine is ready to brew coffee and pour coffee, the output capacity is around 180mL/6oz.





## Tips:

Remove the cup plate for a bigger cup.

# HOW TO USE

## MAKING COOL ESPRESSO

1. Place cup (s) without preheating underneath the filter holder. Drop the ice cubes in the water tank and fill in purified water.
2. **Espresso Cool (1-shot):** Press the Espresso cool button " " once for cool espresso. The machine will start brewing the espresso without heating, the output capacity is around 60mL/2oz.
3. **Espresso Cool (2-shot):** Double-click the Espresso cool button " ", a short beep and the machine will start brewing the espresso without heating, the output capacity is around 100mL/3.4oz.



### Tips:

Always use iced water for best result.  
After brewing hot espresso, allow machine to cool down for 15 minutes before making cold brew espresso. Or you can press and hold Espresso cool button 3 seconds, let the machine run cool water around 90s for quickly cool down, press Espresso cool button again to stop.

## MAKING CAPPUCCINO

1. Hold the milk reservoir, pull it out of the machine.



### Note:

The Cappuccino and Latte indicators will turn off indicating the milk reservoir is not connected.



### Warning :

Do not hold the milk reservoir lid only, the milk reservoir may fall off.

2. Open the lid and fill the milk reservoir with cold whole milk (5~10°C / 41-50°F).
3. Close the lid. Slide the milk reservoir to the coffee maker, the machine emits a single "beep" when properly seated. The Cappuccino and Latte indicators turn on.

# HOW TO USE

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4. Place pre-warmed cup (s) underneath the filter holder. When brewing Cappuccino or Latte, make sure to adjust the milk dispensing knob to aim the milk dispensing tube in the direction of your cup.
5. Press the Cappuccino button once to brew a small cup of cappuccino. The Cappuccino indicator will flash in white when brewing. Press the Cappuccino button twice to brew a large cup of cappuccino. The Cappuccino indicator will flash when brewing.
6. The machine will start brewing the cappuccino according to your selection. The machine will turn off automatically and the Cappuccino indicator will be constantly on, indicating that the cycle has been completed. Your delicious cappuccino is ready to be enjoyed!

**Note:**

For a small cup, use the single shot filter. For a large cup, use the double shot filter.

Make sure to clean the milk dispensing tube after use. See "CLEANING AND MAINTENANCE" instructions.

## MAKING LATTE

Follow the steps 1-4 for MAKING CAPPUCCINO, and then proceed following steps:

1. Press the Latte button once to brew a small cup of latte. The Latte indicator will flash in white when brewing. Press the Latte button twice to brew a large cup of latte. The Latte button will flash when brewing.
2. The machine will start brewing the latte according to your selection. The machine will turn off automatically and the Latte indicator will be constantly on, indicating that the cycle has been completed. Your delicious Latte is ready to be enjoyed!

**Note:**

For a small cup, use the single shot filter. For a large cup, use the double shot filter.

Make sure to clean the milk dispensing tube after use. See "CLEANING AND MAINTENANCE" instructions.

# HOW TO USE

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## **FROTHING MILK MANUALLY / ADDING ADDITIONAL FROTHED MILK**

This machine also allows you to manually add more frothed milk to your beverages or froth milk alone.

1. Place your previously brewed beverage or an empty cup underneath the brew head. Make sure the milk dispensing tube is aimed in the direction of the cup.
2. Press and hold the Latte button for 3 second, the machine will start to froth the milk alone. The Latte indicator will flash in red.
3. Press the Latte button again to stop when the desired amount of frothed milk is reached.

## **AFTER PREPARING YOUR BEVERAGES WITH MILK**

Once you are done preparing your beverage with milk, you can either store the milk reservoir directly in the refrigerator (ready to be used for the next time) or dispose of the leftover milk. Either way, always remember to do a clean cycle as described below "CLEANING THE MILK RESERVOIR AND MILK DISPENSING TUBE " to clean the milk dispensing tube.

# CLEANING AND MAINTENANCE

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Regular cleaning and maintenance keep the machine in working condition and ensures perfect coffee flavor, a constant flow of coffee, and excellent milk froth for an extend period.

## CLEANING THE MILK RESERVOIR AND MILK DISPENSING TUBE

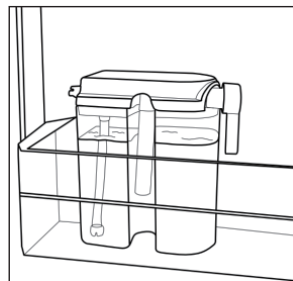
Once you are done making your beverage with milk, you can either store the milk reservoir with milk directly in the refrigerator or completely clean the milk reservoir and milk dispensing tube.

It is important to clean the milk-frothing system immediately after making cappuccino, latte or frothing milk manually.

Milk residue can block the milk-frothing system causing frothing issues, badly influencing coffee flavor or creating an unfavorable smell.

**If storing your milk reservoir with milk in the refrigerator, follow the cleaning cycle instructions:**

1. Place a large empty cup under the milk dispensing tube and make sure there is water in the water tank.
2. Aim the milk dispensing tube into the empty cup.
3. Press and hold the Cappuccino button for 3 seconds. The machine will start to make hot water from the milk dispensing tube.
4. This clean cycle will run for 60 seconds and then stop automatically. Or press the Cappuccino button again to stop process manually.
5. You can repeat steps 1-4 to make sure the residue milk is cleaned completely.
6. The milk dispensing tube is now clean and the milk reservoir with milk can now be stored in the refrigerator.



**If completely cleaning milk reservoir, follow the deep cleaning cycle instructions:**

1. Place a large empty cup under the milk dispensing tube and make sure there is water in the water tank.
2. Remove milk reservoir from machine and discard any remaining milk. Fill the milk reservoir with clean water.

## CLEANING AND MAINTENANCE

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3. Aim the milk dispensing tube into the empty cup.
4. Press and hold the Latte button for 3 seconds. The machine will start to make hot water from the milk dispensing tube. The clean cycle will run for 20 seconds and then stop automatically. Or press the Latte button again to stop process manually.
5. Press and hold the Cappuccino button for 3 seconds. The machine will start to make hot water from the milk dispensing tube and brew head. Or press the Cappuccino button again to stop process manually.
6. You can repeat steps 1-5 to make sure the residue milk is cleaned completely.
7. Rinse and wash all parts of the milk reservoir container and lid thoroughly with warm soapy water. Rinse and dry well.

**Note:**

Do not use abrasive cleaners and scouring pads, as they will scratch the finish.  
The milk reservoir and lid are also dishwasher safe.

## CLEANING THE FILTER HOLDER/PORTAFILTER AND THE FILTERS

The filter holder and filters should be kept clean to guarantee perfect results.

**Warning :**

To avoid burns, the filter must only be removed when the filter holder has cooled down completely.

1. Remove the filter holder and discard the coffee grounds or used pod. Remove the filter from the filter holder and wash them with warm water. Make sure to rinse and dry them well.
2. If you notice a malfunction when brewing coffee, immerse the filter in boiling water for 10 minutes and then rinse with running water.

**Note:**

Do not clean the filter holder and filters in the dishwasher.

# CLEANING AND MAINTENANCE

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## CLEANING THE BREW HEAD

Regularly remove any residual coffee grounds from the brew head using a brush, and wash with hot water following the steps below.

1. Wipe the 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.
2. Insert the empty filter holder into the brew head without using coffee grounds.
3. Place an empty cup under the brew head.
4. Press the double button and fill the cup with water.
5. Remove the filter holder from the brew head and clean the brew head with a dry cloth.



### **Warning :**

Do not try to disassemble the brew head. It will damage the brew head and lead to leakage.

## CLEANING THE WATER TANK

1. Discard the remaining water by removing the water tank and turning it upside down over the sink. It is recommended to empty the water tank between uses.
2. Wash the water tank with soapy water, make sure to rinse and dry it well.

## CLEANING THE DRIP TRAY

Empty the Drip Tray after each brewing. Clean the Drip Tray and Cup Plate weekly with warm water and a little non-abrasive washing up liquid, rinse and dry.

## CLEANING THE UNIT

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



### **Warning :**

Do not immerse main body of the appliance or power cord and plug in water or any other liquid.

# CLEANING AND MAINTENANCE

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## DESCALING

To make sure your espresso machine operates efficiently, to clean the internal pipes, and to preserve the flavor of your coffee, the coffee machine needs to be descaled, cleaned and maintained periodically.

**Proceed as below steps to descaling the machine:**

1. Fill the water with descaling agent (4 parts water to 1 part descaling agent) and fill the water tank up to the Max marking.



**Note:**

Please also refer to the instructions on the descaling agent. Please use a household descaling agent, or you can use citric acid instead of a commercial descaling agent - in this case use 100 parts of water to three parts of citric acid.

2. Insert the filter holder with filter and no coffee, and place a large empty cup or other suitable receptacle on the drip tray.
3. Press and hold the Cappuccino button for 3 seconds. The machine will start the self-clean cycle, and the self-clean cycle will run 60 seconds then stop automatically.
4. Repeat the previous steps until the water tank empties.
5. Repeat the process two more times using only **CLEAN TAP WATER** without any descaling agent.

# TROUBLESHOOTING

Problem	Reason	Method
No coffee pours	Air inside the system	Before each use / refill water tank, Press and hold the Cappuccino for 3seconds to run water 1 minute to do self-cleaning
	No water in the water tank	Fill the tank with water, run through the appliance without a coffee filter to ensure it is fully primed
	The coffee grounds are too fine or tamped down too hard	Empty the filter and rinse under water to clean, Wipe the filter with a cloth. Refill the filter with grinds and tamp
No steam from the Steam wand	Steam Nozzle tube is blocked	Follow the instructions to clean the milk reservoir & frothing tube
	No water in the water tank	Fill the tank with water, run hot water through the Steam Nozzle to ensure water flows
Water is leaking from the outer side of the filter	<ol style="list-style-type: none"> <li>1. There are too much ground coffee in the filter</li> <li>2. There is some ground coffee on edge of filter</li> <li>3. Temperature is too high after multiple continuous operations, water is vaporization</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn off and let machine cool down, and clean and refill suitable ground coffee.</li> <li>2. Turn off and let machine cool down, clean the filter edge and sealing ring of outlet.</li> <li>3. Turn off and cool down machine.</li> </ol>
Water is leaking from the outer side of the filter	There is some ground coffee on edge of filter	Clean it off
Tainted taste to the coffee	Allowing water to sit too long, improper cleaning	Clean and de-scale
Low or no steam from the steam wand	Steam Nozzle is clogged up	Clean and de-scale
Poor milk frothing	Using skimmed milk	Full fat milk is best

# LIMITED WARRANTY

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## LIMITED WARRANTY

Geek Technology Co., Ltd. warrants to the original consumer or purchaser this Geek Chef Espresso Coffee Maker is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, Geek Technology Co., Ltd. at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in United States.

For warranty or repair service: Call 1-844-801-8880 and choose the appropriate prompt, or email [care@geektechnology.com](mailto:care@geektechnology.com). Please have your Product's model number, date code (on rating label), your name, address, city, state, zip code and phone number ready.

NO OTHER WARRANTY IS APPLICABLE TO THIS PRODUCT. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED. INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW. IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS U.S. DISTRIBUTOR SHALL BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE. INCLUDING WITHOUT LIMITATION. LOST REVENUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE, SOME STATES AND/OR TERRITORIES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS. SO THE ABOVE EXCLUSION OR LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU, THE ORIGINAL PURCHASER, SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR TERRITORY TO TERRITORY.

## THIS LIMITED WARRANTY DOES NOT APPLY TO :

1. Failure of product to perform during power failures and interruptions or inadequate electrical service.
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance. Improper use includes using an external device that alters or converts the voltage or frequency of electricity.
5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance as described in the user's manual.
7. Use of accessories or components that are not compatible with this product.



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