

**G3148**

**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, 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. Open the water tank lid and fill the tank with an appropriate amount of water. Do not exceed the MAX level mark;
16. 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;
17. Do not use the appliance outdoors.

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

PRODUCT USE REQUIREMENTS

Ambient Temperature: Above 1°C, below 40°C  
Water Quality: Please use water softening. Do not use purified water or distilled water  
Rated Water Pressure (Automatic Water Supply): 0.1-0.4MPa

ACCESSORIES



Double Cup Portafilter\*1



Tamper\*1



Cleaning Towel\*1



Drain Pipe\*1



Cleaning Brush\*1



Cleaning Disc\*1



58mm Filter Basket (Single Cup)\*1



Water Pipe\*1



Fast-connector



Descaler\*1

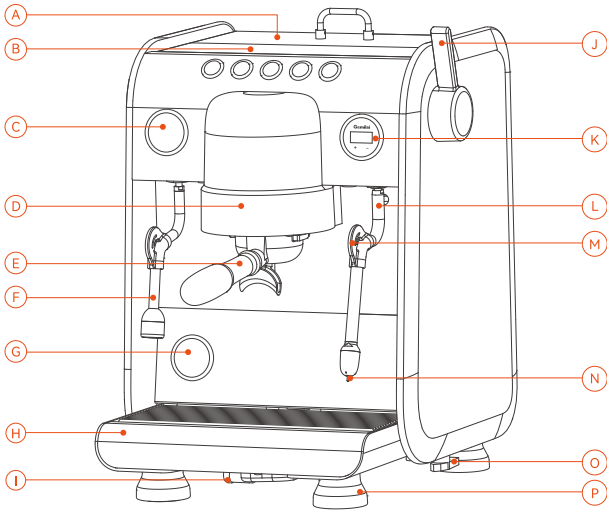


Clamp\*1

PRODUCT PARAMETERS

Product Name	Espresso Coffee Machine		
Product Model	G3148A	G3148B	G3148C
Rated Voltage/Frequency	220V~ 50Hz	220V~ 50Hz	220V~ 50Hz
Rated Power	2350W	2500W	2500W

BODY PARTS



Ⓐ Water Tank Lid

Ⓑ Cup Warming Tray

Ⓒ Coffee Pressure Gauge

Ⓓ Group Head

Ⓔ Portafilter

Ⓕ Hot Water Wand

Ⓖ Steam Pressure Gauge

Ⓗ Drip Tray

Ⓘ Drain Box

Ⓝ Steam Wand

Ⓜ Anti-scald Soft Rubber

Ⓞ Manual Ball Valve

Ⓛ Steam Wand


Ⓟ Steam Handle

Ⓠ Touch Screen Display


Ⓡ Steam Probe

Ⓢ Foot


BUTTON DESCRIPTION




Power Switch




Hot Water Button



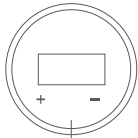
Coffee Making Button (Single Cup)



Coffee Making Button (Double Cup)



Manual Coffee Making Button



Touch Screen Display

Figure 1

## PARAMETER SETTINGS

### Coffee Time Settings

Under standby mode, press and hold either the coffee making button (single cup) or the coffee making button (double cup) for 3 seconds until the light starts flashing, and the coffee will flow from the group head. Once the desired amount is reached, press the button again to stop, completing the automatic coffee time setting. The adjustable range is 15-120 seconds, with the default time of 25 seconds.

**Notice: If the set time is less than 15 seconds, the machine is set to the minimum adjustment time by default.**

### Coffee Temperature Settings

Under standby mode, press and hold the "+" button on the touch screen display for 3 seconds until it shows H-1. After waiting for 3 seconds, the machine will enter the coffee temperature setting. Short press the "+/-" button to adjust the coffee temperature (long press the "+/-" button for continuous adjustment). If there is no operation within 3 seconds, the machine will automatically confirm the current temperature and return to standby mode. The adjustable range is 80°C-102°C, with the default temperature of 93°C.

### Steam Temperature Settings

Under standby mode, press and hold the "+" button on the touch screen display for 3 seconds until it shows H-1. Short press the "+" button to switch to H-2 on the touch screen display. After waiting for 3 seconds, the machine will enter steam temperature adjustment mode. Short press the "+/-" button to adjust the steam temperature (long press the "+/-" button for continuous adjustment). If there is no operation within 3 seconds, the machine will automatically confirm the current temperature and return to standby mode. The adjustable range is 115°C-135°C, with the default temperature of 135°C.

### Steam Wand Temperature Settings

Under standby mode, press and hold the "+" button on the touch screen display for 3 seconds until it shows H-1. Short press the "+" button to switch to H-3 the touch screen display. After waiting for 3 seconds, the machine will enter steam wand temperature adjustment mode. Short press the "+/-" button to adjust the steam wand temperature (long press the "+/-" button for continuous adjustment). If there is no operation within 3 seconds, the machine will automatically confirm the current temperature and return to standby mode. The adjustable range is 45°C-90°C, with the default temperature of 60°C.

### Steam Mode Settings

Under standby mode, short press the "+/-" button on the touch screen display can switch to the steam mode (S-0/S-1). S-0 is the manual steam mode (with the maximum steam time of 300 seconds). S-1 is the automatic steam mode, and the steam will automatically stop once the set temperature is reached.

### Pre-infusion Time Settings

**1. Water Flowing to Coffee Bed Time:** Under standby mode, press and hold the "+" button on the touch screen display for 3 seconds until it shows H-1. Short press the "+" button to switch to P-1 on the touch screen display. After waiting for 3 seconds, the machine will enter watering time adjustment mode. Short press the "+/-" button to adjust the water flowing to coffee bed time (long press the "+/-" button for continuous adjustment). If there is no operation within 3 seconds, the machine will automatically confirm the current temperature and return to standby mode. The adjustable time is 0-10s. For example, P02 represents the watering time of 2 seconds.

**2. Soaking Time:** Under standby mode, press and hold the "+" button on the touch screen display for 3 seconds until it shows H-1. Short press the "+" button to switch to P-2 on the touch screen display. After waiting for 3 seconds, the machine will enter soaking time adjustment mode. Short press the "+/-" button to adjust the soaking time (long press the "+/-" button for continuous adjustment). If there is no operation within 3 seconds, the machine will automatically confirm the current temperature and return to standby mode. The adjustable time is 0-10s. For example, P02 represents the soaking time of 2 seconds.

## Hot Water Time Settings

Under standby mode, press and hold the hot water button for 3 seconds until it starts flashing and the hot water will begin to flow from the hot water wand. Once the desired amount is reached, press the hot water button again to stop, completing the hot water time setting. The adjustable range is 3-30 seconds, with the default time of 5 seconds.

**Notice: If the set time is less than 3 seconds, the machine is set to the minimum adjustment time by default.**

## ECO Mode Settings

Under standby mode, press and hold the "+" button on the touch screen display for 3 seconds until it shows H-1. Short press the "+" button to switch to the ECX on the touch screen display. After waiting for 3 seconds, the machine will enter sleep time adjustment mode. The user can adjust the sleep time by short pressing the "+/-" button (long pressing the "+/-" button for continuous adjustment). If there is no operation within 3 seconds, the machine will automatically confirm the current time and return to standby mode. The adjustable range is EC1-EC5, with the corresponding sleep times shown below:

EC1: Enters sleep mode after 28 minutes	EC2: Enters sleep mode after 60 minutes
EC3: Enters sleep mode after 90 minutes	EC4: Enters sleep mode after 180 minutes
EC5: No sleep mode	

## Water Supply Mode Settings

Under standby mode, press and hold the "+" button on the touch screen display for 3 seconds until it shows H-1. Short press the "+" button to switch to F-X on the touch screen display. After waiting for 3 seconds, the machine will enter the water supply mode (short press the "+/-" button to switch between F-0 and F-1). If there is no operation within 3 seconds, the machine will automatically confirm the current setting and return to standby mode. F-0 indicates water supply from the tank, and F-1 indicates external water supply.

**Notice: The water shortage warning is only displayed under F-0 (water supply from the tank mode). After switching to external water supply, please check the status of the external water supply and simultaneously turn the manual ball valve according to the instruction to complete the water supply mode transition.**

## Restore Default Settings

With the machine powered on, press and hold both the coffee making button (single cup) and coffee making button (double cup). Release the buttons when the light of two buttons starts flashing. The lights will flash three times and then return to standby mode, indicating that the default settings have been restored.

**Notice: default parameters: single cup coffee time is 25s / double cup coffee time is 40s / manual coffee time is 120s / hot water time is 5 seconds / steam temperature is 135°C / steam wand temperature is 60°C / water flowing to coffee bed time is 2s / soaking time is 2s / sleep mode is EC1 / water supply mode is F-0 / steam mode is S-1.**

## BEFORE FIRST USE

1. Open the package, take out the coffee machine, check to see whether the accessories are all in order, and remove the protective film from the surface of hardware;
2. Clean the water tank and portafilter;
3. Remove and clean the drip tray if it is dirty, then reinstall it to the machine;
4. If it is necessary to use drain pipes for drainage, connect the drain pipe to the drain outlet firstly, lock the clamp with a flat screwdriver, remove the plug from the drain tray, and storage to without using drain pipes;
5. Choose between the water tank or an external water source as needed;
  - 1) If the method of the water tank is used, add water to the tank to the maximum mark, and turn the manual ball valve handle clockwise to the back of the machine (see Figure 2);
  - 2) If the method of the external water is used, connect the water pipe and turn the manual ball valve handle counterclockwise to the front of the machine;
6. Insert the power plug into an earthed socket with grounding protection;
7. It is recommended to clean the water system before making coffee, water and steam for the first time.

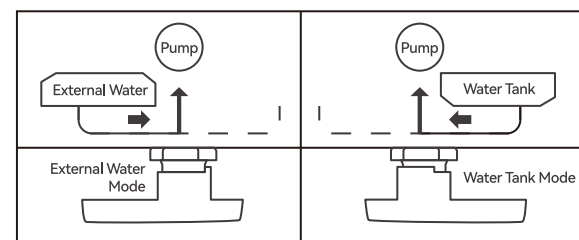


Figure 2

## INSTRUCTIONS

### Starting Up

1. Connect the machine to the power supply, the buzzer will sound for 0.5 seconds, the light of all buttons will flash once, and the machine will automatically enter standby mode.

Under standby mode, the light of all buttons will turn off.

2. Press the power switch, the touch screen display will show "888" for 2 seconds and the pump will operate for 8 seconds. The brew boiler and steam boiler will start water filling. When the water filling is complete, the machine will enter pre-heating mode, and the light of all buttons and machine lighting will stay on. Details are as follows:

1) Filling the Brew Boiler: Press the manual coffee making button (see Figure 1), the pump will automatically supply water to the brew boiler; the brew boiler will heat up simultaneously, and the touch screen display will show the real-time water temperature in the brew boiler. Once water flows from the group head, press the manual coffee making button again to prevent the brew boiler from dry heating;

**Notice: 1) It will stop heating once the preset temperature is reached;  
2) When turning on the machine for the first time, it is crucial to press the manual coffee making button until water flows from the group head or the heating may be damaged.**

2) Filling the Steam Boiler: Once water flows from the group head, press the manual coffee making button, and the pump will supply water to the steam boiler. The steam boiler will heat up until it reaches the preset temperature and then stop heating;

3. For the first startup, it is expected to take about 7 minutes for the coffee and steam to preheat.

**Notice: The coffee machine can be used directly without preheating, but the temperature of the coffee and hot water produced will be rather low.**

## MAKING HOT WATER

1. After the coffee function has finished preheating, press the hot water button (see Figure 1), and hot water will flow from the hot water wand;
2. Press the hot water button again during the process to stop.

**Notice: Please do not touch the hot water wand immediately after making hot water in risk of getting burned (see Figure 3).**

## MAKING STEAM

It is recommended to make steam when the steam pressure gauge reads more than 1 bar:

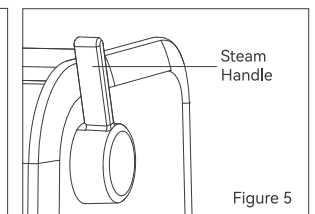
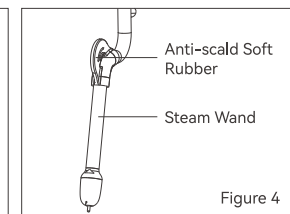
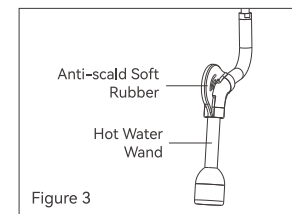
### Manual Steam Mode

Under standby mode, short press the "+/-" button to switch to the steam mode (S-0) and push the steam handle down (see Figure 5); when the steam reaches the desired amount, push the steam handle up to the closed position to stop the steam. If the steam handle is not pushed to the closed position during making steam, when the steam time reaches 300 seconds, the machine will stop making steam and display E-6 on the touch screen display. The user should push the steam handle to the closed position, and the machine will enter standby mode.

### Automatic Steam Mode

Under standby mode, short press the "+/-" button to switch steam mode (S-1). Push the steam handle down (see Figure 5). The steam will automatically stop once the steam probe detects the temperature has reached the set point. Push the steam handle up to its closed position to finish the operation.

**Notice: After making steam, please do not touch the steam wand directly to avoid burns (see Figure 4).**



## 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 9-12bar (G3148A) / 9bar (G3148B/G3148C)

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;

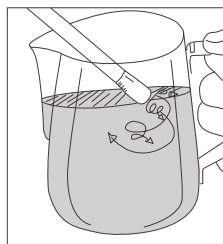
4. If the coffee powder is too fine, it may cause excessive extraction, and if it is too coarse, it may cause insufficient extraction, so it should be adjusted to a moderate grinding degree;

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

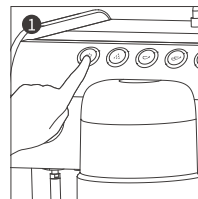
Set the steam wand away from the center of the pitcher (but not too close to the edge, aim towards the 3 o'clock direction, and place the nozzle head just below the liquid surface). If it is buried too deep, it will be difficult to incorporate air, and if it is buried too shallow, the milk might splatter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

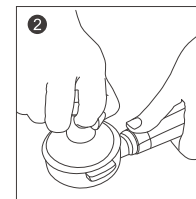


Use whole milk or pure milk (best if refrigerated to about 8°C).

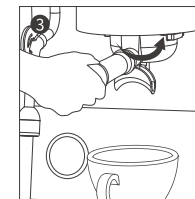
## STEPS TO PERFECT COFFEE



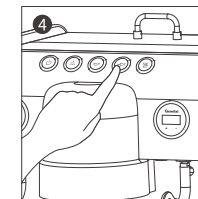
Turn on the power switch and wait for the appliance to preheat



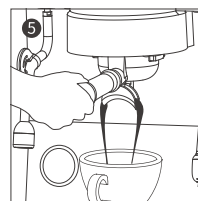
Add coffee powder into the portafilter and press evenly



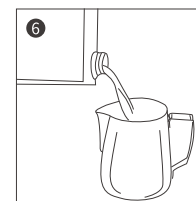
Install portafilter according to the instructions, and put the coffee cup in place



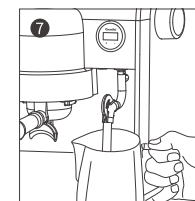
Press the coffee making button (single cup/double cup/manual) to start making coffee



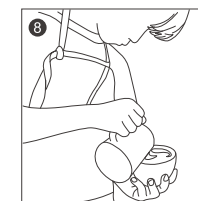
After reaching the appropriate amount, the machine will stop automatically, and your espresso is ready



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



Press 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 from sticking to the inner surface. Take care not to burn yourself during the operation due to the high temperature.



## TURNING OFF

1. Before turning off the machine, please return the steam handle to its original position;
2. In any mode, simply turn off the power switch to shut down the machine (After turning off, the light of power switch turns off);
3. After the machine is turned off, please be sure to turn off the external power (or unplug) and disconnect the water source in time;
4. Boiler Drainage: If the machine needs to be transported or left unused for a long period of time, please follow the boiler drainage steps in "Turning Off" to drain the water from the boiler, the steps are as follows:

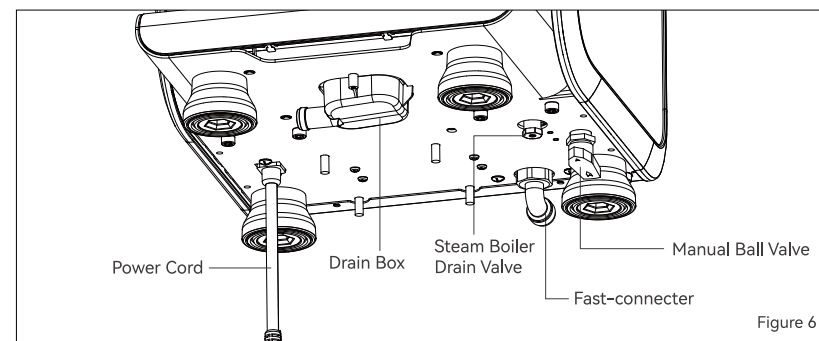
### Brew Boiler Drainage:

1. Under working mode, turn the manual ball valve to the built-in water tank supply mode;
2. Press and hold the "+" button to enter the settings, and switch to the water supply mode (F-0). Wait for 3 seconds to enter the settings, then press "+/-" button to switch to F-0 (built-in water tank supply mode);
3. After pressing the manual coffee making button (see Figure 1), remove the water tank (in no water state), and hot water will continue to flow from the group head;
4. When the water stops flowing, press the manual coffee making button again to complete the brew boiler drainage;
5. Press the power switch to turn off the machine, and put the water tank back.

### Steam Boiler Drainage:

1. Use a wrench to open the drain valve at the bottom of the machine (see Figure 6) and drain the wastewater;
2. Do not put the machine on its side or upside down during the draining process, and remember to replace and tighten the drain valve when finished.

**Notice:** When the steam pressure gauge reads more than 0 bar, there is pressure in the steam boiler. Short press the "+/-" button to switch to steam mode (S-0). Push the steam handle down until all the steam is released (steam pressure gauge reads 0 bar), put the steam handle back to its original position, turn off the machine, and unplug the power cord. It is recommended to drain the water 30 minutes to an hour after turning off the machine to avoid burns from the hot water.



## 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. Rotate to remove the portafilter. Empty the coffee grounds inside, then clean the portafilter with cleaning solution and rinse thoroughly with water.

## CLEANING MINERAL DEPOSITS (USING WATER TANK TO DESCALE)

1. To ensure the normal use of the coffee machine, clean internal water channels, and pure coffee flavor, the coffee machine needs to be descaled, cleaned, and maintained after 2 months of use;
2. Boiler Drainage: Follow the boiler drainage steps in "Turning Off" to drain the water from the boiler;
3. Descaler Ratio: Find a water bucket, add water and descaler in the water tank (about 10L, the ratio of water and descaling agent is 4:1, the specific ratio is subject to the descaler user manual). Please use "household coffee machine descaler" or purchase a special descaler from the service center. If there is no descaler, citric acid can be used instead (the ratio of water and citric acid is 100:3);
4. Descaling: Press the power switch and switch to the built-in water tank supply mode (F-0) and check the manual ball valve position. After the preheating is completed, making coffee, hot water and steam for 5-10 times separately;
5. Draining Waste Water: When finished, follow the boiler drainage steps in "Turning Off" to drain the water from the boiler;
6. Cleaning: Clean the water tank, then fill the water tank to the MAX level and repeat the steps in "Descaling" (No need to wait for 15 minutes), until all the water in the brew boiler all comes out.

**Notice: If the cleaning is not thorough and there is still a smell of descaler or citric acid, repeat the process until the smell is gone.**

## STEPS TO PREVENT FREEZING

1. Follow the boiler drainage steps in "Turning Off" to drain the water from the boiler;
2. Follow the steps in "Starting Up" before using the machine again.

**Notice: When using in an environment where the indoor temperature falls below zero, to prevent the water within the 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

Power Light	Hot Water Light	Coffee Making Light (Single Cup)	Coffee Making Light (Double Cup)	Manual Coffee Making Light	Machine Status
☆	☆	☆	☆	☆	Power On
★	★	★	★	★	Starting Up
★	☆	★	☆	☆	Making Single Cup Coffee
★	☆	☆	★	☆	Making Double Cup Coffee
★	☆	☆	☆	★	Making Manual Coffee
★	★	☆	☆	☆	Making Hot Water
★	○	☆	☆	☆	Hot Water Time Settings
★	☆	○	☆	☆	Single Cup Coffee Time Settings
★	☆	☆	○	☆	Double Cup Coffee Time Settings
○	○	○	○	○	Restore Default Settings

☆ : 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	Unclog the water pipe
	The water tank lacks water or has no water	Add water to the tank
	Machine malfunction	Contact after-sales service or a maintenance specialist for assistance
Leakage	Joint leakage	Tighten the joint again, replace the joint or joint sealing ring
	The drain pipe is bent or clogged	Unclog the drain pipe
	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, and there is no coffee even with maximum pressure	Switch to a coarser type of coffee powder
	Too much coffee powder	Reduce the amount of coffee powder
	Too much tamping 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
	Not enough water in the water tank or the water tank is not in place	Put the water tank in place and refill
	Internal component damaged	Contact after-sales service or a maintenance specialist for assistance
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 F3	Not enough water in the water tank or the water tank is not in place	Add water to the Max water level mark or put the water tank back in place

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 E3	Water pump has been pumping for over 5 minutes	The pump is drawing air, please provide a water source promptly
		Check the pipes for abnormalities (bent or clogged)
		Machine malfunction
The touch screen display shows E4	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 cool down for 30 minutes
	Steam boiler NTC is in open / short circuit	Contact after-sales service or a maintenance specialist for assistance
The touch screen display shows E5	Steam boiler NTC is in open circuit	Contact after-sales service or a maintenance specialist for assistance
The touch screen display shows E6	Abnormal steam micro switch	Reset the steam handle
	Machine malfunction	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.