Pro Counter Top System

ESPRESSO COFFEE | SINGLE ORIGIN | TEAPRESSO



PRODUCT CATALOG

GCM-2109 · GCM-2108 · GCM-2107

Three units. One open bar.

The Pro Counter Top System splits the espresso bar into independent columns. Only the units stand on the counter. Control boxes and boilers install below, so nothing stands between barista and guest.



GCM-2107

Pour Over Unit

Hot water at a set temperature and volume, for pour over and tea.

GCM-2109 × 2

Main Machine

58 mm group head, PID temperature control and a live extraction pressure gauge. Espresso coffee, single origin and Teapresso from one head.

GCM-2108

Steam Unit

Lever steam valve, fed by an 8000 cc boiler below the counter.



MAIN MACHINE

Pressure, in plain sight.

GCM-2109

- Independent system
- 4 menu settings, memorised
- PID precise temperature control
- Displays real extraction pressure
- Stainless steel tank
- 3 different extraction modes
- Simulates a lever machine's pressure curve
- Electronic manual pressure change
- 58 mm professional group head
- Auto back cleaning

SPECIFICATION	GCM-2109
AC power	220–240 V
Water boiler	1250 W
Group head heater	120 W
Max. consumption	1370 W
Boiler material	Stainless steel (304)
Boiler capacity	1000 cc
Pump pressure	15 bar

Three main machine models.

Keep the control box below the counter, add a pre-heating boiler, or mount the integrated unit straight into the worktop.



Separate control box

GCM-2109S



With pre-heating boiler

GCM-2109T



Integrated

GCM-2109C

Pre-heating boiler	—	750 W · 1000 cc	—
Main machine (W × D × H)	283 × 160 × 350 mm	283 × 160 × 350 mm	283 × 160 × 350 mm
Control box (W × D × H)	352 × 260 × 125 mm	210 × 272 × 474 mm	—
Package, main machine	490 × 450 × 210 mm	490 × 450 × 210 mm	290 × 410 × 580 mm
Package, control box	460 × 410 × 290 mm	280 × 360 × 550 mm	—
Main machine N.W. / G.W.	9 / 10 kg	9 / 10 kg	19 / 20 kg
Control box N.W. / G.W.	6 / 6.5 kg	11.5 / 12.5 kg	—



GCM-2108

Steam Unit

Lever steam valve and swivel wand. The steam boiler installs below the counter.

LEVER STEAM UNIT

Dimensions	Ø105 × 383.5 mm
Package	540 × 260 × 150 mm
Net / gross weight	1.9 / 2.5 kg

STEAM BOILER (CONTROL BOX)

AC power	220–240 V
Boiler / max. consumption	2000 W
Boiler material / capacity	Stainless steel (316) · 8000 cc
Dimensions	351 × 260 × 426 mm
Package	500 × 410 × 480 mm
Net / gross weight	12.5 / 13.5 kg



GCM-2107

Pour Over Unit

Hot water at a set temperature and volume, through a dedicated spout. The hot water boiler installs below the counter.

WATER SPOUT

Dimensions	205.5 × 108 × 360 mm
Package	500 × 320 × 150 mm
Net / gross weight	2.7 / 3.2 kg

HOT WATER BOILER (CONTROL BOX)

AC power	220–240 V
Boiler / max. consumption	1250 W
Boiler material / capacity	Stainless steel (316) · 8000 cc
Dimensions	351 × 260 × 426 mm
Package	500 × 410 × 480 mm
Net / gross weight	9.5 / 10.5 kg

One head. Three ways to extract.

All drinks are extracted and mixed with the GEE Pro Counter Top System.







Espresso Coffee

GEE Pro raises pressure rapidly during extraction, unlike the hard pressure curve of traditional machines, for a softer extraction. A silent motor keeps the bar quiet.

Portafilter Coffee portafilter

Choose the coffee or tea portafilter when ordering.

Single Origin

Attach the Dripping Shower accessory to the brewing head and select multi-stage pre-soak and drip settings to simulate authentic pour over coffee.

Optional Accessory Dripping Shower brewing kit

Custom designed for single-origin coffee. Works with hand-made filters such as V60 and M1. TRITAN™ material, BPA-free and BPS-free, meets US FDA standards (FCN).

Teapresso

Teapresso shots extract within 90 seconds at high temperature and pressure. The shot keeps the tea's rounded character, ready for lattes, iced tea, milk tea and fruit tea.

Portafilter Tea portafilter

Choose the coffee or tea portafilter when ordering.

VARIETY DRINKS

Caffe Espresso · Caffe Lungo · Macchiato · Caffe Americano · Cappuccino · Caffe Latte · Tea Latte · Tea Cappuccino · Ice / Hot Black Tea · Ice / Hot Fruit Tea · Ice / Hot Green Tea · Ice Tea au Lait · Ice Tea Latte

INSTALLATION

Built into the counter.

Only the units stand on the worktop. The control box, hot water boiler and steam boiler install below the counter on one water inlet. A flush stainless drip tray runs under every outlet.

COLOURS



White · Black · Stainless

Also available · Design your own



GEE
DIGITAL CAFE MACHINE

RiConn Precision Technology Co., Ltd.

No. 17-7, Chonghe, Sanyi Township,
Miaoli County 367002, Taiwan (R.O.C.)

Tel +886-37-870178 · Fax +886-37-870568

sales@gee-coffee.com
www.gee-coffee.com