

**LèPRESSO**



**LePresso**

**PERFETTO Automatic Espresso Machine  
with Milk Frothing System**

SKU: LPCFFM0003-BK



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## Features

- 1.** Enjoy a versatile coffee experience with various brewing modes to suit different preferences.
- 2.** Create perfectly frothed milk for cappuccinos and lattes with the automatic frothing function.
- 3.** Maintain your machine effortlessly with an automatic cleaning cycle that keeps it in optimal condition.
- 4.** Easily access hot water for tea, instant coffee, or other hot beverages at the touch of a button.
- 5.** Customize your coffee grounds with the adjustable grinder for a personalized coffee flavor.
- 6.** Fine-tune your brewing preferences with customizable brew settings for the perfect cup every time.

## Safety Precautions

When using electrical appliances, always follow basic safety precautions, including the following:

- 1.** Before use, ensure that the voltage corresponds to the one indicated on the appliance's nameplate.
- 2.** If the supply cord is found to be damaged, it must be replaced by the manufacturer, its authorized service agent, or similarly qualified personnel to prevent hazards.
- 3.** Individuals with reduced physical, sensory, or mental capabilities or those lacking experience and knowledge may use this appliance, provided they have been supervised or have received thorough instructions on its safe use.
- 4.** Always ensure the appliance and its cord are kept out of children's reach.
- 5.** This appliance should not be operated by children. Ensure children are supervised to prevent interaction with the appliance.
- 6.** Vigilant supervision is required whenever this appliance is operated in the vicinity of children.



- 7.** Children should not perform cleaning and user maintenance tasks without supervision.
- 8.** To safely disconnect the appliance, turn any controls to the "OFF" position, remove the plug from the wall outlet by holding the plug, not the cord.
- 9.** Unplug the appliance when not in use, before cleaning, and before assembling or disassembling any parts. Allow the appliance to cool before proceeding.
- 10.** Use of unauthorized accessories may result in fire, electric shock, or injuries.
- 11.** This appliance is not designed for outdoor use.
- 12.** Operate the appliance only for its intended functions as specified by the manufacturer.
- 13.** Ensure the power cord does not hang over the edge of a table or counter, or come into contact with hot surfaces.
- 14.** Do not place the appliance near or on hot gas or electric burners, or inside an oven.
- 15.** Never operate the coffee machine without water, as this could damage the appliance.
- 16.** To prevent fire, electric shock, or injury, do not immerse the power cord, plug, or the appliance itself in water or any other liquids.
- 17.** Avoid placing hot containers on cold or wet surfaces, or cold containers on hot surfaces.
- 18.** The container provided with the appliance is specifically designed for use with this model and should not be used on a stovetop or any external heat source.
- 19.** Avoid using harsh chemical cleaners, steel wool, or abrasive materials to clean the container.
- 20.** Exercise caution to avoid steam burns, which may occur during the brewing cycles.
- 21.** Certain parts of the appliance can become hot during use—avoid direct contact with skin and use the handles or knobs.
- 22.** The appliance should never be submerged in any liquids to prevent the risk of electric shock.



**23.** This appliance is suitable for use in household and similar environments, such as:

- a. Kitchen areas in shops, offices, and other working environments;
- b. Residential settings like farmhouses, hotels, motels, and bed and breakfast environments;
- c. Personal home use, particularly in indoor areas not exceeding an altitude of 2000 meters.
- d. These guidelines ensure the safe and optimal use of the appliance while maintaining user safety and appliance integrity.

**24.** Beware of potential injury due to misuse of the appliance.

**25.** The heating element remains hot after use and may cause burns if touched.

**26.** Do not store the coffee maker in a cabinet while it is in use to prevent overheating.

**27.** Always turn off and unplug the appliance before changing any accessories or making adjustments.

**Caution:** To prevent any hazards related to the automatic resetting of the thermal cut-out, this appliance should not be powered by an external switching device, such as a timer, nor connected to a circuit that is frequently switched on and off by the power company.

**28.** Always disconnect the appliance from the power supply if it is left unattended and before performing any assembly or cleaning operations.

**29.** Please adhere to the above instructions, including those found in the “Cleaning and Maintenance” section.

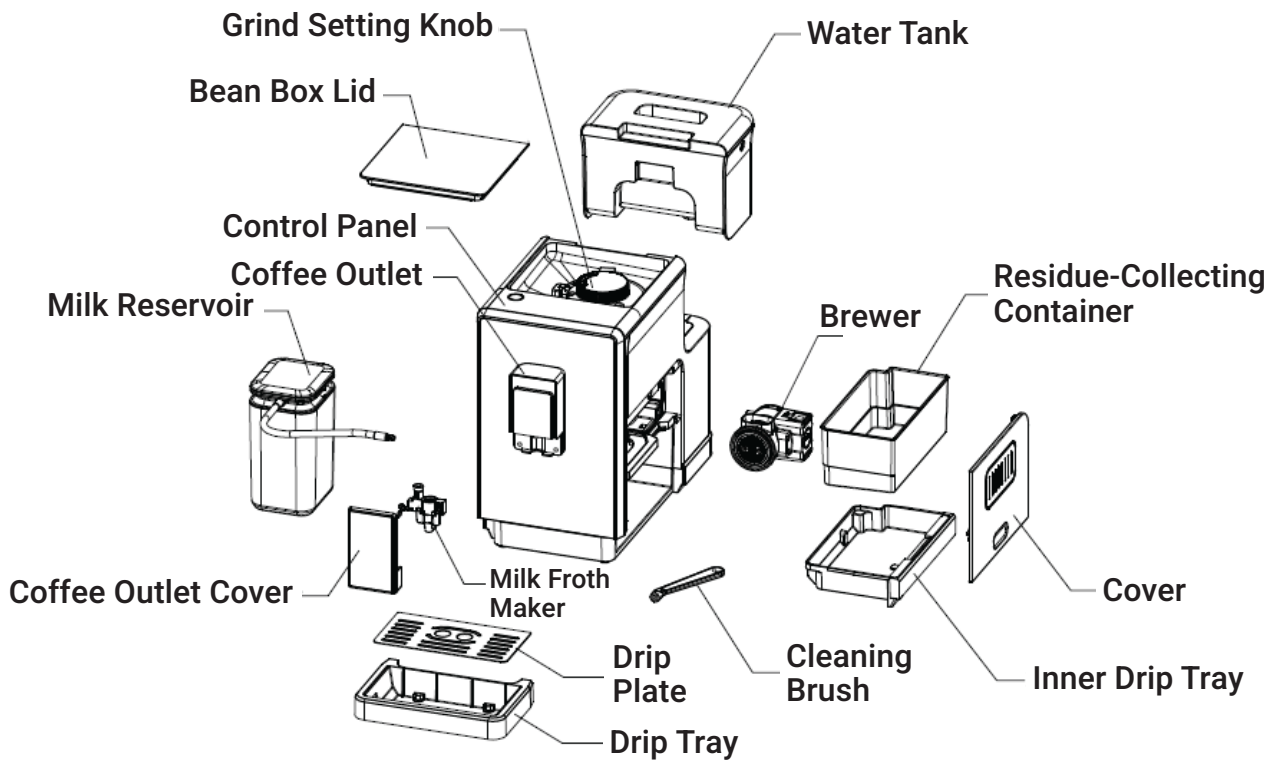
**30.** Retain these instructions for future reference.

### **31. Important Safety Warning**

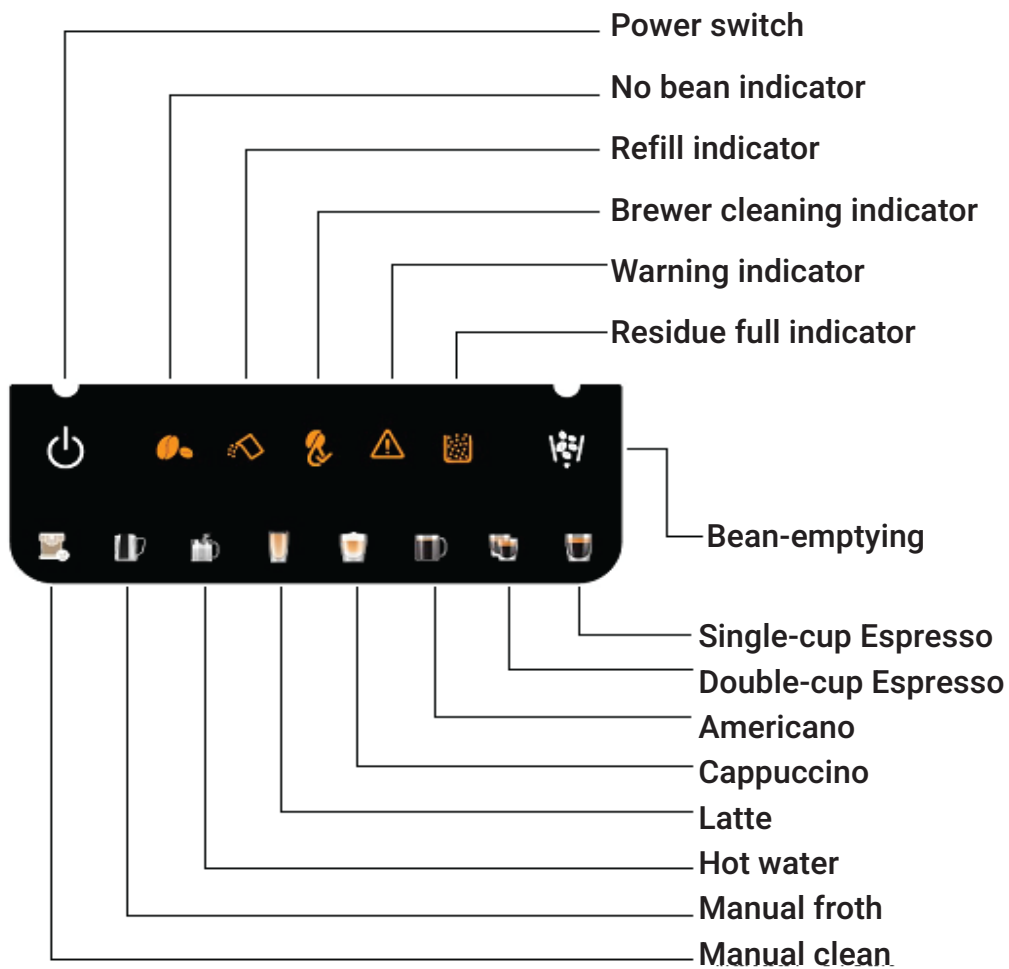
**Avoid Spillage on the Connector:** To prevent damage to the electrical components, ensure that no liquid is spilled onto the connector area of the espresso machine. Spillage may lead to electrical malfunctions or pose a risk of electrical shock. Always handle the machine carefully, and make sure the water tank and other reservoirs are securely placed before use.



# Product Overview



# Control Panel





## Before First Use

Ensure that all accessories are complete and the unit is undamaged. Familiarize yourself with all components and their functions. Retain the original packaging for future storage needs. Proceed as follows:

1. Prior to the initial use, remove and thoroughly rinse the water tank, milk reservoir, brewer, and milk froth maker with clean water.
2. Verify that all removable parts are correctly installed and secured.

### (1) Water Tank

1. Fill the water tank with fresh water up to the Max mark.
2. Reassemble it into the unit, ensuring it is properly fitted, and then securely close the water tank lid.

### (2) Milk Reservoir

1. Insert the milk tube into the designated hole on the side of the milk froth maker near the coffee outlet.
2. Detach the milk tube from the lid of the milk reservoir and then properly insert it into the reservoir, ensuring the lid is securely fastened.
3. The milk tube is flexible and can be adjusted as needed; ensure it is securely attached if it feels loose.

### (3) Grind Setting Knob

1. Rotate the grind setting knob counter-clockwise to the far left to ensure it is in the starting position.
2. Place the knob cover as directed by the manual.
3. Choose the desired grind size by turning the knob clockwise.

**Important Note:** For initial use, it is recommended to select a grind setting above 8. The grind can be adjusted between 1 (finest) and 15 (coarsest), with the number indicated by the arrow signifying the current setting.

**Caution:** Adjust the grind setting one notch at a time to prevent any damage.





#### **(4) Milk Froth Maker**

1. Open the coffee outlet cover to ensure the milk froth maker is correctly installed.
2. If the milk froth maker is securely in place, close the coffee outlet cover and connect it to the connecting tube.
3. Insert the opposite end of the connecting tube into the milk reservoir.


#### **(5) Coffee Outlet Height Adjustment**

The coffee outlet can be adjusted between 85mm and 115mm to accommodate different cup sizes.

#### **(6) Brewer**

1. Open the brewer compartment to check if the brewer is properly installed.
2. Ensure the brewer's arrow aligns with the arrow on the upper bracket. A click sound confirms correct installation.
3. The warning indicator " " will illuminate continuously if the brewer is not correctly installed.
4. Close the brewer compartment door ensuring it is flush and aligned with the machine body; the warning indicator " " will flash if the door is not properly closed.

#### **(7) Inner Drip Tray and Residue Collection**

1. Open the compartment to verify that the drip tray is correctly positioned.
2. Ensure the residue-collection container is properly installed.
3. If not installed correctly, the warning indicator " " will flash, and the machine will not operate if there is any obstruction in front of the residue-collection container.

#### **(8) Drip Plate**

1. Position the drip plate on the drip tray.
2. Ensure the drip plate is securely installed to support containers such as cups or mugs for coffee, milk, or hot water.



**3.** Insert the drip tray securely into the appliance.

**Note:** The drip tray collects water from the dispensing spout during rinsing and self-cleaning cycles, as well as any coffee spills during brewing. Clean and empty the drip tray daily to maintain cleanliness and efficiency.

### **(9) Bean Box**

**1.** Fill the bean box with the correct amount of fresh coffee beans, not exceeding 180g.

**2.** Securely close the bean box cover after filling.

**Caution:** Verify that the grinding blade is properly installed before adding coffee beans to the bean box to prevent damage or improper operation.

## **Operation Guide**


This appliance is a versatile coffee machine offering a range of functions including Single-cup Espresso, Double-cup Espresso, Americano, Cappuccino, Latte, Hot Water, Manual Froth, Manual Clean, and Bean-emptying.

**Special Note:** The machine automatically performs a cleaning cycle to prepare for operation each time it is started.

**Note:** It is normal for the coffee to begin dispensing in a slow, drip-by-drip manner for the first 2-3 seconds after brewing starts, and again 6-8 seconds before the brewing cycle completes.

### **A. Power On and Preheat**



**1.** Connect the appliance with the rated voltage and press the On/Off button at the back of the appliance.





**2.** Hold and press the Power switch "" for at least 0.3 seconds until its corresponding indicator flashes, signaling that the appliance has entered the self-check status.








**Note:** For troubleshooting guidance if a warning occurs, please refer to the "TROUBLESHOOTING" section.

**3.** Position a container beneath the coffee outlet.

**4.** The Manual Clean indicator " " will illuminate solidly, along with the Power switch indicator " " flashing, indicating that the appliance is in the preheating and auto-clean phases.

**5.** Once the coffee boiler's preheating is complete, the indicators for Single-cup Espresso " ", Double-cup Espresso " ", Americano " ", and Bean-emptying " " will light up solidly, allowing normal operation of the appliance.



**6.** During the steam boiler's preheating, the indicators for Cappuccino " ", Latte " ", Hot Water " ", Manual Froth " ", and Manual Clean " " will flash. This indicates that the appliance is not yet ready for use. Once the preheating of the steam boiler is complete, all functional indicators will solidify, signaling readiness for use.

**7.** All functional indicators will light up solidly after all preheating stages are completed, and the appliance will then transition to standby mode.


## **B. Brew Single-Cup Espresso**

**1.** Position a coffee container under the coffee outlet.

**2.** Ensure the milk froth maker's plug is securely closed and in position.

**3.** Press and hold the Single-cup Espresso button " " for at least 0.2 seconds to start brewing. The indicator for Single-cup Espresso " " will remain lit throughout the brewing process.

**4.** Upon completing the brew, the appliance automatically enters standby mode.



**5.** To cancel the current function, press and hold the Single-cup Espresso button " " again for at least 0.1 seconds.

## **C. Brew Double-Cup Espresso**

**1.** Position a coffee container beneath the coffee outlet.

**2.** Ensure that the milk froth maker's plug is securely fastened in position.



**3.** Press and hold the Double-cup Espresso button "  " for at least 0.2 seconds to initiate brewing. The Double-cup Espresso indicator "  " will remain lit throughout the brewing process.

**Note:** The double-cup espresso is achieved by brewing two consecutive cycles of single-cup espresso. Do not remove the coffee container during this process.



**4.** Once the brewing is complete, the appliance automatically switches to standby mode.

**5.** If you wish to cancel the current function, press and hold the Double-cup Espresso button "  " again for at least 0.1 seconds.


## **D. Preparing Americano**

**1.** Position a coffee container under the coffee outlet.

**2.** Ensure the plug of the milk froth maker is securely in position.

**3.** Press and hold the Americano button "  " for at least 0.2 seconds to start brewing. The Americano indicator "  " will remain steadily lit during the brewing process.

**4.** After completing the Americano brew, the appliance automatically enters standby mode.

**5.** To cancel the current function, press and hold the Americano button "  " again for at least 0.1 seconds.

## **E. Preparing Cappuccino**



**1.** Place a coffee container under the coffee outlet.

**2.** Fill the milk reservoir with the appropriate amount of cold milk.

**Note:** After activating the "Cappuccino" function, the appliance's boiler overheating protection mechanism will engage. If you wish to use the "Hot water" function subsequently, allow the appliance to rest for 3-5 minutes before activation.

**3.** It is advisable to use milk with a temperature between 5-10°C and a protein content of at least 3 %.



4. Ensure the milk level does not exceed the "MAX" mark on the milk reservoir.
5. Properly insert the milk tube.
6. Detach the silicone tube from the milk reservoir lid and connect it to the milk froth maker and milk reservoir lid.
7. Press and hold the Cappuccino button "  " for at least 0.2 seconds to start brewing the cappuccino.
8. Once the cappuccino brewing completes, the appliance will automatically enter standby mode.
9. To cancel the current function, press and hold the Cappuccino button "  " again for at least 0.1 seconds.

#### **Note:**



1. After each use, if there is still milk in the milk reservoir, store it in the refrigerator. Ensure the silicone tube and milk froth maker are cleaned promptly.
2. To prevent milk froth from splashing, it is advisable to use a high cup. Follow these steps for cleaning:
  - 2.1 Rinse the silicone tube under tap water.
  - 2.2 Clean the coffee outlet cover with tap water.
  - 2.3 Wash the milk froth maker under tap water.
  - 2.4 After cleaning, ensure all parts are reassembled correctly.
  - 2.5 If there is no milk left in the milk reservoir after use, repeat the cleaning process:
3. Rinse the milk reservoir thoroughly with tap water.
4. Remove and wash the milk reservoir and milk tube under tap water.
5. After cleaning, ensure all components are properly reinstalled.

#### **F. Preparing Latte**

1. Place a coffee container under the coffee outlet.
2. Fill the milk reservoir with the appropriate amount of cold milk.



**Note:** After the "Latte" function is initiated, the boiler's overheating protection mechanism will activate. If you need to use the "Hot Water" function subsequently, allow the appliance to rest for about 3-5 minutes before activating it.

3. It is recommended to use milk that is stored in temperatures between 5-10°C and contains at least 3 % fat.
4. Ensure that the milk does not exceed the "MAX" mark on the milk reservoir.
5. Securely position the milk tube.
6. After use, disconnect the silicone tube from the milk reservoir lid and clean it before reattaching.
7. Hold and press the Latte button  for at least 0.2 seconds to start the latte brewing process.
8. Upon completion of the brewing process, the appliance will automatically switch to standby mode.
9. To cancel the ongoing function, press the Latte button  again for at least 0.1 second.

**Note:**

1. After each use, if there is still milk in the milk reservoir, store it in the refrigerator, but ensure to clean the silicone tube and milk froth maker promptly.
2. It is recommended to use a tall cup to prevent milk froth from splashing.
3. Cleaning Steps:
  - 3.1 Remove the silicone tube and rinse it thoroughly with tap water.
  - 3.2 Remove the coffee outlet cover and rinse it with tap water.
  - 3.3 Remove the milk froth maker and rinse it with tap water.
  - 3.4 After cleaning, ensure all parts are reassembled correctly.
4. If there is no milk left in the milk reservoir after use, repeat the following cleaning routine:
  - 4.1 Rinse the milk reservoir with tap water.



**4.2** Remove the milk reservoir and rinse it thoroughly with tap water.

**4.3** Remove the milk tube and rinse it with tap water.


## **G. Making Hot Water**

**1.** Place a water container under the coffee outlet. Note: The capacity of the water container should exceed 120ml.

**2.** Ensure the milk froth maker plug is securely closed.

**3.** Press and hold the Hot water button  for at least 0.2 seconds to start the hot water flow.

**4.** After dispensing the hot water, the appliance automatically enters standby mode.

**5.** To cancel the operation, press and hold the Hot water button  again for at least 0.1 seconds.

**Caution:** Avoid touching the water container during and immediately after hot water dispensing to prevent burns, as residual hot steam may be released.

## **Manual Froth Function**


**1.** After the "Manual froth" function is used, the boiler's overheating protection will be activated. If you need to use the "Hot water" function subsequently, the appliance should rest for about 3-5 minutes before the "Hot water" function can be activated.

**2.** Place a milk container under the coffee outlet. Note: The container should have a capacity greater than 160ml.

**3.** Fill the milk reservoir with an appropriate amount of cold milk.


**4.** It is recommended that the milk temperature be between 5-10°C, with a protein content of at least 3 %.

**5.** Ensure the milk level does not exceed the "MAX" mark on the milk reservoir.

**6.** Press and hold the Manual froth button  for at least 0.2 seconds to start the manual froth function.



**7.** Once frothing is complete, the appliance will automatically enter standby mode.

**8.** Press and hold the Manual froth button  again for at least 0.1 seconds if you wish to cancel the current function.

### **Notes:**

**1.** After each use, if there is still milk in the milk reservoir, please store it in the refrigerator. However, the silicone tube and milk frother should be cleaned promptly.

**2.** It is recommended to use a tall cup to prevent frothed milk from splashing.

**(1)** Remove the silicone tube and rinse it with tap water.

**(2)** Remove the coffee outlet cover and rinse it with tap water.

**(3)** Remove the milk frother and rinse it with tap water.

**(4)** After cleaning, reassemble all parts correctly.

**3.** After each use, even if there is no milk left in the milk reservoir, repeat the following steps:

**(1)** Rinse the milk reservoir with tap water.

**(2)** Remove the milk reservoir and rinse it with tap water.

**(3)** Remove the milk tube and rinse it with tap water.

## **Manual Cleaning**

**1.** Place a water container under the coffee outlet.

**2.** Hold and press the Manual Clean  for at least 0.2 seconds, and the appliance will start the manual cleaning process.




**3.** Once cleaning is finished, the appliance will automatically enter standby mode.

**4.** Hold and press the Manual Clean  for at least 0.1 seconds again if you need to cancel the current function.





## Empty the Coffee Bean Box

**Note:** This function is used for emptying the beans in the bean box. Please use it carefully to avoid waste.

1. Press and hold the Bean-Emptying  for at least 1 second, and the appliance will start the bean-emptying function. At this point, the Bean-Emptying indicator  will illuminate steadily while other functional indicators turn off.
2. Remove the residue-collection container and empty the ground coffee into it.
3. After the process is complete, the appliance will automatically enter standby mode.
4. Press and hold the Bean-Emptying  for at least 0.3 seconds again if you need to cancel the current function.

**Note:** The bean-emptying function lasts only for 15 seconds each time. Please repeat the above procedure if there are still many coffee beans left in the bean box.


## Energy-Saving Mode


1. Press and hold the Power switch  for at least 0.2 seconds, and the appliance will enter sleep mode. At this time, all the indicators will turn off, and all functions will be disabled.
2. The appliance will automatically enter sleep mode if there is no operation within 28 minutes. At that time, all the indicators will turn off, and all functions will be disabled.
3. During sleep mode, hold and press the Power switch  for at least 0.2 seconds. The appliance will perform a self-check, preheat, and return to standby mode.

**Note:**

1. When the appliance is powered on continuously, hold and press the



Power switch  for at least 0.2 seconds to reactivate the appliance after more than 4 hours, and the auto-clean function will be triggered.

**2.** If the appliance is powered off, the auto-clean function will be activated after holding and pressing the Power switch  for at least 0.2 seconds.

## **Setting the Coffee/Milk Amount**

### **[1] Operation for setting the coffee-dispensing amount:**

After the coffee is dispensed from the appliance, hold and press the selected functional key for 2 seconds. The buzzer will beep, and the corresponding indicator of the selected functional key will flash. At this time, the appliance enters the mode for setting the coffee-dispensing amount. As soon as the coffee in the cup reaches the desired level, release the selected functional key. The appliance will stop working, and the newly-set coffee-dispensing amount will be saved. The range of coffee-dispensing amounts is as follows:

- (1) Single-cup Espresso: 30-100 ml
- (2) Double-cup Espresso: (30-100 ml) x 2
- (3) Americano: 110-180 ml



### **[2] Operation for setting the milk-dispensing amount:**

After the milk is dispensed from the appliance, hold and press the selected functional key for 2 seconds. The buzzer will beep, and the corresponding indicator of the selected functional key will flash. At this time, the appliance enters the mode for setting the milk-dispensing amount. As soon as the milk in the cup reaches the desired level, release the selected functional key. The appliance will stop working, and the newly-set milk-dispensing amount will be saved. This operation is only applicable for the functions of "Cappuccino" and "Latte." The range of milk-dispensing amounts is as follows:

- (1) Cappuccino: Coffee: 30-100 ml + Milk: 10-40 seconds
- (2) Latte: Coffee: 30-100 ml + Milk: 10-40 seconds



## Factory Reset Function

Hold and press the Single-cup Espresso  and Double-cup Espresso  buttons simultaneously for 2 seconds. All parameters will be restored to the factory default settings.

## Cleaning and Maintenance

**Caution:** Be sure to unplug this appliance before cleaning and allow it to cool down completely. To prevent electrical shock, do not immerse the cord, plug, or unit in water or any liquid. Always unplug the appliance after each use.

1. Wipe the outer surface of the product with a soft, damp cloth to remove stains. Avoid using abrasive cleaning tools, as they can scratch the product. Do not use alcohol or solvent cleaners.
2. Water droplets may accumulate in the area above the drip plate or on the countertop during brewing. To control the dripping, wipe the area with a clean, dry cloth after each use.
3. The brewer, water tank, milk reservoir, drip tray, drip plate, inner drip tray, residue-collection container, and door cannot be cleaned in the dishwasher.
4. The water in the drip plate and drip tray, as well as coffee grounds in the inner drip tray and residue-collection container, need to be emptied regularly, and all parts must be thoroughly cleaned.
5. Clean the parts by following the instructions and operations described below.

### **[1] Detachable part: Residue-collection container**

**When to clean:** For Single-cup Espresso, Latte, and Cappuccino, clean once every 8 brewing cycles. For Double-cup Espresso, clean once every 4 brewing cycles. It is recommended to clean it on the same day if it is not used for a long time.

**Cleaning Instructions:** Remove the residue-collection container, empty it, add some cleaning solution, and then rinse it under tap water.



## **[2] Detachable part: Brewer**

When to clean: For Single-cup Espresso, Latte, and Cappuccino, clean once every 8 brewing cycles. For Double-cup Espresso, clean once every 4 brewing cycles. It is recommended to clean it on the same day if it is not used for a long time.

Cleaning Instructions: Remove the brewer from the coffee machine and rinse it under tap water.

## **[3] Detachable part: Water tank**

When to clean: Once every week

Cleaning Instructions: Rinse the water tank under tap water.

## **[4] Detachable part: Milk reservoir**

When to clean: After every use

Cleaning Instructions: Rinse the milk reservoir under tap water.

## **[5] Detachable part: Milk froth maker**

When to clean: After every use

Cleaning Instructions: Remove the milk froth maker from the appliance and rinse it under tap water.

## **[6] Detachable part: Drip tray**

When to clean: Empty the drip tray every day and clean it once every week.

Cleaning Instructions: Remove the drip tray, add some cleaning solution, and then rinse it under tap water.

## **[7] Detachable part: Grinder**

When to clean: Clean it once every week

Cleaning Instructions:

- (1) Remove the grind setting knob by turning it counterclockwise.
- (2) Remove the internal grinding wheel by turning it counterclockwise.
- (3) Clean the grinding wheel with a cleaning brush and remove the ground



coffee from the gap.

(4) Clean the grinding chamber with a cleaning brush.

(5) Firstly, install the grind setting knob back into position. Then reinstall the grinding part yet.

(6) Press the button of the grinder.

(7) Let the grinder run to remove any remaining powder in the grinding chamber. (Repeat steps 3 and 4 if any coffee powder remains.)

(8) Remove the grind setting knob by turning it counterclockwise again.

(9) Reinstall the grinding wheel by turning it clockwise.



(10) Reinstall the grind setting knob by turning it clockwise, and the cleaning is complete.

## **[1] Non-detachable part: Powder-dispensing channel**



When to clean: Check it once a week

Cleaning Instructions:


### **Method 1:**

**1.1** Hold and press the “Bean-emptying” key  and “Single-cup Espresso” key  for 2 seconds at the same time. Their corresponding indicators will flash, and the door will open.

**1.2** Open the door and loosen the ground coffee in the powder-dispensing channel using a toothpick. Then close the door once the ground coffee falls down.

**1.3** Press and hold the “Bean-emptying” key  and “Single-cup Espresso” key  again for at least 0.3 seconds until their corresponding indicators turn off and the door closes.

### **Method 2:**

If there are few coffee beans remaining in the bean box, hold and press the “Bean-emptying” key  for at least one second to make the appliance keep working until the ground coffee blocking the powder-dispensing channel is emptied. The appliance will then return to normal operation.



**Note:** If the ground coffee becomes noticeably finer during use or the coffee pack becomes smaller after brewing, please check the powder-dispensing channel for any blockages. The powder-dispensing channel should be cleaned once every week.

## **[2] Non-detachable part: Brewing base**





When to clean: Check it once a week

Cleaning Instructions: Clean the coffee residue around the brewing base with a brush.

## **[3] Non-detachable part: Brewing system bracket**

When to clean: Check it once a week

Cleaning Instructions:

1. When the appliance is powered on, press and hold the Manual Clean key  and Double-cup Espresso key  for 1 second to enter the mode for cleaning the brewer's dead corner.
2. After entering the brewer-cleaning function, the brewer will move to the bottom.
3. Once the brewing door opens (with the appliance in the safe protection state), the dead corner of the brewer can be cleaned.
4. After finishing the cleaning, close the brewing door.
5. Press and hold the Manual Clean key  and Double-cup Espresso key  for 1 second to exit the cleaning function.

## **Clean the residue-collection container**

1. Open the door.
2. Remove the residue-collection container.
3. Empty the coffee puck from the residue-collection container.
4. Rinse the residue-collection container under tap water.
5. Reinstall the residue-collection container into the appliance.
6. Close the door, and the cleaning is complete.



## **Clean the brewer**

- 1. Open the door.**
- 2. Remove the brewer.**
- 3. Rinse the brewer under tap water.**
- 4. Reinstall the brewer into the appliance.**
- 5. Close the door, and the cleaning is complete.**

## **Clean the water tank**

- 1. Remove the water tank from the coffee machine.**
- 2. Rinse the water tank under tap water.**

## **Clean the milk reservoir**

- 1. Remove the connecting tube from the appliance after every use.**
- 2. Rinse the milk reservoir under tap water.**
- 3. Store the milk reservoir properly after cleaning.**

## **Clean the milk froth maker**

- 1. Remove the coffee outlet cover.**
- 2. Remove the milk froth maker from the coffee outlet.**
- 3. Rinse the milk froth maker under tap water.**
- 4. Reinstall the milk froth maker, ensuring that the part with the plug is kept on the left.**
- 5. Reinstall the coffee outlet cover, and the cleaning is complete.**

## **Clean the drip tray**





- 1. Remove the drip tray.**
- 2. Add some cleaning solution and rinse the drip tray under tap water.**
- 3. After cleaning, reinstall the drip tray.**



## Clean the grinder

1. Remove the grind setting knob by turning it counterclockwise.
2. Remove the internal grinding wheel by turning it counterclockwise.
3. Clean the grinding wheel with a cleaning brush and empty the ground coffee from the gap.
4. Clean the grinding chamber with the cleaning brush.
5. Do not reinstall the grinding wheel yet. Reinstall the grind setting knob properly in its position.
6. Press the grinder button.
7. Let the grinder run to remove any remaining powder in the grinding chamber. (If there is still coffee powder left, repeat steps 3 and 4.)
8. Remove the grind setting knob by turning it counterclockwise.
9. Reinstall the grinding wheel by turning it clockwise.
10. Reinstall the grind setting knob by turning it clockwise, and the cleaning is complete.





## Clean the brewing system bracket

1. When the appliance is powered on, hold and press the Manual Clean key  and Double-cup Espresso key  for 1 second to enter the mode for cleaning the dead corner of the brewer.
2. After entering the brewer-cleaning function, the brewer will move to the bottom.
3. Once the brewing door is opened (with the appliance in the safe protection state), the dead corner of the brewer can be cleaned.
4. After finishing the cleaning, close the brewing door.
5. Hold and press the Manual Clean key  and Double-cup Espresso key  for 1 second to exit the cleaning function.




## Clean the powder-dispensing channel

### Method 1:



1. Press and hold the “Bean-emptying” key  and “Single-cup Espresso” key  simultaneously for 0.2 seconds. Their corresponding indicators will flash and the door will open.
2. Open the door and use the cleaning brush to brush off and remove the ground coffee in the powder-dispensing channel, then close the door once the ground coffee falls down.
3. Press and hold the “Bean-Emptying” key  and “Single-cup Espresso” key  again for at least 0.1 second until their corresponding indicators turn off and the lid closes.

### Method 2:





If there are only a few coffee beans left in the bean box, hold and press the “Bean-Emptying” key  for at least one second to keep the appliance working until the ground coffee blocking the powder-dispensing channel is cleared, and then the appliance returns to normal operating status.

**Note:** If the ground coffee becomes noticeably finer during use, or if the coffee pack decreases in size after brewing, please check the powder-dispensing channel for any blockages. The powder-dispensing channel should be cleaned once every week.

## Descaling

1. The appliance needs to be descaled when the indicators of Hot water  and Manual clean  flash simultaneously.
2. Fill the water tank with water and descaling agent to the MAX level as indicated on the water tank.
3. Use a ratio of water to descaling agent of 1:4; refer to the descaling agent's instructions for details. Alternatively, you may use citric acid instead of descaling agent (one hundred parts water to three parts citric acid).



4. Place a container on the drip plate.
5. Hold and press the Hot water  and Manual clean  buttons simultaneously for 1 second to start the descaling process.
6. The entire descaling process lasts about 10 minutes. During this time, the eight functional indicators will flash slowly from left to right.
7. Once descaling is completed, the indicators for Hot water  and Manual clean  will stop flashing.

**Note:**

- (1) The number of coffee-brewing cycles will be reset to zero and recounted after a complete descaling is finished.
- (2) The descaling prompt will reappear when the appliance has brewed 500 cycles of coffee cumulatively.

## Specifications

Product Name	Lepresso PERFETTO Automatic Espresso Machine with Milk Frothing System
SKU	LPCFFM0003-BK
Rated Voltage	220-240V
Rated Frequency	50-60Hz
Rated Power	1350W
Water Tank Capacity	1.5L
Milk Tank Capacity	0.75L
Bean Box Capacity	200g
Power Plug	UK 3-Pin Plug
Product Weight	8.6KG
Product Dimension	443×193×320mm



## Tips

1. A clean coffee machine is essential for making tasty coffee. It is necessary to clean the coffee machine regularly as specified in the "Cleaning and Maintenance" section.
2. Always use fresh, room-temperature water when brewing coffee.
3. Store unused ground coffee in a cool and dry place.
4. After opening a new bag of ground coffee, reseal it tightly and store it in a refrigerator to maintain its freshness.

## Troubleshooting

**Problem 1:** The Refill indicator  flashes.

**Cause:** The water tank is empty.

**Solution:**

1. Refill the water tank with water.
2. Please contact the service professionals if the problem cannot be resolved.

**Problem 2:** The Warning indicator  flashes.

**Cause:** The grind setting knob, door, and inner drip tray are not properly installed.

**Solution:**

1. Ensure the grind setting knob, door, and inner drip tray are correctly installed.
2. Please contact the service professionals if the problem cannot be resolved.

**Problem 3:** The Warning indicator  illuminates solidly.

**Cause:** The brewer or inner drip tray is not properly installed.

**Solution:**



1. Ensure the brewer or inner drip tray is correctly installed.
2. Please contact the service professionals if the problem cannot be resolved.

**Problem 4:** The No Bean indicator  illuminates solidly.

**Cause:** The bean box is empty.


**Solution:**

Fill the bean box with coffee beans and then run the coffee machine to brew coffee. This should cancel the no-bean warning.

**Problem 5:** The Residue Full indicator  illuminates solidly.

**Cause:** The residue-collection container needs to be cleaned.


**Solution:**

1. Remove the residue-collection container and inner drip tray for cleaning.
2. After 2 seconds, the Residue Full indicator  should turn off.
3. Please contact the service department if the problem cannot be resolved.

**Problem 6:** The Brewer Cleaning indicator  illuminates solidly.

**Cause:** The brewer needs to be cleaned.

**Solution:**

1. Remove the brewer for cleaning. After 2 seconds, the Brewer Cleaning indicator  should turn off.
2. Please contact the service department if the problem cannot be resolved.

**Problem 7:** The indicator of Hot Water  flashes.

**Cause:** The overheating protection mechanism for the boiler has been activated.

**Solution:**

1. Allow the appliance to cool down for about 3-5 minutes.
2. After this period, the "Hot Water" function can be activated.



**Problem 8:** The Single-cup Espresso  and Warning indicator  flash at the same time.

**Cause:** The grinding motor is not functioning normally.

**Solution:**

1. Turn off the appliance and restart it.
2. Please contact the service professionals if the problem cannot be resolved.

**Problem 9:** The No Bean indicator  and Warning indicator  flash at the same time.

**Cause:** This indicates that the appliance has completed 16 consecutive bean-grinding cycles, and each grinding session lasted less than 5 minutes. Consequently, the grinding system must cool down for 5 minutes, during which all functions are disabled.

**Solution:**

1. Allow the appliance to rest for 5 minutes or turn off the appliance and restart it.
2. Please contact the service department if the problem cannot be resolved.

**Problem 10:** The indicators for Hot Water  and Warning  flash simultaneously.

**Cause:** The flow meter is not sending a signal, and water dispensing is abnormal.

**Solution:**

1. Refill the water tank with water.
2. Please contact the service professionals if the problem cannot be resolved.

**Problem 11:** The indicators for Latte  and Warning  flash simultaneously.

**Cause:** The Hall sensor is not sending a signal, and the brewing motor is not functioning normally.



**Solution:**

1. Turn off the appliance and restart it.
2. Please contact the service professionals if the problem cannot be resolved.

**Problem 12:** The cream is not rich.

**Cause 1:** The ground coffee is too coarse.

**Solution 1:** Turn the grind setting knob clockwise to select the proper setting.

**Cause 2:** The type of coffee bean used is incorrect.

**Solution 2:** Use a different type of coffee bean recommended for richer coffee cream.

**Problem 13:** Coffee comes out slowly or only drips.

**Cause:** The ground coffee is too fine.

**Solution:** Turn the grind setting knob anticlockwise to select a coarser setting.

**Problem 14:** Coffee does not come out of the coffee outlet.

**Cause:** The coffee outlet is blocked.

**Solution:** Clean the coffee outlet with a toothpick.

**Problem 15:** The machine cannot be activated.

**Cause 1:** The power plug is not properly connected.

**Solution 1:** Connect the power plug to the main power supply of the machine.

**Cause 2:** The power source is not connected well.

**Solution 2:** Ensure the machine is securely connected to a power source.

**Cause 3:** The On/Off button is not turned on.

**Solution 3:** Press the power button.



**Problem 16:** The brewer cannot be removed.

**Cause 1:** The machine is not turned off correctly.

**Solution 1:** Turn off the machine and then turn it on again to reset the brewer. If the problem persists, please contact authorized service professionals.

**Cause 2:** The brewer is blocked.

**Solution 2:** Contact authorized service professionals.

**Problem 17:** The milk foam is too large or sprays from the milk outlet.

**Cause 1:** The milk is not cold enough or the milk used is not suitable for being frothed.

**Solution 1:** It is recommended that the temperature of the milk be 5°C to 10°C, and the protein content of the milk should be at least 3 %.

**Cause 2:** The froth maker is too dirty.

**Solution 2:** Clean the milk froth making part.

**Problem 18:** Both the residue full indicator and brewer cleaning indicator illuminate.

**Cause:** The residue-collection container needs to be emptied, and the brewer needs to be cleaned.

**Solution:**

**1.** Always empty the residue-collection container and clean the brewer when the coffee machine is turned off.

**2.** Reinstall them after waiting for at least 3 seconds.

**Problem 19:** The residue-collection container is not full, but the machine prompts you to empty the residue-collection container or clean the brewer.

**Cause:** The counter is not reset after emptying the residue-collection container or cleaning the brewer.

**Solution:**

**1.** After replacing the residue-collection container or the brewer, always wait for about 3 seconds to allow the counter to reset to zero.







2. Always empty the residue-collection container and clean the brewer when the coffee machine is turned on.
3. The counter will not reset if the residue-collection container is emptied or the brewer is cleaned when the coffee machine is turned off.

**Problem 20:** The coffee machine can grind coffee beans, but no coffee is dispensed.

**Cause:** Check the deeply-roasted coffee beans for oil on the surface. The powder-dispensing channel may be blocked if the coffee beans are damp or if there is too much oil on the surface.

**Solution:**

1. Hold and press the “Bean-Emptying” key  and “Single-cup Espresso” key  simultaneously for 2 seconds. This action will open the door, and the corresponding indicators will flash.
2. Once the door is open, use a cleaning brush to loosen the ground coffee in the powder-dispensing channel. Close the door once the ground coffee falls.
3. Press and hold the “Bean-Emptying” key  and “Single-cup Espresso” key  again for at least 0.3 seconds to turn off the indicators and close the door.

**Problem 21:** The coffee machine makes a large noise.

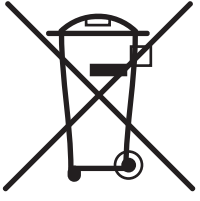
**Cause:** It is normal for the coffee machine to make noise during operation.

**Solution:**

If the coffee machine starts to make a different type of noise, please lubricate the brewing system and contact authorized service professionals.



## Disposal



You can help protect the environment! Please remember to comply with local regulations and dispose of non-operational electrical equipment at an appropriate waste disposal center.

## Warranty

Products that you buy directly from our **LePresso** website or shop come with a 24-month warranty.

The 24-month warranty applies to products purchased directly from our **LePresso** website or store. If **LePresso** products are bought from any of our verified retailers, then the product is eligible for only a 12-month warranty. To extend your product's warranty, visit our website <https://www.lepresso.com/warranty> and fill in your details in the provided form along with an uploaded picture of the product to process your request. Once approved, you will receive a confirmation email of the extended product warranty. Upload the required information within 48 hours of purchase to be eligible for a 24-month warranty period.

For more info, please check:  
<https://www.lepresso.com/warranty>

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