

LePRESSO



LePresso
Advanced Espresso Machine
with Interactive Touch Display
SKU: LPCFFM0013



Table of Contents

Features	2
Safety Instructions	2
Product Components	4
Specifications	5
Accessory Guide	6
First-Time Use	8
Control Panel Diagram	8
Filling the Water Tank	9
Grinding Function	9
Espresso Extraction Guide	10
Making Italian-style Espresso	12
Setting the Coffee Cup Size	13
Setting Coffee Temperature	14
Making Cappuccino	14
Making Hot Water	16
Descaling, Cleaning, and Maintenance	16
Reset	17
Indicator Light Guide	17
Troubleshooting	18
Cleaning Instructions	19
Tips	19
Coffee Bean Flavor Classification	20
Recycling Information	21
Warranty	22
Contact Us	22

Features

1. The display is user-friendly, enabling easy operation and quick settings adjustments.
2. Customize your grind with adjustable settings to suit different brewing preferences.
3. This grinder provides a consistent grind for optimal coffee extraction and flavor.
4. The large water reservoir minimizes refills and is ideal for high-volume use.
5. Monitor the boiler's pressure with an integrated gauge for precise brewing control.
6. Preheat your cups on the integrated warmer to keep your coffee at the perfect temperature longer.

Safety Instructions

1. Before operating the machine, thoroughly read the operating instructions and adhere to the following guidelines:
 - 2. This appliance is designed for household and similar applications including:
 - * Staff kitchen areas in shops, offices, and other working environments;
 - * Farmhouses;
 - * Client use in hotels, motels, and other residential-type environments;
 - * Bed and breakfast environments.
 - 3. Children aged 8 years and above may use this appliance under supervision, provided they have been instructed on safe use and understand the potential hazards.
 - 4. Cleaning and user maintenance should not be performed by children unless they are over 8 years old and supervised. Ensure that the appliance and its cord are kept out of reach of children under 8 years.

5. Individuals with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, may use this appliance if they have received supervision or instruction regarding its safe use and understand the associated hazards.

6. Children should not play with the appliance.

7. If the supply cord is damaged, it must be replaced by the qualified service professionals to avoid a hazard.

8. The appliance must not be immersed in water or any other liquid.

9. The coffee maker should not be placed in a cabinet while in use.

10. Be aware that the heating element surface may retain heat after use.

11. Do not open the filling aperture during use to avoid risks.

12. Always verify that the voltage is consistent with the espresso machine's requirements before use.

13. The coffee machine must be connected to a grounded electrical outlet.

14. Do not leave the coffee machine unattended while in use, and ensure it is not accessible to children or individuals lacking self-care abilities.

15. Avoid using the machine in environments with high temperatures, high magnetic fields, or high humidity. Do not place the coffee machine on hot surfaces, near fire sources, or alongside other electrical appliances such as refrigerators.

16. To prevent fire and electric shock, do not immerse the power cord or plug in water or any liquid. Avoid excessively bending, stretching, or placing heavy objects on the power line.

17. Always unplug the machine when it is not in use or before cleaning. Ensure that accessories are cleaned only after the equipment has cooled down.

18. Only use the original accessories provided with the machine.

19. The machine is designed solely for brewing coffee and should not be used for any other purposes. It must be operated in a dry environment.

20. Place the coffee machine on a flat surface ensuring there is at least 5 cm of space from any nearby objects and over 20 cm from the wall. Do

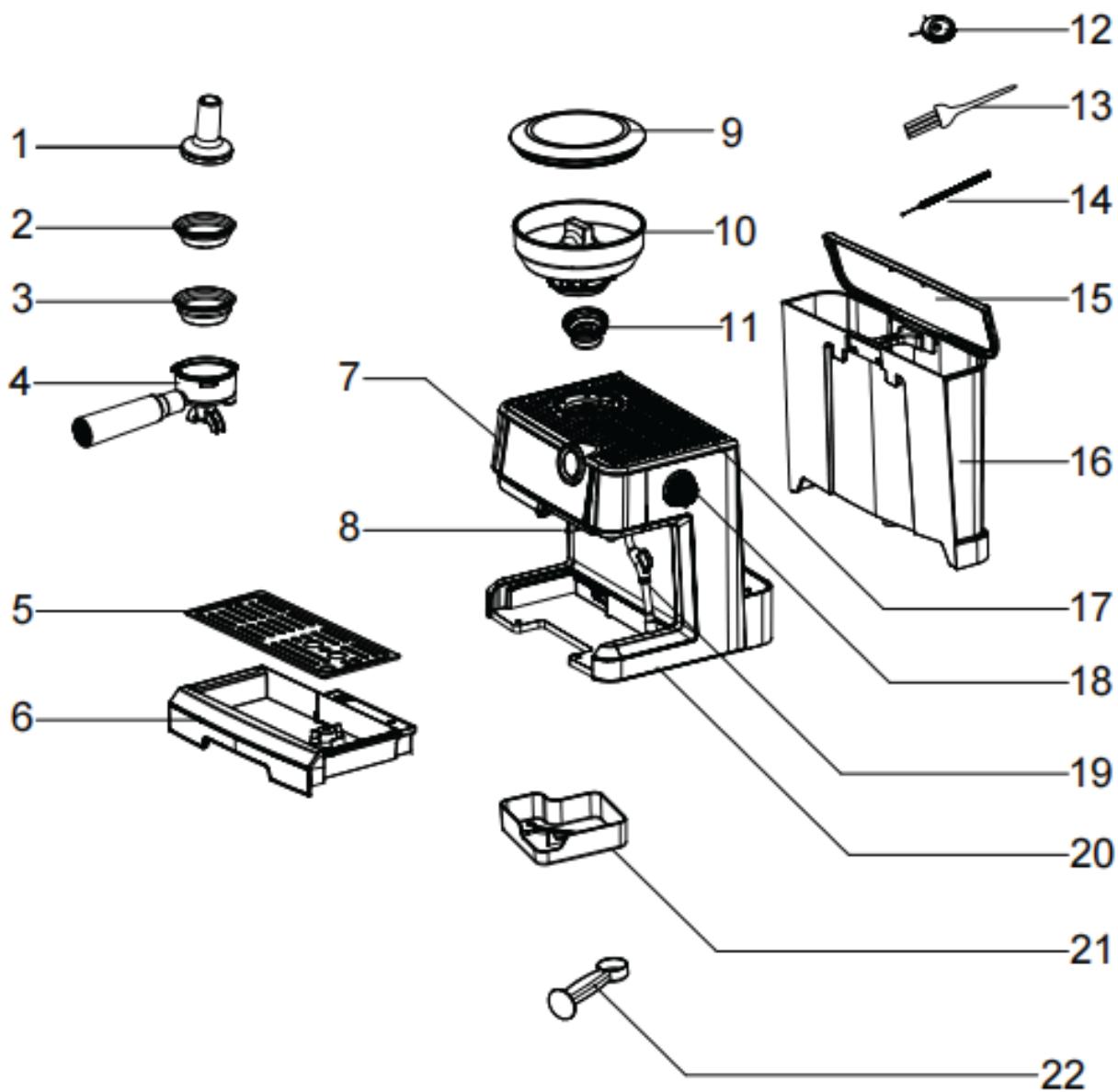
not allow the power cord to hang off the edge of the table or counter.

21. Ensure that the power line does not come into contact with any hot surfaces of the appliance.

22. Do not touch the metal surfaces of the machine directly during operation; use the knobs and handles provided.

23. Regularly clean and maintain the coffee machine parts to ensure the quality of coffee and extend the service life of the machine.

Product Components

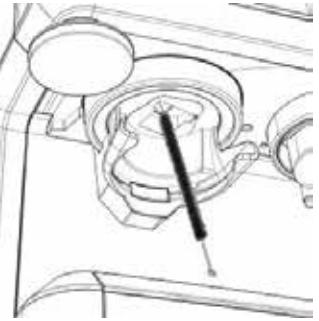
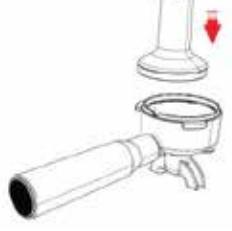
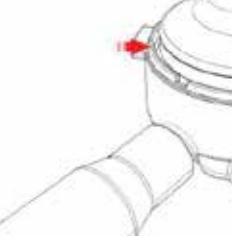


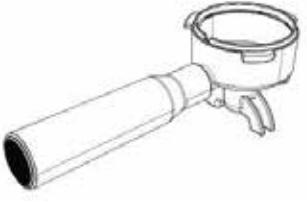
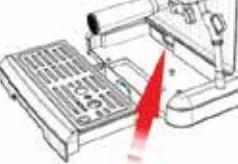
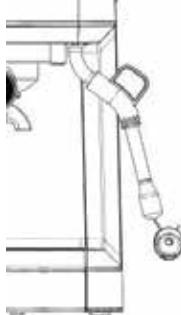
1. Coffee tamper	12. Steam nozzle through-hole needle
2. Small filter for 1 cup of coffee	13. Cleaning brush
3. Large filter for 2 cups of coffee	14. Round brush
4. Funnel	15. Water tank cover
5. Drip tray cover	16. Water tank
6. Drip tray	17. Warm cup area
7. Control panel	18. Steam knob
8. Powder receiving bracket	19. Steam pipe handle
9. Bean box cover	20. Steam pipe
10. Bean box	21. Storage box
11. Cutter grinding bean gear	22. Spoon

Specifications

Rated Voltage	240-220V
Rated Frequency	60-50Hz
Motor Power	1350W
Heating Power	19 Bar ULKA Pump
Pump Pressure	2.5L
Coffee Bean Capacity	200g
Power Plug	UK 3-Pin Plug
Product Weight	8.77Kg
Product Dimension	391.1×313.1×321.2mm

Accessory Guide

Name	Description	Image
Round Brush	This tool is primarily used for cleaning the coffee powder output channel from the outside.	 
Coffee Tamper	It is mainly used for handling compacted coffee powder.	   <p data-bbox="1189 1248 1492 1437">The most suitable amount of powder is achieved when the edge of the powder hammer is level with the filter mesh mouth.</p>
Cleaning Brush	This tool is primarily used to clean the grinding system.	   <p data-bbox="1189 1891 1492 2041">Use the cleaning brush to remove any coffee powder that remains between the parts of the grinding wheel.</p>

		 <p>4</p>  <p>5</p>
Filter Cup and Funnel	<p>1. The filter cup is designed to hold coffee powder. 2. The funnel is utilized to hold filter cups and to prepare both single and double cups of coffee.</p>	 <p>1</p>  <p>2</p>
Storage Box	<p>It is primarily used to store filter cups, cleaning brushes, and the steam nozzle through-hole needle.</p>	 <p>1</p>  <p>2</p>  <p>3</p>
Steam Nozzle Cleaning Needle	<p>When the steam pipe is blocked, the steam nozzle through-hole needle can be used to clear the obstruction.</p>	 <p>1</p>  <p>2</p>

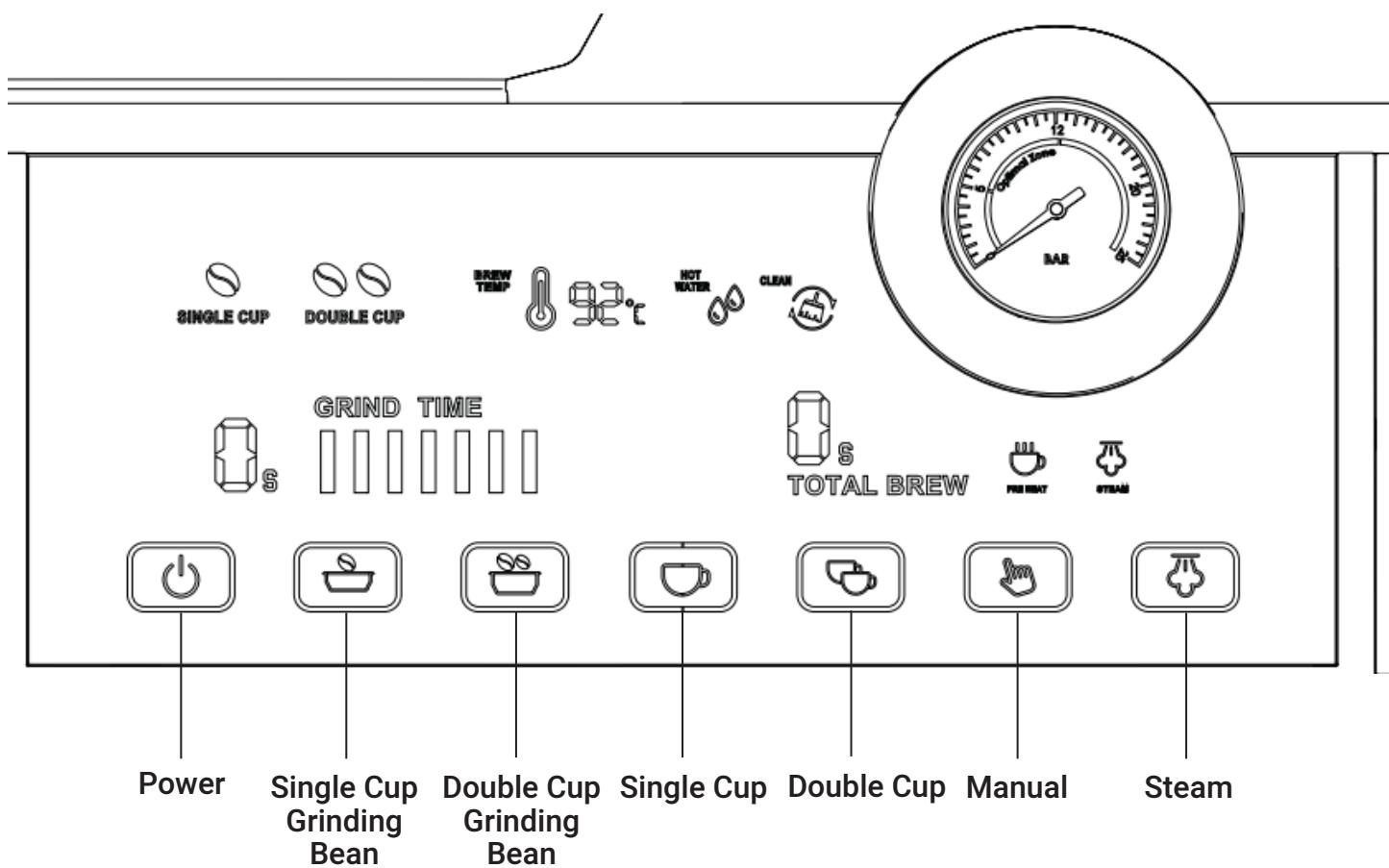
First-Time Use

1. Remove the coffee machine from its packaging and verify that all accessories are included.
2. Thoroughly clean all removable parts of the machine.
3. Rinse the machine with clean water 2-3 times following the standard coffee-making process; do not add coffee powder during this initial cleaning.

Warning: During the first use, the machine may not produce water immediately due to entering a water-deficient protection state.

4. If the machine enters water shortage protection mode, continue to operate the coffee function until water is dispensed. Approximately three cycles may be required. If the machine still does not produce water, contact the after-sales service for assistance.

Control Panel Diagram



Filling the Water Tank

1. Open the water tank lid and remove the tank by pulling it upwards.
2. Fill the tank with fresh, clean water, ensuring not to exceed the maximum fill line.
3. Alternatively, you can fill the tank without removing it by carefully pouring water directly into it from a jug.

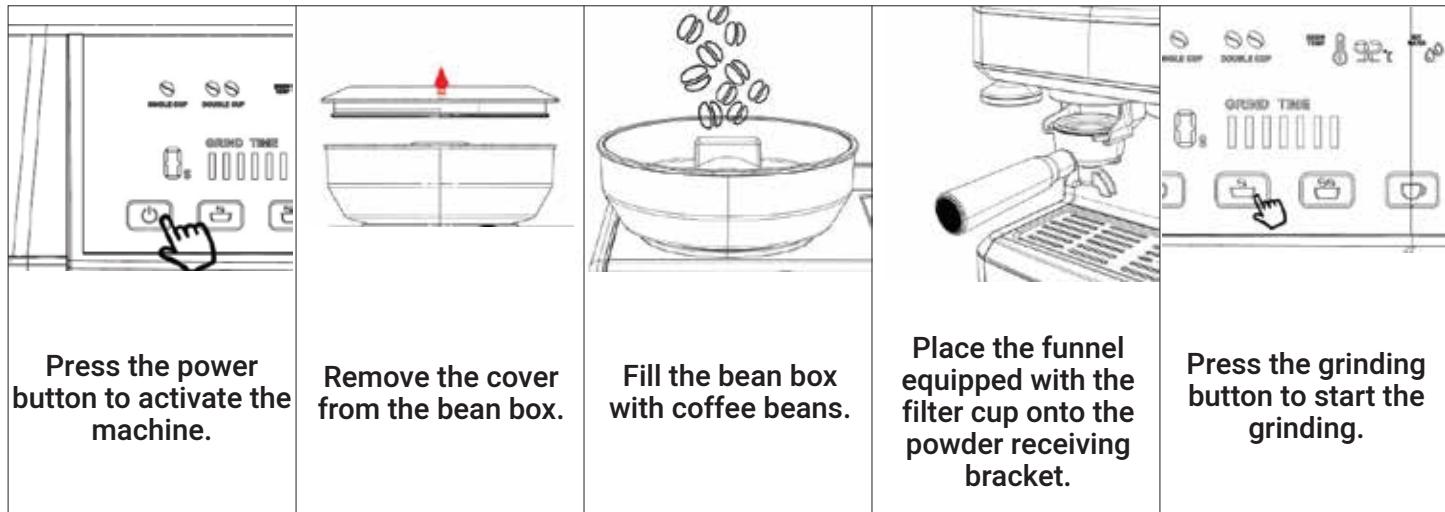
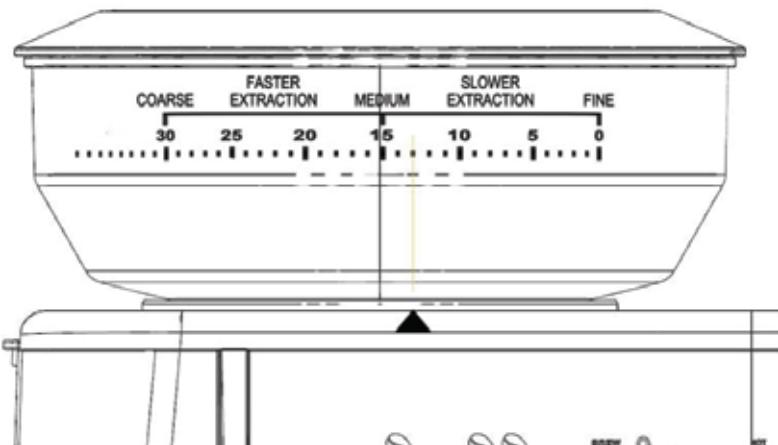
Important Notes:

[1] It is normal for some water to collect in the space beneath the tank. This area should be dried regularly using a clean sponge.

[2] Do not operate the machine if the water tank is empty. Refill the tank promptly when the water level falls below the minimum mark.

Grinding Function

1. Connect the device to a power outlet and press the  button pressed, the three indicators of , , and  will be on, signaling that the grinding function is operational.
2. Set the grinding time is set to 9 seconds for a single cup and 13 seconds for a double cup.
3. To set the grinding time, press and hold the  or  button for more than 3 seconds. Once the buzzer beeps three times, release the button; the machine starts grinding and the corresponding button will flash, indicating that the appliance is in setting mode. When the desired amount of coffee powder is reached, press the  or  button to stop grinding. This setting is saved for future use unless reset to factory defaults. The grinding time can be adjusted from 5 seconds (minimum) to 30 seconds (maximum).
4. The default setting for a single cup is between gears 13-15, and for a double cup, it is between gears 11-13.



Warning: The grinding system is designed exclusively for coffee beans. Use of any other substances is not permitted. It is advisable to use moderately roasted coffee beans. Ensure the beans are clean, and store unused beans in a sealed container to protect them from moisture.

Espresso Extraction Guide

A well-balanced espresso typically features harmonious levels of acidity, aroma, concentration, and bitterness. With this espresso machine, you have the flexibility to adjust the grinding amount and the granularity of the coffee powder, as well as the tamping pressure, to tailor your espresso to your personal taste preferences.

Standard Extraction

	1. The espresso features a golden crema. 2. The espresso is a deep, dark brown. 3. The oils float on the caramel-colored layer of the espresso.	Grinding Thickness Degrees	Force of Pressing Powder	Coffee Powder Amount	Time	Coffee Amount
		Moderation	Moderation	Single cup: 14-16gr Double cup: 18-20gr	Single cup: 35-45s Double cup: 60s	Single cup: 36-46ml Double cup: 75-85ml

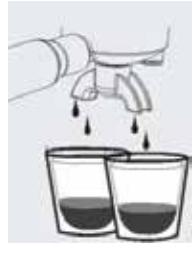
Insufficient Extraction (Weak Taste)

	1. The crema is thin and white, indicating the coffee may taste lighter. 2. The flow rate is too fast, resulting in increased output volume. 3. The espresso appears light brown.	Grinding Thickness Degrees	Force of Pressing Powder	Coffee Powder Amount	Time	Coffee Amount
		Too Coarse	Applying too little force when tampering	Too little coffee powder	Single cup: Less than 35s Double cup: Less than 60s	Single cup: >46ml Double cup: >85ml

Solution:

1. Adjust the grind to a finer consistency.
2. Add more coffee powder to the filter.
3. Increase the tamping pressure on the coffee powder.

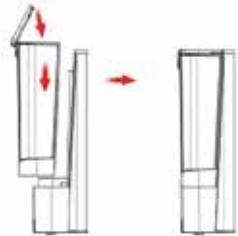
Strong Bitter Coffee (Over-Extracted)

	1. The crema is small and black, indicating the coffee is heavily burnt. 2. The flow rate is too slow, leading to a decreased output volume. 3. The espresso is dark brown.	Grinding Thickness Degrees	Force of Pressing Powder	Coffee Powder Amount	Time	Coffee Amount
		Too Fine	Applying too much force when tampering	Too much coffee powder	Single cup: More than 35s Double cup: More than 60s	Single cup: <46ml Double cup: <85ml

Solution:

1. Adjust to a coarser grind for the coffee powder.
2. Use less coffee powder.
3. Reduce the tamping pressure on the coffee powder.

Making Italian-style Espresso



[A] Preheating the Coffee Machine

1. Remove the water tank and fill it with the appropriate amount of water. Ensure the water level does not exceed the MAX scale or fall below the MIN scale.

Warning: Operating the machine without water can damage the pump. It is crucial to maintain the water level above the minimum mark to prevent damage and ensure proper functionality.

2. Connect the machine to power and press the  button. At this time, the , , , , , , and  indicator lights should illuminate steadily, indicating that the grinding function is ready. The preheating lights of  will begin flashing. Once the indicator  remain steadily on, the machine is fully heated and ready for use.

3. Insert the filter mesh into the funnel, position it in the coffee machine at the 'inserted' location, and rotate it to the 'locked' position.

4. Place the coffee cup beneath the funnel and press the coffee button to start preheating. Continue to allow the hot water to flow to preheat both the machine and the cup.

[B] Making Espresso

1. Load the coffee powder into a filter mesh and press it flat to ensure even extraction.

2. Insert the filter mesh into the funnel, align it to the 'inserted' position, and then rotate it to the 'locked' position to secure it.

3. Place the coffee cup under the funnel. Select the desired coffee type by pressing the "Single Cup", "Double Cup", or "Manual" button to initiate brewing.

4. When the "Single Cup" button is pressed, the machine will dispense one cup of coffee and stop automatically once the brewing is complete.



5. Pressing the "Double Cup" button causes the machine to brew two cups of coffee, stopping automatically when finished.

6. If you choose manual operation by pressing the "Manual" button, dispense coffee to your preference and press "Manual" again to stop. If not manually stopped, the machine will cease operation after one minute.

Warning: Do not leave the coffee machine unattended while it is in use.

7. After brewing, rotate the funnel to the left to remove and discard the used coffee grounds.

8. Allow the machine to cool thoroughly. Rinse the funnel and filter cup with clean water. Wipe down the machine body and clean the drip tray using a damp cloth.

Warning: To prevent coffee splashes, do not remove the funnel during the brewing process

Setting the Coffee Cup Size

The default setting for the coffee cup volume is the standard cup size. To adjust the coffee cup volume, follow these steps:

1. Place one or two cups under the coffee outlet.

2. Press and hold the "Single Cup"  or "Double Cup"  button for more than three seconds. Release the button after the machine beeps three times, indicating that coffee delivery has started and the machine is now in setting mode.

3. Once the desired amount of coffee has been dispensed, press the same button again to stop. A beep sound will confirm that the volume setting is saved and the machine will enter the preheating mode.

4. When the two indicator lights for making coffee are continuously illuminated, the machine is ready for regular use.

5. If the set brewing time is less than 15 seconds, the machine's default setting time is 20 seconds. Pressing the button during brewing will stop the machine automatically after 75 seconds. The maximum programmable brewing time is 80 seconds. The user can define the timing from 20 seconds to 80 seconds.

Setting Coffee Temperature

1. **Initiating Temperature Setting:** After the machine is preheated, press and hold the steam button  for three seconds to enter the temperature setting mode.
2. The display will show a default temperature of 92°C. Use the  or  button to select the desired temperature.
3. After making your selection, press the steam button  again to confirm. If you do not confirm the coffee temperature within five seconds, the machine will automatically exit the temperature setting mode.
4. The machine offers three temperature settings: 92°C, 94°C, and 96°C. The default setting is 92°C. Once set, the temperature will remain as configured unless factory defaults are restored.

Making Cappuccino

Cappuccino is crafted from espresso combined with frothed milk. Follow these steps:

1. Begin by selecting a large cup suitable for espresso.
2. Preheat the machine and press the  button until the  indicator flashes, signaling the desired temperature has been reached, prompting you to activate the steam knob.
3. Fill the cup with pure milk up to the full latte level. Let the milk sit at this level until needed for frothing.
4. Activate the steam by turning the steam knob counterclockwise. Begin by releasing any remaining hot water from the pipe to ensure only steam is produced.
5. Insert two-thirds of the steam pipe into the milk, then fully open the steam valve to maximum. Slowly lower the tip to just beneath the milk's surface, being careful not to submerge it beyond the milk's surface.

A hissing sound indicates air is entering the milk, creating foam.

6. Observe the formation of a vortex in the milk, indicating proper frothing. Once sufficient foam has developed, switch off the steam and remove the frother.

Caution: Do not remove the funnel during the coffee-making process to prevent splashes.

7. Submerge the steam pipe deeply into the milk once the froth is sufficiently thick. By doing so, the milk temperature can reach approximately 66°C, signaling the end of frothing. Turn the steam knob clockwise to stop the steam by pressing the steam button.

8. Pour the espresso into your cup, followed by the milk. Your cappuccino is now ready to be enjoyed with the desired amount of sugar or cocoa powder.

Warning: Ensure the steam nozzle does not touch the milk's surface to prevent splashes and potential scalding.

Tip: If you notice large air bubbles in the froth, gently tap the milk pitcher on a flat surface and swirl it to help the milk and foam mix thoroughly, enhancing the texture.

Notices:

[1] To prepare multiple cups of cappuccino, brew all the espresso first, then froth the milk needed for all servings to ensure consistency in temperature and texture.

[2] Clean the steam pipe immediately after use with a damp cloth to prevent milk residue buildup, which could clog the steam nozzle.

[3] After each use, flush the steam system by turning on the steam for a few seconds with the steam knob and then cleaning the nozzle to ensure no blockage occurs.

Making Hot Water

1. Start by activating the machine: press the  button. At this point, the , , , , , , and  indicator lights will illuminate steadily, signaling that the grinding function is operational and the machine is heating up.
2. When the  light begins flashing and the  light remains steady, the machine is ready for use.
3. Position a container under the milk frother following the machine's pre-heating.
4. Turn the steam knob from "OFF" to  to begin dispensing hot water.
5. To cease hot water flow immediately, turn the hot water/steam knob clockwise back to "OFF".
6. The machine will automatically stop dispensing hot water after 120 seconds if no further actions are taken.

Descaling, Cleaning, and Maintenance

1. Perform descaling, cleaning, and maintenance every 3-2 months to maintain optimal coffee flavor.
2. After 500 uses, the machine will prompt for descaling. The cleaning indicator  will automatically start flashing to notify the need for descaling. This indicator will continue to flash until the cleaning process is complete or the factory settings are restored.
3. To start the descaling and cleaning cycle, press and hold the  button for 5 seconds after the preheating cycle completes. During this time, the  button's indicator will flicker.
4. The cycle concludes automatically after three beeps. Ensure the water tank contains at least 1.5 liters of water to prevent shortages

during descaling.

5. During descaling, open the steam knob to allow water to flow from the milk froth nozzle.

6. The entire descaling and cleaning cycle lasts about 2 minutes.

Warning: Avoid scalding by steering clear of water sprays or mishandling the machine during this process.

Reset

1. Connect the machine to a power source and switch to standby mode.
2. Press and hold the  button for 5 seconds. During this time, all key indicator lights will flash six times and the buzzer will beep three times, signaling that the factory default settings have been successfully restored.
3. The factory reset function reinstates all settings to their original, default configuration.

Indicator Light Guide

Indicator Status	Description
Two indicator lights of  and  flash slowly	The coffee machine is preheating.
One indicator light of  flashes quickly	The descaling reminder. Please proceed with the descaling operation or reset to factory settings.
Two indicator lights of  and  flash quickly three times simultaneously	The water shortage protection is active.
Two indicator lights of  and  flash slowly	The bean box is not positioned correctly.
Preheating light of  flashes quickly	If failures such as the coffee boiler's NTC short circuit or an open circuit occur, please contact a qualified service center.

Troubleshooting

Problem	Possible Cause	Solution
Coffee spills out from the clearance of the funnel.	There are residues in the sealing ring.	Remove debris from the sealing ring.
	The coffee powder is too finely ground.	Use a coarser coffee powder.
	The coffee powder is tampered too tightly.	Tamp the coffee powder with approximately 33 pounds (about 15kg) of pressure.
	The sealing ring is worn out.	Contact the authorized service center.
The coffee handle cannot rotate to the locked position.	The coffee powder has exceeded the funnel's capacity.	Decrease the amount of coffee powder used.
	No coffee powder is present, and the handle does not rotate to the correct position.	Contact the authorized service center.
	There are residues in the sealing ring.	Remove debris from the sealing ring.
	The coffee powder is too finely ground.	Use a coarser coffee powder.
Coffee is dispensed cold.	The machine was operated while the indicator light was on.	Contact the authorized service center.
	The coffee cup was not preheated.	Warm up the coffee cup before use.
The pump is excessively noisy.	There is no water in the water tank.	Add water to the water tank.
	The water tank is not correctly installed.	Install the water tank correctly.
Coffee brewed is weak.	The coffee powder is not evenly distributed after tamping.	Flatten the coffee powder again.
	Not enough coffee powder.	Refill with coffee powder.
	The coffee powder is too coarse.	Use special espresso powder.
The coffee is too dark.	The coffee powder is tampered too tightly.	Compact the coffee powder with approximately 33 pounds (about 15kg) of pressure.
	The filter mesh is clogged.	Reduce the amount of coffee powder.
	The coffee powder is too fine.	Clear the filter mesh of any obstructions.
	The water outlet is obstructed.	Use the correct type of coffee powder.
	Too much coffee powder	Clean the water outlet.
Coffee can be made, but milk cannot be frothed.	The steam port is obstructed.	
	Add the correct amount of vinegar to the water tank for descaling.	
	Only water is being dispensed.	Contact the authorized service center.
No water is flowing from the pump.	The water tank is not installed properly.	Ensure the water tank is installed correctly and securely.
	Water cannot be extracted due to air trapped in the pipe.	Run the coffee-making function several times. Contact the authorized service center if no water is dispensed.
There are no coffee grounds.	No coffee beans in the bean box.	Fill the bean box with coffee beans.
	The powder channel in the bean grinding system is blocked.	Use a cleaning brush to clean the powder cavity and the powder channel.
The amount of coffee grounds is too large or small.	The grinding gear or timing is incorrect.	Set the grinding gears and timing to the correct positions.
A harsh noise is emitted during grinding.	There is a blockage or foreign object in the coffee grinder.	Immediately stop the grinding function and clean the powder cavity and channel with a brush.
The pressure gauge is not functioning.	The coffee powder is too coarse.	Utilize special espresso powder for optimal results.
	Expired coffee powder has been used.	Utilize special espresso powder for optimal results.
	Expired coffee powder has been used.	Refill with coffee powder as needed.



Warning: If you cannot determine the cause of a fault, please contact the authorized service center for assistance



Cleaning Instructions

1. Before cleaning or performing maintenance, turn off the machine and unplug it from the power socket. Allow the machine to cool down completely.
2. Do not use solvents or detergents while cleaning the coffee maker. Use a soft, damp cloth for cleaning.
3. Remove the drip tray, empty it, and wash it regularly.
4. Clean the water tank regularly to ensure optimal performance.
5. Rotate the funnel left to remove it along with the filter. Discard used coffee grounds, then clean both the funnel and filter with a cleaning solution before rinsing them thoroughly with clean water.
6. Wash all removable parts with clean water and dry them thoroughly to prevent mold or water stains.
7. If you are unable to determine the cause of a malfunction, please contact the authorized service center.



Tips

Question 1. Is there a standard for the amount of coffee powder to use?

- A. For a small coffee: Use one level measure about 15g of ground coffee in the filter.
- B. For a large coffee: Use one level measure (about 18-20g) of ground coffee in the filter.

Question 2. How much pressure is needed to tamp the coffee powder?

A pressure of approximately 15gr is required to tamp and evenly distribute the coffee powder by hand.

Question 3. What is the purpose of the cup warming area?

Warming the coffee cup in this area enhances the taste of the coffee by reducing the temperature difference when the coffee is poured into the cup.

Question 4. Why is the milk not forming into foam?

- A. Ensure the milk has been stored at a cold temperature.**
- B. The milk will not foam properly if it has been heated before the frothing process.**
- C. Creating milk foam requires skill. Please continue practicing.**

Question 5. What should be done if the milk foam has large bubbles?

Tap the latte art cup firmly on the table several times and then rotate the cup in a clockwise direction. This technique will help remove the large bubbles and create a denser, smoother milk foam, resulting in a richer taste.

Question 6. What should be done if no steam is coming from the steam pipe?

This issue often occurs due to insufficient cleaning, allowing milk residue to block the steam pipe. To resolve this, you can insert a small tool, such as a clip, into the pipe to clear the blockage. If this does not work, mix a 1:1 solution of vinegar and water, pour it into the water tank, and turn the steam knob to the steam position to soften and clear the pipe. If the problem persists, please contact the after-sales service center for further assistance.

Coffee Bean Flavor Classification

A coffee machine cannot assess the taste, as the flavor of coffee varies depending on the type of coffee beans used. We recommend the following general classifications for coffee bean flavors:

Sour Taste	Mocha, Hawaii sour coffee, Mexico, Guatemala, Costa Rica highland, Kilimanjaro, Colombia, Zimbabwe, El Salvador, Western Hemisphere's wet-process advanced beans.
Bitter Taste	Old beans from Java, Medellin, Bogota, Angola, Congo, Uganda.
Sweet Taste	Colombia Mandheling, Venezuela's old beans, Blue Mountains, Kilimanjaro, Mocha, Guatemala, Mexico, Kenya, Santos, Haiti.
Neutral Taste	Brazil, El Salvador, Lowland Costa Rica, Venezuela, Honduras, Cuba.
Savory and Mellow Taste	Colombia Mandheling, Mocha, Blue Mountain, Guatemala, Costa Rica.

Recycling Information

This marking indicates that this product should not be disposed of with other household waste within the EU. To prevent potential harm to the environment or human health due to improper disposal, please recycle it responsibly to support the sustainable reuse of materials. To return your used device, contact the local recycling centers. They can ensure the product is recycled in an environmentally safe manner.

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>

Contact Us

If you have any questions or concerns about our Shipping and Returns Policy, please contact us at: info@lepresso.com
Website: <https://www.lepresso.com/>
Instagram: [lepresso_official](https://www.instagram.com/lepresso_official)