

# LePRESSO



## LePresso

### ADVANCED Espresso Machine with Pressure Gauge

SKU: LPCFFM0015



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## Safety Instructions

Before operating the machine, please read the instructions carefully and follow these guidelines:

**1.** This appliance is designed for household use and similar environments, including:

- \* Staff kitchen areas in shops, offices, and other working environments.
- \* Farmhouses.
- \* Use by guests in hotels, motels, and other residential settings.
- \* Bed and breakfast-type establishments.

**2.** Children aged 8 and above may use this appliance if they are properly supervised or instructed on the safe use of the appliance and understand the potential hazards.

**3.** Children under 8 years old should not perform cleaning or maintenance of the appliance. Ensure that the appliance and its power cord are kept out of reach of children under 8 years of age.

**4.** The appliance can be used by persons with reduced physical, sensory, or mental capabilities, or by those lacking experience and knowledge, provided they are supervised or instructed in the safe use of the appliance and understand the associated hazards.

**5.** Children must not play with the appliance.

**6.** If the power cord is damaged, it must be replaced by authorized service professionals to avoid any hazard.

**7.** Do not immerse the appliance in water or any other liquid.

**8.** The coffee maker should not be placed inside a cabinet while it is in use.

**9.** The heating element surface may retain residual heat after use.

**10.** The filling aperture must not be opened while the appliance is operating.

**11.** Ensure that the appliance is connected to the correct voltage before use.

**12.** The coffee machine must be connected to a properly grounded outlet.

- 13.** Do not leave the coffee machine unattended while in use. Keep children and individuals who cannot safely operate the machine away from it.
- 14.** Avoid using the machine in areas with high temperatures, magnetic fields, or humidity. Do not place the coffee machine on hot surfaces, near open flames, or next to other electrical appliances like refrigerators.
- 15.** To prevent fire and electric shock, do not immerse the power cord or plug in water or any liquid. Avoid damaging, bending, or stretching the power cord, and do not place heavy objects on it.
- 16.** Unplug the appliance before cleaning or when not in use. Only clean accessories after the machine has cooled down.
- 17.** Always use original accessories provided with the coffee machine.
- 18.** The machine is designed solely for brewing coffee. Do not use it for any other purpose, and always place it in a dry environment.
- 19.** Place the coffee machine on a flat surface, ensuring it is at least 5 cm away from any nearby objects and more than 20 cm from the wall. Ensure that the power cord is not hanging off the edge of the counter or table.
- 20.** Ensure that the power cord does not come into contact with any hot surfaces of the appliance.
- 21.** Do not touch the metal surfaces of the machine directly when it is in operation. Use the provided knobs and handles to avoid burns.
- 22.** Clean and maintain the machine regularly to ensure optimal coffee quality and extend the appliance's service life.
- 23.** Do not unplug or switch off the power supply arbitrarily while the coffee machine is in operation.
- 24.** Do not operate the machine without water.
- 25.** To ensure safe operation, carefully read the detailed instructions and familiarize yourself with the correct usage methods.
- 26.** Do not wash the coffee machine or power cord with water or any other liquids.
- 27.** This coffee machine is intended for indoor use only. Do not use it outdoors.

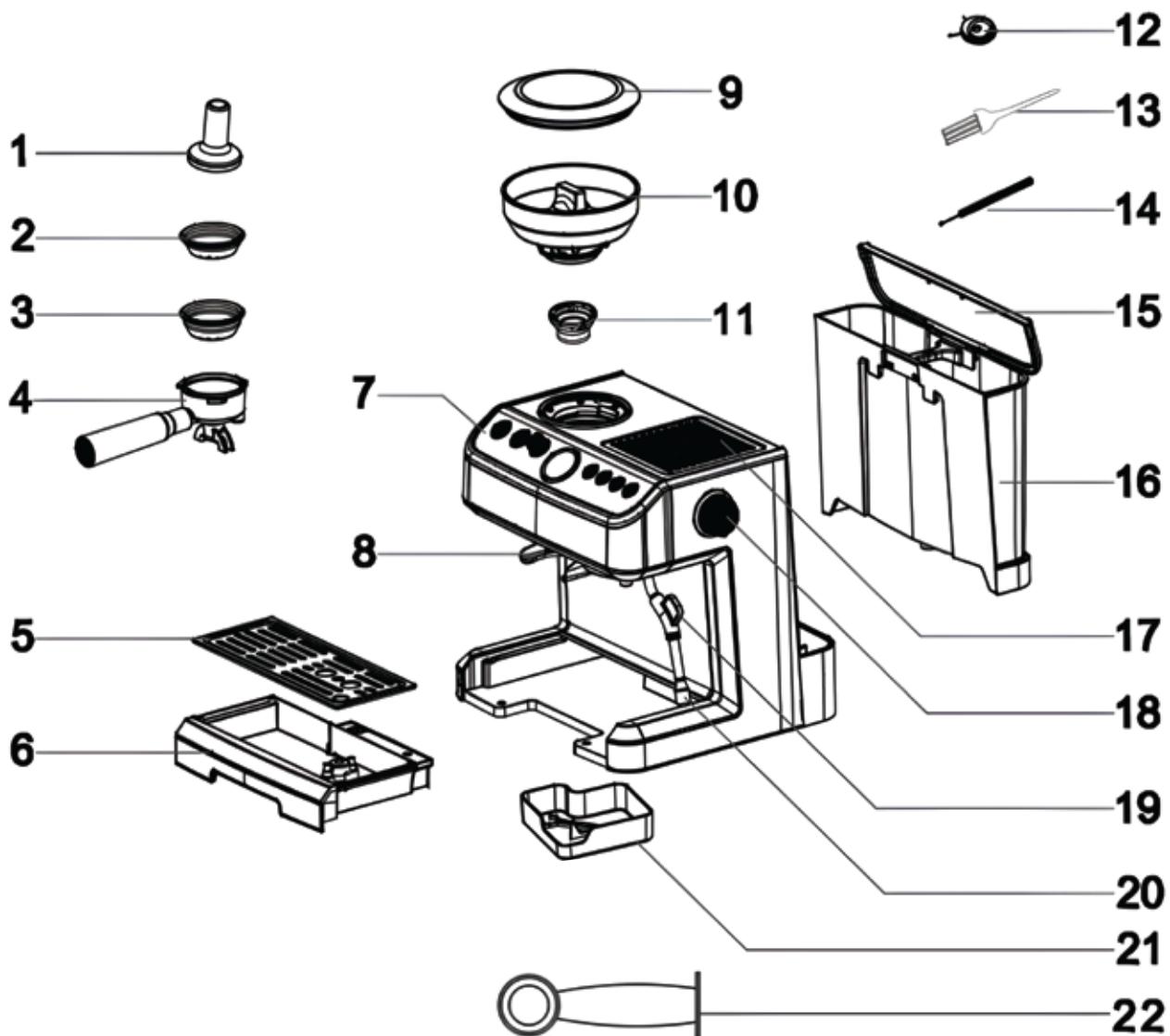
**28.** Before the first use, run the machine twice with clean water to remove any odors.

**29.** If the machine malfunctions, please contact an authorized service center.

## Important Notes

1. Avoid touching high-temperature components such as the milk frother or water outlet while the machine is operating.
2. This appliance is designed for making coffee or milk foam. Be cautious of hot water or milk splashes and ensure proper use to avoid burns.

## Schematic View

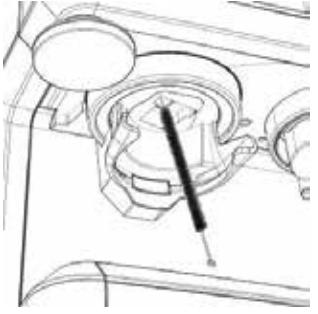
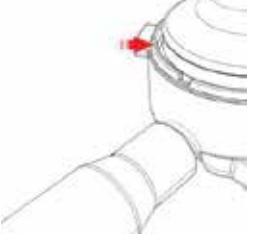


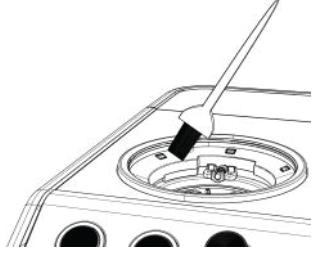
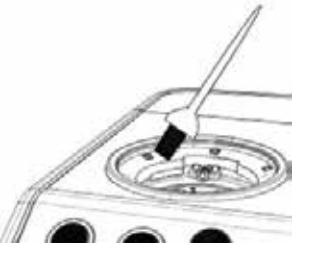
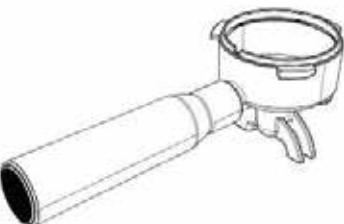
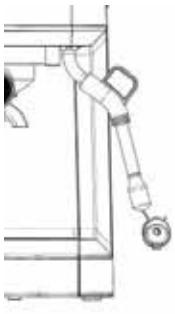
1. Coffee tamper	12. Steam nozzle through-hole needle
2. Small filter for 1 cup of coffee	13. Cleaning brush
3. Large filter for 2 cups of coffee	14. Round brush
4. Funnel	15. Water tank cover
5. Drip tray cover	16. Water tank
6. Drip tray	17. Warm cup area
7. Control panel	18. Steam knob
8. Powder receiving 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	220-240V
Rated Frequency	50/60Hz
Motor Power	110W
Heating Power	1350W
Pump Pressure	20 Bar
Coffee Bean Capacity	200g
Power Plug	UK 3-Pin Plug
Product Weight	8.05 kg
Product Dimension	330×320×383mm

# Accessory Guide

Name	Description	Image
Round Brush	This tool is primarily used to clean the coffee powder output channel from the exterior.	 
Coffee Tamper	This accessory is mainly used to compress the coffee grounds for a more consistent brew.	  
Cleaning Brush	This tool is primarily used for cleaning the grinding system. First, remove the grinding box, followed by the grinding wheel. Then, use the cleaning brush to clean the powder chamber and the powder output channel.	  

		 <b>4</b>	 <b>5</b>	
Filter Cup and Funnel	<p>1. The filter cup is used to hold the coffee grounds. 2. The funnel is used to hold the filter cups and prepare single or double servings of coffee.</p>	 <b>1</b>	 <b>2</b>	
Storage Box	<p>Primarily used to store filter cups, cleaning brushes, and the steam nozzle cleaning needle.</p>	 <b>1</b>	 <b>2</b>	 <b>3</b>
Steam Nozzle Cleaning Needle	<p>When the steam pipe becomes clogged, the steam nozzle cleaning needle is used to clear the blockage.</p>	 <b>1</b>	 <b>2</b>	

# Operation Instructions

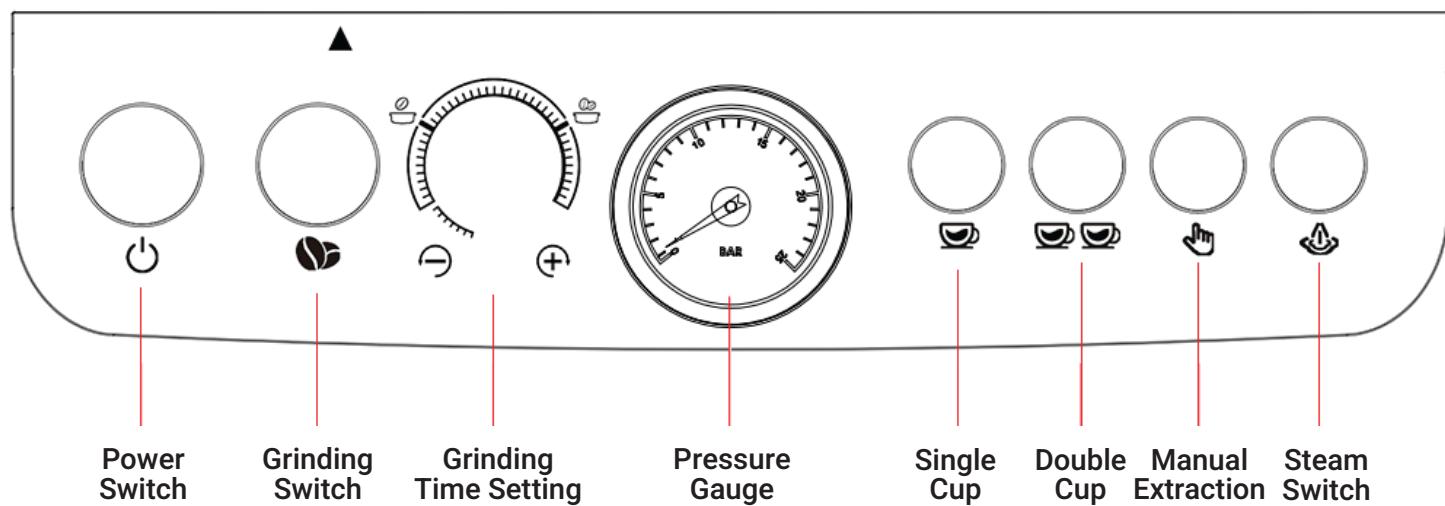
## A. First-Time Use

1. Remove the coffee machine from the packaging and ensure all accessories are included.
2. Clean all removable parts thoroughly.
3. Rinse the machine 2-3 times using clean water (no coffee grounds are needed for this step) to prepare the machine for use.

### Warning:

During the first use, the machine may not dispense water, causing it to enter a water-deficient protection mode. After this occurs, press the coffee function again to continue cycling until the machine produces water. Typically, 3 cycles are needed.

## B. Operation Control Panel



## Filling the Water Tank

1. Open the lid of the water tank and lift the tank out by pulling upwards.
2. Fill the tank with fresh, clean water, ensuring not to exceed the MAX level.
3. Alternatively, the tank can be filled without removing it by pouring water directly from a jug.

## Important

- [1] It is normal for water to accumulate in the space beneath the tank. Ensure this area is dried regularly with a clean sponge.
- [2] Do not operate the machine if the water tank is empty.
- [3] Refill the tank promptly when the water level falls below the minimum level.

## Grinding Function

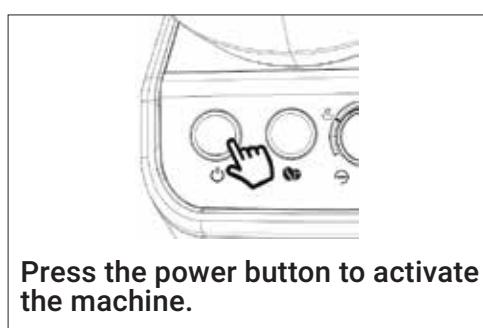
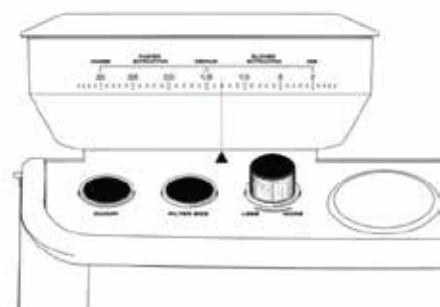
1. With the power cord plugged in and the  button pressed, the three indicators for , , and  will light up, indicating that the grinding function is ready to operate.

2. Proceed to grind the coffee powder as follows:

- \* Minimum grinding time: 2 seconds.
- \* For a single cup: Grind for 9 seconds.
- \* For a double cup: Grind for 13 seconds.
- \* Maximum grinding time: 22 seconds.

### 3. Default Gear Settings

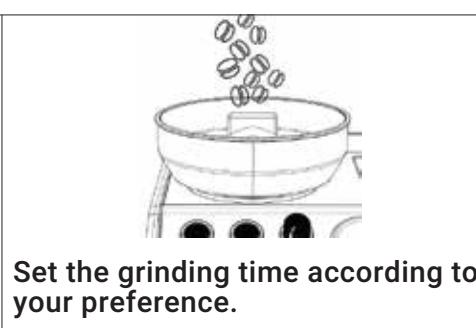
- \* For a single cup, the default gear range is set between 13 and 15.
- \* For a double cup, the default gear range is set between 11 and 13.



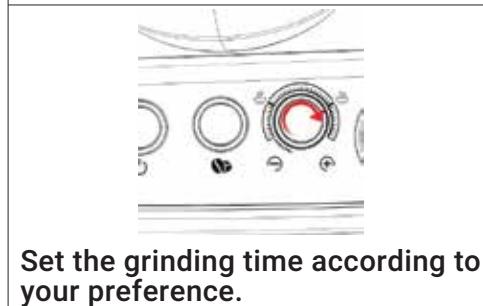
Press the power button to activate the machine.



Remove the cover from the coffee bean container.



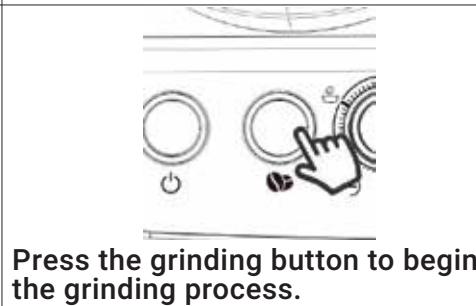
Set the grinding time according to your preference.



Set the grinding time according to your preference.



Place the funnel with the filter cup onto the powder receiving bracket.



Press the grinding button to begin the grinding process.

**Warning:** The grinding system is designed exclusively for coffee beans. Do not use any other substances. We recommend using moderately roasted coffee beans. Ensure the beans are clean before use, and keep unused beans sealed to protect them from moisture.

## Espresso Preparation Guide

A well-prepared espresso typically features a balanced flavor profile, including the right mix of acidity, aroma, concentration, and bitterness. With this machine, you have the flexibility to adjust both the grinding amount and the compression of the coffee powder. This allows you to fine-tune your espresso to match your personal taste preferences.

Standard Extraction						
	1. The espresso features a rich, golden crema, indicative of a well-extracted brew. 2. The espresso displays a deep, dark brown hue, characteristic of optimal extraction. 3. The fat visibly floats atop the caramel-colored layer of the espresso, enhancing the beverage's flavor and texture.	Grinding Degrees	Force of Tampering the Powder	Coffee Powder Amount	Time	Coffee Amount
		Moderate	Moderate	Single cup: 14-16 g Double cup: 18-20 g	Single cup: 35-45 seconds Double cup: 60 seconds	Single cup: 36-46ml Double cup: 75-85ml

Weak Coffee (Insufficient Extraction)						
	1. The crema is thin and white, indicating insufficient extraction which results in a coffee that tastes too light. 2. If the flow rate is excessively fast, this leads to a higher output volume. 3. A light brown color in the espresso.	Too Coarse	Not enough pressure applied.	Too little	Single cup: 35 seconds Double cup: 60 seconds	Single cup: >46ml Double cup: >85ml
						
<b>Solution:</b>						
1. Use a finer grind for the coffee powder to enhance extraction. 2. Add more coffee powder to improve flavor concentration. 3. Increase the force applied when tamping the coffee to ensure even extraction.						

## Strong Bitter Coffee (Over-Extracted)

	1. The crema is small and black, indicating that the coffee has been excessively burnt. 2. The flow rate is too slow, resulting in a decrease in the outlet volume. 3. The espresso appears dark brown, suggesting over-extraction or burnt coffee.	Too Fine	Too much pressure applied.	Too much	Single cup: More than 35 seconds Double cup: More than 60 seconds	Single cup: < 46ml Double cup: < 85ml
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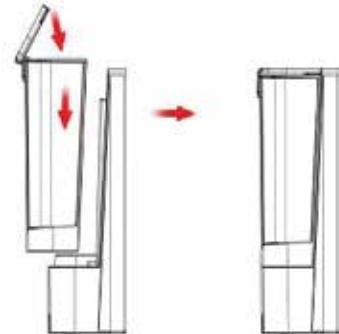
### Solution:

1. Use a coarser grind for the coffee powder to facilitate better extraction.
2. Add less coffee powder to achieve a balanced flavor.
3. Lower the force applied when tamping the coffee to prevent over-extraction.

## Make Italian-Style Espresso

### A. Preheating the Coffee Machine

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



**Warning:** Operating the machine without water in the tank can damage the pump. If the water level drops below the minimum scale, add water promptly.

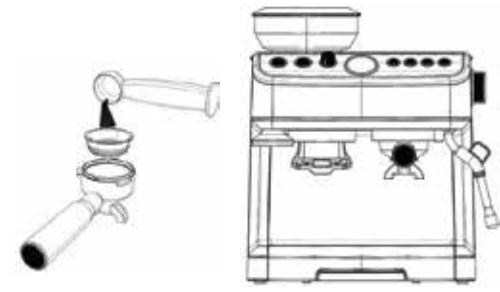
2. With the power plugged in and the  button pressed, the indicators for  ,  , and  will illuminate, indicating that the grinding function is ready for use. If the  ,  , and  , and  indicators start flashing, it signifies that the coffee machine is warming up. Once the warm-up is complete, all three indicators will remain lit.

3. Place the filter mesh into the funnel, ensuring it snaps securely into the coffee machine from the inserted position. Rotate it to the right until it locks into the locked position.

4. Position the coffee cup beneath the funnel and press the coffee button to preheat both the machine and the cup by allowing hot water to flow through.

## B. Coffee Preparation Instructions

1. Place the coffee powder into the filter mesh and press it flat.
2. Insert the filter mesh into the funnel, snap it into the coffee machine from the "inserted" position, and rotate it to the right to secure it in the "locked" position.
3. Place the coffee cup to be used beneath the funnel and press the single cup , double cup , or manual extraction  button to extract the coffee when the coffee indicator is not flashing.
4. When the  button is pressed, the machine will extract one cup of coffee. After extraction, the coffee machine will automatically stop.
5. Pressing the  button will extract two cups of coffee. Once the coffee is extracted, the coffee machine will automatically stop.
6. By pressing the  button, you can control the amount of coffee extracted. Pressing the manual button  stops the machine at any time. If no operation occurs during the extraction process, the machine will automatically stop after one minute.



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

7. After brewing the coffee, rotate the funnel to the left to remove it and pour out the coffee grounds.
8. Allow the funnel and filter cup to cool, then rinse them thoroughly with clean water. Wipe down the body of the machine and clean the drip tray using a damp cloth.

**Warning:** To avoid coffee splashes, do not remove the funnel during the coffee brewing process.

## C. Set the Cup Size

The machine is preset at the factory to dispense a standard cup volume. To customize the volume of your coffee, follow these steps:

1. Place one or two cups beneath the coffee outlet.
2. Press and hold the single-cup or double-cup button for more than 3 seconds. After the buzzer beeps twice, release the button to enter the coffee volume setting mode.

3. Press the button again to stop dispensing when the desired coffee volume is reached. The buzzer beeps again to indicate that the volume has been set and the machine is ready for use.
4. When the three indicator lights for making coffee remain lit, it signifies that the machine is ready for normal operation.
5. If the setting time for brewing coffee is less than 15 seconds, the default setting time is 21 seconds.
6. If no button is pressed during brewing, the machine will stop automatically after 75 seconds.
7. The maximum time you can set is 81 seconds, meaning the setting range is between 21 seconds and 81 seconds.

## Making Cappuccino

Cappuccino consists of espresso and frothed milk. Begin by preparing the espresso. Below are the steps for the milk frothing process:

1. Use a cup with ample capacity for making espresso.
2. Press the "steam"  button. If the steam indicator light flashes, the coffee machine is preheating. Once the light stays on, the steam is ready for use.
3. Pour fresh milk into the cup and set it aside until the steam function is fully preheated.
4. Turn the steam knob counterclockwise to start the steam. Initially, allow the steam to clear any residual hot water in the pipe.
5. Use the steam to froth the milk. Once frothing is complete, turn the steam knob clockwise to stop the steam flow and ensure no water drips from the pipe.
6. Submerge two-thirds of the steam wand into the milk, then turn the steam control to the maximum setting, gradually moving the wand tip close to the milk surface but ensuring it remains below the milk's surface. A hissing sound indicates that air is being incorporated, forming a vortex in the pitcher.

7. You may immerse the steam wand deeper once sufficient froth has developed. For optimal froth, heat the milk to about 66°C, indicating the froth is ready. To cease steaming, turn the steam knob in a clockwise direction and press the steam button.
8. First, pour the prepared espresso into the coffee cup. Follow this by adding the frothed milk. Sweeten with sugar or cocoa powder. Your cappuccino is now ready to serve.

**Warning:** Keep the steam nozzle off the milk surface to avoid splashing and potential scalding.

**Tip for Perfect Froth:** If large bubbles form, gently tap the milk pitcher on a surface and swirl it horizontally to smooth the froth.

## **Notice**

1. Brew all the espresso needed for the cappuccinos first, then froth the milk required for all servings to ensure consistency across cups.
2. Immediately after frothing the milk, clean the steam wand with a damp cloth to prevent milk residue from clogging it.
3. After cleaning, turn on the steam knob and let the machine release steam for a few seconds to clear any remaining milk inside the steam wand.
4. Turn off the steam knob and wipe the steam port again to ensure it is clean and unobstructed.

## **Making Hot Water**

1. After the machine has preheated, place the desired cup under the milk frother to collect hot water.
2. Turn the steam knob from "OFF" to "ON" 

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3. To stop the flow of hot water, turn the hot water/steam knob back to "OFF." This will immediately cease the discharge of hot water.
4. If no further actions are taken, the machine will automatically stop dispensing hot water after 120 seconds to ensure safety and energy efficiency.

## Descaling, Cleaning, and Maintenance

1. To maintain the quality of your coffee, it is necessary to perform descaling, cleaning, and maintenance on the coffee machine every 2-3 months.
2. After the machine has been used to make 500 cups of coffee, indicators for "single cup", "double cup", "hot water", and "steam" will light up as a reminder to clean the machine. The reminder can be cleared by completing the descaling and cleaning program. Alternatively, restoring the factory settings can also clear the reminder.
3. Hold the descaling button  for 5 seconds to start the descaling and cleaning process after the machine has preheated.
4. To start the descaling process, ensure the water tank is filled with at least 1.5 liters of water. The process is automatically initiated, and the  indicator will flash. The machine will beep three times upon completion and automatically stop.
5. During the descaling process, use the steam knob to manage the flow of hot water. Turn the knob off to stop and on to resume the flow. This control helps manage the descaling effectively.
6. Each cycle of the descaling and cleaning function lasts about 2 minutes.

## Reset Function

1. Connect the power supply while the device is in standby mode. Press and hold the  and  buttons simultaneously for 3 seconds. During

this process, the indicator light for  remains on.

**2.** Note that the three indicator lights for , , and  will blink 6 times while the device emits a series of "beep" sounds. This sequence indicates that the device has reverted to its original factory settings when all indicator lights are off.

**3.** The factory reset function reinstates all settings to their original, default state.

## Indicator Light Guide

Indicator Light Status	Description
The indicator lights  ,   , and  are blinking slowly.	The machine is starting its preheat cycle.
The indicator lights  ,   , and  blink rapidly three times.	This indicates that the machine needs a refill as the water level is too low.
The indicator lights  ,   , and  are flashing quickly.	This serves as a reminder that the boiler is too hot and must cool down before you can extract coffee. For quick cooling, place a cup under the steam pipe, open the steam knob, and allow steam to escape.
The indicator lights  ,   ,  , and  remain constantly on.	This is a descaling prompt. Please perform the descaling function or reset the machine to factory settings.
The indicator lights  ,   ,  , and  flash quickly.	This indicates that the steam knob has been turned to the preheating mode via the  key, signaling that the knob should be closed.
The indicator lights  , and   flash quickly.	In the event of failures such as a short circuit in the coffee boiler's NTC or an open circuit, please contact the special service center.
The indicator lights  ,   ,  ,  blinks slowly.	The coffee machine is beginning the preheat process.

# 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.	Use paper clips to clear the steam port.
		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.

## Features

1. The large 2.8-liter water tank ensures you can brew multiple cups.
2. Easily steam milk to create creamy froth for lattes and cappuccinos.
3. The integrated cup warmer ensures your coffee stays at the perfect temperature.
4. Enjoy various brewing methods to suit your coffee preferences.
5. Fine-tune the grind size for a perfect cup, whether you prefer coarse or fine grounds.
6. The high-quality conical burr grinder provides consistent and precise grinding for optimal flavor

## **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](mailto:info@lepresso.com)  
Website: <https://www.lepresso.com/>  
Instagram: [lepresso\\_official](https://www.instagram.com/lepresso_official)