

LéPRESSO



LePresso

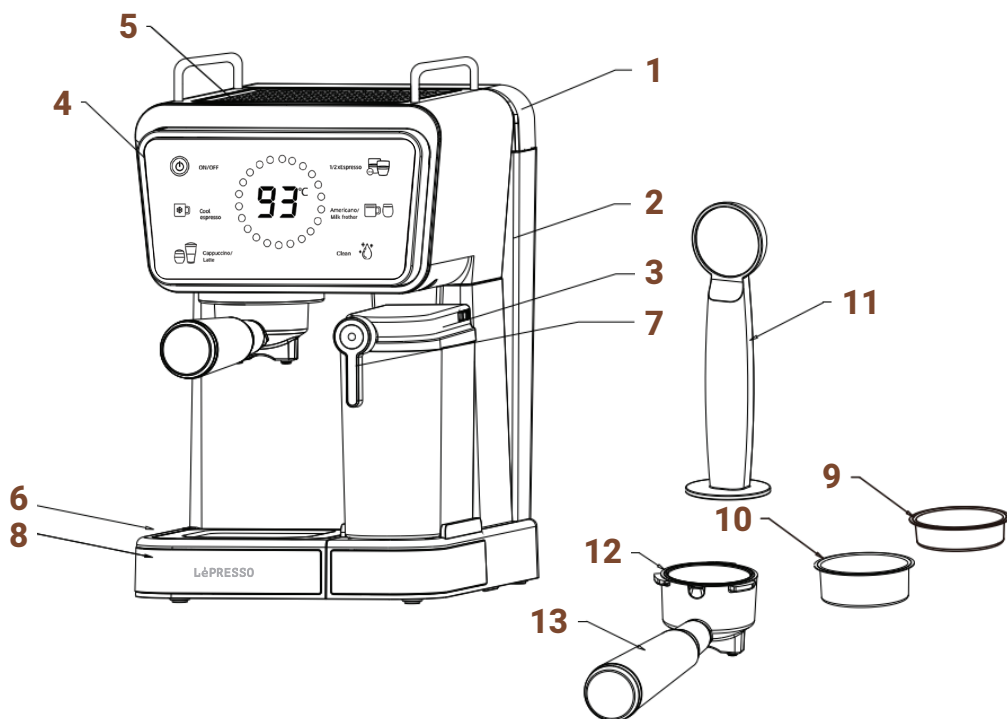
**RÉVEIL Hot and Cold Brewing Coffee
Machine with Milk Frothing Function**

SKU: LPCFFTEM0070

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Product Overview



- 1.** Water Tank Cover
- 2.** Water Tank
- 3.** Milk Tank Cover
- 4.** Control Panel
- 5.** Top Plate
- 6.** Cup Plate
- 7.** Froth Turning Rod

- 8.** Drip Tray
- 9.** 1-Shot Filter
- 10.** 2-Shot Filter
- 11.** Coffee Spoon & Tamper
- 12.** Portafilter
- 13.** Portafilter Handle

Important Safeguards

When using an electrical appliance, always observe basic safety precautions to minimize the risk of fire, electric shock, or injury. Please follow the guidelines below:

- 1.** Before using the coffee maker, ensure the voltage of the wall outlet matches the rating on the coffee maker's specification plate.
- 2.** The appliance must be properly grounded.
- 3.** Close supervision is required when the appliance is used near children.
- 4.** To prevent electric shock or fire, never immerse the power cord, plug, or appliance in water or any other liquid. Avoid damaging, overstretching, or bending the power cord, and do not place heavy objects on it.
- 5.** Never allow the cord, plug, or machine to come into contact with water or any other liquid to prevent electric shock.
- 6.** Do not use the coffee maker in high-temperature, high- magnetic-field, or damp environments. Avoid placing it on hot surfaces, near open flames, or close to other electrical appliances like refrigerators.
- 7.** If the power cord or plug is damaged, or if the coffee maker is malfunctioning, do not use the appliance. Take it to an authorized service center for inspection and repair, or contact the supplier.
- 8.** Always use the original accessories provided with the coffee maker.
- 9.** This coffee maker is designed exclusively for making coffee. Do not use it for other purposes, and ensure it is placed in a dry environment.

- 10.** Place the coffee maker on a stable, flat surface, such as a table. Avoid hanging the power cord over the edge of the table or counter.
- 11.** Ensure that the power cord does not hang over the edge of the table or counter.
- 12.** When operating the coffee maker, avoid touching the hot parts of the appliance.
- 13.** Regularly clean and maintain the coffee maker to ensure optimal coffee quality and to extend the appliance's lifespan.
- 14.** Never attempt to move or turn off the coffee maker while it is in use.
- 15.** Do not operate the coffee maker without water in the reservoir.
- 16.** For safety, please read the instructions thoroughly and follow the recommended usage guidelines.
- 17.** Never wash the coffee maker or power cord in water or any other liquids.
- 18.** This coffee maker is for household use only; do not use it outdoors.
- 19.** Before using the coffee maker for the first time, brew two cycles with clean water to remove any odors.
- 20.** Retain this instruction booklet for future reference.
- 21.** Do not store the coffee maker in a cabinet while it is in use.
- 22.** Cleaning and maintenance should not be performed by children without proper adult supervision.
- 23.** This appliance is suitable for use by children aged 8 years and older, provided they are supervised or have received instruction on how to use the appliance safely and understand the risks involved. Children under 8 should not use or handle the appliance or its cord.
- 24.** The appliance can be used by individuals with reduced physical, sensory, or mental capabilities, or a lack of experience,

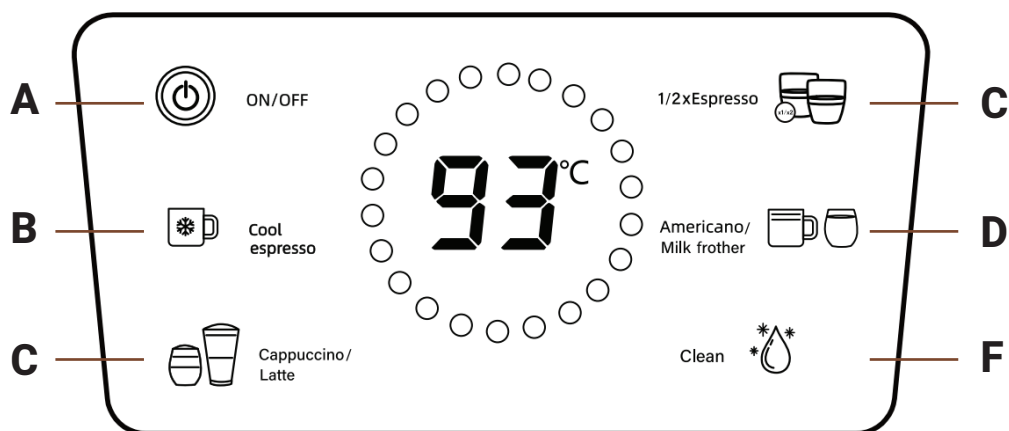
provided they are given supervision or instruction on safe use and understand the potential hazards.

25. Children should not play with the appliance.

26. Warning: Improper use of the appliance may result in injury. The heating element remains hot after use.

27. For household use only.

Control Panel Guide



A. On/Off

B. Espresso Cool

C. Cappuccino / Latte

D. 1-Shot / 2-Shot Espresso

E. Americano / Milk Frother

F. Clean

Before Use

- 1.** Before each use or water refill, drain the air from the pipe to avoid any issues with making coffee.
- 2.** Refill the water tank and turn on the power.
- 3.** Press the Clean button.
- 4.** Wait for the water to run out from the milk tank. This step helps to drain the air from the pipe and fill it with water.
- 5.** Press the Clean button again to stop the process. Press the Brew Coffee button to start brewing.

Normal Operation

- 1.** Ensure the espresso machine is switched off and unplugged from the main power source.
- 2.** Grip the handle on the water tank and lift it upwards to remove it from the machine.
- 3.** Fill the tank with fresh, cold water, ensuring that you do not exceed the maximum fill line marked as "MAX."
- 4.** Pour milk into the milk container, ensuring the milk does not exceed the "MAX" line.

Filling the Water Tank

- 1.** You can fill the water tank either by using a glass or by removing the tank from the machine and filling it under the tap. If you choose

to remove the tank, make sure it is securely placed back in the machine afterward.

2. Fill the tank with the desired amount of water, ensuring that it does not exceed the "MAX" line. Always use cold water.

3. Close the water tank lid and reinsert the tank back into the machine, making sure it is properly seated.

Filling the Milk Container

1. For cappuccinos or lattes, remove the milk container from the machine, open the lid, and pour in the required amount of cold milk, ensuring it does not exceed the "MAX" mark.

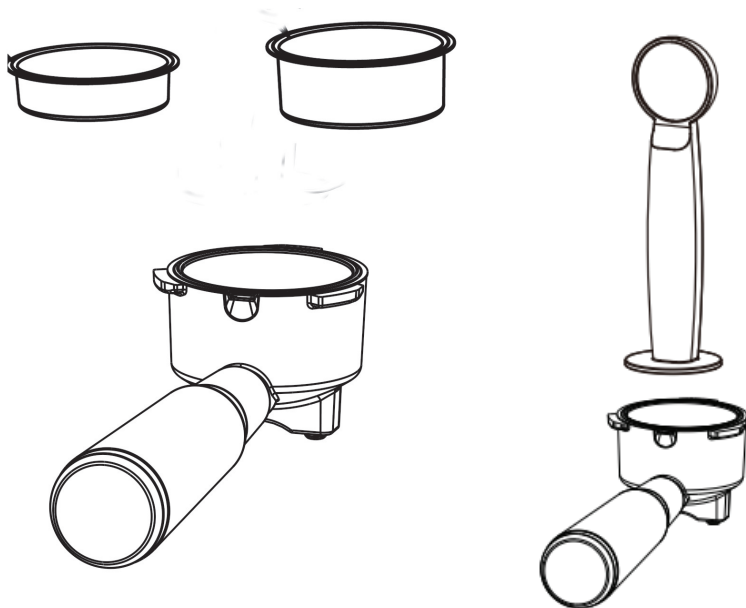
2. Once filled, securely place the milk container back into the machine.

Note: You can use whole milk or frozen milk in the milk container.

Making Espresso

1. Insert the filter into the portafilter. Using the provided measuring spoon, fill the brewing filter with the appropriate amount of espresso grounds.

2. The contact pressure applied to the coffee is as important as the coffee variety and grind size when preparing a good espresso. Ensure the filter is clean and free of any leftover coffee residue.



3. Grind Adjustments:

3.1 If the grind is too fine, over-extraction will occur, resulting in bitterness and a patchy, uneven crema.

3.2 If the grind is too coarse, the water will flow through too quickly, producing insufficient crema on the espresso.

4. Add more espresso grounds if necessary, ensuring the brewing filter is filled properly.

5. Use the tamper to evenly compress the espresso grounds.

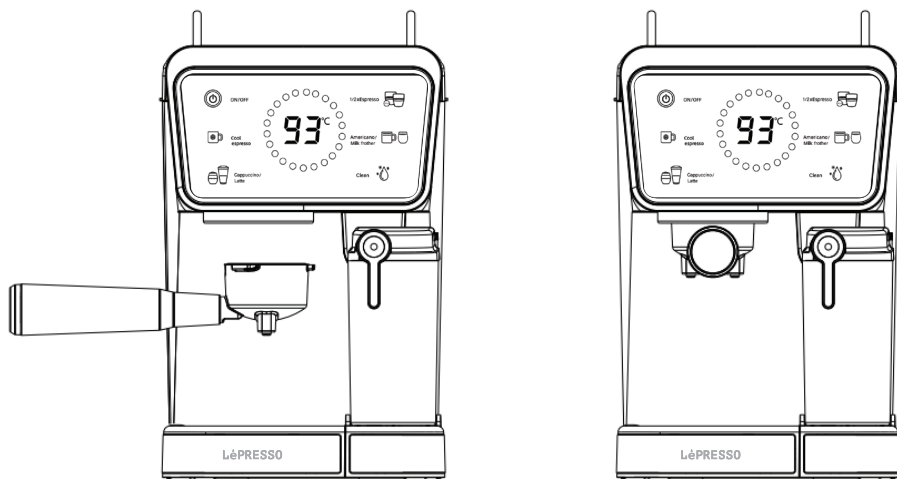
6. Compressing the grounds is a crucial step in espresso preparation.

7. If the grounds are tamped too tightly, the water will flow slowly, producing more crema.

8. If the grounds are tamped too loosely, the water will pass through quickly, resulting in less crema.

9. Clean any excess coffee grounds from the rim of the portafilter to ensure it fits properly under the brew head and to prevent leaks.

10. Secure the portafilter into the brew head. Slide the handle to the left, then turn it to the right until it locks in place. Once locked, release the handle. The portafilter should be securely seated in the brew head, pointing forward at a 90° angle.



11. Invert the cup tray when using a larger cup to brew a latte.

Note: When brewing a cappuccino or latte, ensure the milk foam tube lever is adjusted so that the end of the foam tube is inside the cup.

12. After plugging in, press the ON/OFF button. All indicators will remain stable, signaling that the machine is powered on.

a. Single-shot Cool Espresso

Drop ice cubes into the water tank and press the Cool Espresso button to prepare a cold espresso. The output capacity is approximately 60ml (+/- 30%).

Tip: Always use iced water for the best results.

b. Single-Shot Hot Espresso

Press the button. The flashing light indicates that the machine is preheating. Once the light stops flashing and remains steady, the machine is ready to brew. The output capacity is around 50ml (+/- 30%).

c. Double-Shot Hot Espresso

Press and hold the button for 3 seconds. The flashing light indicates preheating. Once the light stops flashing and stays on, the machine is ready to brew. The output capacity is around 80ml (+/- 30%).

Tip: The ideal espresso pour should have a dark, caramel color with reddish reflections.

13. After brewing hot espresso, allow the machine to cool down completely before making cold brew espresso.

14. Press and hold Espresso Cool for 3 seconds to release hot water and cool the appliance. Press again to stop the cooling process. The coffee maker will be ready for use once the process is complete.

Single-Shot Americano

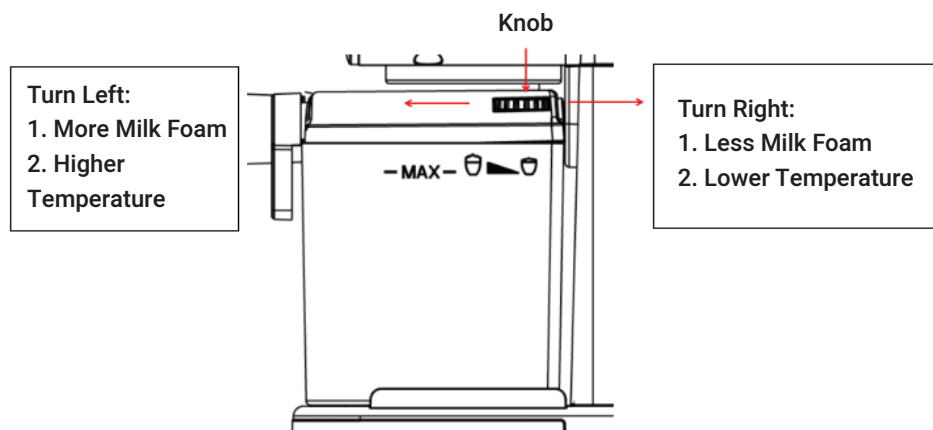
Press the button. The flashing light indicates that the machine is preheating. When the light stops flashing and stays on, the machine is ready to brew. The output capacity is around 120ml (+/- 30%).

Note: To brew a smaller amount than the preset capacity, press the FUNCTIONS button during the brewing process to stop when the desired amount of coffee is reached.

Single-Shot Cappuccino

1. Before preparing your cappuccino, adjust the froth intensity:
2. Slide the froth turning rod forward for more froth.
3. Slide it backward for less froth.
4. Press the Cappuccino button once to brew a single cappuccino.
5. The machine will deliver approximately 120ml (+/- 30 %) of cappuccino, consisting of: Around 80ml of milk, followed by 40ml of espresso added directly into the cup.
6. Only one cup can be brewed at a time.

Note: You can adjust the foam intensity during the brewing cycle.



Single-Shot Latte

1. Adjust the Froth Intensity: Slide the froth turning rod forward for more froth. Slide it backward for less froth.

2. Long press the button once to brew a single latte. The machine will begin preparing the latte based on your selected froth intensity.
 3. The output volume is approximately 160ml (+/- 30%), consisting of: Around 120ml of milk, followed by 40ml of espresso added directly into the cup.
 4. Only one cup can be brewed at a time.
- Note:** You can adjust the foam intensity during the brewing cycle.

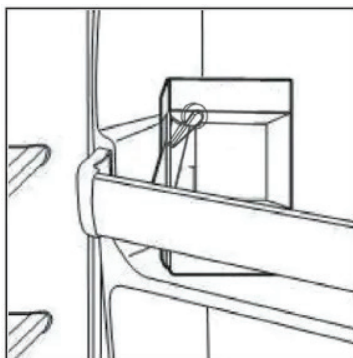
Milk Foam Preparation

1. If you wish to prepare milk foam only, press and hold the button for 3 seconds to add more froth to your drink, or to prepare milk foam for another drink (such as hot chocolate or chai latte).
2. The process will automatically stop after about 20 seconds.

After Preparing Drinks with Milk

When you've finished preparing your drink, you can:

1. Store the milk tank in the fridge (as shown in the image), or
2. Dispose of the remaining milk.



Cleaning and Maintenance

Although you can store the milk tank with milk residues in the fridge, it's important to clean it regularly to prevent blockages and buildup. Follow these steps for proper cleaning:

1. **Remove the Milk Tank:** Take the milk tank out of the appliance.
2. **Take Off the Tank Lid:** Remove the cover of the milk tank.
3. **Empty the Milk:** Pour out any remaining milk. Wash the milk tank and its lid thoroughly with warm, soapy water. Rinse well with clean water and dry completely.

Note: Avoid abrasive cleaners or scouring sponges, as they can scratch the surface.

4. **Clean the Portafilter:** Remove the portafilter and dispose of the used coffee grounds or pod. Wash the portafilter and filter with warm, soapy water, then rinse with clean water.

Note: Do not wash the portafilter or filters in the dishwasher.

5. **Clean the Brewing Head:** Wipe the lower part of the brewing head with a damp cloth or paper towel to remove any leftover coffee grounds.

6. **Prepare for Steam and Water Release:** Place a large empty cup under the milk foam tube and brewing head.

7. **Initiate Cleaning:** Press the [CLEAN] button. The machine will release steam through the milk foam tube for 30 seconds, followed by water from the brewing head for 30 seconds.

8. **Reinsert the Milk Tank:** After cleaning, remove any water residue from the milk tank and reinsert it into the machine.

9. **Cleaning the Water Tank:** Remove the water tank and empty any remaining water. Clean the water tank with soapy water, rinse

thoroughly, and dry it completely. The water tank is dishwasher safe.

10. Use a soft, damp cloth to clean the exterior of the appliance. Avoid abrasive cleaners or scouring sponges, as they may scratch the surface.

11. Avoid leaving the portafilter attached to the brewing unit for extended periods, as this can damage the seal between the brewing head and the sieve holder.

12. Never immerse the appliance in water.

Cooling Function

Allow the machine to cool down before making another coffee, especially after frothing milk, to avoid burnt coffee and splashing. To cool the machine:

- 1.** Press and hold the Espresso Cool button for 3 seconds to release hot water and cool the appliance.
- 2.** Press the button again to stop the cooling function.
- 3.** Once the machine has cooled down, it is ready to use again.

Specifications

Model	LPCFFTEM0070
Rated Voltage	220-240V
Rated Frequency	50/60Hz

Rated Power	1350W
Pump Pressure	20 BAR
Water Tank Capacity	1.5 L
Milk Tank Capacity	500ml
Power Cord	UK 3-Pin Plug
Product Size	205 x 320 x 374 mm
Product Weight	3.7kg
Accessories	One and Two Cup SUS Filters, Portafilter, Coffee Scoop with Tamper

Troubleshooting

Problem	Reason	Solution Method
No coffee is dispensed from the portafilter.	No water in the water tank.	Refill the water tank with water.
	The coffee has been ground too finely.	Grind the coffee coarsely.
	Too much coffee in the filter.	Use less coffee in the filter.
	The machine has not been switched on or connected.	Ensure the machine is plugged in and turned on.
	The coffee grounds have been tamped/pressed too much.	Refill the filter with fresh coffee grounds and avoid tamping them too hard.

Liquid overflows from the top of the attached portafilter.	The portafilter has not been locked properly.	Turn the portafilter until it is securely locked into place.
	Residue on the seal.	Clean off any residue from the seal.
	Too much coffee in the filter. (Repeated item, may need adjustment)	Use less coffee in the filter.
Milk is not frothy after frothing or does not dispense from the milk foam tube.	No steam.	Fill the water tank with water.
	The milk is not cold enough.	Use cold milk for frothing.
	The milk foam tube is blocked.	Clean the milk foam tube.
Coffee flows through the filter too quickly.	The coffee has been ground too coarsely.	Grind the coffee more finely.
	Not enough coffee in the filter.	Add more coffee to the filter and tamp it gently.
The coffee is weak or watery.	The small filter has been used for a double espresso.	Use the larger filter for a double espresso.
	The coffee was ground too coarsely.	Grind the coffee more finely.

Disposal

Important Information for Proper Disposal in Accordance with EC Directive 2012/19/EU



At the end of its service life, this product must not be disposed of with regular household waste.

It should be taken to a designated local authority recycling center or returned to a dealer that offers this service. Disposing of household appliances separately helps prevent potential negative impacts on the environment and human health caused by improper disposal. It also allows the recovery of valuable materials, resulting in significant savings in energy and resources.



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/>

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