

LèPRESSO



LePresso

Commercial-Home Espresso Machine

SKU: LPCFFM0029

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Safety Instructions

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

- 1.** Keep the appliance away from children, infants, and pets.
- 2.** This appliance is intended for use in household and similar applications, such as:
 - * Staff kitchen areas in shops, offices, and other work environments;
 - * Farmhouses;
 - * By clients in hotels, motels, and other residential settings;
 - * Bed and breakfast type environments.
- 3.** This appliance can be used by children aged 8 years and above, provided they have been supervised or instructed on the safe use of the appliance and understand the potential hazards involved.
- 4.** Cleaning and maintenance should not be performed by children unless they are older than 8 years and supervised. Keep the appliance and its cord out of reach of children under 8 years of age.
- 5.** Appliances can be used by persons with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, if they have been given proper supervision or instruction regarding safe usage 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 manufacturer, its service agent, or similarly qualified personnel to prevent any hazard.
- 8.** The appliance must not be immersed in water.
- 9.** The coffee maker should not be placed in a cabinet while in use.
- 10.** The surface of the heating element may retain residual heat after use.

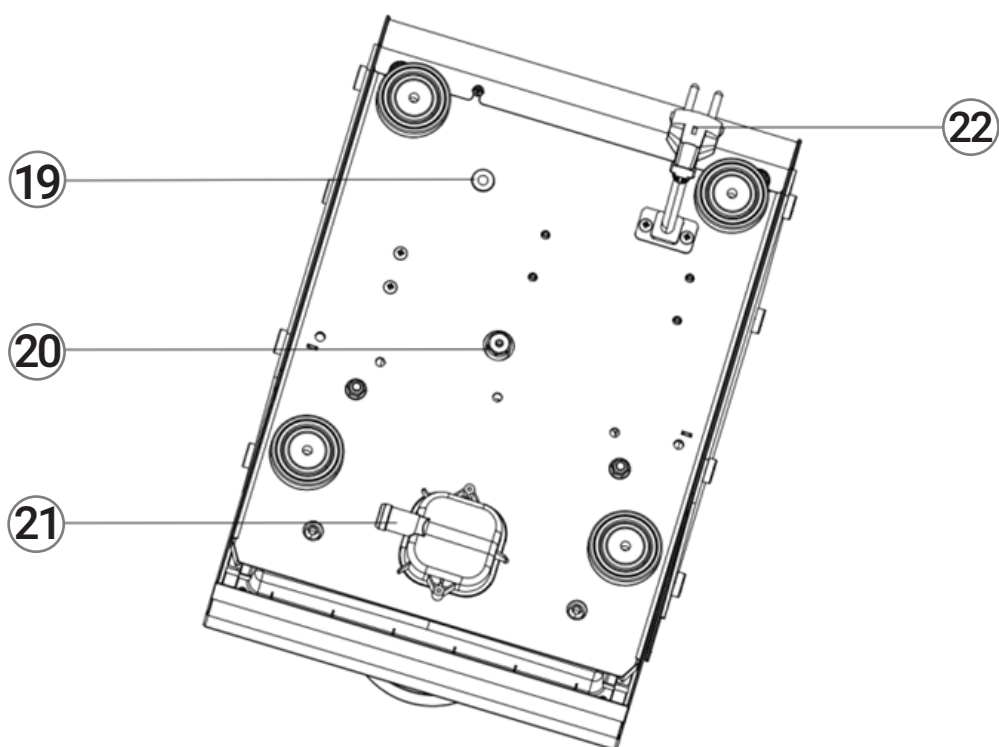
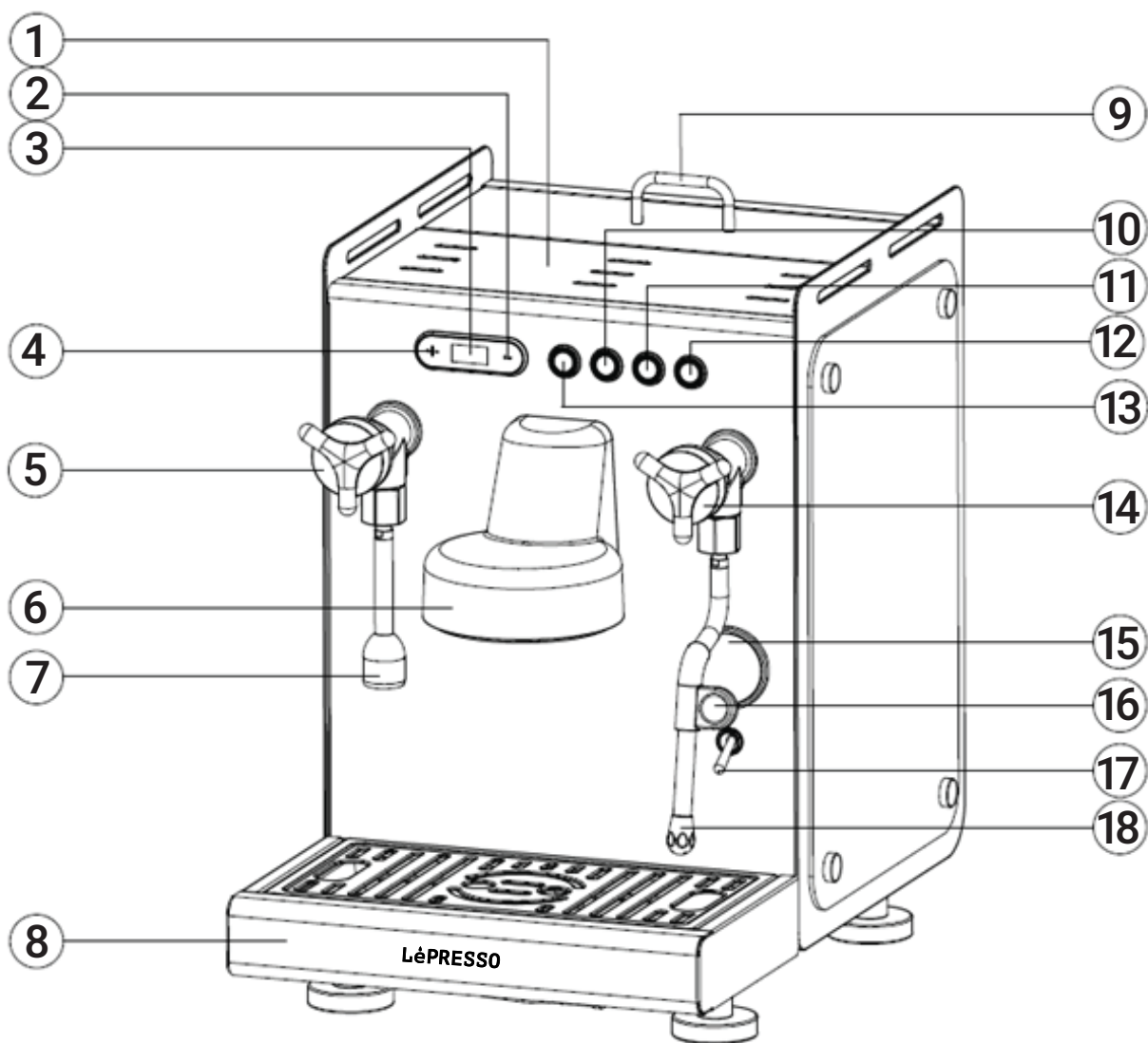
- 11.** Please ensure that the voltage is compatible before use.
- 12.** The coffee machine should be connected to a grounded outlet.
- 13.** Do not leave the coffee machine unattended during use, and keep children or individuals who cannot care for themselves away from the appliance.
- 14.** Do not use the appliance in high-temperature, high-magnetic field, or humid environments. Avoid placing the coffee machine on hot surfaces, near fire sources, or on other electrical appliances, such as refrigerators.
- 15.** To prevent fire and electric shock, keep the power cord and plug away from water or any other liquids. Do not damage, excessively bend, stretch, or place heavy objects on the power cord.
- 16.** Unplug the appliance when cleaning or when not in use. Accessories can only be cleaned once the appliance has cooled.
- 17.** Only use the original accessories with the machine.
- 18.** The machine is intended solely for making coffee. Do not use it for other purposes, and keep it in a dry environment.
- 19.** Place the coffee machine on a flat surface, ensuring it is at least 5 cm away from nearby objects, with the back panel positioned over 20 cm from the wall. Do not hang the power cord over the edge of a desk or counter.
- 20.** Ensure that the power cord does not come into contact with the hot surface of the appliance.
- 21.** Do not touch the metal surfaces of the machine directly during operation. Use the knob and handle instead.
- 22.** Clean and maintain the coffee machine parts regularly to ensure optimal coffee quality and extend the machine's lifespan.
- 23.** Do not move or turn off the power supply while the coffee machine is in operation.

- 24.** Do not operate the machine without water.
- 25.** For safety, carefully read the instructions and understand the correct usage methods before operating the machine.
- 26.** Do not wash the coffee machine or power cord in water or any other liquids.
- 27.** Do not use the coffee machine outdoors.
- 28.** Before using the machine for the first time, boil it twice with clean water to remove any residual odors.
- 29.** If any issues arise with the coffee machine, please contact an authorized service center for assistance.

Important Precautions

- 1.** Do not touch high-temperature components (such as the brewing head, steam wand, hot water dispenser, and cup-warming area) while the coffee machine is in use.
- 2.** This machine is designed for brewing coffee or heating beverages. Exercise caution to avoid scalds from water or steam splashes and improper usage.
- 3.** After using the machine in environments below 0°C, drain the water to prevent damage from freezing, which could occur in the steam boiler, pipes, and other components due to extremely low temperatures.
- 4.** It is recommended to use filtered water in the machine. Do not use purified or distilled water, as it may cause the water level sensor to fail, resulting in continuous water pumping by the pump. If using tap water, it is advised to increase the frequency of descaling.

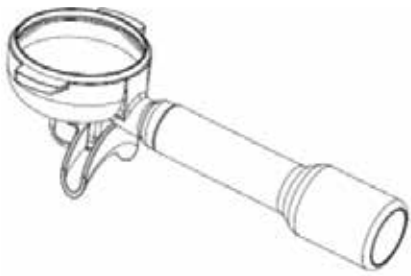
Schematic View



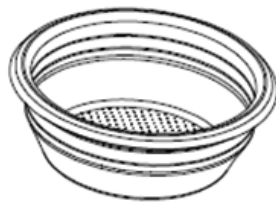
1. Coffee Cup Warming Area
2. Decrease Button
3. Display
4. Increase Button
5. Hot Water Knob
6. Brewing Head
7. Hot Water Outlet
8. Drip Tray
9. Tank Lid Handle
10. Double-Cup Button
11. Manual Function Button

12. Setting Adjusting Buttons
13. Single-Cup Button
14. Steam Knob Switch
15. Coffee Pressure Gauge
16. Steam Outlet Handle
17. Power Button
18. Steam Outlet
19. Tank Overflow Hole
20. Drain Valve
21. Waste Water Drainage
22. Plug

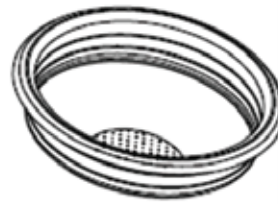
Accessory Guide



High-pressure
Funnel Component



Double-Cup
Filter Basket



Single-Cup
Filter Basket



Cleaning Pad



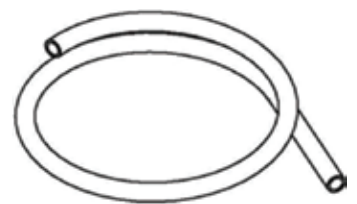
Tamper



Coffee Spoon



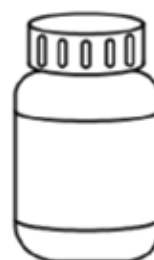
Brush



Drain Hose



Clamp

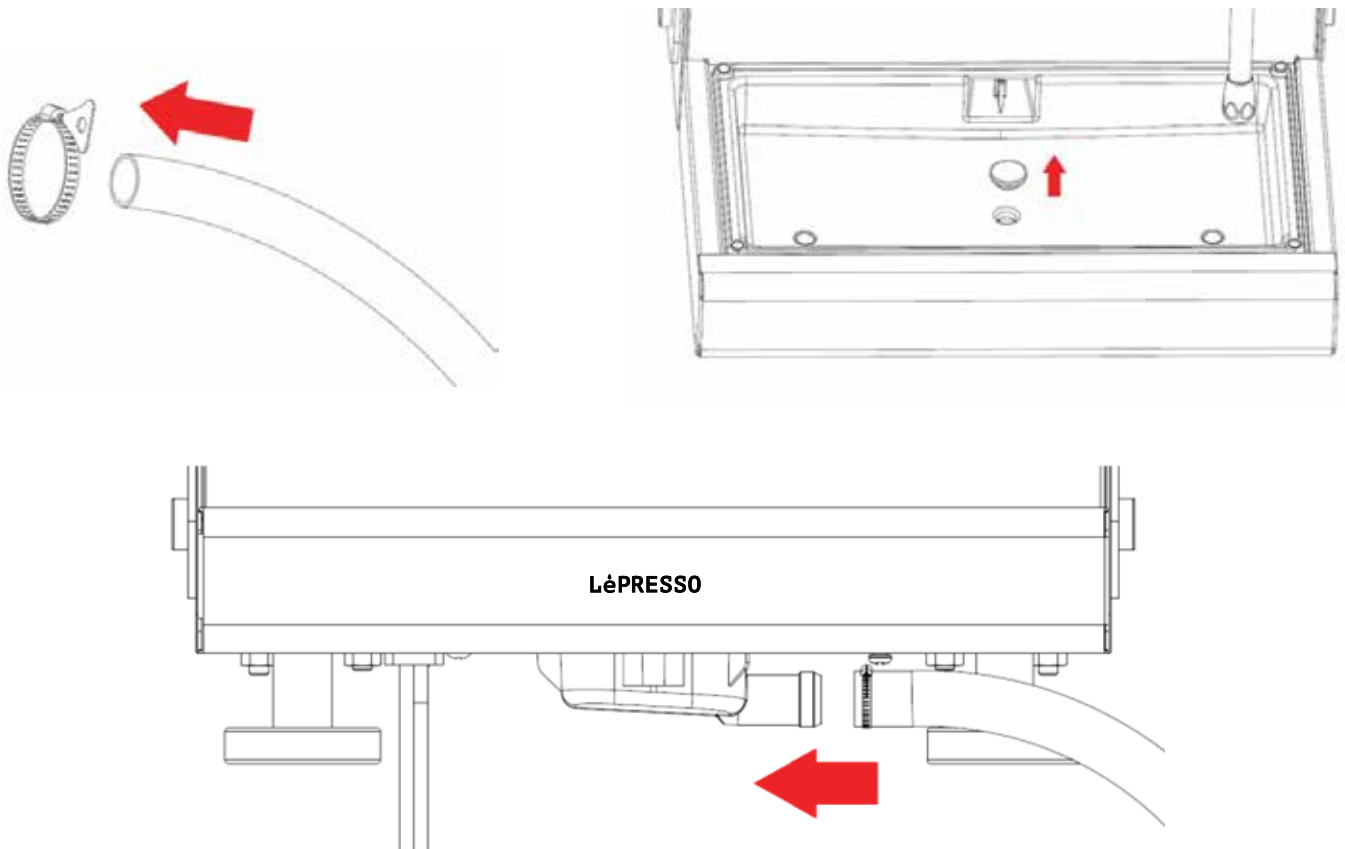


Cleaning Agent

Specifications

Rated Voltage	220-240V
Rated Frequency	50/60Hz
Rated Power	2600-3100W
Water Tank Capacity	1.6L
Filter Size	58mm
Pressure	15 Bar
Power Cord	UK 3-Pin Plug
Net Weight	16.2kg
Product Size	288×429×417mm

Installation of the Drain Hose



1. There are two methods for draining wastewater from the drip tray:
 - A. The first method is to use the drip tray directly. After using the machine, simply empty and clean the tray.
 - B. The second method involves installing a drain hose. Please refer

to the diagram above and the instructions below for installation.

2. Slide the drain hose onto the clamp, then align the end of the hose with the clamp to the outlet beneath the drip tray and insert it, tightening the clamp by hand.

3. Insert the other end of the hose into the wastewater container.

4. Remove the silicone plug from the center of the drip tray. The machine is now ready for use.

Reminder: Be sure to clean the drip tray with a soft cloth after each use.

First Use Instructions

1. Remove the coffee machine from the packaging box and ensure all accessories are included.

2. Clean all detachable parts thoroughly.

3. Before use, flush the machine 3-2 times with clean water, following the coffee-making procedure. Note that coffee grounds are not required during this cleaning process.

Reminder: During the first use, pressing the single-cup or double-cup button may not result in water dispensing. Please repeatedly press the manual button until water flows from the brewing head.

Filling the Water Tank

1. Remove the lid from the water tank, then gently lift it upwards.

2. Fill the water tank with fresh, clean water, ensuring the water level does not exceed the maximum mark. Replace the water tank, ensuring it is properly seated.

Warning: It is normal for some water to remain at the bottom of the tank; this can be absorbed with a clean sponge.

Making Espresso

- 1.** Connect the power supply and switch the power button to the "I" position. All button indicator lights and the display will light up for 1 second, followed by a beep from the buzzer, signaling the machine to start preheating. The "☕", "☕☕", "☞", and "⚙️⚡" button indicator lights will start flashing, and the display will show "---".
- 2.** During preheating, the steam boiler will automatically check for sufficient water. If water levels are insufficient, the coffee machine will begin pumping water.
- 3.** Once preheating is complete, the "☕", "☕☕", "☞", and "⚙️⚡" button indicator lights will remain on, indicating the machine is ready for operation.
- 4.** Place the desired amount of coffee grounds into the filter basket (14-13g for a single cup, 18-17g for a double cup), tamping with a force of 150N. Secure the basket onto the machine. Press the "☕", "☕☕", or "☞" button, and the corresponding indicator light will illuminate, while the other two lights will turn off, signaling that the machine has started brewing. Upon completion, the buzzer will beep once.

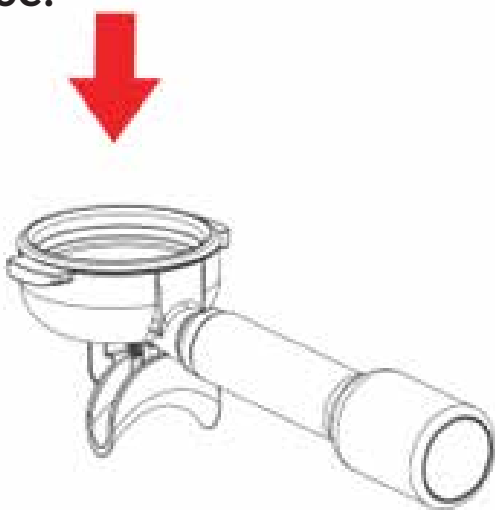


Figure 1

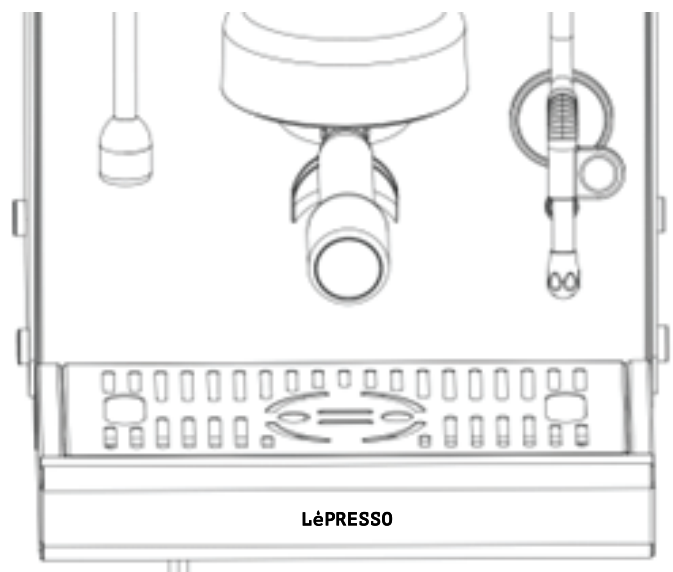





Figure 2

5. The default coffee brewing times are as follows: 26 seconds for a single cup, 42 seconds for a double cup, and 100 seconds for manual brewing.

6. During the coffee brewing process, you can stop the flow of coffee by pressing the previously selected brewing button again.

Warning: To prevent splashing, do not remove the funnel while the machine is brewing coffee.

Reminder:




- a.** While the coffee boiler is preheating, the “  ”, “  ”, “  ” button indicator lights will flash.
- b.** While the steam boiler is preheating, the setting button indicator light will flash.
- c.** All functions are inoperative during the preheating process.
- d.** The preheating time for the coffee function is approximately 50 seconds, and the preheating time for the steam function is approximately 4 minutes.

Setting the Coffee Volume



To adjust the coffee volume, follow these steps:

- 1.** After the coffee machine has completed its preheating, place one or two cups under the coffee dispensing spout.
- 2.** Press and hold the single-cup or double-cup button for 3 seconds. The current brewing time for the selected function will begin flashing on the display. Use the “+/-” buttons to adjust the brewing time for a single cup. The adjustable brewing time range is from 10 to 75 seconds.
- 3.** If no action is taken within 5 seconds after entering the time setting mode, the display will flash five times and automatically save the time settings before exiting the mode.

Hot Water Function

1. Once preheating is complete, the “  ”, “  ”, “  ” button indicator lights will remain lit.
2. Place a container under the hot water dispenser.
3. Rotate the hot water knob counterclockwise to begin dispensing hot water.
4. To stop dispensing hot water, rotate the hot water knob clockwise again to exit hot water mode.
5. Each hot water dispensing cycle should not exceed 60 seconds.

Making Cappuccino

1. Cappuccino is made by combining espresso with frothed milk. Therefore, espresso must be prepared first. Below is the process for frothing milk.
2. Begin by preparing the espresso in a sufficiently large cup.
3. When the “  ” button indicator light changes from flashing to steady, it signals that the milk frothing process can begin.
4. Pour pure milk into a latte glass and set it aside after the steam has preheated.
5. Position the steam wand over the drip tray’s vent hole, then rotate the steam knob counterclockwise to start releasing steam. The “  ” button indicator light will begin blinking. Allow the steam to run briefly to clear any residual hot water from the tube.
6. Once no more water droplets are visible, rotate the steam knob counterclockwise again to turn off the steam function.
7. Immerse the tip of the steam wand about one-third into the milk, and rotate the steam knob counterclockwise once more. Gradually lower the wand closer to the milk’s surface, ensuring it doesn’t break the surface. A hissing sound will indicate that air is entering the milk,

creating a vortex.

8. Once the foam is sufficiently rich, immerse the steam wand deeper into the milk to raise its temperature to around 66°C, completing the frothing process. Finally, rotate the steam knob counterclockwise to stop the steam.

Warnings:

a. Do not place the steam nozzle on the surface of the milk, as this can cause milk splashing and result in scalds.

b. The machine must be supervised during operation. Avoid touching the hot water dispenser or steam wand immediately after use to prevent burns.

Tip: If the prepared milk froth contains noticeable bubbles, tap the latte cup to remove the larger bubbles. Then, shake the pitcher horizontally to blend the milk and froth together.

Note:

a. If preparing more than one cappuccino, brew all the required espresso shots first, then froth the milk for all the cappuccinos at the end.



b. Clean the steam wand with a damp cloth immediately after frothing milk to prevent milk residue from adhering.

c. After frothing milk, rotate the steam knob counterclockwise to release steam for a few seconds, then turn it counterclockwise again to shut off the steam. Clean the steam nozzle to avoid clogging from any residual milk.



Coffee Machine Settings

The coffee machine allows you to adjust the pre-infusion time, coffee temperature, hot water temperature, and steam temperature. Follow the steps below to customize these settings:



[1] Pre-Brewing Time

1. When the machine is powered on, the display will show “- - -”. Press the “|” button once, and the display will show “P02” flashing.
2. Use the “+/-” buttons to adjust the Pre-brewing time. The range is 06-01 seconds, with the default setting at “P02”.
3. After adjusting, the display will flash five times to automatically save the setting and exit.



[2] Coffee Temperature



1. Press the “|” button twice, and the display will show “C02” flashing.
2. Use the “+/-” buttons to choose between “C01 low temperature”, “C02 medium temperature”, and “C03 high temperature”. The default setting is “C02”.
3. Once set, the display will flash five times to save the setting and exit.

[3] Hot Water Temperature



1. Press the “|” button three times, and the display will show “H02” flashing.
2. Use the “+/-” buttons to select between “H01 low temperature”, “H02 medium temperature”, and “H03 high temperature”. The default setting is “H02”.
3. After setting, the display will flash five times to save the setting and exit.

[4] Steam Temperature

1. Press the “|” button four times, and the display will show “U02” flashing.
2. Select between “U01 low temperature”, “U02 medium temperature”, and “U03 high temperature” using the “+/-” buttons. The default setting is “U02”.

3. Once set, the display will flash five times to save the setting and exit.
Reminder: In setup mode, after adjusting each setting with “+/-”, pressing the “   ” button will save the current setting and move on to the next function to be set.

Factory Default Settings (Reset)

- 1.** Connect the power supply and switch the power button to the “I” position.
- 2.** Simultaneously hold down the “  ” and “  ” buttons for 3 seconds.
- 3.** The display will show “888”, and the “+” and “-” indicator lights will flash three times, accompanied by a beep from the buzzer. The machine will then reset to the factory default settings.
- 4.** The factory default reset will restore all features to their original factory settings.

Energy Saving Mode

- 1.** After completing its operation and remaining idle, the coffee machine will enter standby mode approximately 30 minutes later, during which all indicator lights will turn off.
- 2.** While in standby mode, pressing any function key will return the coffee machine to the preheating state.

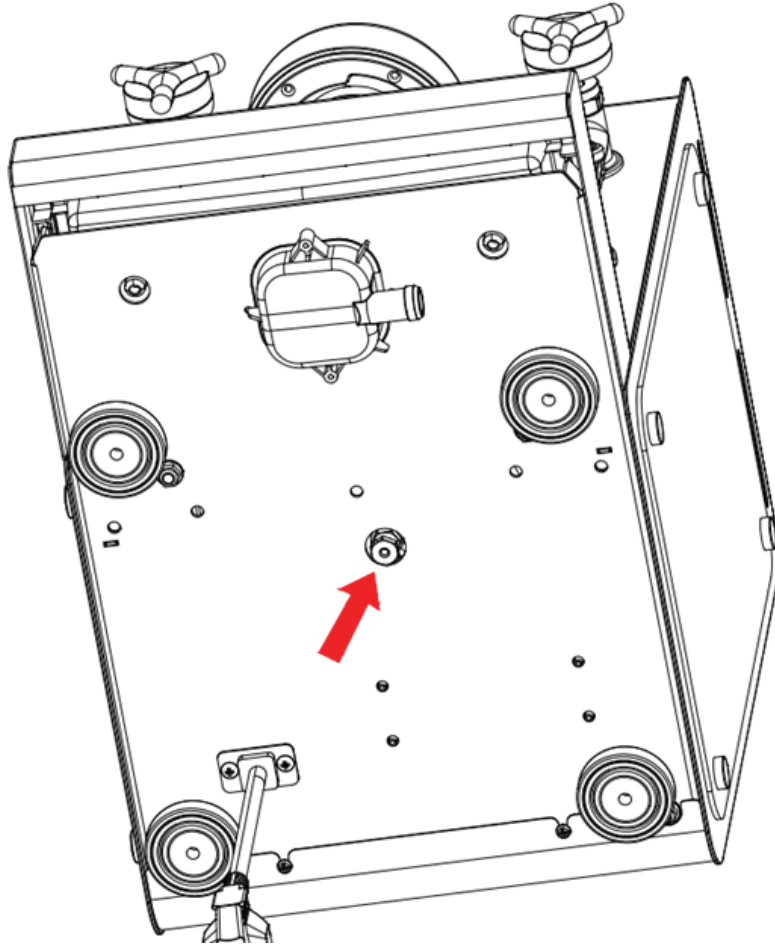
Shutting Down Guide

- 1.** To shut down the machine at any time, simply turn off the power button.
- 2.** Remember to turn off the external power supply when the machine is completely turned off and not in use.
- 3.** If the machine needs to be transported or will not be used for an extended period, drain the water from the boiler. The drain valve is

located at the bottom of the machine.

Warning:



- a.** Ensure that all power sources are turned off before draining.
- b.** Ensure that the steam boiler has completely cooled down before draining, to avoid being scalded by the ejected hot water.



Cleaning and Maintenance

- 1.** Before cleaning, disconnect the power supply and allow the coffee machine to cool down completely.
- 2.** Use a cloth dipped in a small amount of water or neutral detergent to clean the exterior of the coffee machine.
- 3.** Unscrew and remove the funnel, empty the coffee grounds inside, and then clean the filter and funnel with a cleaning solution. Be sure to rinse with water afterward.
- 4.** After prolonged use, scale residues may accumulate in the internal

waterways of the coffee machine. To ensure optimal performance, cleanliness of the internal pipes, and the purity of the coffee flavor, descaling maintenance is required every 500 cycles (each time you make coffee or use hot water counts as one cycle). When the machine reaches the cycle count, the display will show “F3” to remind the user to perform descaling maintenance.

Reminder: When a descaling reminder appears, other functions can still be used. Press and hold the “  ” button for 3 seconds to cancel the descaling reminder.

5. Add water and descaling agent to the water tank (approximately 1.6L, with a ratio of water to descaling agent of about 4:1; follow the instructions on the descaling agent for specific ratios). If descaling agent is unavailable, citric acid can be used instead (with a ratio of water to citric acid of 100:3). Turn on the coffee machine and run hot water and coffee cycles multiple times until the descaling solution is used up.

6. Shut down the coffee machine. Once it cools down, open the drain valve at the bottom of the machine to drain the waste water. Then, fill the water tank with filtered water, turn on the coffee machine, and run hot water and coffee cycles multiple times.

7. Shut down the coffee machine again. Once it cools down, open the drain valve at the bottom of the machine to drain the waste water.

8. The cleaning process is now completed.

Troubleshooting

Problem	Possible Cause	Solution
The coffee is not dispensing.	The filter basket holes are clogged.	Clean the filter basket.
	The coffee outlet is clogged.	Clean the coffee outlet.
	An internal component has failed.	Contact professional repair personnel.

Coffee is overflowing from the gasket gap.	There is debris in the gasket.	Clean debris from the gasket.
	The coffee grounds are too fine.	Use slightly coarser coffee grounds.
	The coffee grounds are compressed too tightly.	Apply less pressure when tamping.
	There are coffee grounds on the rim of the filter basket.	Clean the rim of the filter basket before attaching it to the machine.
	The gasket has aged.	Contact professional repair personnel.
The coffee is too weak.	The coffee grounds have not been properly tamped.	Retamp the coffee grounds.
	There are insufficient coffee grounds.	Increase the amount of coffee grounds.
	The coffee grounds are too coarse.	Use espresso machine-specific coffee grounds.
The coffee color is too dark.	The coffee grounds are compressed too tightly.	Reduce tamping pressure.
	There is an excessive amount of coffee grounds.	Decrease the amount of coffee grounds.
	The filter basket is clogged.	Clean the filter basket.
	The coffee grounds are too fine.	Use appropriate coffee grounds.
	The coffee outlet is clogged.	Clean the coffee outlet.
The coffee handle is not rotating to the correct position.	There is an excess of coffee grounds.	Reduce the amount of coffee grounds.
	The handle doesn't rotate correctly even without coffee grounds.	Contact professional repair personnel.
There is no steam.	The steam nozzle is clogged and needs to be replaced.	Clean the steam nozzle with a paperclip.
	An internal component has failed.	Contact professional repair personnel.
The pressure gauge is reading low or not working.	The coffee grounds are coarse.	Use dedicated espresso coffee grounds.
	Expired or old coffee grounds are being used.	Use dedicated espresso coffee grounds.
	There are insufficient coffee grounds.	Increase the amount of coffee grounds.

The display shows E0.	The NTC has an open circuit or short circuit in the coffee boiler.	Contact professional repair personnel.
The display shows E1.	The NTC has an open circuit or short circuit in the coffee boiler.	Contact professional repair personnel.
The display shows E2.	The water pump has timed out.	Contact professional repair personnel.
The display shows F2.	The water tank is empty or missing.	Refill the water tank or replace it.
	An internal component has failed.	Contact professional repair personnel.
The display shows F3.	There is a descaling reminder.	Follow the cleaning and maintenance instructions.

Disposal



This marking indicates that the product should not be disposed of with other household waste throughout the EU. To prevent potential harm to the environment or human health from improper waste disposal, please recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, utilize the return and collection systems or contact the retailer where the product was purchased. They will ensure the product is recycled safely and in an environmentally friendly 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)