

LèPRESSO



LePresso

**Dual Boiler Espresso Machine
With Conical Grinder
and Pressure Gauge**

SKU: LPCFFM0030

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Safety Instructions

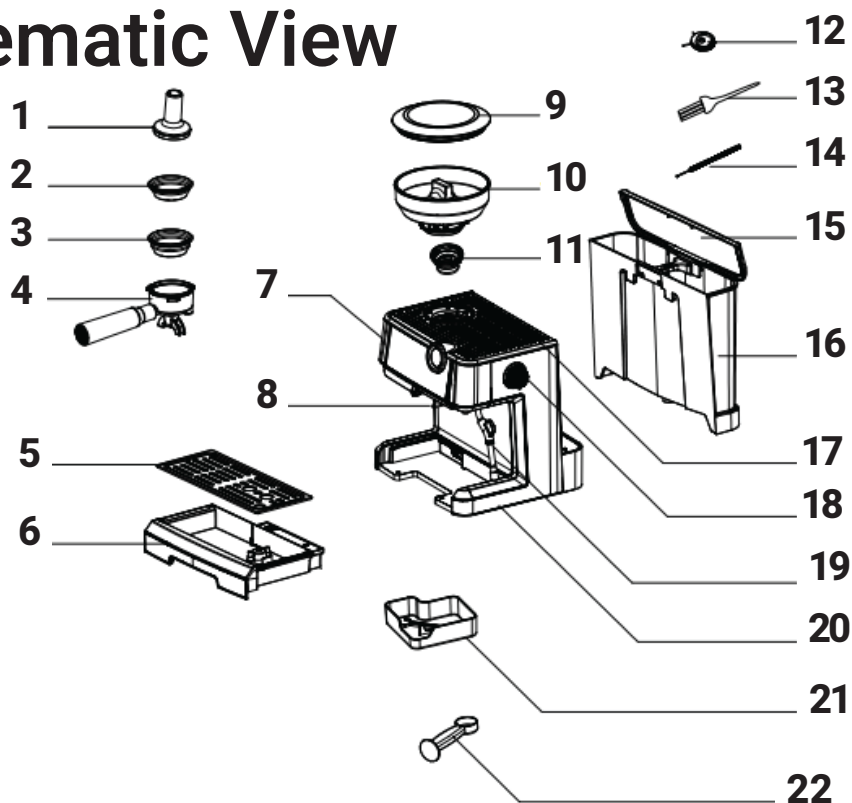
Before using the appliance, please read the operating instructions carefully and follow these guidelines.

- 1.** Keep away from children, infants, and pets.
- 2.** This appliance is designed for use in household and similar settings, including:
 - Staff kitchen areas in shops, offices, and other work environments;
 - Farmhouses;
 - By clients in hotels, motels, and other residential-type settings;
 - Bed and breakfast accommodations.
- 3.** Children aged 8 years and older may use the appliance if they have received appropriate supervision or instruction on its safe use and are aware of the associated risks.
- 4.** Cleaning and maintenance of the appliance should not be performed by children unless they are older than 8 years and under proper supervision. Ensure the appliance and its cord are kept out of the reach of children under 8 years of age.
- 5.** Individuals with reduced physical, sensory, or mental abilities, or those lacking experience and knowledge, may use the appliance if provided with proper supervision or instruction on its safe operation and understanding of potential hazards.
- 6.** Children should not be allowed to 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 potential hazards.
- 8.** The appliance must not be immersed in water or any other liquid.
- 9.** The coffee maker should not be placed inside a cabinet while in use.
- 10.** Be careful as the heating element surface remains hot after use.
- 11.** Warning: Do not open the filling tank during operation.
- 12.** Ensure that the voltage is compatible with the appliance before use.

- 13.** The coffee machine must be connected to a grounded outlet for safe operation.
- 14.** Do not leave the coffee machine unattended while in use. Keep it away from children and individuals with reduced self-care abilities.
- 15.** Do not operate the coffee machine in high-temperature, high-magnetic-field, or humid environments.
- 16.** Avoid placing the coffee machine on hot surfaces, near open flames, or next to other electrical appliances such as refrigerators.
- 17.** To prevent the risk of fire or electric shock, avoid placing the power cord or plug in water or any other liquids.
- 18.** Do not damage, excessively bend, or stretch the power cord, and refrain from placing heavy objects on it.
- 19.** Always unplug the appliance when cleaning or when it is not in use. Allow the appliance to cool before cleaning its accessories.
- 20.** Use only original accessories with the coffee machine.
- 21.** This appliance is intended solely for brewing coffee. Do not use it for any other purpose, and ensure it is stored in a dry environment.
- 22.** Place the coffee machine on a flat surface, ensuring that it is at least 5 cm away from nearby objects. The back panel should be at least 20 cm from the wall.
- 23.** Do not allow the power cord to hang over the edge of a desk or counter.
- 24.** Ensure that the power cord does not come into contact with hot surfaces.
- 25.** Do not touch the metal surfaces of the coffee machine directly during operation. Always use the provided knobs and handles for safe handling.
- 26.** Regularly clean and maintain the coffee machine's components to ensure optimal coffee quality and extend the machine's service life.
- 27.** Avoid moving or turning off the power supply while the coffee machine is in operation.



- 28.** Never operate the coffee machine without water in it.
- 29.** For safety, carefully read the user instructions and familiarize yourself with the correct operating procedures.
- 30.** Never wash the coffee machine or power cord with water or any other liquids.
- 31.** The coffee machine is designed for indoor use only; do not use it outdoors.
- 32.** Before the first use, boil clean water through the machine twice to remove any residual odors.
- 33.** In case of any malfunction, please contact an authorized service center for assistance.
- 34. Important Notes:** 
- 34.1** Do not touch high-temperature components (such as the milk frother, water outlet, etc.) while using the coffee machine to avoid burns.
- 34.2** This appliance is designed for making coffee and milk foam. Exercise caution to prevent scalding from sprays of hot water or milk, or from improper use of the machine.







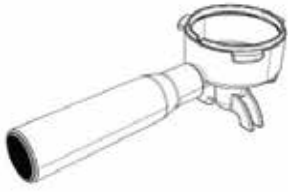




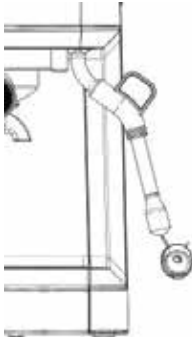
Schematic View



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

Accessory Guide

Accessory Name	Description	Image
Round Brush	It is primarily used to clean the powder output channel from the outside.	 <p>1 2</p>
Tamper	It is mainly used for compacted coffee grounds.	 <p>1 2 3</p> <p>The optimal amount of powder is achieved when the edge of the tamper is level with the edge of the filter mesh.</p>

<p>Cleaning Brush</p>	<p>It is used to clean the grinding system. First, remove the grinding box, then take out the grinding wheel. Use the cleaning brush to clean the powder chamber and the powder output channel.</p>	<div>    </div> <div>   </div> <p>Use the cleaning brush to remove any coffee powder remaining between the teeth of the grinding wheel.</p>
<p>Filter and Portafilter</p>	<p>1. The filter holds the 2. ground coffee.</p> <p>2. The portafilter holds the filter and is used to brew both single and double cups of coffee.</p>	<div>   </div>
<p>Storage box</p>	<p>It is primarily used to store filter cups, cleaning brushes, and the steam nozzle cleaning needle.</p>	<div>    </div> <p>Remove the drip tray to access the storage box.</p> <p>Place the items into the storage box.</p>
<p>Steam nozzle through-hole needle</p>	<p>If the steam pipe becomes blocked, use the steam nozzle cleaning needle to clear the hole.</p>	<div>   </div>

Operating Instructions

[A] First-Time Use

1. Remove the coffee machine from the packaging and ensure all accessories are present.
2. Clean all removable parts thoroughly.
3. Rinse the machine with clean water 3-2 times following the coffee-making process. No coffee grounds are required for this cleaning.

Warning: During the first use, the product may not produce water, causing it to enter a water-deficient protection mode. After this occurs, continue pressing the coffee function until water is dispensed. This may take around 3 cycles. If the machine still fails to produce water, please contact a professional service center.

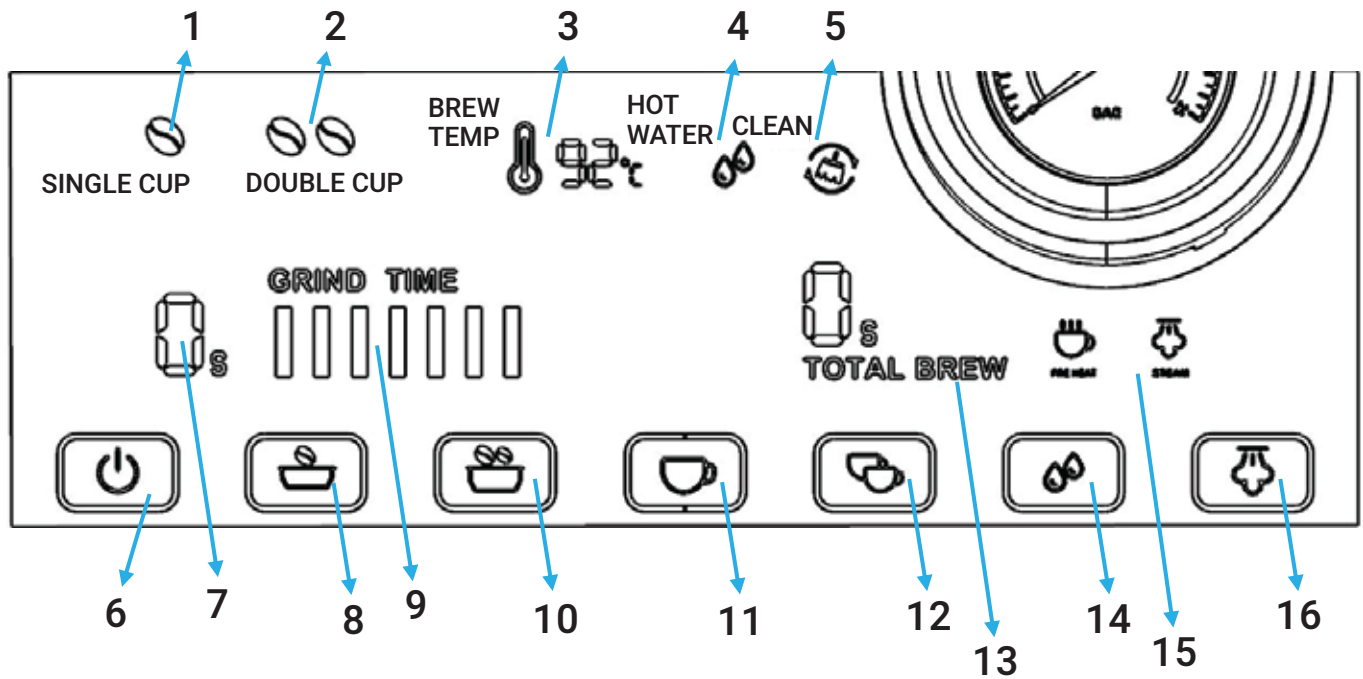
[B] Filling the Water Tank

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 MAX level.
3. Alternatively, the tank can be filled without removal by pouring water directly from a jug.

Important:







- a. It is normal for water to accumulate in the space under the tank. Regularly dry this area with a clean sponge.
- b. Do not operate the machine when the water tank is empty. Refill the tank promptly if the water level drops below the minimum.



[C] Operating Panel

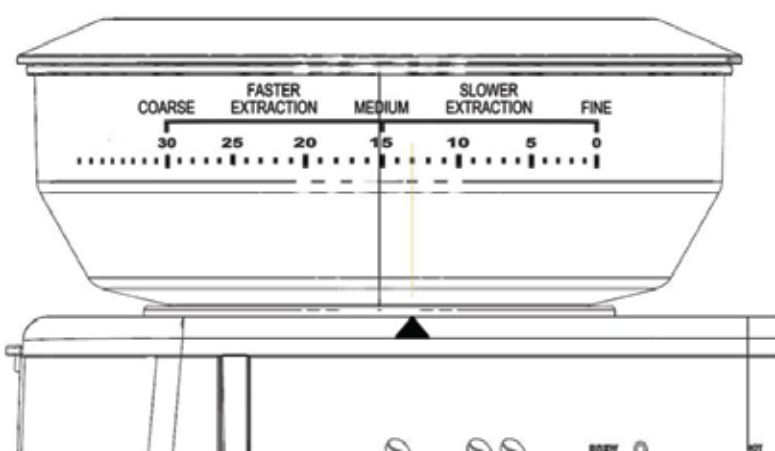


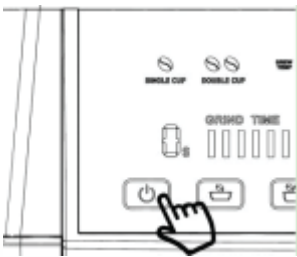
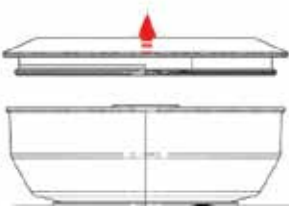
- | | |
|--------------------------|----------------------------|
| 1. Single Cup Indicator | 9. Grinding Time Indicator |
| 2. Double Cup Indicator | 10. Double Cup Grinding |
| 3. Temperature Indicator | 11. Single Cup Brewing |
| 4. Hot Water Indicator | 12. Double Cup Brewing |
| 5. Cleaning Indicator | 13. Brewing Time Indicator |
| 6. Power Button | 14. Hot Water Button |
| 7. Grinding Time Display | 15. Preheating Light |
| 8. Single Cup Grinding | 16. Steam Button |



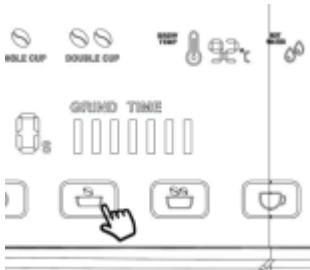
[D] Grinding Function

1. With the power plugged in, press the “” button. When the three indicators for “”, “” and “” are turned on, it indicates that the grinding function is operating normally.
2. Grind the coffee powder as instructed.
3. The suggested grinding time is 9 seconds for a single cup, and 13 seconds for a double cup.
4. To set the grinding time: Press and hold the “” or “” button for more than 3 seconds. When the buzzer sounds three times, release the button.

5. The machine will start grinding, and the corresponding button will flash to indicate the appliance is in setting mode.
6. Once the desired amount of coffee powder is reached, press the “  ” or “  ” button again to stop grinding.
7. This completes the setting, and the machine will remember your preference for future use, unless the factory default settings are restored.
8. The customizable grinding time range is from 5 seconds (min) to 30 seconds (max).
9. Default settings: Single-cup is set at 13 to 15 gear, and double-cup at 11 to 13 gear.
- Warning:** The grinding system is designed solely for grinding coffee beans. Other substances are not permitted. It is recommended to use moderately roasted, clean coffee beans. Unused beans should be sealed to protect them from moisture.




Press the power button.	
Remove the cover from the bean box.	

Add the coffee beans.	
Place the funnel with the filter cup onto the powder receiving bracket.	
Press the grinding button to begin the grinding process.	

Espresso Extraction Guide

A well-balanced coffee should achieve a harmonious blend of acidity, aroma, concentration, and bitterness. With this product, you have the flexibility to adjust the amount, grind size, and tamping pressure to brew an espresso that suits your personal taste.

Standard Extraction	
	<ol style="list-style-type: none"> 1. It has a rich, golden crema. 2. The espresso is a deep, dark brown. 3. A layer of fat floats atop the caramel-colored espresso, enhancing its texture.
Grind Size/Thickness Settings	Moderation
Tamping Pressure	Moderation
Coffee Ground Amount	Single cup: 14 to 16g, Double cup: 18 to 20g
Brewing Time	Single cup: 35 to 45 seconds, Double cup: 60 seconds
Coffee Output Amount	Single cup: 36 to 46mL, Double cup: 75 to 85mL

Weak Taste (Insufficient Extraction)



1. The crema is thin and white, and the coffee has a mild flavor.
2. The flow rate is too fast, resulting in a higher output volume.
3. The espresso is light brown.

Grind Size/Thickness Settings	Too Coarse
Tamping Pressure	Not enough force applied.
Coffee Ground Amount	Not enough amount
Brewing Time	Single cup: <35 seconds, Double cup: <60 seconds
Coffee Output Amount	Single cup: > 46mL, Double cup: >85mL

Solution:

1. Adjust to a finer grind size.
2. Add more coffee grounds.
3. Increase the tamping pressure.

Bitter Taste (Over-Extraction)



1. The crema is small and dark, and the coffee has a burnt taste.
2. The flow rate is too slow, resulting in a lower output volume.
3. The espresso

Grind Size/Thickness Settings	Too Fine
Tamping Pressure	Too much force applied.
Coffee Ground Amount	More than required amount.
Brewing Time	Single cup: >45 seconds, Double cup: >60 seconds
Coffee Output Amount	Single cup: <46mL, Double cup: <85mL

Solution:

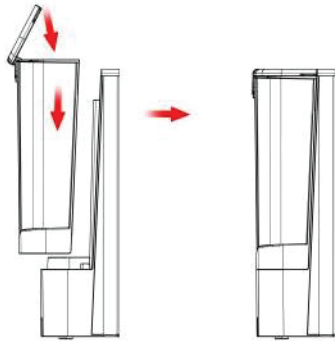
1. Adjust to a coarser grind size.
2. Use less coffee grounds.
3. Reduce the tamping pressure.

Making Italian-Style Espresso











[A] Preheating and Preparing the Machine

1. Remove the water tank and fill it with the appropriate amount of water.

Note: The water level should not exceed the MAX scale or fall below the MIN scale.



Warning: Using the machine without water in the tank can damage the pump. If the water level is below the minimum scale, refill it promptly.

2. Plug in the machine and press the “” button. The seven indicator lights for “”, “”, “”, “”, “”, “”, and “” will light up steadily, indicating that the grinding function is ready. The two preheating indicator lights for “” and “” will start flashing, indicating that the machine is heating up. When both preheating indicator lights are solid, the machine is fully heated and ready to make coffee.

3. Place the filter mesh into the funnel and insert it into the coffee machine. Rotate it to the right until it locks into place.

4. Place the coffee cup under the funnel and press the coffee button. This will preheat both the machine and the cup with hot water flowing through the system.

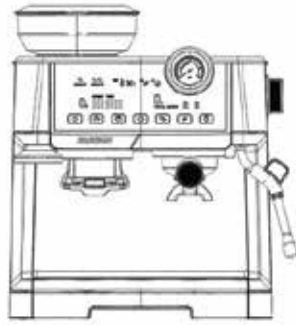
Tip: During preheating, steam may be released from the water tray, which is a normal pressure release phenomenon.

[B] Brewing Coffee

1. Load the coffee grounds into the filter mesh and tamp them flat.



2. Insert the filter mesh into the funnel, then snap it into the coffee machine by aligning it with the “inserted” position. Rotate it to the right until it locks into place.



3. Place the coffee cup under the funnel and press the "Single Cup" or "Double Cup" button to start extraction when the coffee indicator is steady (not flashing).

4. When the "Single Cup" button is pressed, the machine extracts a single cup of coffee. Once the extraction is complete, the coffee machine will automatically stop.

5. When the "Double Cup" button is pressed, the machine extracts two cups of coffee. Once the extraction is complete, the coffee machine will automatically stop.

Warning: Never leave the coffee machine unattended while in use.

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

7. Allow the machine to cool, then rinse the funnel and filter cup with clean water. Use a damp cloth to wipe the body and clean the drip tray.

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

[C] Setting the Coffee Cup Size

The default coffee cup volume set by the machine at the factory is the standard size. If you need to adjust the coffee cup volume, follow the steps below:

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

2. Press and hold the Single Cup "  " or Double Cup "  " button for

more than 3 seconds.

3. When the buzzer beeps three times, release the button. The coffee maker will begin delivering coffee, and the corresponding button will flash to indicate that the machine is in setting mode.

4. Once the desired amount of coffee has been delivered, press the corresponding button again to stop.


5. The buzzer will sound, indicating that the setting is complete and the machine will enter the preheating function.

6. When both indicator lights for making coffee are steady, the machine is ready for use.

7. If the coffee making time is set to less than 15 seconds, the default time of 20 seconds will apply.

Note: If the button is not pressed during the brewing process, the machine will automatically stop after 75 seconds. The maximum adjustable brewing time is approximately 80 seconds, with the range being $20 \text{ seconds} \leq \text{user-defined time} \leq 80 \text{ seconds}$.

[D] Setting the Coffee Temperature

1. After the machine has preheated, press and hold the steam button " " for 3 seconds. The buzzer will beep, and the display will show 92°C, indicating that the coffee temperature setting function is activated.

2. Use the " " or " " buttons to select the desired coffee temperature.

3. Once selected, press the steam button " " to confirm the setting.













Note: If the temperature is not confirmed within 5 seconds, the machine will automatically exit the temperature setting mode.

4. Three coffee temperature options are available: 92°C, 94°C, and 96°C. The default temperature is 92°C.

5. Once the coffee temperature is set, it will remain in default setting until the factory default settings are reset.

Making Cappuccino

Cappuccino is made by combining espresso with frothed milk. Therefore, espresso must be prepared first. The milk frothing process is outlined below:

1. Start by preparing a cup with a large capacity for making the espresso. Plug in the power supply and press the “” button.
 2. The seven indicator lights (“”, “”, “”, “”, “”, “”, “”) will illuminate steadily, indicating that the grinding function is ready.
 3. The two preheating lights of “” and “” start flashing, indicating that the coffee machine starts to heat up. Two preheating indicator lights are steadily on, indicating that the heat-up is completed.
 4. During the steam preheating process, you can press the “” button to cancel the steam preheating, at this time, the steam preheating indicator light “” is out, and the steam boiler stops heating.
 5. Pour all the pure milk into the cup full of latte and set them aside for standby application until the steam is preheated.
 6. Turn on the steam knob by twisting in a counterclockwise direction.
 7. Firstly, give an empty spray when the steam comes out.
 8. Clear off the hot water remained in the pipe.
 9. Turn the knob to the off position in a clockwise direction in case no droplets of water flow from the pipe.
 10. Make 3/2 immersion of the top of the steam pipe into the milk, turn the steam knob to the maximum position and gradually move the tip of the steam pipe close to the underside of the surface of the milk.
- Note:** The height of the tip of the steam pipe should not be higher than the surface of the milk.
11. A hissing sound will arise. The milk will form a vortex inside the raffia cup, which indicates that the air is entering the milk.
 12. The user can make a deep immersion of the steam pipe into the milk

when the milk froth is rich enough.

13. The user can make the milk temperature rise to about 66°C, which indicates the completion of the production procedure of the milk froth.

14. Turn the steam knob in a clockwise direction. In the meantime, the user can stop the steam by pressing the steam button.

15. Pour the espresso into the coffee cup and then pour the frothy milk into the coffee cup. Now, the cappuccino is ready. You can add the right amount of sugar or cocoa powder in accordance with your taste.

Warning: Steam nozzle cannot be placed on the surface of the milk, which can cause the milk splash, so as to avoid being scalded.

Important Tip: If there are obvious air bubbles in the milk froth, the user can eliminate some of the big bubbles by knocking the milk pitcher. Then, the user can make a full integration of the milk and milk froth through the horizontal shaking of the milk pitcher.









Notes:

1. In order to make more than one cup of cappuccino, please make all the coffee required and then prepare all the milk froth required for all the cappuccinos.

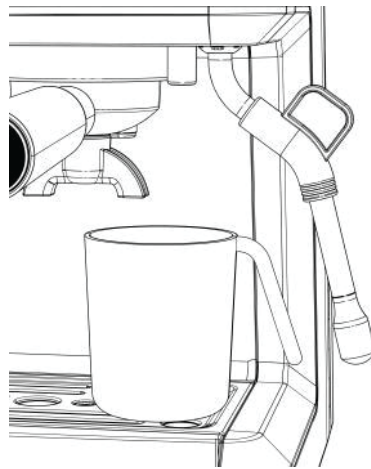
2. The user should timely clean the steam pipe with the wet cloth after the milk frothing so as to avoid the circumstance where the residual milk is attached to the steam pipe.

3. Turn on the steam knob and make the coffee machine release the steam for a few seconds after the milk frothing. Then, turn off the steam knob and clean the steam port to avoid the blockage of the steam port caused by the residual milk.

Making hot water

1. Plug in the power supply and press the “” button. At this time, “”, “”, “”, “”, “”, “”, “” seven indicator lights are steadily on, indicating that the grinding function can work normally.



2. The two preheating lights of “☕” and “☕” start flashing, indicating that the coffee machine starts to heat up. Two preheating indicator lights are steadily on, indicating that the heat-up is complete.
3. Place the container that can hold and reserve hot water underneath the outlet of the hot water.
4. Press the “hot water” button and the hot water will flow out from the steam pipe at this time.
5. Please press the “hot water” button again if the user wants to interrupt the transmission of the hot water.



Descaling, cleaning, and maintenance

1. Descaling, cleaning, and maintenance should be performed every 2 to 3 months to ensure the machine delivers a pure coffee taste.
2. Starting from the first cup of coffee after setup, the machine will track usage. Once 500 cups of coffee or hot water have been dispensed, a descaling reminder will appear, with the cleaning indicator “☕” flashing automatically to notify the user that descaling is required. The indicator will continue flashing until the cleaning function is completed or the factory default settings are restored.
3. To begin the descaling and cleaning process, press and hold the “☕” key for 5 seconds after the preheating cycle is complete. At this point, the “☕” indicator will flash.
4. Upon completion of the cleaning process, the machine will automatically exit after three beeps from the buzzer.


Note: Ensure the water tank is filled with at least 1.5L of water before starting the descaling to prevent a shortage during the process.

5. During descaling, press the “” key once and then press “” again. Hot water will flow out from the water outlet, and when the steam knob is opened, water will flow from the milk frothing nozzle.

6. The descaling and cleaning cycle takes approximately 2 minutes to complete.

Warning: Exercise caution to avoid scalding from water sprays or improper use of the appliance.

Factory Reset Function












1. Plug in the power supply while the appliance is in standby mode. Press and hold the “” key for 5 seconds.

2. All indicator lights will flash six times, and the buzzer will emit three beeps, indicating that the factory default settings have been restored.

3. Once all indicator lights are on, the reset is complete.

4. The factory reset function restores all settings to their original factory defaults.

Indicator Light Guide

Indicator Status	Descriptions
The two indicator lights of “  ” and “  ” flash slowly.	It indicates that the coffee machine has started the preheating process.
One indicator light of “  ” flashes quickly.	It is a descaling prompt. Please perform the descaling function or restore the factory settings.
Four indicator lights of “  ”, “  ”, “  ”, and “  ” simultaneously flash quickly for three times.	Water shortage protection has been activated.
Two indicator lights of “  ” and “  ” flash slowly.	The bean box is not correctly installed.
The preheating light of “  ” flashes quickly.	1. It indicates that the steam knob has entered preheating mode through the “  ” key while in the rotating state. This serves as a prompt to close the steam knob. 2. For issues such as a steam boiler's NTC short circuit or open circuit, please contact a service center.


The preheating light of “☕” flashes quickly.

For issues like a coffee boiler's NTC short circuit or open circuit, please contact a service center.

Troubleshooting

Problem	Possible Cause	Solution
The coffee spills out from the clearance of the funnel.	There are sundries in the sealing ring.	Clear off the residue in the sealing ring.
	The coffee powder is too fine.	Please replace the coffee powder with thicker coffee powder.
	The coffee powder is too compact and tight.	Please compact the coffee powder with the intensity of 33 pounds (about 15kg).
	The sealing ring is abrasive.	Please contact the authorized service center.
The coffee handle cannot rotate to the locked position.	The coffee powder has exceeded the maximum scale of the funnel.	Reduce the amount of coffee powder.
	There is no coffee powder, or the handle is not rotated to the correct position.	Please contact the authorized service center.
	There are sundries in the sealing ring.	Clear off the residue in the sealing ring.
	The coffee powder is too fine.	Please use thicker coffee powders instead.
Cold coffee.	The operation is conducted when the indicator light is on.	Please contact the authorized service center if the coffee boiler cannot be heated.
	The coffee cup is not preheated.	Please preheat the coffee cup.
The pump is too noisy.	There is no water in the water tank.	Please add water into the water tank.
	The water tank is not installed correctly.	Please install the water tank correctly.
Weak coffee.	The coffee powder is not flat enough through the compacting.	Please flatten the coffee powder again.
	The coffee powder is not enough.	Please add more coffee powder.
	The coffee powder is too coarse.	Please use special espresso powder.
The color of the coffee is too dark.	The coffee powder is too compact and tight.	Please compact the coffee powder with the intensity of 33 pounds (about 15kg).
	The amount of the coffee powder is too abundant.	Please reduce the amount of coffee powder.
	The filter mesh is blocked.	Please clean the filter mesh.
	The coffee powder is too fine.	Please use the correct coffee powder.
	The water outlet is blocked.	Please clean off the water outlet.
Coffee can be made in normal conditions. However, the milk froths cannot be made.	The steam port is blocked.	Please clean off the steam port with paper clips. Please add the right amount of vinegar into the water tank.
	Only water is produced.	Please contact the authorized service center if the steam boiler is not heating.
There is no water flowing out from the pump.	The water tank is not installed sincerely and meticulously.	Please install the water tank sincerely and meticulously.
	The water cannot be extracted due to air in the pipe.	Please operate the coffee-making function repeatedly. Contact the authorized service center if water has not been extracted yet.
There are no coffee powders.	There are no coffee beans in the bean box.	Please fill the bean box with coffee beans.
	The powder channel of the bean grinding system is blocked.	Use a cleaning brush to clean the powder cavity and powder channel.

The amount of the coffee powders is too large or small.	The grinding gear or grinding time is incorrect.	Please adjust the grinding gears and grinding time to the correct settings.
A harsh abnormal sound arises in the process of grinding.	There is a blockage or foreign matter in the coffee grinder.	Please stop the grinding function immediately and clean the powder cavity and powder channel with a brush.
The pressure gauge does not work.	The coffee powder is too coarse.	Please use special espresso powder.
	Expired or old coffee powder has been used.	Please use special espresso powder.
	The coffee powder is not enough.	Please add the coffee powder.

 Please contact the authorized service center if the cause of the fault cannot be identified. Never attempt to repair or disassemble the machine.

Cleaning Precautions

1. Before cleaning or performing any maintenance, turn off the machine, unplug it from the power socket, and allow it to cool down.
2. Do not use solvents or detergents to clean the coffee maker. Use a soft, wet cloth.
3. Regularly remove the drip tray, empty it, and wash it.
4. Clean the water tank regularly.
5. Rotate left to remove the funnel and filter, discard the coffee grounds, clean the funnel and filter with a cleaning solution and towels, and then rinse them with clean water.
6. Clean all removable parts with clean water and dry them thoroughly.

Tips for Making Coffee

1. What is the standard amount of coffee powder to use?
A: For a small coffee, use one level measure (about 14-16g) of ground coffee in the filter.
B: For a large coffee, use one level measure (about 18-20g) of ground coffee in the filter.
2. How much pressure is needed to press the coffee powder tightly?
A: A pressure of about 33 pounds (approximately 15 kg) is needed to

press and level the coffee powder using just your hand.

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

A: Warming the coffee cup in this area helps improve the coffee's taste by reducing the temperature difference when the coffee is poured into the cup.

4. Why can't the milk be made into milk foam?

A: Ensure the milk is kept in cold storage.

B: Milk cannot be made into foam once its temperature rises during the foaming process.

C: Making milk foam requires practice. Practice for better results.

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

A: Knock the latte art cup firmly on the table a few times and rotate it clockwise for several turns. This will help eliminate the big bubbles and make the milk foam smoother and denser, providing a creamier texture.

6. What should be done if no steam comes out of the steam pipe?

A: Usually, this occurs if the steam pipe is blocked by milk residue. Use tools like a clip to clear the blockage by inserting it into the steam pipe.

B: If it's not blocked, mix equal parts vinegar and water and pour it into the water tank. Switch the knob to the steam position to soften the pipe and clear it.

C: If the issue persists, contact the after-sales service center for assistance.

Specifications

Rated Voltage	220-240V
Rated Frequency	50/60Hz
Motor Power	110W
Steam Power	900W

Thermo-Block Boiler Power	1300W
Heating Power	2300W
Pump Pressure	19 Bar
Coffee Bean Capacity	200g
Water Tank Capacity	2.8L
Material	Stainless Steel
Power Plug	UK 3-Pin Plug
Product Weight	8.77kg
Product Size	321.2×313.1×391.1mm

Coffee Taste Guide

A coffee machine cannot determine the taste of the coffee, as the flavor varies based on the type of coffee beans used. However, we would like to provide a reference for the classification of coffee bean tastes:

Sour Taste	Mocha, Hawaii Sour Coffee, Mexico, Guatemala, Costa Rica Highland, Kilimanjaro, Colombia, Zimbabwe, El Salvador, The Western Hemisphere's Wet-Type Advanced New Beans.
Bitter Taste	All Kinds of Old Beans from Java, Medellin, Bogota, Angola, Congo, Uganda.
Sweet Taste	Colombia Mandheling, Venezuela's Old Bean, Blue Mountains, Kilimanjaro, Mocha, Guatemala, Mexico, Kenya, Santos, Haiti.
Neutral Taste	Brazil, Salvador, Lowland Costa Rica, Venezuela, Honduras, Cuba.
Savoury and Mellow Taste	Colombia Mandheling, Mocha, Blue Mountain, Guatemala, Costa Rica.

Disposal



This marking indicates that the product should not be disposed of with other household waste. To prevent potential harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the local recycling center. They can assist in taking the product for environmentally safe recycling.

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)