

LèPRESSO



LePresso

**MAESTRO Semi-Automatic
Coffee Machine**

SKU: LPYKFY22D01BK

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To ensure safe use, please observe the following safety precautions. Failure to comply with these warnings and misuse of the product may result in accidents.

Please read this manual carefully before using the product and keep it in a safe place for future reference. This manual also includes instructions for the proper use of all accessories.

Safety Matters

Please read this manual carefully before using the product and keep it in a safe place for future reference.

- 1.** The input voltage for this product is 220–240V with a frequency of 50/60Hz. Before connecting the product to the power supply, verify that the voltage matches your local power source. Using a voltage higher or lower than specified may damage the components. To prevent damage, it is recommended to use a voltage regulator and plug the appliance into a properly grounded outlet.
- 2.** Before disassembling, debugging, or cleaning any parts of this product, ensure the power plug is disconnected to avoid leakage or accidental start-up.
- 3.** Do not place the product on or near gas stoves, electric stoves, or heated ovens.
- 4.** This appliance should not be used unattended by children or individuals with limited mobility. Keep it out of reach of young children to prevent burns, electric shock, or other accidents.
- 5.** While the machine is in operation, keep your hands and utensils

away from moving parts to minimize the risk of injury or damage.

6. To prevent fire, electric shock, and personal injury, do not immerse the power cord, plug, heating base, or the appliance itself in water or other liquids.

7. Electrical appliances should be closely supervised when used near children.

8. Avoid touching the steam or any hot surfaces of the appliance.

9. Keep away from moving parts to avoid injury.

10. Only use accessories recommended or supplied by the manufacturer. Using unauthorized accessories may cause fire, electric shock, or injury.

11. Do not operate the appliance if the power cord or plug is damaged, or if the appliance has been dropped or damaged. Return it to the place of purchase or contact customer service for inspection and repair.

12. This appliance is equipped with a grounded plug. Ensure your home's electrical outlet is properly grounded.

13. This appliance is intended for household use only.

14. Children must be supervised to ensure they do not play with the appliance.

15. Always disconnect the power supply before assembling, disassembling, or cleaning the appliance.

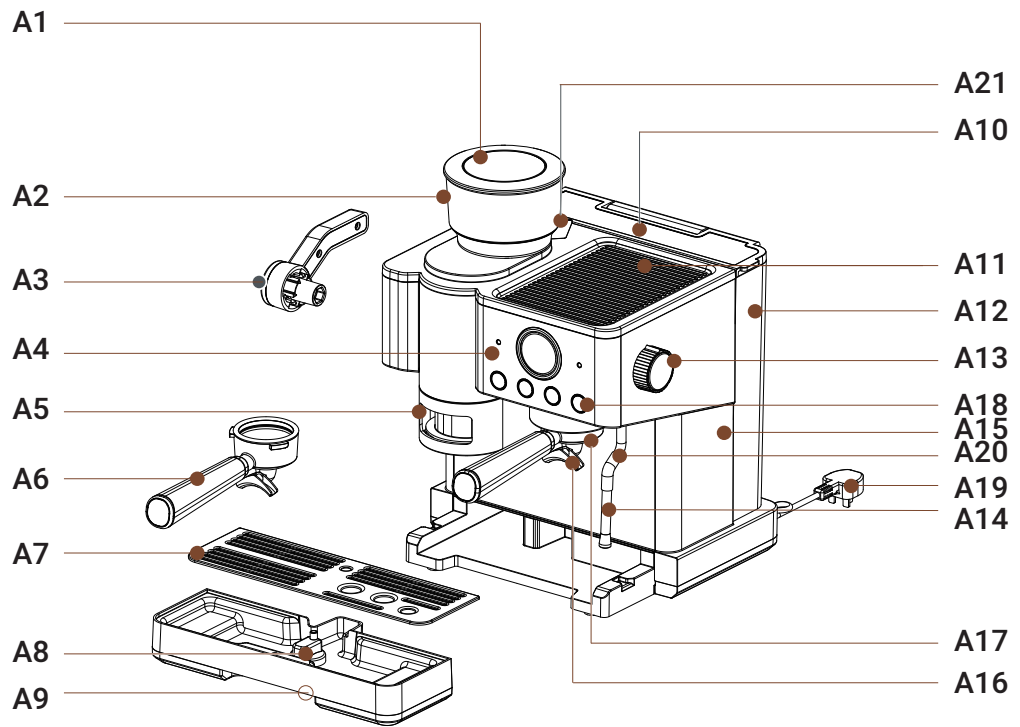
16. If residual heat remains on the heat element after use, do not touch it to avoid burns.

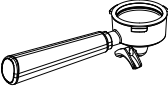


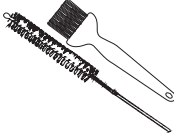

17. Do not store or place the coffee machine inside a cabinet while it is in use.

18. If the power cord is damaged, it must be replaced by the

manufacturer, its maintenance department, or a qualified professional to prevent hazards.

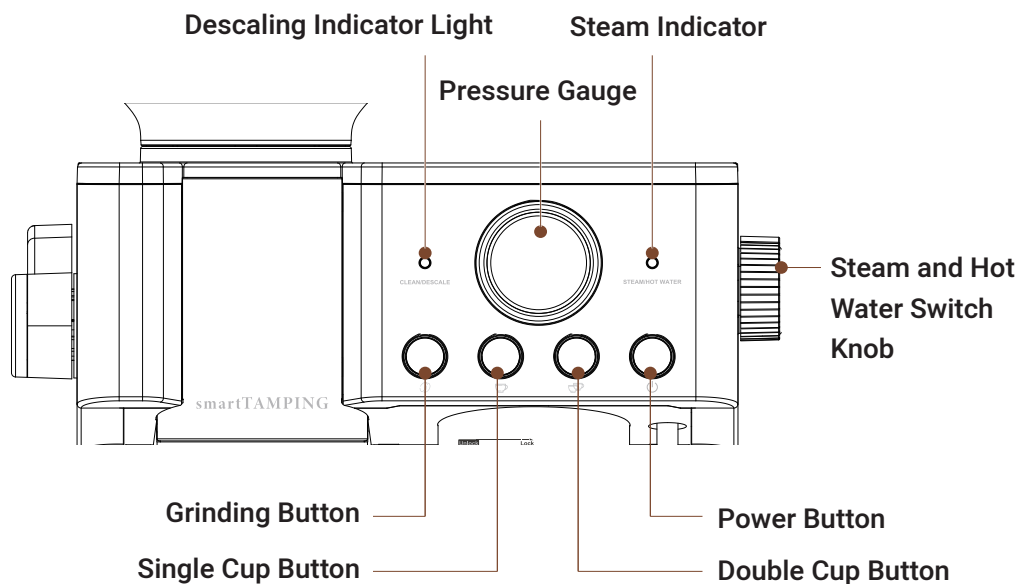
Product Components



B1. Brewing Handle	B2. Single-Cup Powder Bowl	B3. Double-Cup Powder Bowl	B4. Cleaning Brush	B5. Latte Cup
				

- A1 Bean box lid
- A2 Bean box
- A3 Powder tamping handle assembly
- A4 Panel
- A5 Window
- A6 Brewing handle assembly
- A7 Cover of waste water tank
- A8 Buoy
- A9 Waste water tank
- A10 Water tank cover
- A11 Top cover
- A12 Water tank
- A13 Steam knob
- A14 Steam pipe
- A15 Left and right side panels
- A16 Coffee outlet
- A17 Brewing bracket
- A18 Button
- A19 Power plug
- A20 Steam wand guard
- A21 Adjustment ring

Control Panel Guide



Note: A small amount of coffee bean powder residue may be present on the grinding knife of the new machine or on the coffee grinding stand. Additionally, some water residue may be found inside the water pipe. This is a normal occurrence caused by machine testing with coffee beans and calibration during production. Please feel assured that this does not affect the product's performance, and you can use the machine with confidence.

Important Information

1. The coffee machine comprises the following components:
2. The bean box and grinder are designated for grinding coffee beans.
3. The powder bowl and brewing handle facilitate the extraction of coffee powder from the ground beans.
4. The steam nozzle generates steam for milk frothing and dispensing hot water.
5. The pressure gauge provides real-time data during the coffee extraction process, enabling the user to adjust both the grind size and the quantity of coffee powder used.

Instructions for Use

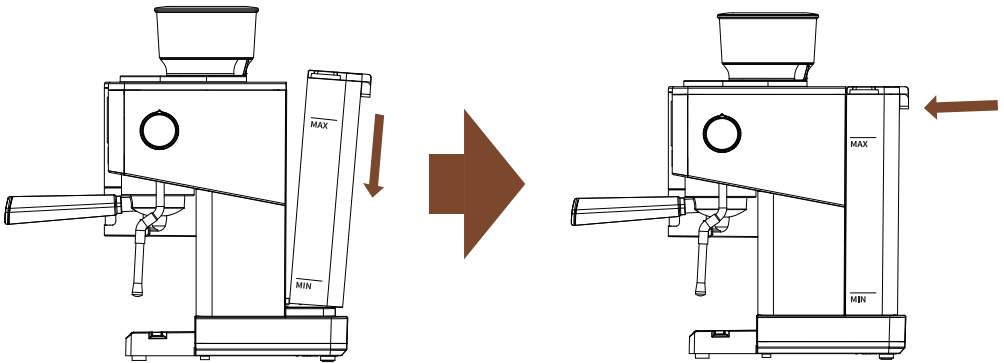
1. Preparation Before Use

Remove all labels and packaging materials from the coffee machine and verify that all accessories are intact.

Wash all parts and accessories—including the tank, handle, powder bowl, and water tray—with warm water and mild dish soap. Rinse

thoroughly with clean water. Use a soft cloth to dry the housing, bean box, and other components to ensure ease of use.

1.1 For water tank installation, fill the tank with pure drinking water. The water level must not be below the "minimum" mark (0.5L) or exceed the "maximum" mark (2.8L). Ensure the water tank is properly positioned (refer to the figure).




1.2 Verify that all accessories are properly installed. Plug the power cable into the power socket and listen for a "beep." All buttons and the display screen will light up for one second before turning off, indicating the machine is ready to be powered on.


1.3 Place a container of appropriate capacity beneath the outlet of the A17 brewing bracket.

1.4 Press the power button and listen for a "beep." The power button will begin flashing. The machine requires some time to preheat. Once preheated, the power button and the single-cup and double-cup coffee

buttons will remain illuminated.

1.5 Press either the single-cup or double-cup button to start the machine. It will release hot water from the A17 brewing bracket and automatically stop when finished.

1.6 Position the container under the A14 steam pipe. Turn the steam knob to the "water" () position to dispense hot water. To stop manually, turn the knob to the "0" position. By default, the machine will automatically stop after 2 minutes.

1.7 After releasing hot water, turn the switch knob to the "steam" () position to release steam. To stop manually, turn the knob to the "0" position. By default, the steam function will stop automatically after 5 minutes.

Tips for Steam Release:

Repeat the steam release operation 3 to 4 times before frothing milk to optimize steam performance.

Note:

1. If the machine has not been used for an extended period, it is recommended to clean the internal loop of the coffee machine by following the steps outlined above.

2. If the corresponding icon flashes rapidly during the cleaning process (refer to the section "Function Icon Description"), this indicates that the water tank is low. Please refill the water tank promptly to ensure continuous operation.

3. During the initial use of the machine, it may require brewing 4 to 5 cups of coffee to achieve optimal extraction and satisfactory results.

2. Function Icon Guide

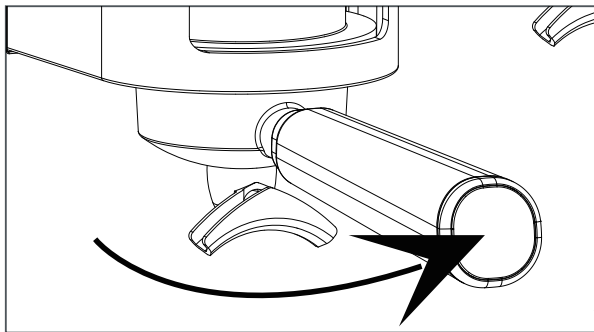
Status	Description	Instructions
The light is off.	The machine is powered on but not yet turned on.	Press the power button to enter preheating and standby mode.
All buttons remain illuminated continuously.	The machine is currently in standby mode.	Press the corresponding function button.
All buttons are flashing.	There is a water shortage or the pressure is too high.	Add water to the water tank; the machine will automatically release pressure.
The single-cup and double-cup buttons remain illuminated continuously.	The machine is in extraction standby mode.	Press the corresponding function button.
The single-cup and double-cup buttons are flashing.	Extraction is currently in progress.	Press the corresponding function button.
The grinding button remains illuminated continuously.	The machine is in grinding standby mode.	Press the corresponding function button.
The grinding button is flashing.	The indicator flashes once every 2 seconds, with 2 flashes in total.	Verify that the bean box assembly is properly installed.
	The indicator shows a regular flashing pattern.	Grinding in progress.
	The indicator flashes twice quickly, then continues flashing slowly.	Grinding protection mode is activated.
	The indicator flashes once quickly, pauses for 2 seconds, and repeats this 3 times in total.	Install the B1 brewing handle.
	The indicator flashes twice quickly, pauses for 2 seconds, and repeats this 3 times in total.	Confirm that the A3 powder tamping handle assembly is in the start position.
	The indicator flashes three times quickly, pauses for 2 seconds, and repeats this 3 times in total.	Perform the powder pressing action and remove the brewing handle accordingly.
	The indicator flashes four times quickly, pauses for 2 seconds, and repeats this 3 times in total.	Clean the powder blockage.
The descaling icon is illuminated.	Descaling is required.	Follow the descaling procedure.
All lights on the control panel are flashing.	There is a communication failure.	Repair is required.

3. Grinding Coffee Beans

This product features a coffee bean grinding function. Before using this function, please ensure that all components are correctly installed as described below.

3.1 Pour Coffee Beans and Select a Powder Bowl

1. Verify that the machine is placed on a stable surface and that the water tank is filled with pure water.
2. Open the bean box lid (A1) and add an appropriate amount of coffee beans into the bean box (A2). The maximum capacity is 250 grams. Securely close the bean box lid.
3. Install the required powder bowl (B2 or B3) onto the B1 brewing handle.
4. Tighten the B1 brewing handle at the fixing assembly located at the bottom of the A5 grinding window (see right figure).

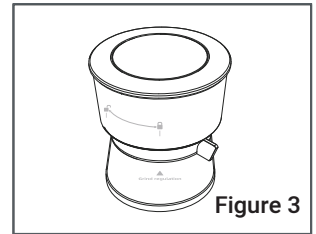
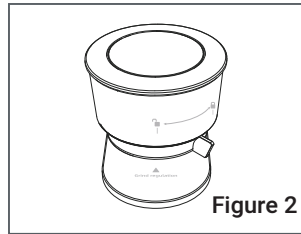
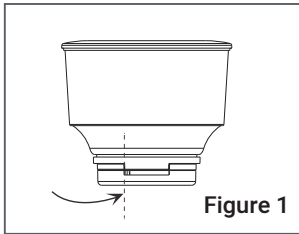


3.2 Install the Bean Box Components

In standby mode:

1. Ensure the base of the bean box is aligned with the long strip of the bean seal (see Figure 1).

- 2.** Align the unlocking mark on the coffee bean box with the triangle mark, then press the bean box firmly (see Figure 2).
- 3.** Rotate the bean box clockwise until you hear a click and it stops. At this point, the lock mark on the coffee bean box should be aligned with the triangle mark (see Figure 3).
- 4.** Once installed, turn on the power button. The grinding button will remain on, indicating the machine is in normal grinding mode.



3.3 Adjust Grinding Gear

- 1.** The particle size of the coffee powder can vary depending on the desired level of grinding, which directly influences the flavor profile and the quality of the coffee's oil. Adjust this setting to find your preferred taste.
- 2.** The coarseness of the coffee grounds affects both the flavor and the overall quality of your coffee. Experiment with different settings to discover the grind size that best suits your taste.
- 3.** When adjusting the grinding gear knob on this machine, note that turning it towards the "(▼)" symbol selects the Espresso grind setting. As illustrated in the figure below, the "COARSE" direction produces a coarser grind, while the "FINE" direction produces a finer grind.



3.4 Adjust the Amount of Coffee Powder

The amount of coffee powder may vary based on the grinding gear setting, as well as the type and roast level of the coffee beans. These factors will influence the flavor and quality of the coffee oil. Adjust the grinding parameters to achieve your preferred taste.

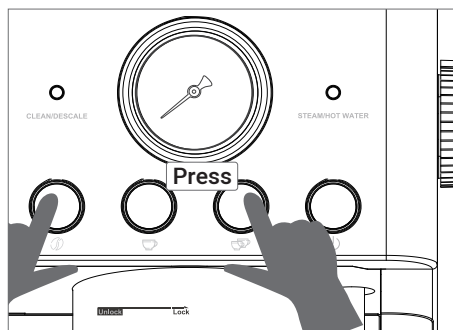
Amount of Coffee Powder:

1. Single-cup grinding: Press the grinding button once. The grinding indicator light will illuminate and flash at a steady pace. The beans will be ground automatically, producing a default single cup of coffee powder weighing 12 grams.

2. Double-cup grinding: Press the grinding button twice within 1.5 seconds. The grinding indicator light will illuminate and flash rapidly. The beans will be ground automatically, producing a default double cup of coffee powder weighing 18 grams.

3.5 Customize Coffee Powder Amount

To customize the amount of ground coffee, press and hold the grinding button together with the single or double cup coffee button. After 4 seconds, you will hear a “beep” indicating the program has entered customization mode. The machine will start grinding, and you can release the buttons once the desired amount of coffee powder has been produced. The program will memorize this amount for future use. The next time you press the grinding button, the machine will grind coffee according to the customized amount.



3.6 Tips:

1. If no powder is output during grinding, immediately stop the grinder and inspect whether the powder outlet is blocked. If the issue persists, please contact customer service promptly.
2. It is recommended to clean the powder channel after every 20 grinding cycles to maintain optimal performance.
3. After completing the first grinding, operate the powder pressing rod to compress the coffee powder. If a second grinding is required, remove the extraction handle, check the powder level in the powder bowl, then reinstall the extraction handle and proceed with the second grinding.
4. If the machine has not been used for an extended period, we recommend cleaning it according to the instructions provided in the cleaning and maintenance of the grinder section.

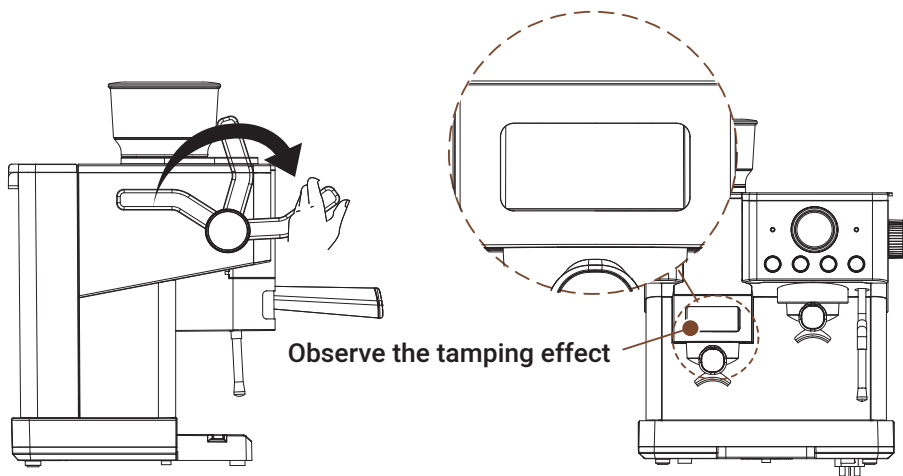
4. Tamp Coffee Powder

- 4.1 After the machine completes grinding the coffee beans, use the A3 tamping handle assembly to compact the coffee powder in the B1 brewing handle.
- 4.2 Check the amount of coffee powder. A "concave inward" reference

line is marked on the powder cup to help you observe the ideal level of coffee powder after tamping.

4.3 You can monitor the tamping quality through the transparent A5 window. Repeat the tamping process as necessary to achieve the optimal compaction of the coffee powder before extraction.

4.4 This product features a coffee bean grinding function. Before using this function, please ensure that all components are correctly installed.



Tips:

1. If your powder index is set within the ideal range but the coffee is over-extracted or under-extracted, adjust the grinder accordingly. Over-extracted coffee (flowing too slowly) requires a coarser grind, while under-extracted coffee (flowing too quickly) needs a finer grind to achieve optimal results.

2. The grinding gear setting also determines the amount of coffee produced. After adjusting the grinding gear, it is important to recalibrate the amount of ground coffee for one or two cups.

3. Grinding coffee is an essential step that must be performed before each extraction.

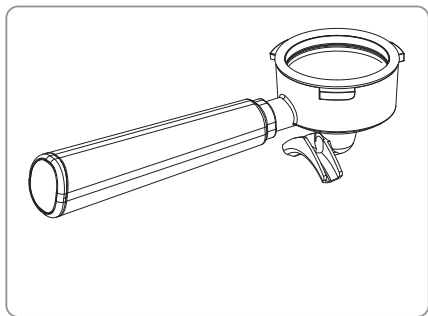
5. Extract Coffee

5.1 Ensure the power supply and water tank are properly connected. After preheating, confirm that the single and double-cup button lights remain illuminated.

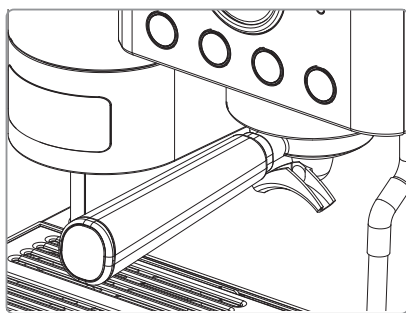
5.2 Select the appropriate powder bowl for the desired coffee quantity (single or double cup) and complete the tamping process.

5.3 Attach the A6 brewing handle assembly, with the tamped coffee, to the A17 brewing bracket (see figure below). Place a cup (preferably preheated) beneath the coffee outlet. Press either the single-cup or double-cup coffee button to begin extraction. The machine will continue brewing until the process is complete.

Note: It is recommended to preheat the cup with hot water to maintain the optimal temperature for coffee extraction.



A6 Brewing handle assembly



A17 Brewing bracket

Warning

1. Only the A6 brewing handle assembly is compatible with this machine. Do not use any other handles.
2. Ensure the A6 brewing handle assembly is securely tightened and correctly installed on the A17 brewing bracket. Verify that the handle is rotated to the proper position.
3. Avoid overfilling the powder cup with coffee powder, as this may cause difficulty in turning the A6 brewing handle assembly and may result in leakage from the edge of the B1 brewing handle during extraction.
4. For professional coffee machines, never rotate the B1 brewing handle while coffee is being extracted. After extraction, wait at least 10 seconds before removing the B1 brewing handle. When removing, rotate the handle slowly from right to left to prevent water or coffee from spilling or splashing.

Making Espresso

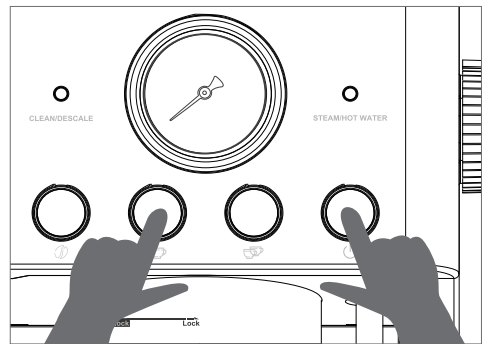
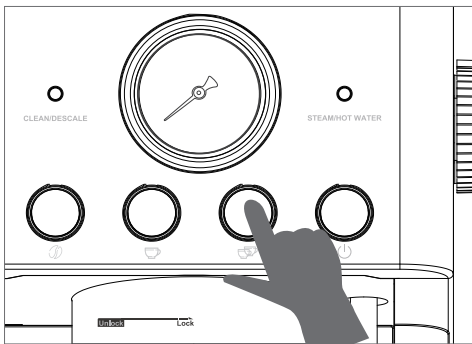
a. Preset Coffee Flow:

In standby mode, press and hold either the single-cup or double-cup button. A buzzer will sound, and the indicator light will flash, signaling that the custom coffee volume setting is activated. When the desired flow is reached, release the button to stop brewing. The system will save this flow setting. The next time the machine is used, the single-cup and double-cup flows will follow the previously saved settings.

b. Preset Extraction Temperature:

In standby mode, press and hold the single-cup button and the power

button simultaneously. A beep will sound, indicating that the customized extraction temperature setting has begun. Pressing the grinding button will decrease the temperature by 2°C per press, while pressing the double-cup button will increase the temperature by 2°C per press. Once the desired extraction temperature is reached, press the power button again to exit the temperature customization mode. The system will save this setting, and subsequent coffee preparations will use the newly set temperature.



c. The Factory Default Setting for Coffee Volume Is:

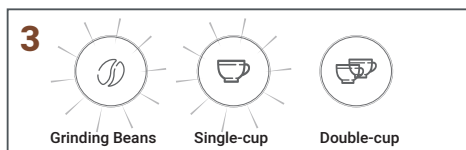
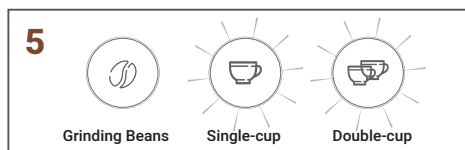
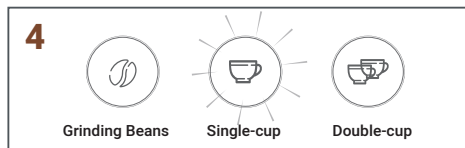
35 ml for a single cup

70 ml for a double cup

d. Extraction Temperature Indication Definition:


- 1.** Press the grinding button once to decrease the temperature by 2°C, and press the double-cup button once to increase the temperature by 2°C.
- 2.** The grinding beans indicator lights up at 88°C.
- 3.** The grinding beans and single-cup indicators light up simultaneously at 90°C.

4. The single-cup indicator lights up at 92°C by default.
5. The single-cup and double-cup indicators light up simultaneously at 94°C.
6. The double-cup indicator lights up at 96°C.



Making Cappuccino

To prepare a smooth and perfect cappuccino, first prepare the coffee, then create milk foam and pour it into the coffee.

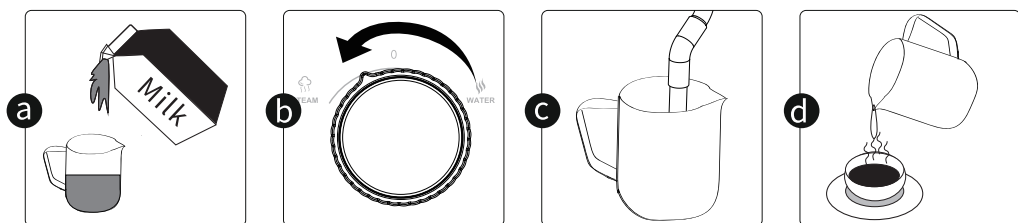
1. Pour fresh milk into a latte cup (B5). Using refrigerated milk at approximately 5°C is ideal.
2. Insert the A14 steam tube just below the milk surface. Turn the steam knob to the steam () position. The steam nozzle will begin to emit steam, and the steam indicator will flash, signaling that milk

frothing has started.

3. The steam momentum will mix air into the milk to create fine foam. Remove the latte cup (B5) once the steam stops completely and the desired foam texture is achieved.

Recommendation: Repeat the steaming process 3 to 4 times before frothing the milk to ensure optimal steam performance.

4. Pour the frothed milk into the prepared coffee.



a. Pour 1/2 cup of fresh, cold milk.

b. Turn the steam knob to preheat the steam.

c. Froth the milk until the milk tank is hot, then stop.

d. Pour the milk foam into the espresso.

Warning

Burn hazard! Do not touch any parts other than the A20 steam wand guard.

5. Tips for Making Coffee

5.1 Use fresh, refrigerated milk for the best results.

5.2 To prepare double the amount of milk-based drinks, pour enough milk into the latte cup (B5) but do not exceed half of the container's maximum capacity.

5.3 Whole milk is recommended for optimal foaming performance.

5.4 After frothing the milk, gently shake and rotate the latte cup to eliminate excess bubbles.

6. Cleaning Steps

6.1 After each use of the A14 steam pipe, allow steam to continue releasing for a few seconds to clear milk residue from the steam nozzle.

6.2 Once the steam nozzle has cooled, wipe off any milk residue using a clean towel dampened with water.

6.3 Use the cleaning needle to clear any blockages in the steam nozzle, ensuring it maintains optimal performance.

Cleaning and Maintenance

1. Important Note

1.1 Before performing any external cleaning of the machine, turn off the machine, unplug it from the electrical outlet, and allow it to cool completely.

1.2 Do not use chemical solvents, abrasive cleaners, or alcohol to clean the coffee machine.

1.3 Avoid using metal objects to descale or remove coffee sediment, as this may scratch or damage the metal or plastic surfaces of the machine.

1.4 If the machine has not been used for more than a week, it is recommended to perform a rinse cycle before using it again.

1.5 Do not immerse the machine in water.

2. Clean Coffee Steam Outlet

2.1 Ensure that the holes in the powder bowl are not blocked. Run hot

water through the B1 brewing handle without adding ground coffee to remove any coffee grounds or impurities.

Warning:

Slowly unscrew and remove the B1 brewing handle to release any remaining pressure, which may cause overflow or spatter.

2.2 It is recommended to use powder cup cleaning tablets available on the market and clean the powder cup every three months. The cleaning procedure is as follows:

2.3 Place a cleaning tablet into the powder bowl (B2/B3) without coffee.

2.4 Secure the B1 brewing handle to the base of the filter bracket.

2.5 Press the double-cup button to start the hot water flow.

2.6 Let it sit for 15 minutes after cleaning.

2.7 Press the double-cup button again to start the hot water flow.

2.8 Repeat the hot water flow and resting process for one minute. Repeat this cleaning step five times.

2.9 After the machine cools, remove the B1 brewing handle from the filter bracket base, remove the powder cup from the handle, and rinse all components thoroughly with running water.

2.10 Turn off the machine by pressing the power button icon, unplug the machine, and clean the internal parts with a clean towel to remove any residual cleaning agent.

2.11 Repeat this cleaning process for all filters.

2.12 If the coffee machine is used daily, it is recommended to perform this cleaning procedure at least every three months.

3. Daily Cleaning and Maintenance of the Bean Grinder

During use, coffee beans and external factors may cause blockage

in the powder channel. It is important to clean the powder channel promptly under the following circumstances:

3.1 It is recommended to clean the powder channel and grinding wheel after each use of the grinder.

3.2 When the amount of ground powder decreases, clean both the powder channel and grinding wheel.

3.3 If grinding produces fine coffee powder, clear the powder channel promptly to prevent blockage.

3.4 The machine is equipped with an electrostatic anti-fly powder system. If coffee powder escapes from the funnel, use a brush to clean the powder outlet promptly.

4. Cleaning Method for Bean Grinder and Powder Channel

4.1 Remove the bean box by rotating it counterclockwise. Then, rotate the A21 regulator to the position indicated (see Figure 1).

4.2 Remove the inner bean grinding wheel by rotating it counterclockwise. Clean the grinding wheel using a cleaning brush, removing any coffee powder trapped in the tooth gap (see Figure 2).

4.3 Use a cleaning brush to clean the grinding cavity thoroughly.

4.4 Clean the powder channel with a cleaning brush (see Figures 3 and 4). Do not reinstall the grinding wheel at this stage.

4.5 Reinstall the empty bean box, press the grinding button, and allow the grinding machine to run. This will help sweep out any remaining powder in the cavity. If cleaning is incomplete, repeat steps 4,3, and 5.

4.6 Finally, remove the bean box counterclockwise, reinstall the bean grinding wheel clockwise, and then reinstall the bean box clockwise to complete the cleaning process.

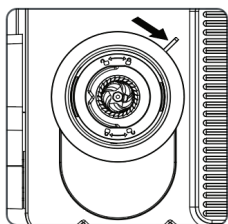


Figure 1

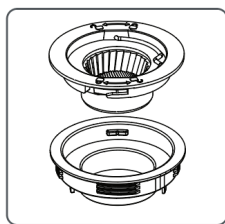


Figure 2

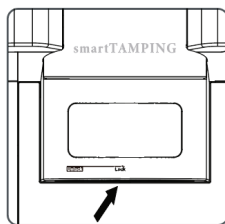


Figure 3

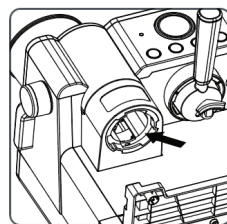


Figure 4

Warning

1. The grinder is equipped with overload protection and safety settings. If the grinder detects an overload, it will automatically stop operation and sound an alarm. The protection reset time is approximately 20 minutes. During this period, please clean the powder channel and grinder cavity.

2. When cleaning the bean grinder, ensure that the bean box is empty. While pressing the bean grinding button, the grinder will operate normally, grinding any residual beans until no coffee powder is discharged from the powder outlet.

3. Do not wash the grinding wheel directly with water.

4. The grinder and powder channel should be cleaned immediately after each use to prevent moisture absorption, which can cause blockage in the powder channel.

5. Clean Components Such as the Base of the Filter Bracket

After prolonged use, coffee grounds may accumulate on the base of the filter bracket and the A16 coffee outlet. These can be cleaned using a cleaning brush (B4), sponge, or water. Additionally, clean the latte cup (B5) and powder bowl (B2/B3) with a mild cleaner and water. Thoroughly wash and dry all components before reassembling.

6. Clean Steam/Hot Water Pipe

Warning: Always perform cleaning procedures only after the steam/hot water pipe has cooled to avoid burns. Remove the A14 steam pipe from the steam pipe and rinse it under running water. Use a cleaning towel to wipe the steam and hot water pipe.

Tighten the A14 steam pipe until it locks securely in place. If necessary, clean the steam nozzle holes with the provided cleaning needle. After each use, steam is released for a few seconds to clear any residue from the outlet.

7. Clean the Water Tank and Waste Water Tank

It is recommended to clean the interior of the tanks regularly using a clean towel. Occasionally empty the A9 waste water tank. The waste water box includes an A8 buoy; when the buoy becomes visible through the cup A7 cover of the waste water box, it indicates that the waste water tank is full and requires emptying.

8. Clean the Body

Before cleaning the machine body, unplug the A19 power plug and allow the machine to cool. Dampen a cleaning towel with a few drops of a mild, flexible cleaner and wipe the surface gently. Avoid using solvents that could damage or erode the plastic components.

Descaling

Proper maintenance and regular cleaning can significantly extend the service life of the machine and reduce the risk of scale buildup. However, if you frequently use water with high calcium and magnesium content, it may impair the device's performance. In such cases, descaling is necessary to prevent malfunction. We recommend using citric acid descaling products, which are available at the Technical Service Center.

Importance

The manufacturer is not responsible for any damage to the internal parts of the machine caused by the use of descaling products containing chemical additives. When the descaling icon remains steadily lit, descaling must be performed by following the steps outlined below.

Step 1

1.1 Remove the filter B1 brewing handle from its base.

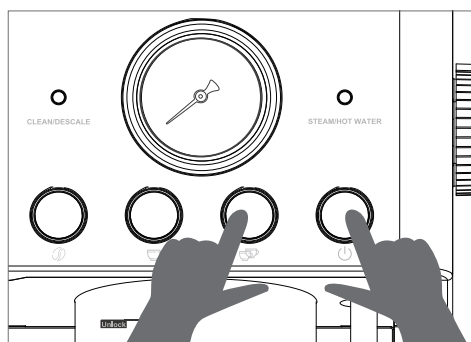
1.2 Fill the A12 tank with pure water up to the maximum water level. Add the descaling product to the water.

1.3 Place a container under the A16 outlet large enough to hold the water from the tank.

1.4 Position a container beneath the A14 steam hot water pipe.


1.5 Activate Descaling Mode:

In standby mode, press and hold the power button and double-cup coffee button simultaneously for 4 seconds. The appliance will emit two beeps, and all indicator lights will flash for 3 seconds. The descaling mode will then commence.



Step 2

2.1 Press the double-cup button to begin the descaling cycle.

2.2 Turn the switch knob to the steam () position. Hot water will start to flow from the brewing head and steam conduit.

2.3 When the hot water stops flowing, return the switch knob to the "0" position.

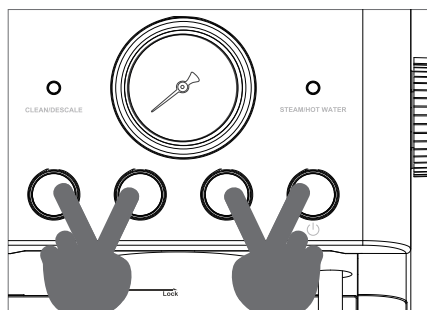
2.4 After the descaling process completes, the descaling icon will turn off, and the machine will return to standby mode.

2.5 Empty and clean the water tank thoroughly.

2.6 Repeat steps 2 through 8 without descaling product as needed. Multiple cleaning cycles may be required depending on the machine's condition.

Restore Factory Settings

When the power is on, press all four buttons simultaneously and hold for 4 seconds. The appliance will emit two beeps, and all indicator lights will flash for 3 seconds. The machine will then return to standby mode, completing the factory reset process.



Troubleshooting

Problem	Possible Cause	Solution
The machine cannot brew coffee, or the flow rate is excessively slow.	There is no water in the tank.	Add pure water to the tank.
	The water tank is not fully inserted.	Install the tank properly and press it down completely.
	The coffee filter cup is clogged.	Rinse the coffee cup with running water and clean the outlet of the filter cup using a cleaning brush or needle.
	Coffee grounds are blocked at the base of the filter bracket.	Clean the base of the filter bracket in the same manner as cleaning the filter cup.
	The ground coffee is too fine.	Try using a coarser grinding gear.
	The coffee powder is pressed too tightly.	Adjust the compactness of the pressed coffee powder.
	There is too much coffee powder.	Try to reduce the amount of powder in the cup.

	There is scale buildup in the water loop.	Refer to the section on descaling for instructions on descaling.
The coffee flows too quickly and tastes weak.	The ground coffee is too coarse.	Try using a finer grinding gear.
	There is too little coffee powder.	Try to increase the amount of powder in the cup moderately.
The machine is unable to produce hot water or steam.	Air enters the pipe, causing the water line to stop running.	Ensure that the tank is properly inserted and that the water level does not drop below the lowest mark. Run the machine multiple times if necessary.
	The steam nozzle is blocked.	Remove any blockage in the nozzle hole using a cleaning needle.
Espresso drips from the edge of the extractor handle filter.	The filter handle is installed incorrectly.	Install the filter handle correctly and tighten it to a fixed position.
	Too much ground coffee is put in, preventing the filter handle from being fully tightened.	Remove the filter handle slowly and clean the filter bracket base with a clean towel. For the next cup, reduce the amount of ground coffee.
	The coffee filter cup is clogged.	Rinse the coffee cup with running water, then clean the filter outlet with a cleaning brush or needle.

The machine does not grind coffee.	A foreign object is present in the coffee grinder, preventing the coffee from grinding.	Refer to the section on daily cleaning and maintenance of the bean grinder for proper care.
	The bean box is not installed or is not installed properly.	Install the bean box correctly.
	The internal protection of the grinding motor has been activated.	Turn on the coffee grinder, adjust the gear, clean the interior, and wait for the grinder motor to stop before operating the machine.

Specifications

Rated Voltage	220-240V
Rated Frequency	50/60Hz
Rated Power	2300W
Pump Pressure:	19 BAR
Water Tank Capacity	2.8L
Bean Hopper Capacity	250g
Coffee Powder Amount	12g (single), 18g (double)
Power Cord	UK 3-Pin Plug
Product Size	300 x 455 x 350 mm
Product Weight	9.9kg

Important Note

- 1. Do not immerse this product in any liquid.
- 2. After using the machine, promptly clean the grinder and powder channel to maintain optimal performance.

List of Food Contact Materials

This product is designed for safe contact with food. Please use the product in accordance with the instructions provided.

All materials and components intended for food contact comply with the requirements of standard G84806 and relevant national food safety regulations. Detailed information is provided below.

Part Name	Material	Standard
Bean box window and bean box	SAN (Styrene Acrylonitrile)	GB 4806.7-2016
Adjustment swivel, water tank lid, water tank, bean tank retainer, bean tank seal, bean tank base, powder channel housing	ABS (Acrylonitrile Butadiene Styrene)	GB 4806.7-2016
Filter bracket, filter, water valve bracket, tee fitting B	PP (Polypropylene)	GB 4806.7-2016
Adjustment bracket, tee fitting A, brewing fitting, outer wheel handle holder, outer wheel lower blade holder, impeller, powder press piston, lid upper holder, brewing bracket	PA66 (Nylon 66)	GB 4806.7-2016
Funnel, powder handle shaft, steam wand, powder bowl, mixing head, grinding blade, drive shaft	Stainless Steel 304	GB 4806.9-2016

Seals and silicone tubes	Air Rubber / Silicone	GB 4806.11-2016
Valve body, pump valve body, valve pipe	PPS (Polyphenylene Sulfide)	GB 4806.7-2016
Teflon tubing	Teflon (PTFE)	GB 4806.7-2016
Cleaning brushes	PP combined with Planted PA66	GB 4806.7-2016
Pressure gauge (50 mm diameter)	HP659 Lead-Free Copper	GB 4806.9-2016

Environmental Notes

Part Name	Toxic and Hazardous Materials					
	Pb	Hg	Cd	Cr(VI)	PBB	PBDE
Circuit Board Assembly	×	○	○	○	○	○
Power Cord	○	○	○	○	○	○
Motor	○	○	○	○	○	○
Plastic Parts	○	○	○	○	○	○
Metal Parts	○	○	○	○	○	○

This table is compiled according to the rules of SJ/T11364.

○ indicates that the content of the hazardous substance in all homogeneous materials of the part is below the limit requirements specified in GB/T 2011-26572 (EC62321).

× indicates that the content of the hazardous substance in at least one homogeneous material of the part exceeds the limit specified in GB/T 26572. However, the parts marked with “×” in the table exceed the limit because there is currently no mature alternative technology available in the industry.



Environmental Protection Usage Period:

The number shown within this mark indicates the product's environmental protection usage period, which is 10 years under normal use. This means that the harmful substances contained in the product will not be leaked or mutated, and normal use of the product will not cause serious pollution to the environment or significant harm to the user's health or property under the described conditions.

Recycling Instructions



This symbol indicates that this product is recyclable. If the product exceeds its service life or malfunctions after repair, it should not be discarded arbitrarily. Please hand it over to formal recycling channels and qualified companies that handle waste electrical and electronic products. For correct disposal, refer to national or local regulations on the disposal of old electrical and electronic products.

Waste Disposal

Please comply with local regulations by disposing of waste electrical and electronic products and equipment at appropriate waste recycling stations.

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

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