

LèPRESSO



LePresso

**Dual Boiler Espresso Machine
with Conical Grinder and Steamer**

SKU: LPCFFM0038

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Before installing and using the product, please carefully read this User Manual to guarantee correct usage and keep it secure for future reference.

Precautions

- 1.** This appliance is intended to be used in household and similar applications such as: Staff kitchen areas in shops, offices, and other working environments, farmhouses, by clients in hotels, motels, and other residential-type environments, and bed and breakfast-type environments.
- 2.** This appliance can be used by children aged 8 years and above, provided they have been given supervision or instructions regarding the safe use of the appliance and understand the hazards involved.
- 3.** Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- 4.** Appliances can be used by persons with reduced physical, sensory, or mental capabilities or lacking experience and knowledge, provided they have been given supervision or instructions concerning the use of the appliance in a safe manner and understand the hazards involved.
- 5.** Children shall not play with the appliance.
- 6.** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
- 7.** The appliance must not be immersed in water or any other liquid.
- 8.** The coffee-maker shall not be placed in a cabinet while in use.
- 9.** The heating element surface is subject to residual heat after use.
- 10. Warning:** The filling aperture must not be opened during use.
- 11.** Please check whether the voltage is consistent with the appliance's requirements before use.
- 12.** The coffee machine must be connected to a grounded outlet for safe operation.
- 13.** Please do not leave the coffee machine unattended while in use, nor

should children or individuals without self-care ability be allowed near the appliance.

14. Please do not use the appliance in high-temperature, high-magnetic-field, or humid environments. Do not place the coffee machine on hot surfaces, near fire sources, or on other electrical appliances, such as a refrigerator.

15. To prevent fire and electric shock, do not place the power cord and plug in water or any other liquid. Do not damage, overly bend, or stretch the power cord, and do not place heavy objects on it.

16. Please unplug the appliance when cleaning or not in use. Accessories can be cleaned only after the appliance has cooled down.

17. Please use the original accessories with the appliance for safe operation.

18. The machine is designed solely for brewing coffee. Do not use it for other purposes, and ensure it is placed in a dry environment.

19. Place the coffee machine on a flat table or countertop, ensuring that it is at least 5 cm away from any objects placed nearby. The back panel of the coffee machine should be at least 20 cm away 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 surface of the machine directly with your hands while operating the coffee machine. Use the knob and handle instead.

22. Clean and maintain the coffee machine regularly to ensure the quality of the coffee and to prolong the appliance's service life.

23. Do not move or turn off the power supply while the coffee machine is operating.

24. Do not operate the coffee machine in an anhydrous (without water) state.

25. To ensure safety, please carefully read the instruction manual and familiarize yourself with the correct method of use.

26. Do not wash the coffee machine or its power cord in water or any other liquids.

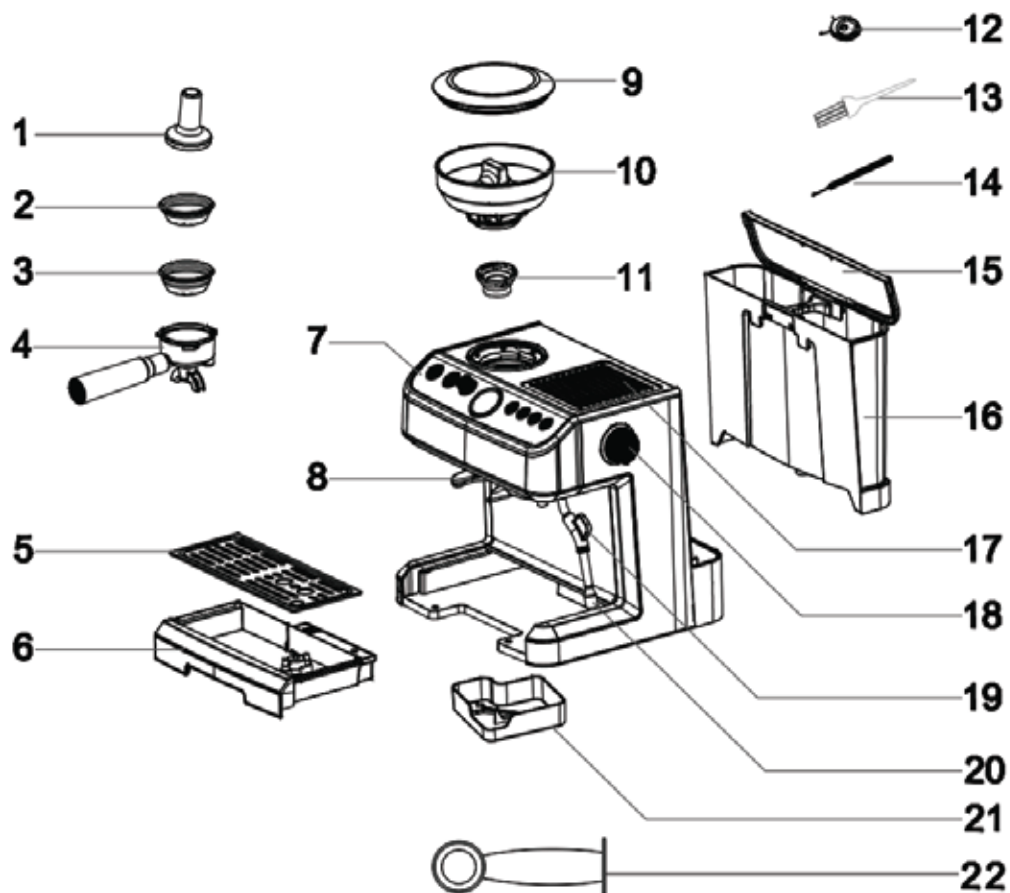
27. Do not use the coffee machine outdoors.

- 28.** Before the first use, please boil clean water twice in the machine to remove any peculiar smells.
- 29.** Please contact the authorized service center if the coffee machine malfunctions.

Important Notes

- 1.** Please do not touch the high-temperature components (such as the milk foamer, water outlet, etc.) when using the coffee machine.
- 2.** This appliance is designed to make coffee or milk foam. Be careful to avoid being scalded by sprays of water or hot milk due to improper use of the appliance.


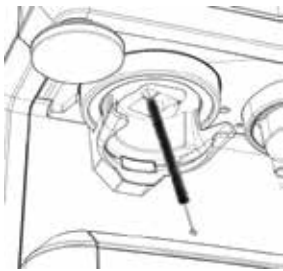


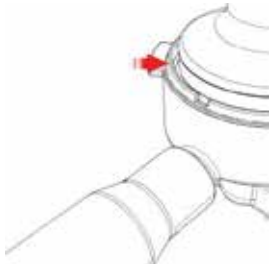
Schematic View






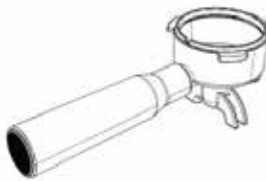




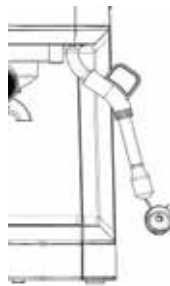


1. Tamper
2. Small Filter for 1 Cup Ground Coffee
3. Large Filter for 2 Cups Ground Coffee
4. Funnel
5. Drip Tray Cover
6. Drip Tray
7. Control Panel
8. Powder Bracket
9. Bean Box Cover
10. Bean Box
11. Grinding Gear for Coffee Beans

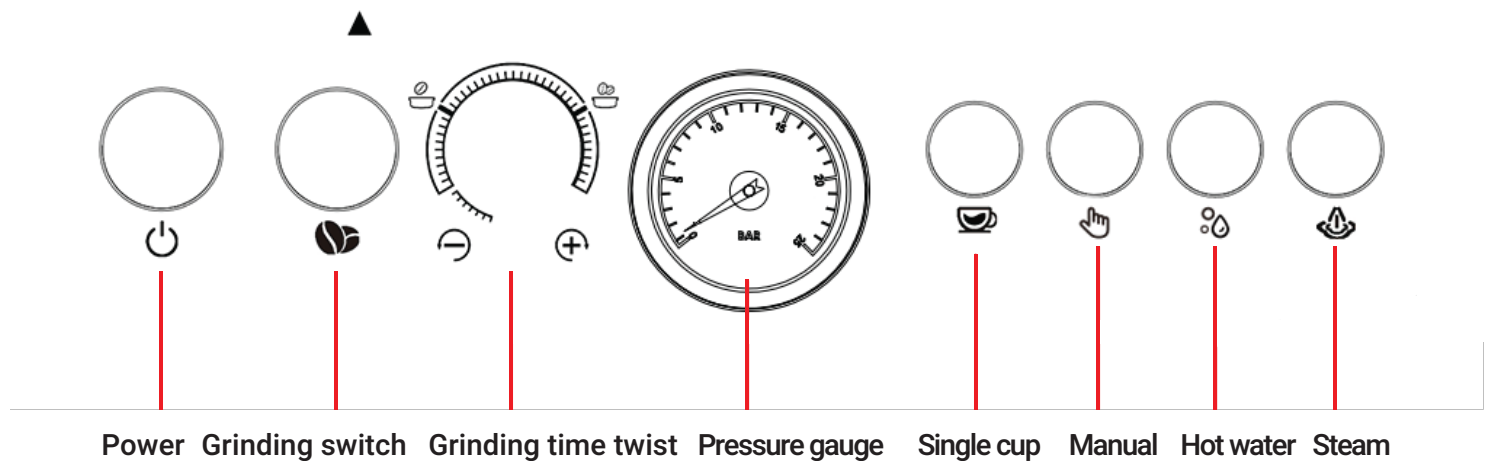
12. Steam Nozzle with Through-Hole Needle
13. Cleaning Brush
14. Round Brush
15. Water Tank Cover
16. Water Tank
17. Cup Warming Area
18. Steam Knob
19. Steam Pipe Handle
20. Steam Pipe
21. Storage Box
22. Spoon

Accessory Usage Guide

Part Name	Description	Image		
Round Brush	It is mainly used to clean the powder output channel from the outside.			
		1	2	
Tamper	It is mainly used for cleaning compacted coffee powder.			
		1	2	3

Cleaning Brush	It is mainly used to clean the grinding system. First, remove the grinding box, then remove the grinding wheel. Use the cleaning brush to clean the powder chamber and powder output channel.			
		1	2	3
				
		4		
Filter Cup and Funnel	1. The filter cup is used to hold the coffee powder. 2. The funnel is used to hold the filter cups and prepare single or double cups of coffee.			
		1	2	
Storage Box	It is mainly used to store filter cups, cleaning brushes, and the steam nozzle through-hole needle.			
		Remove the drip tray to access and remove the storage box.	Place the items in the storage box.	
		1	2	3
Through-Hole Needle	After the steam pipe is blocked, the steam nozzle through-hole needle can be used to clear the blockage.			
		1	2	

Operation Control Panel



First Time Using

1. Remove the coffee machine from the packaging and check whether all accessories are included.
2. Clean all removable parts thoroughly.
3. Clean the machine with clean water 2 to 3 times according to the coffee-making process.

Note: Coffee powder is not required for cleaning the coffee machine.

Warning: During first use, the product may not produce water, causing it to enter a water-deficiency protection state. After the initial water-deficiency protection, continue pressing the coffee function until water is produced. This may take about 3 cycles.

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 that you do not exceed the MAX level.






3. Alternatively, the tank can be filled without removing it by pouring water directly from a jug.

Important:

a. It is normal for there to be water in the space under the tank. Regularly dry this area with a clean sponge.

b. Do not use the machine when there is no water in the tank. Add water promptly when the water level drops below the minimum level.

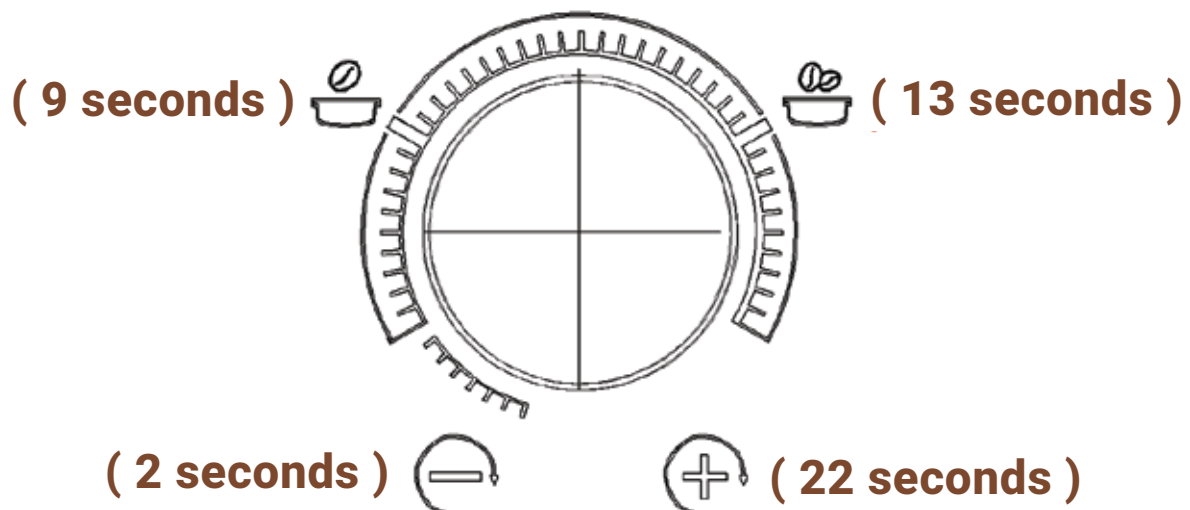
Grinding Function

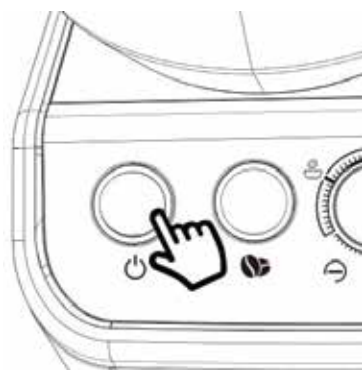
1. With the power plugged in and the “” button pressed, the three indicators of “”, “”, “”, and “” should be lit, indicating that the grinding function is working properly.

2. Proceed to make the coffee powder as shown below.

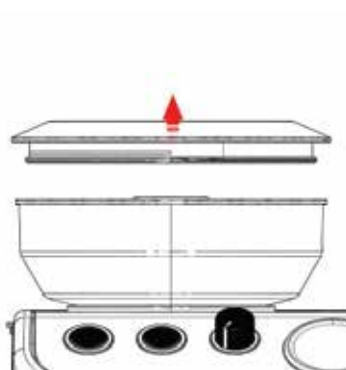
3. Grinding Time: Minimum time: 2 seconds, Single cup: 9 seconds, Double cup: 13 seconds, Maximum time: 22 seconds

4. Default Gear Settings: Single-Cup Gear: Set between gear 13 to 15. Double-Cup Gear: Set between gear 11 to 13.

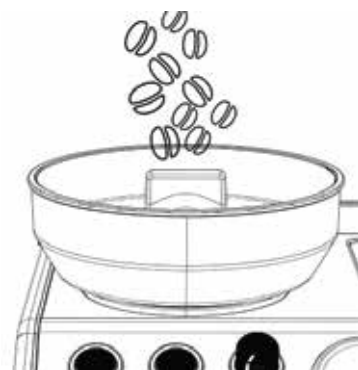




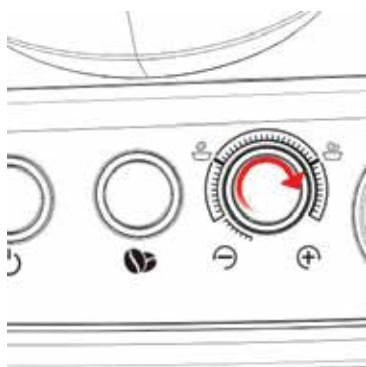
a



b



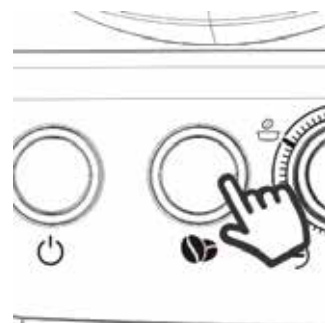
c



d



e



f




- a.** Press the power button to turn on the coffee grinder.
- b.** Remove the cover from the bean box.
- c.** Add coffee beans to the bean box.
- d.** Adjust the grinding time to your preference.
- e.** Place the funnel with the filter cup onto the powder receiving bracket.
- f.** Press the grinding button to initiate the grinding process.

Warning:

- 1.** The grinding system is designed exclusively for grinding coffee beans.
- 2.** Do not use any other substances.
- 3.** It is recommended to use moderately roasted coffee beans.
- 4.** Ensure the beans are clean before use.
- 5.** Unused coffee beans should be sealed properly to protect them from moisture.

Espresso Extraction Guide

A good espresso should achieve a balanced flavor that harmonizes acidity, aroma, concentration, and bitterness. This product allows you to customize the brewing process by adjusting: Grinding Amount, Thickness of Coffee Powder, and Force of Pressing the Coffee Powder. These adjustments enable you to brew an espresso that suits your personal taste preferences.










Standard Extraction						
	1. The espresso contains a layer of golden grease. 2. The color of the espresso is dark brown. 3. A layer of fat floats on top of the caramel-colored layer of espresso.	Grinding Thickness Degree	Tampering Force	Coffee Powder Amount	Time	Extracted Coffee Amount
		Moderation	Moderation	Single cup: 14 to 16 g Double cup: 18 to 20 g	Single cup: 35 to 45 seconds Double cup: 60 seconds	Single cup: 36 to 46 ml Double cup: 75 to 85 ml
Insufficient Extraction, Weak Taste						
	1. The coffee foam is thin and white, and the coffee has a light taste. 2. The flow rate is too fast, which increases the outlet volume. 3. The espresso appears light brown.	Grinding Thickness Degree	Tampering Force	Coffee Powder Amount	Time	Extracted Coffee Amount
		Too coarse	Applying too little force	Too little	Single cup: Within 35 seconds Double cup: 60 seconds	Single cup: >46 ml Double cup: >85 ml
Solution						
1. Fine-tune the grind size to improve the extraction process. 2. Increase the amount of coffee powder for a stronger brew. 3. Apply more force when pressing the coffee powder to enhance the extraction.						
Over-Extracted, Bitter Taste						
	1. The coffee foam is small and black, and the coffee tastes heavily burnt. 2. The flow rate is too slow, causing a decrease in the outlet volume. 3. The espresso is dark brown.	Grinding Thickness Degree	Tampering Force	Coffee Powder Amount	Time	Extracted Coffee Amount
		Too fine	Applying too much force	Too much	Single cup: More than 45 seconds Double cup: 60 seconds	Single cup: <46 ml Double cup: <85 ml
Solution						
1. Coarsen the grind size for a lighter extraction. 2. Reduce the amount of coffee powder used for brewing. 3. Apply less force when pressing the coffee powder to achieve a milder extraction.						

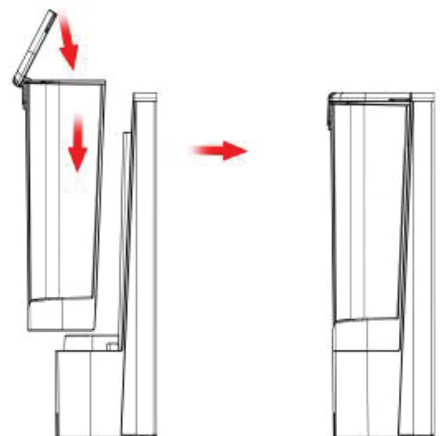
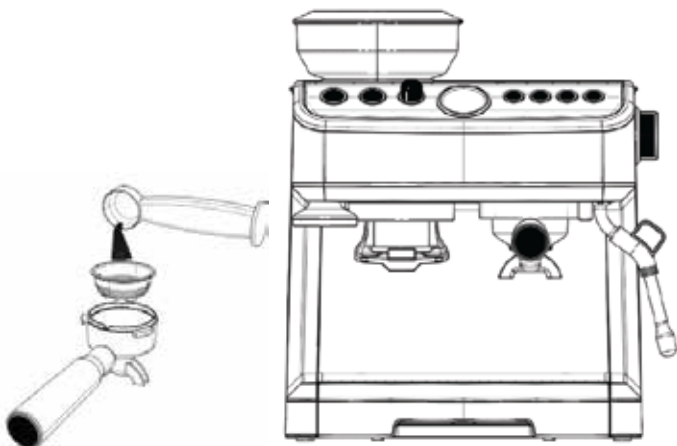
Making Espresso

A. Preheating the Machine






1. Take out the water tank and fill it with an appropriate amount of water.
2. **Note:** The water level should not exceed the MAX scale or fall below the MIN scale.

Warning: If there is no water in the tank, using the machine may damage the pump.

3. When the water level is lower than the minimum scale, it is necessary to add water promptly.
 4. With the power plugged in and the "  " button pressed, the three indicators "  ", "  ", "  ", and "  " will light up, indicating the machine is ready for use.
 5. The four coffee indicators "  ", "  ", "  ", and "  " will flash, signaling that the coffee machine is warming up. Once all four coffee indicators are turned on, the machine is fully warmed up.
 6. Insert the filter mesh into the funnel, snap it into the coffee machine from the inserted position, and rotate it to the locked position.
 7. Place the coffee cup under the funnel, and press the coffee button to preheat the machine and the cup.
- Tip:** The machine is preheated in a cold state, and the steam will come out of the water tray, which is a normal pressure relief phenomenon.



B. Preparing Coffee

1. Pour the coffee powder into a filter mesh and press it flat.
2. Place the filter mesh in the funnel, snap it into the coffee machine from the inserted position, and rotate it to the locked position.
3. Place the coffee cup to be used under the funnel and press the “Single Cup”  or “Manual”  button to extract the coffee when the coffee indicator does not flash.
4. With the “Single Cup”  button pressed, the machine extracts the corresponding 1 cup of coffee, and after the coffee is extracted, the coffee machine will automatically stop.
5. With the “Manual”  button pressed, when the desired amount of coffee is reached, the “Manual”  button can be pressed to stop the coffee machine from working. In case of no operation during the production process, the coffee machine will automatically stop after 1 minute.

Warning: Do not leave the coffee machine when using it.

6. After making the coffee, it is required to rotate the funnel to the left to remove and pour the coffee scraps.
7. Allow to cool well and rinse the funnel and filter cup with clean water, and scrub the body and clean the drip tray with a damp cloth.

Warning: With the view to avoiding coffee splashes, the funnel must not be removed during the making coffee process of the machine.

Set the Coffee Cup Size






The default coffee cup amount set by the machine when it leaves the factory is the standard cup volume. If you wish to change the coffee cup volume, follow the steps below:

1. Place one or two cups below the outlet of the coffee flow.

- 2.** Press and hold the "Single-Cup" button for more than 3 seconds. After the buzzer beeps twice, continue pressing for another 3 seconds to enter the coffee volume setting function.
- 3.** Press the button again to stop once the desired amount of coffee is reached. The buzzer will beep, indicating the setting is complete, and the warm-up function will activate.
- 4.** When the two indicator lights for making coffee are continuously on, it means the machine is ready for use.
- 5.** If the coffee-making time is less than 15 seconds, the default machine setting time is 21 seconds. If the button is not pressed during coffee-making, the machine will automatically stop after 75 seconds.
- 6.** The maximum setting time for making coffee is 81 seconds, with the user-defined time being between 21 seconds and 81 seconds.

Making Cappuccino

Cappuccino coffee is made by combining espresso with frothed milk. Follow these steps:

- 1.** Begin by preparing your espresso in a large, suitable cup designed for espresso.
- 2.** Plug in the coffee machine and press the "  " button.
- 3.** The four coffee indicator lights "  ", "  ", "  ", and "  " will blink, signaling that the machine is in the preheating stage. Once the lights remain steady, it indicates that the machine is fully preheated and ready for use.
- 4.** Pour the required amount of milk into a separate cup, ensuring it is enough to create a latte. Set the cup aside as the machine warms up for steaming.
- 5.** Turn the steam knob counterclockwise to begin the steaming process.

- 6.** Prior to frothing, allow a brief release of steam to expel any residual water in the pipe. Once the steam is cleared, turn the steam knob clockwise to stop the flow of steam.
- 7.** Submerge approximately two-thirds of the steam pipe into the milk.
- 8.** Gradually lower the tip of the steam pipe just beneath the surface of the milk, then turn the steam knob to its maximum setting.
- 9.** As steam enters the milk, a whirlpool effect will develop, producing the smooth, velvety texture essential for a cappuccino.
- 10.** When the milk froth reaches the desired richness, the user can deeply immerse the steam pipe into the milk.
- 11.** The milk temperature can be raised to approximately 66°C, signaling the completion of the milk frothing process.
- 12.** Turn the steam knob clockwise and press the steam button to stop the steam.
- 13.** Pour the freshly brewed espresso into the coffee cup. Then, add the frothy milk. Your cappuccino is now ready.
- 14.** You may add the right amount of sugar or cocoa powder based on your taste preferences.








Warning:

- 1.** Never place the steam nozzle on the surface of the milk to avoid splashing and potential burns.
- 2.** If large air bubbles appear in the milk froth, gently tap the milk pitcher to release some of the bubbles.
- 3.** For a smoother, well-integrated froth, shake the milk pitcher horizontally to blend the milk and froth evenly.
- 4.** If preparing more than one cup of cappuccino, prepare all the required milk froth for each cup beforehand.
- 5.** After frothing the milk, clean the steam pipe with a wet cloth to prevent any residual milk from sticking to the pipe.
- 6.** Turn on the steam knob and allow the machine to steam for a few seconds

after frothing.

7. Turn off the steam knob and clean the steam port to avoid blockages caused by residual milk.

Making Hot Water

- 1.** Plug in the power supply and press the "  " button.
- 2.** The four coffee indicator lights "  ", "  ", "  ", and "  " will blink, signaling that the machine is beginning to preheat. Once the preheating is complete, indicated by the lights staying on for a prolonged period, the machine is ready for use.
- 3.** Place a container that can hold and reserve hot water underneath the hot water outlet.
- 4.** Press the Hot Water "  " button. The hot water will flow out from the steam pipe.
- 5.** Press the Hot Water "  " button again if you wish to interrupt the flow of hot water.

Descaling and Cleaning

- 1.** Descaling, cleaning, and maintenance should be performed every 2 to 3 months to ensure the coffee machine continues to deliver the best coffee taste.
- 2.** After the first cup of coffee is brewed following the machine setup, monitor the flow passed by the flowmeter. Once it reaches 45L, a descaling prompt will appear.

3. This is indicated by the simultaneous flashing of three key indicator lights “☕”, “☞”, and “💧”, signaling that descaling is required. The lights will stop flashing once the descaling function is completed or resumed to the factory default settings, provided the lights are still on after restarting the machine.
 4. Press the “💧” button for 5 seconds after the preheating process is completed. During this time, the “💧” indicator light will begin to flash.
 5. After the descaling function completes, the machine will emit 3 beeps, and the cleaning function will automatically stop.
- Note:** Ensure the water tank contains at least 1.5L of water to prevent water shortages during the descaling process.
6. Press the “💧” button again to continue the process.
 7. Hot water will begin flowing from the water outlet. Open the steam knob to release the water through the milk froth nozzle.
 8. The full descaling and cleaning cycle takes approximately 2 minutes.

Factory Reset

1. Plug in the power supply while the machine is in standby mode.
2. Press the “☕” and “☞” buttons simultaneously for 3 seconds. At this point, the key indicator light “⏻” will stay on.
3. The three indicator lights “☕”, “☞”, and “💧” will blink 6 times, and the buzzer will emit a "beep" sound three times. This indicates that the factory default settings have been restored once all indicator lights turn off.
4. The factory reset function restores all settings to their default status.

Indicator Light Guide

Indicator Light	Description
Four indicator lights "☕", "☞", "💧", and "🔥" flicker slowly.	Indicates that the coffee machine is beginning to preheat.
Three indicator lights "☕", "☞", and "💧" flicker quickly.	<ol style="list-style-type: none"> 1. The machine indicates that it's time for descaling. Please perform the descaling function or restore the factory settings. 2. If this indicator appears, contact the special service center for issues such as the coffee boiler's NTC short circuit or an open circuit.
Three indicator lights "☕", "☞", and "💧" flicker quickly for three cycles.	This indicates that the machine is detecting a water shortage and will not operate until the issue is resolved.
Corresponding respiration of five indicator lights "☕", "☞", "💧", "🔥", and "🍰".	This light indicates that the corresponding functions are available for use.
The "🔥" indicator light flickers quickly.	<ol style="list-style-type: none"> 1. Indicates that the steam knob has entered preheating mode by pressing the "🔥" button under the rotating state. It serves as a prompt to close the steam knob. 2. If this indicator is lit, contact the special service center for issues such as the steam boiler's NTC short circuit or an open circuit.

Troubleshooting

Problem	Possible Cause	Solution
The coffee spills out from the clearance of the funnel.	There are debris in the sealing ring.	Clear the debris in the sealing ring.
	The coffee powder is too fine.	Replace the coffee powder with thicker coffee powder.
	The coffee powder is too compact and tight.	Compact the coffee powder with a pressure 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, and the handle does not rotate to the correct position.	Please contact the authorized service center.
	There are debris in the sealing ring.	Clear the debris in the sealing ring.
	The coffee powder is too fine.	Please use coarse coffee powder instead.
The coffee is cold.	The operation is being conducted while 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 machine.
The pump is too noisy.	There is no water in the water tank.	Please add water to the water tank.

	The water tank is not installed correctly.	Please install the water tank correctly.
The coffee is weak.	The coffee powder is not flat enough due to improper tamping.	Please flatten the coffee powder again.
	There is not enough coffee powder.	Please add the 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 pressed with too much force.	Please compact the coffee powder with a pressure of 33 pounds (about 15kg).
	Too much coffee powder is used.	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 the water outlet.
Coffee can be made under normal conditions, but the milk cannot be frothed.	The steam nozzle is blocked.	Please clean the steam port with paper clips. Please add the correct amount of vinegar to 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 properly.	Please install the water tank properly.
	The water cannot be extracted due to air in the pipe.	Please operate the coffee-making function repeatedly. Please contact the authorized service center if the water has not been extracted.
There is no coffee powder. The amount of coffee powder is too large or too small.	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.
A harsh abnormal sound arises during the grinding process.	The grinding gear or grinding time is incorrect.	Please adjust the grinding gears and grinding time correctly.
The pressure gauge does not work.	There is a blockage or foreign material in the coffee grinder.	Please stop the grinding function immediately and use a brush to clean the powder cavity and powder channel.
There is no coffee powder.	The coffee powder is too coarse.	Please use special espresso powder.
	Expired coffee powder was used.	Please use special espresso powder.
	Not enough coffee powder is used.	Please add the coffee powder.

Warning

1. Before performing any cleaning or maintenance operations, turn off the machine, unplug it from the power socket, and allow it to cool down.
2. Do not use solvents or detergents when cleaning the coffee maker. Use a soft, damp cloth instead.

- 3.** Remove the drip tray, empty it, and wash it regularly.
- 4.** Clean the water tank regularly.
- 5.** Rotate the funnel to the left to remove it. Dump out the coffee grounds, then clean the funnel and filter with a cleaning solution and a towel. Rinse them with clean water.
- 6.** Clean all removable parts with clean water and dry them thoroughly.

FAQ

1. Is there a standard for the amount of coffee powder to use?

A:

- a.** For a small coffee, place one level measure (about 14-16g) of ground coffee in the filter.
- b.** For a large coffee, place one level measure (about 18-20g) of ground coffee in the filter.

2. How much strength is needed to press the coffee powder tightly?

A: A pressure of about 33 pounds (approximately 15 kg) is required to press and even out the coffee powder using only your hand.

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

A: By warming the coffee cup in this area, the coffee's temperature difference is minimized, resulting in a better taste when the coffee is poured into the cup.

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

A:

- a.** Ensure that you are using milk stored in cold conditions.
- b.** Milk cannot be foamed if its temperature has risen due to the milk-foaming process.
- c.** Making milk foam requires practice; please continue to practice for better results.

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

A:

- a.** You can take the latte art cup and tap it gently on the table a few times.
- b.** Hold the cup and rotate it clockwise several times. This will help eliminate large bubbles and make the milk foam smoother and denser, resulting in a richer taste.

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

A:

- a.** Typically, this happens when the milk curdles and blocks the steam pipe due to inadequate cleaning.
- b.** Use a tool, like a clip, to clear the blockage by inserting it into the steam pipe.
- c.** If it's not blocked, try filling the water tank with a 1:1 mixture of vinegar and water, then switch the knob to the steam position to soften the pipe and clear it.



If the issue persists or you are unable to identify the cause of the issue, please contact the authorized service center for assistance.

Specifications

Rated Voltage	220-240V
Rated Frequency	60/50Hz
Heating Power	2300W
Steam Power	900W
Thermo-Block Boiler Power	1300W
Pump Pressure	20 Bar
Coffee Bean Capacity	200g
Water Tank Capacity	2.8L
Filter Size	58mm
Power Cord	UK 3-Pin Plug
Product Weight	8.67kg
Product Size	330 x 320 x 383mm
Model Number	LP038

Coffee Bean Flavor Guide

The flavor of the coffee varies depending on the type of coffee beans used. Below, we recommend a classification of coffee beans based on taste:

Sour Taste	Mocha, Hawaii sour coffee, Mexico, Guatemala, Costa Rica highland, Kilimanjaro, Colombia, Zimbabwe, El Salvador, and the Western Hemisphere's wet -type advanced new beans.
Bitter Taste	All types of old beans from Java, Medellin, Bogota, Angola, Congo, and Uganda.
Sweet Taste	Colombia Mandheling, Venezuela's old beans, Blue Mountains, Kilimanjaro, Mocha, Guatemala, Mexico, Kenya, Santos, and Haiti.
Neutral Taste	Brazil, Salvador, lowland Costa Rica, Venezuela, Honduras, and Cuba.
Savory and Mellow Taste	Colombia Mandheling, Mocha, Blue Mountain, Guatemala, and Costa Rica.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.



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**](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**](https://www.lepresso.com/warranty)

Contact Us

If you have any questions or concerns about our Shipping and Returns Policy, please contact us at: [**info@lepresso.com**](mailto:info@lepresso.com)

Website: [**https://www.lepresso.com/**](https://www.lepresso.com/)

Instagram: [**lepresso_official**](#)