

LèPRESSO



LePresso

**DELIZIOSA Semi-Automatic
Coffee Machine**

SKU: LPCFFSCM0098

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Please read this booklet thoroughly before use and keep it for future reference.

Important Safeguards

Before using the electrical machine, always follow these basic precautions:

- 1.** Read all instructions carefully before use.
- 2.** Ensure the voltage of the wall outlet matches the rated voltage marked on the machine's rating plate.
- 3.** To protect against fire, electric shock, and personal injury, do not immerse the cord, plug, or machine in water or any other liquid.
- 4.** The machine must never be immersed in water.
- 5.** Always remove the plug from the wall outlet before cleaning or when not in use. Allow the machine to cool completely before removing or attaching components or cleaning.
- 6.** Do not operate the machine if the cord or plug is damaged, or if the machine malfunctions, is dropped, or damaged in any way. Return it to an authorized service facility for inspection, repair, or adjustment.
- 7.** If the supply cord is damaged, it must be replaced by the manufacturer, a service agent, or a similarly qualified person to avoid hazards.
- 8.** Avoid using accessory attachments not recommended by the manufacturer, as they may cause fire, electric shock, or injury.
- 9.** Place the machine on a flat surface or table. Do not hang the power cord over the edge of a table or counter.
- 10.** Ensure the power cord does not come into contact with the hot surfaces of the machine.
- 11.** Do not place the coffee machine on hot surfaces or near fire to prevent damage.

- 12.** To disconnect the machine, remove the plug from the wall outlet. Always hold the plug, never pull the cord.
- 13.** Do not use the machine for anything other than its intended purpose, and ensure it is placed in a dry environment.
- 14.** Be cautious not to get burned by the steam.
- 15.** The coffee machine should operate or be stored in temperatures above 0°C.
- 16.** Do not operate the coffee machine in environments with high temperatures, strong magnetic fields, or humid air.
- 17.** Avoid touching hot surfaces of the machine (e.g., steam wand or boiling mesh). Always use handles or knobs.
- 18.** Do not operate the coffee machine without water.
- 19.** Ensure the machine is not used in environments with high temperatures, strong magnetic fields, or high humidity.
- 20.** Connect the plug to the wall outlet before use and turn off any switches before removing the plug from the outlet.
- 21.** This machine can be used by children aged 8 years and above, provided they are supervised or instructed on safe use. Children under 8 should not use the machine. Keep the machine and its cord out of reach of young children.
- 22.** This machine can be used by persons with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, if they have been given supervision or instruction on safe use and understand the hazards.
- 23.** This machine is intended for household use and similar environments, such as:
 - Staff kitchen areas in shops, offices, and other workplaces
 - Farmhouses
 - Hotels, motels, and other residential environments
 - Bed and breakfast establishments

24. Save these instructions for future reference.

Safety Warnings

1. Pressure:

1.1 To prevent scalding from hot steam or water, avoid personal injury, and protect the appliance from damage, never remove the water tank or air vent filter while the machine is brewing coffee or producing foam.

1.2 Before removing the filter to brew another cup of coffee, ensure the coffee maker is in standby mode.

1.3 When extracting coffee, make sure the filter is securely rotated to the designated position to prevent it from loosening due to pressure during use, which could lead to injury.

2. High Temperature:

2.1 Do not place your hands or any part of your body near the air vent filter or the bottom of the steam pipe while the machine is operating to avoid burns.

2.2 Never touch the steam pipe directly with your hands or any part of your body at any time.

2.3 If adjustments are needed, only handle the silicone sleeve covering the steam pipe when rotating it.

Product Overview

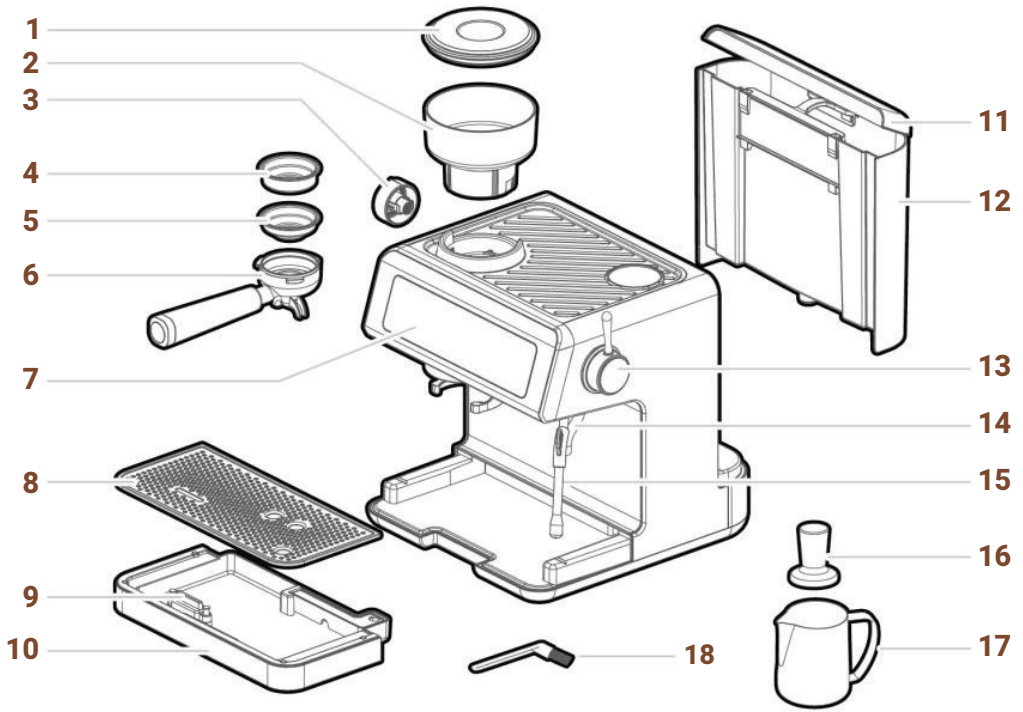


Fig 1

- | | |
|----------------------------|----------------------|
| 1. Bean Box Cover | 10. Drip Tray |
| 2. Bean Box | 11. Water Tank Cover |
| 3. Grinding Gear Knob | 12. Water Tank |
| 4. Double Cup Filter | 13. Steam/Hot Water |
| 5. Pressure Gauge | 14. Water Tube |
| 6. Pressurized Portafilter | 15. Cleaning Brush |
| 7. Control Panel | 16. Tamper |
| 8. Drip Tray Cover | 17. Milk Jug |
| 9. Floater | |

Control Panel Guide

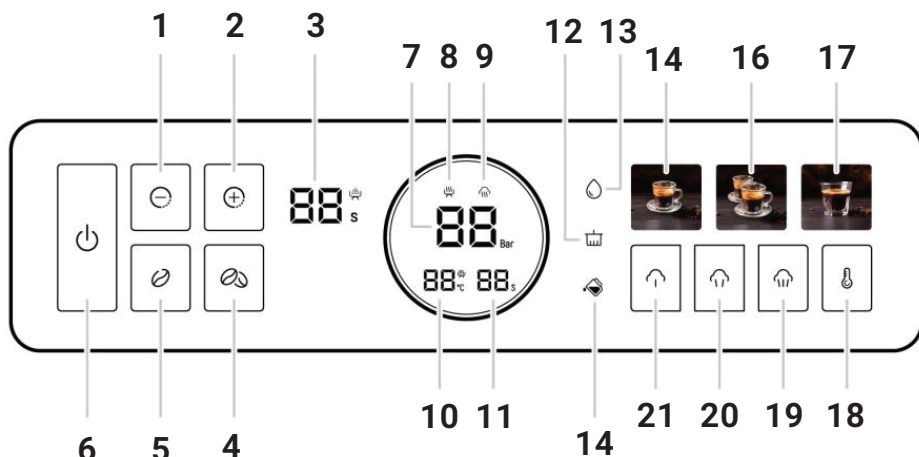


Fig 2

- | | |
|---|---|
| 1. Decrease Grinding Time Button | 12. Cleaning Indicator |
| 2. Increase Grinding Time Button | 13. Hot Water Indicator |
| 3. Grinding Time Display | 14. Water Shortage Indicator |
| 4. Single Cup Grinding Button | 15. Single Cup Espresso |
| 5. Double Cup Grinding Button | 16. Double Cup Espresso |
| 6. On/Off Button | 17. Americano Preparation |
| 7. Pressure Display | 18. Temperature Selection Button |
| 8. Pre-Infusion Indicator | 19. High Steam Level |
| 9. Steam Pre-Heat Indicator | 20. Medium Steam Level |
| 10. Brewing Time Display | 21. Low Steam Level |
| 11. Brewing Temperature Display | |

Steam and Hot Water Knob

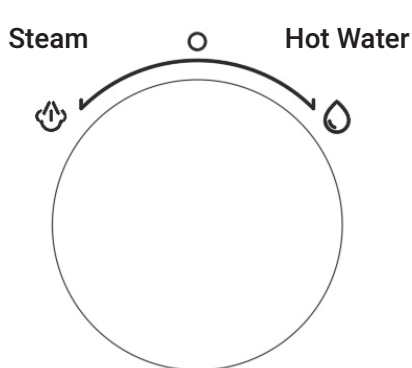


Fig 3

Rotate the knob to the steam position (🔥) to produce steam.

Rotate the knob to the hot water (💧) position to dispense hot water.

Rotate the knob to the OFF (○) position to turn off the machine.

Adjustable Grinding Time



Fig 4

Tap the button to increase or decrease the grinding time.

Coffee Functions Button



Fig 5

Tap the button to select the coffee type.

Cleaning Brush

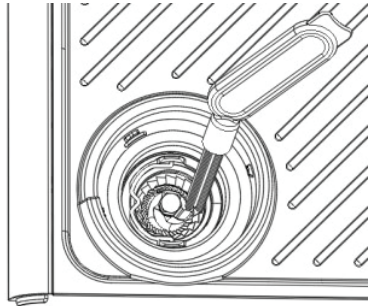


Fig 6

This brush is used to clean the grinding tunnel. After removing the bean box and grinder, use the brush to begin cleaning.

Tampering Guide

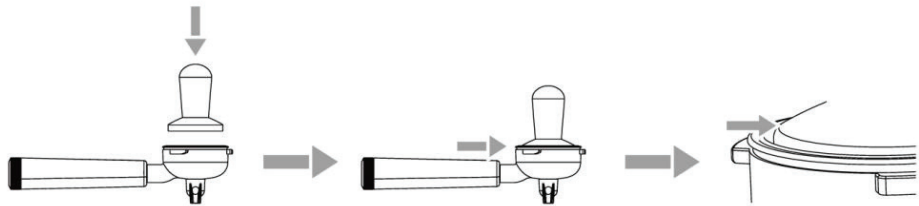


Fig 7

Gently tamp the coffee powder downwards. When the edge of the tamper is aligned with the edge of the portafilter, you've added the perfect amount of coffee powder.

Before the First Use

To ensure optimal performance before using the machine for the first time or if it has been unused for a while, follow these steps to rinse and warm up the internal pipes:

1. Carefully check that all accessories are present and in good condition.
2. Fill the water tank with clean water, ensuring that the water level does not exceed the MAX line.

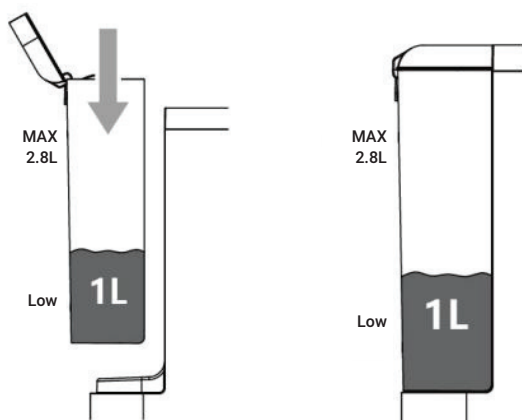


Fig 8

3. Properly install the bean box as shown in the image below:



Fig 9

First, install the cutter head (No. 1).

Next, align the bean box (No. 2) with the arrow and unlock icon.

Finally, rotate the bean box clockwise to align the arrow with the lock icon (No. 3).

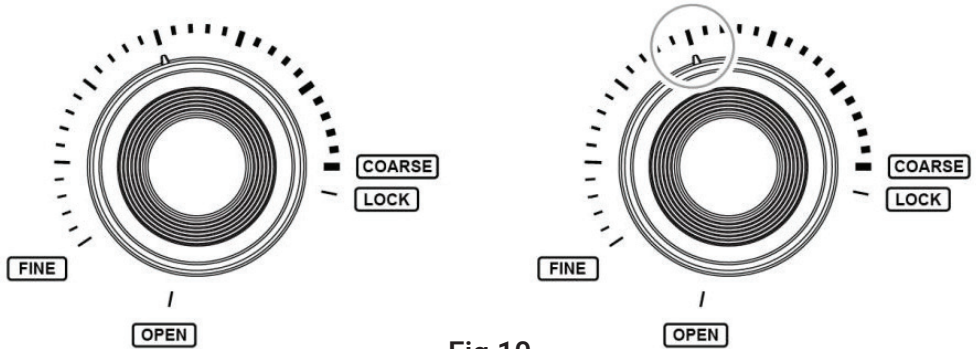


Fig 10

The adjustment range of the knob is 214° , allowing you to adjust the grind size of the coffee beans from fine to coarse. The coarser the coffee grind, the larger the quantity produced.

To adjust the bean grinding settings, ensure that the arrow points to the desired grind setting on the scale.






Note:

- Ensure the grinding gear knob is in the "OPEN" position before installing the cutter head.
- After placing the grinding gear in the machine, turn the knob to the "LOCK" position to complete the grinder installation.
- Grinding cannot be processed when the grinding gear is in the "OPEN" or "LOCK" range.




Fig 11

4. Align the pressurized funnel with the funnel bracket (do not place coffee powder at this stage). Rotate the funnel counterclockwise to securely lock it in place. Ensure the correct filter (Single-cup or Double-cup) is inserted as needed.

5. Connect the machine to the power supply. Rotate the steam/hot water knob to the "0" position. Press the On/Off button () to power the machine. Once the On/Off button () is pressed, the indicator lights for the On/Off button, Single-cup (Coffee) button (), Double-cup (Coffee) button (), and the Steam/hot water Temperature button () will flash. This indicates the machine has entered preheating mode.

6. Once the preheating is complete, the machine enters standby mode, and the indicators will stop flashing. At this point, the machine is ready for use.

7. Rotate the Steam/Hot Water knob to the “steam” () position. After a short while, steam will begin to flow out of the steam tube. Align the steam tube with the drip tray, or use a cup to collect the hot water.

8. Press the Single-cup (Coffee) button or the Double-cup (Coffee) button to clean the pipes in the machine. You can use a cup to collect the water.

Note: Do not extend any part of your body close to the portafilter or steam tube to avoid injury during hot water brewing.

9. Once the water is dispensed, empty the drip tray or cup.

10. Wash all detachable parts with warm water.

Choose the Coffee Powder

Coffee Powder

For the best espresso, it is recommended to use freshly ground coffee that has been subjected to deep roasting. For espresso coffee, French or espresso roasted coffee powder is ideal. Pre-ground coffee can only retain its aroma for 7 to 8 days unless stored in a sealed container and kept in a cool place. Avoid storing coffee in the refrigerator or freezer, as this can negatively impact its quality. In general, pre-ground coffee is not recommended, as freshly ground coffee beans better preserve the aroma and deliver a higher quality espresso.

Grind

Grinding is a crucial step in the espresso-making process, and it requires some practice to perfect. The grind size directly affects the flavor and quality of your coffee, so it is important to experiment and find the right grind for your espresso machine.

1. The correct coffee grind should resemble the texture of salt.
2. If the coffee is ground too finely, it may cause intermittent coffee flow or prevent the coffee from brewing altogether.
3. If the coffee is ground too coarsely, water will flow through the coffee too quickly, which will negatively affect the aroma and taste of the extracted coffee.
4. You can adjust the thickness of the ground coffee by modifying the coffee bean box settings. The optimal grind will vary depending on the type and quality of the coffee beans you use, so it's important to make adjustments accordingly to achieve the best results.
5. For freshly roasted coffee beans (within 1 month), adjust the grinding gear based on the type of beans. For optimal extraction, the Double-cup (Grind) button should yield approximately 19g of coffee powder, while the Single-cup (Grind) button should yield around 14g.
6. To prevent the coffee beans from becoming damp and affecting both the grind and the final coffee taste, avoid overfilling the bean box.
7. For consistent and uniform coffee powder, ensure you adjust the grind setting according to the type and quality of the coffee beans, which will help you brew a high-quality cup of coffee.

Operation Instructions

1. Grind Coffee Beans

Add an appropriate amount of coffee beans to the bean box. To avoid moisture affecting the grinding process and the final taste of the coffee, do not overfill the bean box. As shown in Fig. 12, place the portafilter with either the Single-cup or Double-cup filter into the powder receiving bracket (also shown in Fig. 12).

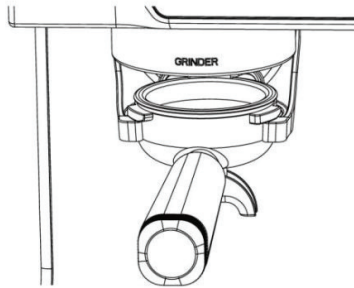


Fig 12

1.1 Single-Cup (Grind) Button: Press the Single-cup (Grind) button. The corresponding indicator will flash in a breathing pattern, signaling that the grinder has started. The grinder will automatically stop once the set amount of ground coffee is reached. You can also press the Single-cup (Grind) button at any time to stop the machine during operation.

Note: The default grinding time for the Single-cup (Grind) button is approximately 8 seconds. For optimal coffee extraction, adjust the grinding gear based on the type of coffee beans used. Pressing the Single-cup (Grind) button will yield around 14g of ground coffee, though this may vary slightly depending on the roasting degree and freshness of the beans.

1.2 Double-Cup (Grind) Button: Press the Double-cup (Grind) button. The corresponding indicator will flash in a breathing pattern, indicating that the grinder is running. The grinder will automatically stop when it has ground the set amount of coffee. As with the Single-cup (Grind) button, you can also press the Double-cup (Grind) button to stop the machine during operation.

Note:

- a.** The default grinding time for the Double-cup (Grind) button is approximately 12 seconds. For optimal coffee extraction, adjust the grinding gear based on the type of coffee beans you are using. Pressing the Double-cup (Grind) button will yield around 19g of ground coffee, though this may vary slightly depending on the roast level and freshness of the beans.
- b.** After grinding, remove the portafilter and tap it gently on the desktop to settle the coffee grounds. Use the coffee tamper to compact the coffee powder with a pressure of approximately 12.5kg.
- c.** Rotate the portafilter counterclockwise and insert it into the portafilter bracket. The machine will then enter the coffee extraction stage.

1.3 Adjusting Grinding Time for Single and Double Cups:

- a.** When the Single-cup grinding button indicator is illuminated, the single-cup grinding module is activated. Press the "+" or "-" buttons above the grinding button to adjust the grinding duration between 5 and 20 seconds.
- b.** When the Double-cup grinding button indicator is illuminated, the double-cup grinding module is activated. Similarly, press the "+" or "-" buttons above the grinding button to adjust the grinding duration between 5 and 20 seconds.

Notes:

1. If the bean box is not installed, the machine will display an E4 error. At this time, pressing either the Single-cup (Grind) or Double-cup (Grind) button will trigger a beeping sound.
2. If the grinder operates continuously for 3 minutes with an intermediate rest time of less than 5 minutes, the machine will limit the grinder's function to protect the grinding system. During this time, pressing either the Single-cup (Grind) or Double-cup (Grind) button will produce a beeping sound, and the respective button's indicator will flash. Once the rest time reaches 5 minutes, the machine will automatically lift the limit, and the grinder can resume operation.

2. Making Coffee

Note: The functions for making coffee, hot water, and steam can be activated simultaneously.

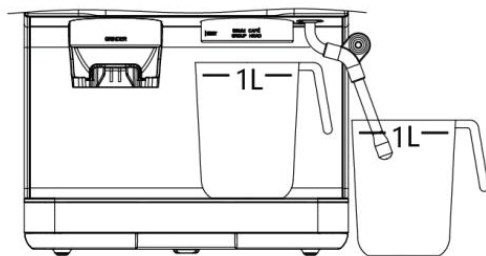


Fig 12

2.1 Espresso

Brew a Single Cup of Coffee:

In standby mode, install the Single-cup filter into the portafilter and fill it with approximately 14 grams of coffee powder. Use the coffee

tamper to press the coffee powder with a force of 12.5kg. Align the portafilter with the portafilter bracket, then rotate the portafilter counterclockwise to lock it in place. Place the coffee cup on the drip tray and press the Single-cup (Coffee) button. When the Single-cup (Coffee) button begins to flash, the machine will start brewing a single cup of coffee. Once the set amount of coffee has been dispensed, the machine will automatically stop and return to standby mode.

Brew a Double Cup of Coffee:

In standby mode, install the Double-cup filter into the portafilter and fill it with approximately 19 grams of coffee powder. Press the coffee powder with a force of 12.5kg using the coffee tamper. Align the portafilter with the portafilter bracket, then rotate the portafilter counterclockwise to lock it. Place the coffee cups on the drip tray and press the Double-cup (Coffee) button. When the Double-cup (Coffee) button flashes, the machine will begin brewing a double cup of coffee. Once the set amount of coffee is brewed, the machine will automatically stop and enter standby mode.

2.2 Americano

Brew a Single Cup of Americano:




In standby mode, install the Single-cup filter into the portafilter and fill it with approximately 14 grams of coffee powder. Use the coffee tamper to press the coffee powder with a force of 12.5kg. Align the portafilter with the portafilter bracket, then rotate it counterclockwise to lock it in place. Place the coffee cup on the drip tray and press the appropriate indicator. When the indicator begins to flash, the machine will start brewing coffee. Once the set amount of coffee has been brewed, the hot water pipe will activate to dispense hot water. After

the set amount of hot water has been dispensed, the machine will automatically stop and return to standby mode.



Brew a Double Cup of Americano:

In standby mode, install the Double-cup filter into the portafilter and fill it with approximately 19 grams of coffee powder. Use the coffee tamper to press the coffee powder with a force of 12.5kg. Align the portafilter with the portafilter bracket, then rotate it counterclockwise to lock it into place. Place the coffee cups on the drip tray and press the Double-cup (Coffee) button. When the Double-cup (Coffee) button begins to flash, the machine will start brewing coffee. Once the set amount of coffee has been brewed, the hot water pipe will activate to dispense hot water. When the set amount of hot water is dispensed, the machine will automatically stop and return to standby mode.

3. Steam Function

In standby mode, rotate the knob to the steam () position. The corresponding indicator () will flash, signaling that the machine is preparing to make steam. Once the steaming process is complete, rotate the knob to the off () position. The machine will exit the steam-making mode and return to standby. There are three types of steaming functions; simply press the corresponding button to begin steaming.

4. Hot Water Function

In standby mode, rotate the knob to the hot water () position. The indicator () will flash, indicating that the machine is producing hot water. Once the hot water production is complete, rotate the knob to

the off (○) position. The machine will exit hot water-producing mode and return to standby.

Notes:

- a.** The steam function generates high-temperature steam. Please exercise caution to avoid burns or scalding.
- b.** For optimal frothing, first activate the steam function for 3-5 seconds. Then, rotate the knob to the position (○) , extend the steam tube into the milk, and rotate the knob to the steam position for frothing.
- c.** After steaming or frothing, ensure the knob is returned to the off position (○).

Temperature Adjustment

This machine features advanced PID temperature control technology, which precisely monitors and regulates the heating module to ensure optimal coffee extraction at 96°C. The brewing temperature can be adjusted within a range of 90°C to 96°C in 2°C increments, allowing you to customize the flavor profile according to your preference.

- a.** Higher temperatures (94°C-96°C) produce a bolder, less acidic flavor.
- b.** Lower temperatures (90°C-92°C) result in a milder, brighter taste. To adjust the temperature, simply press the temperature button while the machine is in standby mode. Each press cycles through the available options (90°C, 92°C, 94°C, 96°C), with each press increasing the setting by 2°C from the default 92°C setting. This allows you to easily select your preferred extraction temperature. The PID system ensures precise temperature control, maintaining a consistent

temperature within $\pm 0.5^{\circ}\text{C}$ throughout the brewing process for reliable and consistent results.

Customize Grinding Settings

(1) Adjusting Single-Cup Coffee Grounds Amount

When the Single-Cup Grinding button indicator is illuminated, the single-cup grinding module is active. Use the "+" or "-" buttons above the grinding button to adjust the grinding time. The adjustable range is from 5 to 20 seconds, allowing you to customize the coffee strength.

(2) Adjusting Double-Cup Coffee Grounds Amount

When the Double-Cup Grinding button indicator is illuminated, the double-cup grinding module is active. Use the "+" or "-" buttons above the grinding button to adjust the grinding time. The adjustable range is from 5 to 20 seconds, allowing you to achieve your preferred coffee strength.

(3) Restore Single-Cup Grinding Amount

To restore the Single-Cup grinding amount to its factory settings, press and hold the Single-Cup Grinding button and the Temperature button simultaneously. The Single-Cup Grinding button will flash rapidly three times, followed by two beeps, indicating that the grinding amount has been reset to the default setting. The machine will return to standby mode.

(4) Restore Double-Cup Grinding Amount

To restore the Double-Cup grinding amount to its factory settings, press and hold the Double-Cup Grinding button and the Function

button simultaneously. The Double-Cup Grinding button will flash rapidly three times, followed by two beeps, indicating that the grinding amount has been reset to the default setting. The machine will return to standby mode.

Customizing Coffee Brewing Settings

(1) Adjusting Single-Cup Coffee Volume

To adjust the single-cup coffee volume, press and hold the Single-Cup Coffee button for approximately 4 seconds until you hear a beep and the button light flashes rapidly. The machine will start dispensing coffee. Release the button once the desired volume is reached, and a confirmation beep will sound. The custom volume range is between 30 and 200mL (values below 30mL will default to 30mL; values above 200mL will default to 200mL). The machine will save the setting and return to standby mode.

(2) Adjusting Double-Cup Coffee Volume

To adjust the double-cup coffee volume, press and hold the Double-Cup Coffee button for approximately 4 seconds until you hear a beep and the button light flashes rapidly. The machine will start dispensing coffee. Release the button once the desired volume is reached, and a confirmation beep will sound. The custom volume range is between 30 and 200mL (values below 30mL will default to 30mL; values above 200mL will default to 200mL). The machine will save the setting and return to standby mode.

(3) Resetting Single-Cup Coffee Volume


To reset the single-cup coffee volume to factory settings, press and

hold both the Single-Cup Coffee button and the Temperature button simultaneously. The Single-Cup Coffee button will flash rapidly three times, followed by two beeps, indicating that the volume has been reset to the default setting. The machine will then return to standby mode.

(4) Resetting Double-Cup Coffee Volume

To reset the double-cup coffee volume to factory settings, press and hold both the Double-Cup Coffee button and the Temperature button simultaneously. The Double-Cup Coffee button will flash rapidly three times, followed by two beeps, indicating that the volume has been reset to the default setting. The machine will then return to standby mode.

Water Shortage Reminder

When the water tank is running low, the machine will notify the user to refill the tank. The "water tank" indicator () will flash, accompanied by 5 beeps.



Notes:

- a.** The reminder may also appear if the coffee powder is too fine to brew coffee.
- b.** The buzzer will sound 5 times and will not continue to sound indefinitely.
- c.** If no action is taken within one minute after the reminder, the machine will automatically enter standby mode.



Automatic Power-Off

If the machine remains in standby mode without any operation for 30 minutes, it will automatically turn off to save energy.

Restore Factory Settings

In standby mode, simultaneously press and hold the () and () buttons to restore the machine to its factory settings. You will hear two beeps, and all the indicators will flash twice. The machine will then return to standby mode.

Descaling Instructions

This product features an automatic descaling reminder system. After 15L of water usage, the descaling indicator () will light up, signaling that descaling is recommended and the machine will remain operational. After 30L of water usage, the descaling indicator will stay solid, and the extraction and steam indicators () will turn off, indicating that descaling is required to resume machine operation. For optimal performance, it is recommended to descale the machine every 4-6 months.

The following descaling agents can be used:

- a.** Descaling tablets for coffee machines
- b.** Liquid descaler
- c.** White vinegar and warm water

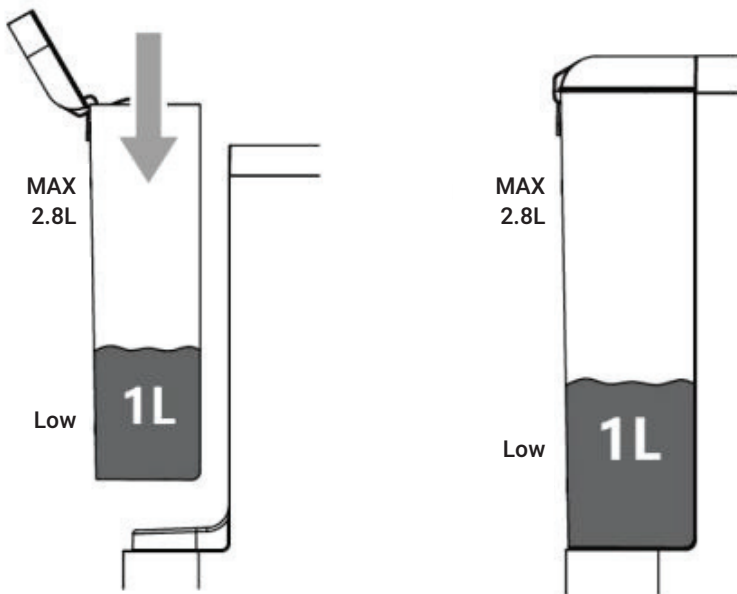
Add the descaling solution to the water tank using one of the following methods:

- a.** Fill the water tank with 1 liter of water, add the descaling tablets, and wait for the tablets to dissolve.
- b.** Add half a cup of liquid descaling agent to the water tank, then add 1 liter of warm water to allow the solution to mix thoroughly.
- c.** Add 1.5 scoops of white vinegar to the water tank, then add 1 liter of warm water to allow the solution to mix thoroughly.

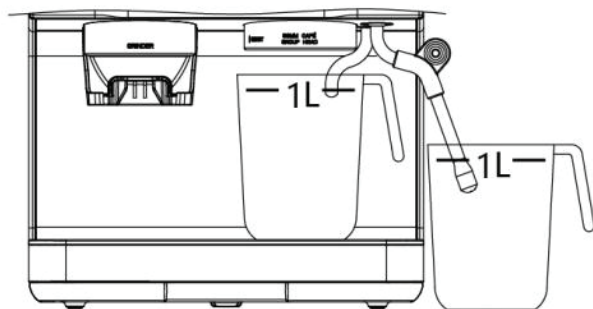
Insert the water tank into its place.

Place a 1-liter container under the brewing head and another 1-liter container under the steam tube.

Once the containers are in place, you can begin the cleaning process as follows:



Once the above steps are completed, you can begin the cleaning process as follows:



Step 1: Start Descaling Cycle

1. Press and hold both the Double-Cup and Single-Cup indicators simultaneously for 3 seconds to begin the descaling process. A beep sound will confirm that the process has started.
2. Rotate the knob to the (☞) position. The indicator (☞) light will flash quickly, and the buttons will turn off. The pump will start, and hot water will flow through the hot water and steam tubes. The pump will produce varying sounds during the 2-minute cycle, which will repeat twice.
3. After completing the two cycles, the descaling indicator (☞) will flash, signaling that the descaling step is complete.
4. Rotate the knob to the standby position (○) to return the machine to standby mode.

Step 2: Prepare to Clean Up

1. Clean the steam tube and hot water tube with fresh water to remove any remaining descaling solution.
2. Clean the water tank and refill it with fresh water.
3. Empty the containers used during the descaling process.

Cleaning and Maintenance

Warning: Always unplug the coffee machine before cleaning to allow it to cool down adequately, reducing the risk of burns. Never immerse the coffee machine or its power cord plug in water or any other liquids to avoid potential hazards.

1. Cleaning the Entire Unit

1.1 After each use, remove all detachable parts and clean them with water. If necessary, use a cleaning solution followed by rinsing with clean water.

1.2 Regularly use a moisture-proof sponge to clean the exterior of the machine, removing dirt and debris.

Note: Avoid using alcohol or detergent, and do not immerse the machine in water for cleaning.

1.3 To clean the portafilter, rotate it clockwise to remove it, then discard the coffee grounds. Use a detergent to clean the portafilter and metal filters, but ensure to rinse them thoroughly with clean water.

1.4 Once all detachable parts have been cleaned, wipe them dry.

Note: The detachable water tank should not be placed in the dishwasher.

2. Cleaning the Grinder

2.1 Coffee beans and other factors can sometimes cause the powder outlet to become blocked. To maintain optimal performance, clean the grinder when any of the following conditions are observed:

2.2 Clean the powder outlet and grinder at least once every two weeks.

2.3 If the amount of ground coffee decreases, clean the powder passage and grinding wheel.

2.4 After grinding fine coffee powder, clean the powder channel promptly.

2.5 The machine is equipped with an anti-static system to prevent coffee powder from scattering. If powder escapes from the portafilter, use the provided cleaning brush to clean the powder entrance area immediately.

Note: Ensure there are no coffee beans in the bean box before cleaning. When the Single-cup (Grind) or Double-cup (Grind) button is pressed, the grinder should function normally, and no powder should flow from the powder outlet.

2.6 Rotate the bean box counterclockwise to remove it.

2.7 Turn the grinding knob to the open position to remove the grinding blade. Use the cleaning brush provided to clean the blade and remove any residual coffee powder from the gears.

Note: Never rinse the grinding wheel directly with water.

2.8 Use the brush to clean both the grinding chamber and the powder tunnel.

2.9 Do not reinstall the grinding wheel at this stage. Reinstall the empty bean box, press the Single-cup (Grind) or Double-cup (Grind) button, and allow the grinder to run to clear any remaining powder in the grinding chamber. If necessary, repeat the cleaning process.

2.10 After completing the cleaning, reinstall the grinding blade properly and secure the bean box by rotating it counterclockwise.



Troubleshooting

Problem	Possible Cause	Solution
No Power Indicator	Power plug not connected or ON/OFF button not pressed.	Ensure the power plug is inserted and the ON/OFF button is pressed.
Water Leakage at Machine Base	Water tank/drip tray not properly installed or drip tray is full.	Reinstall the water tank/drip tray and ensure it is empty. If the issue persists, do not disassemble the machine—contact an authorized service center.
Clicking/Hissing Sounds During Operation	Normal operation caused by the pressure control valve.	No action needed—this is normal.
No Coffee Flow or Slow Flow	Excessive coffee grounds Overly fine grind Over-tamped coffee	Use the recommended coffee dose, adjust grind coarseness, and avoid over-tamping.
No Coffee Crema	Stale/old coffee beans Coffee grind too coarse	Use fresh beans and adjust grind settings for finer extraction.
No Steam Output	Steam nozzle clogged.	Clean the steam nozzle with the provided cleaning pin.
Error Code E1	Communication failure.	Contact an authorized service center.
Error Code E2	Brewing NTC sensor failure.	Contact an authorized service center.
Error Code E3	Steam NTC sensor failure.	Contact an authorized service center.
Error Code E4	Bean hopper not installed or improperly seated.	Reinstall the bean hopper correctly.
Error Code E5	Continuous grinding exceeded 3 minutes—motor protection activated.	Wait 6 minutes for the machine to reset.

Error Code E6	Grind setting too fine or foreign object in the grinding chamber.	Adjust the grind to a coarser setting or remove any obstructions.
Error Code E7/E8	Steam/hot water lever not in neutral position during preheating.	Return the lever to the neutral position.
Error Code E9	Descaling required (30L water usage limit reached).	Perform the full descaling procedure.
Other Issues	Unknown cause.	Do not disassemble—contact an authorized service provider.

Specifications

Model	LPCFFSCM0098
Rated Voltage	220-240V
Rated Frequency	50/60Hz
Rated Power	2950W (Dual Boiler)
Pump Pressure	20 BAR
Water Tank Capacity	2.8 L
Bean Hopper Capacity	230g
Coffee Powder Amount	12g (single), 18g (double)
Power Cord	UK 3-Pin Plug
Product Size	350 x 365 x 425 mm
Product Weight	11kg

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> and fill in your details in the provided form along with an uploaded picture of the product to process your request. Once approved, you will receive a confirmation email of the extended product warranty. Upload the required information within 48 hours of purchase to be eligible for a 24-month warranty period.

For more info, please check:

<https://www.lepresso.com/warranty>

Contact Us

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

Website: <https://www.lepresso.com/>

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