

LePRESSO



LePresso

**CORAZZATO 9 Bar Coffee Machine
with Italian Rotary Pump**

SKU: LPCFFCRP0092SL

Table of Contents

Safety Instructions	2
Product Overview	3
Accessories	4
Instructions for Use	5
1. Initial Setup Instructions	5
2. Power On	7
3. Making Coffee	7
Making Hot Water	9
Steam Production	9
Flow Rate Setting	10
Restoring Default Settings	10
Steam Production	11
Anti-freezing Steps	12
Troubleshooting	13
Cleaning and Maintenance	15
Technical Parameter	16
Environmental Protection Note	17
Warranty	17
Contact Us	17

Safety Instructions

Before using this machine, please read this manual carefully and follow the instructions below:

- 1.** Before use, ensure that the voltage indicated on the product nameplate matches the power supply.
- 2.** The machine must be connected to a properly grounded socket.
- 3.** When operating the machine, ensure that it is under supervision, especially when children or individuals lacking self-care ability are around.
- 4.** Do not place the machine on hot surfaces or near open flames to prevent damage to the machine.
- 5.** Always unplug the machine when not in use or when cleaning. Let the machine cool down before installing or removing components.
- 6.** If the machine malfunctions or fails to function properly for any reason, contact a qualified service provider for inspection and repair.
- 7.** If the power cord is damaged, it must be replaced by professionals from the manufacturer, maintenance department, or certified service providers.
- 8.** When the machine is being used, avoid replacing parts with components from non-designated manufacturers as this may pose safety risks.
- 9.** Place the machine on a stable, flat surface. Ensure that the power cord does not hang over the edge of the table or counter.
- 10.** Ensure that the power cord does not come into contact with the hot parts of the machine.
- 11.** During operation, certain machine parts, such as steam nozzles, water outlets, and other surfaces, may become very hot. Do not touch these parts directly during use.

12. Do not immerse the machine or power cord plug in water or other liquids.

13. Do not place the machine in an environment where the temperature is below 0°C, as residual water inside the machine could freeze, causing potential damage.

14. If the machine experiences a malfunction, defect, or suspicious behavior, immediately power off and unplug the machine. Do not operate the machine again until it has been inspected and repaired by a professional.

15. The machine is not suitable for outdoor use.

16. After reading the manual, please keep it in a safe place for future reference.

17. Product Usage Conditions:

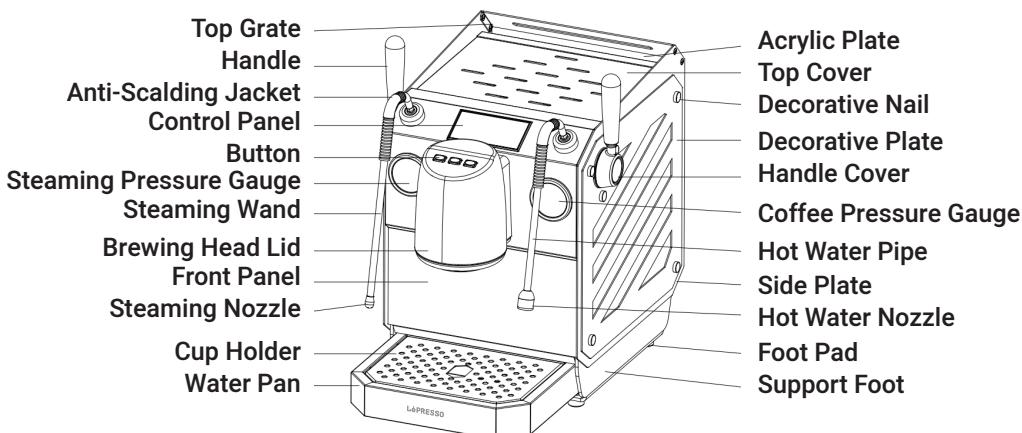
Voltage: 220V-240V, 50Hz, Single-phase alternating current

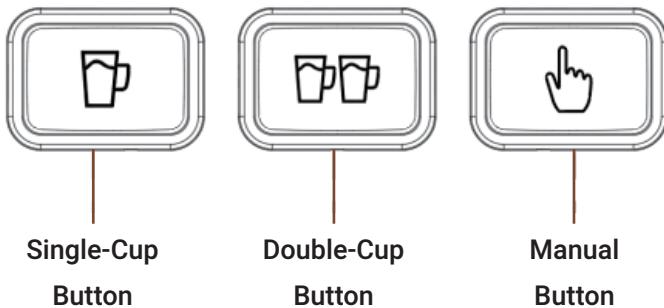
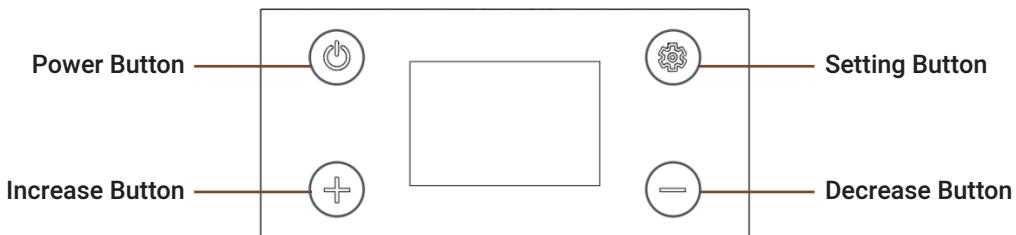
Water Source: Cannot connect tap water, must use water tank to supply water

Ambient Temperature: 1°C - 38°C

Inlet Pressure: 0.1MPa - 0.4MPa

Product Overview





Accessories

Code Name	Description	Picture
A	Tamper	
C	Cleaning Brush	
E	Silica Cleaning Pad	
G	Drainage Pipe	
I	Quick Connector	
K	Rubber Feet	

Code Name	Description	Picture
B	Double-Cup Portafilter	
D	Single-Cup Powder Bowl	
F	Three-Branch Tube	
H	Clamp	
J	Cup Holder	
L	Screw	

Instructions for Use

1. Initial Setup Instructions

1. Open the packaging and carefully remove the coffee machine. Ensure that all accessories are included and in good condition.
2. Thoroughly clean the high-pressure funnel assembly before first use.
3. Set Parameters:

(1) Adjust Pre-Soak Time:

When starting the machine, the display will show the coffee pot temperature. Press the Settings button once, and "PXX" will flash. Use the "+" and "-" buttons to adjust the pre-soak time (XX represents the pre-soak time in seconds, with a range of 00-10 seconds).

(2) Adjust Coffee Pot Temperature:

Press the Settings button again to display the temperature of the coffee pot. Adjust the temperature using the "+" and "-" buttons. (Temperature range: 85-102°C).

(3) Adjust Steam Cooker Temperature:

Press the Settings button again to display the temperature of the steam cooker. Adjust the temperature using the "+" and "-" buttons. (Temperature range: 110-135°C).

(4) Adjust Hot Water Time:

Press the Settings button again to display the hot water time. Use the "+" and "-" buttons to adjust the time (range: 3-20 seconds).

(5) Adjust LED Light Status:

Press the Settings button again to display the LED light status. Adjust the status using the "+" and "-" buttons. (0 indicates the light is off, and 1 indicates the light is on).

(6) Energy-Saving Mode Settings:

Press the Settings button again, and "ECX" will appear. Use the "+" and "-" buttons to select an energy-saving setting (EC1-EC3).

EC28: 1-minute sleep mode

EC60: 2-minute sleep mode

EC3: Turn off energy-saving mode

(7) Enter Standby Mode:

Press the Settings button again, and the machine will enter standby mode. The display will show the temperature of the coffee pot. When making coffee, the number on the display screen indicates the time of coffee production.

(8) Energy-Saving Mode:

When the machine enters energy-saving mode, the display will show "ECO" (indicating all electrical appliances have stopped working). The switch button will blink. Press the switch button again to automatically replenish the water. The display will show the temperature of the coffee pot, and the machine will return to standby mode.

(9) Reset Default Settings:

Press the "+" and "-" buttons simultaneously for 3 seconds, and the display will show 888 (1s/1s). The buzzer will sound once, and the machine will return to default settings.

(10) Default Settings:

Pre-Soak: P02s / Coffee Pot: 93°C / Steam: 130°C / Hot Water: 5s /
EC3 (Energy-saving mode)
Single Cup: 30ml / Double Cup: 60ml

2. Power On

1. If you need to use a drainage pipe for drainage, first connect the drainage pipe to the drainage outlet, lock the clamp with a flat screwdriver, and remove the plug from the water collection tray. Keep the drainage pipe in a safe place for future use.
2. Connect the water inlet pipe to the machine's water inlet joint.
3. Turn on the power switch.
4. The machine will automatically fill with water, and you will hear the sound of the pump working.
5. After the water is in, the machine will start preheating, and the display will show the preheating temperature of the coffee pot. Preheating will also increase the steam pressure gauge.
6. When the temperature reaches the set value, the machine will stop preheating.
7. The first time the machine is turned on, the coffee part takes about 2 minutes to preheat, and the steam takes 5 minutes to preheat.

Note: Before preheating is completed, the coffee machine can still be used directly, but the temperature of the coffee or hot water produced will be lower.

3. Making Coffee

1. Pour the coffee powder into a high-pressure funnel and press it evenly (see Figure 1).

2. Rotate the high-pressure funnel into the coffee machine and tighten it (see Figure 2).

3. Press the automatic coffee single-cup/double-cup button (see Figure 3). The machine will begin brewing, and a single cup is about 30ml and the double cup is about 60ml. The coffee production will stop automatically once completed.

Note: If you wish to stop during the production process, press the single/double cup button again to stop the flow of water.

4. Press the manual coffee-making button (see Figure 4), and the machine will start working. Once the desired amount of coffee is dispensed, press the manual button again to stop the flow of coffee after 2 minutes.

5. Rotate the high-pressure funnel to remove it and clean the coffee grounds inside for future use.

Note: Coffee powder that is too fine can easily cause the machine to fail to produce coffee. An excessive amount of coffee powder can cause the coffee hopper not to tighten properly, leading to coffee leakage from the side of the funnel.

Warning: Do not touch the boiling head, steam pipe, or hot water pipe to avoid burns.



Figure 1



Figure 2



Figure 3



Figure 4

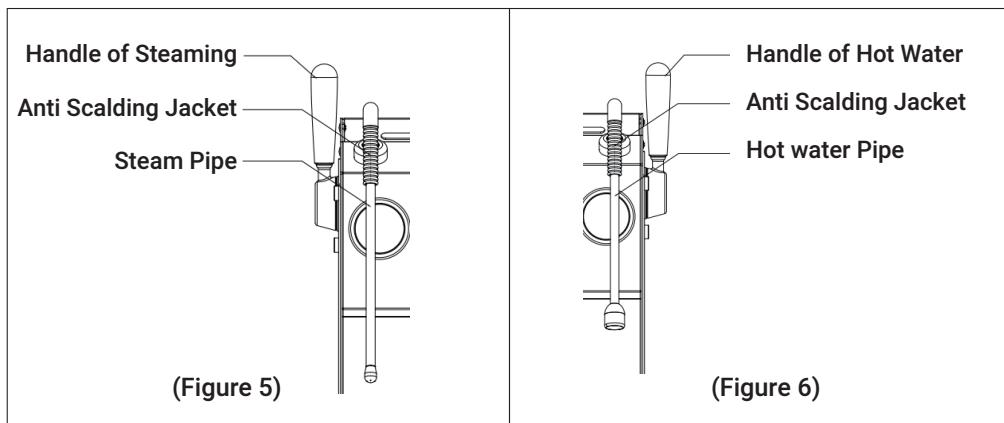
Making Hot Water

1. When the steam pressure is greater than 1 bar, pull the hot water handle (see Figure 6), and hot water will flow out of the hot water pipe.

Note: It is recommended to use hot water for no more than 20 seconds, as the steam pressure value will rapidly decrease.

2. After reaching the set time for hot water production or pulling the hot water handle forward, the machine will automatically stop hot water production.

Note: After producing hot water, avoid touching the hot water pipe immediately to prevent burns. When moving the hot water pipe, please hold the gray soft rubber part.



Steam Production

1. When the steam pressure is greater than 1 bar, pull the steam handle backwards (as shown in Figure 5), and steam will begin to spray out from the steam pipe.

2. After the steam production is completed, pull the steam handle backwards to stop the steam production.

Note: The surface temperature of the steam pipe can be very high, so avoid touching it to prevent burns. When moving the steam pipe, please hold the black soft rubber part.

Flow Rate Setting

1. With the coffee machine powered on, press and hold the corresponding automatic coffee button. After 3 seconds, water will flow out of the brewing head. Once the desired amount of coffee is dispensed, release the button to stop the water flow. The flow rate for the coffee button is now set and saved, and the machine will return to standby mode.

2. To set the flow rate accurately, it is best to fill the high-pressure funnel with suitable espresso coffee powder (typically producing 30 milliliters of coffee in 25-30 seconds).

Restoring Default Settings

When the machine is in standby mode, press and hold the "+" and "-" buttons on the display screen. After 3 seconds, the display will show "000".

Release the button, and "888" will flash twice. The buzzer will sound once, and the machine will return to the default settings.

Power Off

Turning Off the Machine:

Simply press the machine's power switch to turn it off at any time.

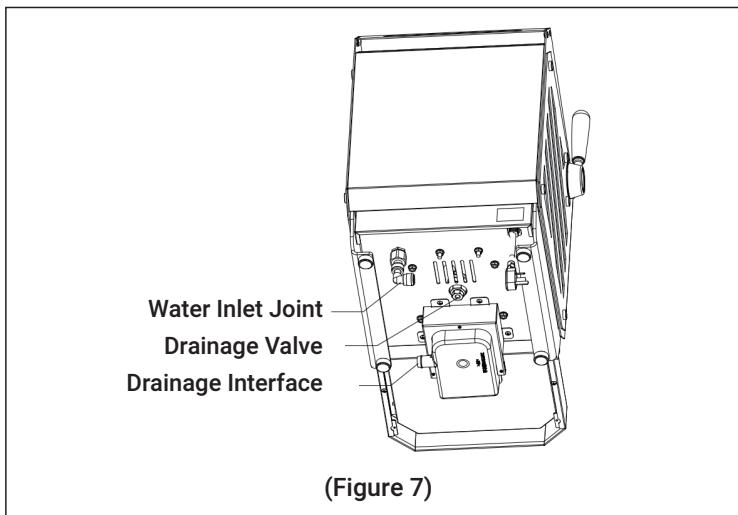
Power Supply:

When the machine is not in use, ensure that all machines are powered off, and disconnect the external power supply or main power switch.

Water Drainage Before Transport or Long-Term Storage:

If the machine is to be transported or not used for a prolonged period, discharge the water from the pot. The drainage valve is located at the bottom of the machine (Figure 7).

Note: When the display shows a temperature higher than room temperature (specifically above 40°C), do not drain water to avoid burns from the hot water. It is recommended to allow the machine to cool for 2 hours before performing the drainage operation.



Anti-freezing Steps

Indoors in Freezing Conditions:

In environments where the indoor temperature is below freezing, do not use the coffee machine immediately. If you need to use it, allow the room temperature to rise above freezing (using air conditioning, heating, etc.) for at least 2 hours before use. Using the machine immediately in freezing conditions may cause damage to the coffee machine.

Outdoors in Freezing Conditions:

If the outdoor temperature is below freezing, follow these steps to prevent the coffee machine from freezing during transportation or storage: perform anti-freezing procedures before turning off the coffee machine.

Turning Off the Coffee Machine:

If you need to turn off the machine, first disconnect the external water source, then press the manual coffee-making button. After 15 seconds of machine operation, stop working and turn off the power.

Draining Hot Water:

To drain the hot water inside the boiler, follow steps 4-3 and use a larger container for water drainage.

Troubleshooting

1. The coffee machine has been pumping water since it turns on
The drain valve at the bottom of the machine opens, and the incoming water is immediately discharged.

Internal machine malfunction.

Solution:

Close the drain valve at the bottom of the machine.

Check for any blockage in the water tank outlet.

Contact professional maintenance personnel for internal machine issues.

2. Leakage onto the countertop

Joint leakage.

Internal leakage of the machine.

Solution:

Replace the connector or sealing ring.

Contact professional maintenance personnel for internal leaks.

3. Coffee leakage from the side of the portafilter

Excessive coffee powder causes the high-pressure funnel to fail to tighten.

The group-head sealing ring is damaged.

Solution:

Reduce the amount of coffee powder used.

Clear the coffee grounds from the edges of the portafilter.

Replace the sealing ring if necessary.

4. No coffee

The coffee powder is too fine, and the maximum pressure still cannot press out the coffee.

Internal components damaged.

Solution:

Use coarser coffee powder.

Contact professional maintenance personnel for internal damage issues.

5. No hot water

Coffee machine is not filled with water.

Water tank not properly placed.

Solution:

Check if the coffee machine is filled with water.

Ensure the water tank is properly placed.

Press the single-cup/double-cup/manual button to check if the group-head has come out.

Contact professional maintenance personnel for assistance.

6. No steam

The internal temperature is too low, and the pressure is too low.

Solution:

Wait for internal preheating to complete.

7. Steam nozzle blockage

Solution:

Rotate and remove the steam nozzle. Unclog or replace the steam nozzle.

8. LED Screen Display E1: Abnormal temperature of coffee pot

Solution:

Check if the ambient temperature is below 0°C.

Contact professional maintenance personnel for assistance.

9. LED Screen Display E3: Water pump works for more than 5 minutes

Solution:

Power off and restart the machine.

Check whether the pipeline is abnormal.

10. LED Screen Display E4: Abnormal boiler temperature

Solution:

Check if the water inlet pipe is functioning properly.

Contact professional maintenance personnel for assistance.

Tip: If you cannot find the cause of the fault, do not open the coffee machine. Please contact professional maintenance personnel for assistance.

Cleaning and Maintenance

1. Before cleaning, disconnect the power supply to allow the coffee machine to cool sufficiently.

2. Use a cloth dipped in a small amount of water or neutral detergent to clean the outer surface of the coffee machine.

3. Rotate to remove the filter and funnel, pour out the coffee grounds inside, and then clean the filter and funnel with cleaning solution. Be sure to rinse thoroughly with clean water at the end.

4. After prolonged use, mineral scale may build up in the internal

water circuit of the coffee machine. To maintain optimal performance and pure coffee taste, clean and remove scale every 3-2 months.

5. Take a container filled with water and add water and descaling agent (about 2.5L, water to descaling agent ratio of about 4:1, refer to the descaling agent user manual). If no descaling agent is available, citric acid can be used as a substitute (water to citric acid ratio of 100:3).

6. After placing the machine's water-adding silicone tube into the container, make coffee or hot water several times until the cleaning water is used up.

7. After cleaning, the machine will return to standby mode. Connect to a clean water source, turn on the coffee machine, and prepare hot water or coffee multiple times.

8. Cleaning Completed.

► Technical Parameter

Power	3200W - 3800W
Voltage	220V - 240V
Frequency	50Hz
Steam Boiler Capacity	3L
Coffee Boiler Capacity	0.5L
Maximum Inlet Pressure	0.4MPa
Minimum Inlet Pressure	0.1MPa

► Environmental Protection Note



Please remember to comply with local laws and regulations. Turn in unusable or non-working appliances to the appropriate waste disposal center.

► Warranty

Products that you buy directly from our **LePresso** website or shop come with a 24-month warranty.

The 24-month warranty applies to products purchased directly from our **LePresso** website or store. If **LePresso** products are bought from any of our verified retailers, then the product is eligible for only a 12-month warranty. To extend your product's warranty, visit our website <https://www.lepresso.com/warranty> and fill in your details in the provided form along with an uploaded picture of the product to process your request. Once approved, you will receive a confirmation email of the extended product warranty. Upload the required information within 48 hours of purchase to be eligible for a 24-month warranty period.

For more info, please check:

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

► Contact Us

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

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

Instagram: [lepresso_official](https://www.instagram.com/lepresso_official)