

LéPRESSO



LePresso

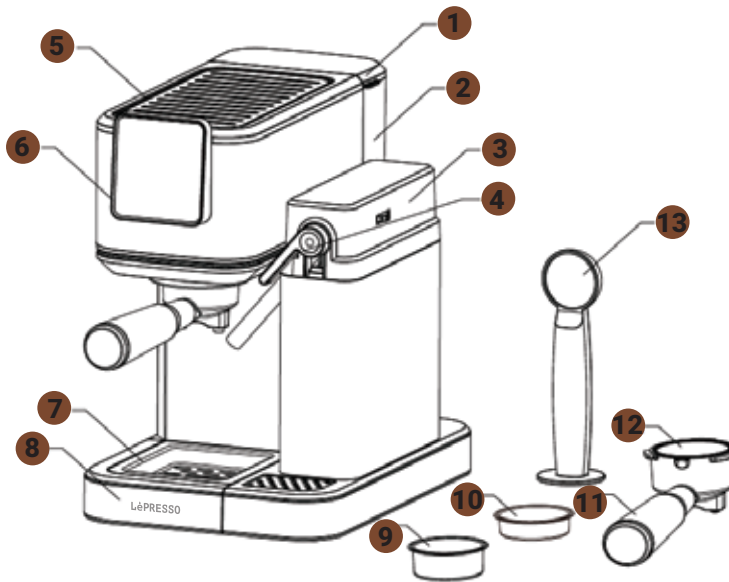
**LATTEO Hot and Cold Brewing Coffee
Machine with Milk Frothing Function**

SKU: LPCFFTEM0071

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Product Overview



- 1. Water Tank Cover**
- 2. Water Tank**
- 3. Milk Tank Cover**
- 4. Frothing Rod**
- 5. Top Plate**
- 6. Control Panel**
- 7. Cup Plate**

- 8. Drip Tray**
- 9. Single Shot Filter**
- 10. Double Shot Filter**
- 11. Portafilter Handle**
- 12. Portafilter**
- 13. Coffee Spoon**

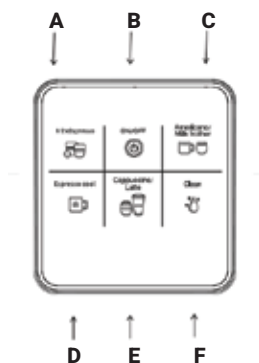
Important Safeguards

- 1. Ensure the voltage of the wall outlet matches the coffee maker's rating before use.**
- 2. The appliance must be properly earthed.**
- 3. Always supervise the appliance when it is used near children.**

- 4.**Never submerge the power cord, plug, or appliance in water or any other liquid. Avoid damaging, overstretching, or placing heavy objects on the power cord.
- 5.**Do not immerse the power cord, plug, or appliance in water or other liquids.
- 6.**Do not use the appliance in high-temperature, high-magnetic, or damp environments. Keep it away from hot surfaces, flames, or other electrical appliances like refrigerators.
- 7.**If the power cord, plug, or coffee maker is damaged or not functioning properly, do not use it. Return it to an authorized service center for inspection or contact the supplier.
- 8.**Only use the original accessories provided with the coffee maker.
- 9.**The appliance is designed exclusively for making coffee. Do not use it for any other purposes, and store it in a dry environment.
- 10.**Place the coffee maker on a flat, stable surface, such as a table. Do not hang the power cord over the edge of any surface.
- 11.**Do not allow the power cord to hang over the edge of a table or countertop.
- 12.**When operating the coffee maker, do not touch hot surfaces directly.
- 13.**Clean and maintain the coffee maker regularly to ensure optimal performance and prolong its lifespan.
- 14.**Do not attempt to move or switch off the coffee maker while it is in operation.
- 15.**Always ensure there is water in the machine before operating it. Never run it dry.
- 16.**Read and follow the instructions carefully for proper use.
- 17.**Never wash the coffee maker, power cord, or plug in water or any other liquid.

- 18.** This appliance is designed for household use only. Do not use it outdoors.
- 19.** Before using the coffee maker for the first time, run it twice with clean water to remove any odors.
- 20.** Retain this instruction manual for future reference.
- 21.** Do not place the coffee maker in a cabinet while it is in use.
- 22.** Children should not clean or maintain the coffee maker without supervision.
- 23.** This appliance can be used by children aged 8 years and older, provided they are supervised or instructed on safe use and understand the associated hazards. Children under 8 years should not use or interact with the appliance.
- 24.** Persons with reduced physical, sensory, or mental abilities, or those lacking experience and knowledge, can use this appliance only if supervised or instructed on safe use and hazards.
- 25.** Do not allow children to play with the appliance.
- 26.** The heating element surface may retain residual heat after use, posing a burn risk. Exercise caution.
- 27.** This appliance is intended for household use only.

Control Panel Guide



A: Single/Double Shot Espresso

B: Power On/Off

C: Americano / Milk Frother

D: Espresso Cool

E: Cappuccino / Latte

F: Cleaning Function

Before Use

Tips: Before each use or when refilling the water tank, ensure to purge the air from the pipe to avoid any brewing issues.

1. Refill the water tank and power on the machine.
2. Press the CLEAN button to begin the cleaning process.
3. Wait for water to flow out from the milk tank, which helps remove any air in the pipes and ensures proper water flow.
4. Press the CLEAN button again to stop the cleaning cycle.
5. Press the brew button to start brewing coffee.

Normal Operation

1. Ensure the espresso machine is turned off and unplugged from the power socket.
2. Grasp the carrying handle on the water tank and lift it upward to remove the tank.
3. Fill the water tank with fresh, cold water. Do not exceed the 'MAX' fill line.
4. Pour milk into the milk tank, ensuring the milk level does not exceed the MAX line.

Filling the Water Tank

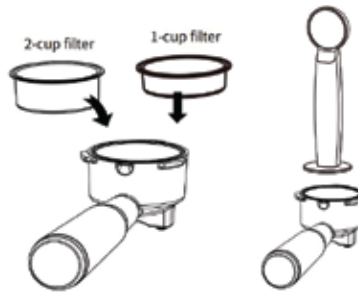
1. You can either fill the tank directly with a glass or remove it from the appliance to fill it under the tap. If you remove the tank, ensure it is securely placed back into the machine.
2. Add the desired amount of cold water, making sure it does not exceed the MAX line.
3. Close the water tank lid and place the tank back into the machine, ensuring it is properly secured.

Filling the Milk Tank

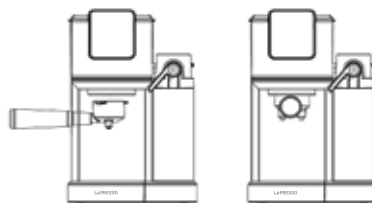
1. If preparing a cappuccino or latte, remove the milk container, open the lid, and pour in the cold milk required. Ensure the milk level stays within the MAX line.
 2. Securely place the milk container back into the machine.
- Note:** You can use either whole milk or frozen milk for this purpose.

Preparing Espresso

1. Insert the filter into the portafilter.
2. Use the provided measuring spoon to fill the filter with the desired amount of espresso grounds.
3. The pressure applied to the espresso grounds is crucial for making a quality espresso, along with the coffee variety and grind size. Always ensure the filter is clean and free from any leftover coffee grounds.



- 4.** If the grind is too fine, over-extraction and bitterness may occur, resulting in a spotted and uneven crema on the top.
- 5.** If the grind is too coarse, the water will flow through too quickly, leading to an insufficient amount of crema on the espresso.
- 6.** Add more espresso grounds, if necessary, to fill the brewing filter.
- 7.** Use the tamper to compress the espresso grounds evenly.
- 8.** Wipe any excess coffee from the rim to ensure a proper fit under the brew head and prevent leaks.
- 9.** Properly compressing the espresso grounds is crucial for making a quality espresso.
- 10.** If the espresso grounds are tamped too tightly, the espresso will extract slowly and produce more crema.
- 11.** If the espresso grounds are tamped too lightly, the espresso will extract more quickly, resulting in less crema.
- 12.** Secure the portafilter into the brew head by sliding the handle to the left, then turning it to the right until it locks. Release the handle. The portafilter should be securely seated in the brew head and point forward at a 90° angle.



13. Invert the cup tray when using a larger cup to brew a latte.

Note: When brewing a cappuccino or latte, adjust the foam tube lever so that the end of the milk foam tube is submerged in the milk inside the cup.

14. After plugging in the machine, press the ON/OFF button. The indicators will light up steadily, signaling the machine is ready.

a. Single Shot Cool Espresso

Add ice cubes to the water tank, then press the Cool Espresso button to prepare a chilled espresso. The output is approximately 60ml (+/- 30 %).

Tip: For the best results, always use iced water.

b. Single Shot Hot Espresso

Press the button, and the light will flash, indicating the machine is preheating. When the light remains steady, the machine is ready to brew. The output is approximately 50ml (+/- 30 %).

c. Double Shot Hot Espresso

Press and hold the button for 3 seconds. The light will flash, signaling the machine is preheating. When the light becomes steady, the machine is ready to brew. The output is approximately 80ml (+/-30 %).

15. The ideal espresso pour should be dark, with caramel and reddish reflections.

16. After brewing hot espresso, allow the machine to cool completely before preparing a cold brew espresso.

17. Press and hold the Espresso Cool button for 3 seconds to release hot water and cool the appliance. After a short period, press the button again to stop the cooling cycle. The coffee maker will then be ready for use again.

Single Shot Americano

Press the button, and the light will flash, indicating that the machine is preheating. When the light stops flashing and stays on, the machine is ready to brew. The output is approximately 120ml (+/-30 %).

Single Shot Cappuccino

1. Before preparing your cappuccino, adjust the froth level by sliding the froth control rod.

a. Slide it forward for more froth.

b. Slide it backward for less froth.

2. Press the Cappuccino button once to brew a single cappuccino. The machine will prepare the cappuccino based on your froth and espresso settings.

3. The output is approximately 120ml (+/-30 %), consisting of: Around 80ml of frothed milk, followed by 40ml of espresso, which is added directly to the cup.

4. Only one cup will be brewed at a time.

Note: The foam intensity can be adjusted during the brewing process.

Single Shot Latte

1. Before brewing your latte, adjust the froth level by sliding the froth control rod.

a. Slide it forward for more froth.

b. Slide it backward for less froth.

2. Press and hold the button for 3 seconds to brew a single latte. The machine will prepare the latte according to your settings.

3. The output is approximately 160ml (+/-30 %), consisting of: Around 120ml of milk, followed by 40ml of espresso, which is added directly to the cup.

4. Only one cup will be brewed at a time.

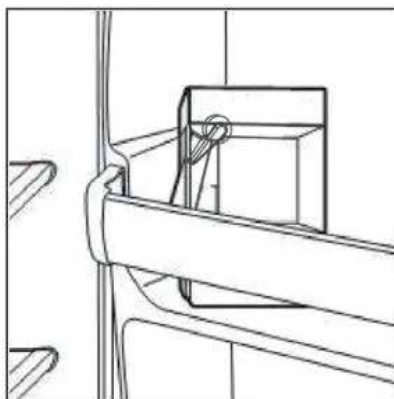
Note: Foam intensity can be adjusted during the brewing process.

Making Milk Foam

To prepare milk foam, press and hold the Americano button for 3 seconds. This will either add more froth to your current drink or prepare milk foam for another beverage, such as hot chocolate, chai latte, or similar drinks. The foam cycle will automatically stop after about 25 seconds.

After Preparing Drinks with Milk

After preparing a drink with milk, you can either store the milk tank in the refrigerator (as shown in the image) or discard any remaining milk.



Cleaning and Maintenance

Although you can store the milk tank with milk residues in the fridge, it is important to clean both the tank and the milk foam tube regularly to avoid blockages and residue buildup. Follow these steps to clean the milk tank:

- 1.** Remove the milk tank from the appliance.
- 2.** Take off the cover of the tank.
- 3.** Discard any remaining milk. Wash the milk tank and lid thoroughly with warm soapy water.
- 4.** Rinse them well with clean water and dry them completely. Avoid using abrasive cleaners or scouring sponges, as they can scratch the surface.
- 5.** Remove the portafilter and dispose of the coffee grounds or used coffee pad. Wash the portafilter and filter with warm soapy water, then rinse them with clean water.
- 6.** Do not place the portafilter or filters in the dishwasher.
- 7.** Wipe the lower part of the brewing head on the machine with a damp cloth or paper towel to remove any remaining coffee grounds.
- 8.** Place a large, empty cup under the milk foam tube and brewing head.
- 9.** Press and hold the Cappuccino button. The machine will release steam through the milk foam tube for 30 seconds, followed by water from the brewing head for 30 seconds.
- 10.** Remove any water residue from the milk tank, then reinsert it into the machine.
- 11.** Remove the water tank and empty any remaining water into the sink. It is recommended to empty the tank between uses.

- 12. Wash the water tank with soapy water, rinse it thoroughly, and wipe it dry. The water tank is dishwasher safe.
- 13. Wipe the housing with a soft, damp cloth. Avoid using abrasive cleaners or scouring sponges, as they can scratch the surface.
- 14. Do not leave the portafilter attached to the brewing unit for extended periods. This may affect the seal between the brewing head and the sieve holder.
- 15. Do not immerse the appliance in water.

Cooling Function

After frothing milk, allow the machine to cool down before making coffee again. If you attempt to brew coffee immediately after frothing milk, the coffee may burn and splatter. Wait for the machine to cool down before proceeding with your next brew.

Specifications


Model	LPCFFTEM0071
Rated Voltage	220 - 240V
Rated Frequency	60/50Hz
Rated Power	1350W
Pump Pressure	20 BAR
Water Tank Capacity	1.2 L
Milk Tank Capacity	1L
Power Cord	UK 3 - Pin Plug
Product Size	315 x 215 x 320 mm
Product Weight	4.10kg
Accessories	One and Two Cup SUS Filters, Portafilter, Coffee Scoop with Tamper

Troubleshooting

Problem	Reason	Solution
No coffee pours	There is no water in the water tank.	Fill the tank with water and run the appliance without a coffee filter to ensure it is fully primed.
No coffee pours	The coffee grounds are too fine or tamped too hard.	Empty the filter, rinse it under water, wipe it clean, and refill with fresh coffee grounds.
No steam from the steam wand	The steam nozzle tube is blocked.	Check if the steam outlet is blocked. If so, clear the blockage.
No steam from the steam wand	There is no water in the water tank.	Fill the tank with water and run hot water through the steam nozzle to ensure proper steam flow.
Water is leaking from the outer side of the filter	There is too much ground coffee in the filter.	Turn off the machine, allow it to cool, then clean and refill with the appropriate amount of ground coffee.
Water is leaking from the outer side of the filter	There is ground coffee on the edge of the filter.	Clean off any coffee grounds on the edge of the filter to ensure a proper seal.
Water is leaking from the outer side of the filter	The temperature is too high after multiple continuous operations.	Turn off the machine, allow it to cool down, and clean the filter and sealing ring.
Tainted taste to the coffee	Water has been allowed to sit too long, or there has been improper cleaning.	Clean the machine thoroughly and perform a descaling cycle.
Low or no steam from the steam wand	The steam nozzle is clogged.	Clean the steam nozzle and perform a descaling cycle if necessary.
Poor milk frothing	Skimmed milk is being used.	Use full -fat milk for better frothing results.

Disposal

Important Information for Proper Disposal of the Product in Accordance with EC Directive 2012/19/EU:

 At the end of its life cycle, this product should not be disposed of with regular household waste. It must be taken to a

dedicated local waste collection center or returned to a dealer that provides disposal services. Separately disposing of household appliances helps prevent potential negative impacts on the environment and human health caused by improper disposal. It also enables the recovery of valuable materials, contributing to significant energy and resource savings.

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](#)