

LèPRESSO



LePresso

**CAFFÈ VIRTUOSO Hot and Cold Espresso
Maker with Steam Wand and Pressure Gauge**

SKU: LPCFFTEM0072GY

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Safety Precautions

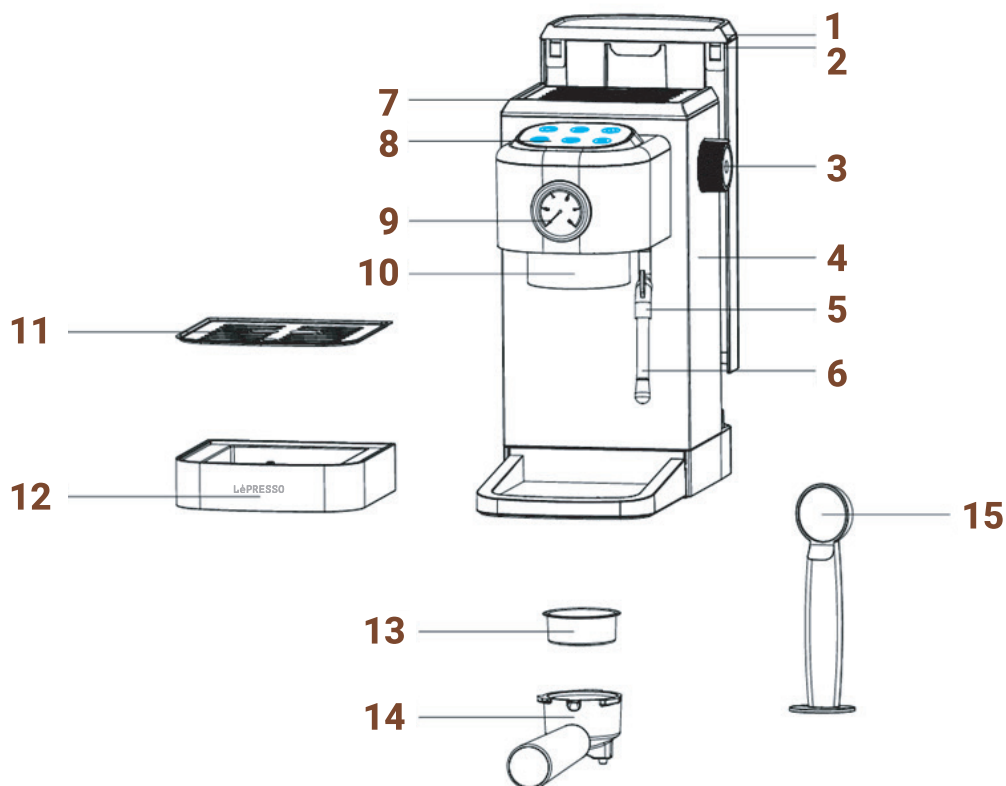
To ensure the safe operation of the appliance and prevent harm to individuals or damage to property, please adhere to the following safety guidelines. Failure to follow these warnings may result in accidents or damage.

- 1.** This appliance is intended for household and indoor use only.
- 2.** This appliance should not be used by individuals (including children) with reduced physical, sensory, or mental abilities, or by those lacking the necessary experience and knowledge, unless they are under the supervision or guidance of a responsible person. Children must be supervised to prevent them from playing with the appliance.
- 3.** The appliance can be used by children aged 8 years and older, as well as individuals with reduced physical, sensory, or mental abilities, provided they receive proper supervision or instruction on its safe operation and are aware of the associated risks. Children should not be allowed to play with the appliance. Cleaning and maintenance should only be carried out by children under supervision.
- 4.** If the power cord is damaged, it must be replaced by the manufacturer, a qualified service agent, or a similarly qualified professional to prevent potential hazards.
- 5.** The appliance must not be immersed in water.
- 6.** Warning: Do not open the filling aperture while the appliance is in use.
- 7.** After use, or when the appliance is plugged in, it will automatically

- switch off after 29 minutes of inactivity, consuming only 0.3 W of power in standby mode.
- 8.** The coffee maker should not be stored in a cabinet while in use.
 - 9.** Before operating the appliance, verify that the socket's voltage matches the rated voltage specifications on the appliance's nameplate.
 - 10.** The appliance must be connected to a grounded socket to ensure safe operation.
 - 11.** Do not use the appliance in areas with extreme temperatures, strong magnetic fields, or high humidity. Avoid placing the machine on hot surfaces, near open flames, or close to other electrical appliances.
 - 12.** To prevent electric shock in case of fire, never submerge the power cord, plug, or any part of the appliance in water or other liquids. Avoid damaging, bending, or stretching the power cord excessively.
 - 13.** Do not place heavy objects on the power cord.
 - 14.** When cleaning the appliance or when it is not in use, always unplug it and allow it to cool before cleaning or handling the components.
 - 15.** This appliance is designed for coffee brewing only. Do not use it for any other purposes, and always store it in a dry, safe location.
 - 16.** Place the appliance on a flat, stable surface, ensuring that there is at least 5 cm of clearance around the machine.
 - 17.** Maintain a minimum distance of 10 cm between the back of the appliance and any walls. Ensure the power cord does not hang over the edge of any counter or table.
 - 18.** Keep the power cord away from hot surfaces.

- 19.** Avoid direct contact with the metal parts of the appliance, such as the funnel bracket or steam pipe, when the machine is operating to prevent burns.
- 20.** Do not move the appliance, remove the water tank, or turn off the power while the machine is in operation.
- 21.** Do not operate the appliance without water in the tank.
- 22.** Do not attempt to disassemble, repair, or modify the appliance yourself. If the appliance malfunctions, stop using it immediately and contact the after-sales service center or an authorized repair provider for inspection and repair.
- 23.** Never wash the appliance, power cord, or plug with water or any other liquid to avoid causing damage or risking electric shock.
- 24.** Ensure the appliance is connected to a grounded socket with a 10A or higher rated current. Using the appliance with other devices on the same socket may cause an overload, creating a fire or other hazards.
- 25.** For repairs or part replacements, always seek service from an authorized professional repair network to avoid risks from improper repairs or incompatible components.
- 26.** Do not unplug the appliance with wet hands, as this can result in electric shock and injury.
- Important: Improper maintenance, or unauthorized tampering with key components (such as fuses), may compromise the appliance's safety mechanisms, leading to overheating or fire risks.
- 27.** For household use only.
- 28.** Misuse may cause potential injury.
- 29.** The heating element surface is subject to residual heat after use.

Product Overview



- 1.** Water tank cover
- 2.** Water tank
- 3.** Steam knob
- 4.** Main body
- 5.** Silicone sleeve
- 6.** Steam wand
- 7.** Cup warming area
- 8.** Power button

- 9.** Pressure gauge
- 10.** Brewing head
- 11.** Cup pad
- 12.** Drip tray
- 13.** Single / Double filter
- 14.** Funnel
- 15.** Coffee scoop

Button Description



Power Button: Press once to turn on the power, and press again to turn it off.



Single/Double Cup Coffee Button: After preheating is complete, press the button once to activate the single-cup function and start the coffee extraction. The machine will automatically stop once the extraction is finished, or you can press the button again during extraction to manually stop the process. To use the double-cup function, press and hold the button for 3 seconds to start coffee extraction. Similar to the single-cup mode, the machine will automatically shut down once extraction is complete, or you can press the button again mid-extraction to stop it.



Americano Coffee Button: After preheating, press the button once to start extracting coffee. Once the extraction is completed, the machine will stop automatically. Alternatively, you can press the button during extraction to stop the process manually.



Steam Button: After preheating, press this button to begin steam heating. The indicator light will flash to signal the start of preheating. Once preheating is complete, the indicator light will remain on, and you can operate the machine for steaming or frothing milk. After frothing, turn off the steam knob to disable the steam function.





Hot Water Button: After preheating, press this button to begin heating the water. The indicator light will flash during the preheating phase. Once preheating is finished, the indicator light will remain on, and you can activate the steam knob to release hot water. After releasing the hot water, immediately turn off the steam knob to deactivate the hot water function.



Cold Brew Coffee Button: The cold brew coffee function is automatically selected when the machine is powered on. Press the button to begin the cold brew extraction process. The machine will automatically stop once the extraction is completed. You can also press the button again during extraction to manually stop the operation.

Steam Knob Instructions

	Turn off the steam knob	Rotate the steam knob to the closed position to stop the steam function.
	Maximum Open Position	The steam knob is in the maximum open position when indicated by this symbol.






Automatic Power-Off Function






The machine will automatically power off after 30 minutes of inactivity.

Before First Use

1. Open the packaging and remove the coffee machine. Check that all accessories are included and clean all detachable parts thoroughly.
2. To ensure the pure and rich taste of the coffee from the very first use, it is necessary to clean the coffee machine.

Operation Guide




1. Add an appropriate amount of clean water to the water tank. Do not exceed the "MAX" level, and securely close the water tank cover.
2. Insert the filter into the funnel (no coffee grounds are needed inside the filter) and attach the funnel to the coffee machine.
3. Place the coffee cup on the drip tray mat and align it with the coffee outlet.
4. Insert the power cord into a grounded socket.
5. Press the Power button () to turn on the machine. The () , () , () , and () indicator lights will flash, indicating that the machine is preheating. Wait until all four lights remain on, signaling that preheating is complete.

6. Once preheating is complete, press the () button. The water pump will start operating, and water will flow from the coffee outlet.
7. Repeat this process 2 to 3 times, and then press the () or () button to stop the process.
8. Once preheating is complete, press the () button once, and the () indicator light will flash. Wait for the light to remain on, then turn the steam knob counterclockwise to the maximum.
9. Steam will be released from the steam pipe. Once steaming is complete, turn the steam knob clockwise to close it. Then, dispose of the water from the tank and clean all accessories. Please note: Use a cup to catch any water that may splash out during this process.

Making Cold Brew Coffee

1. Place approximately 14 grams of coffee grounds into the filter screen. Press the coffee grounds firmly using a coffee scoop, then remove any excess grounds from the edge of the filter screen.

Note: If too much coffee powder remains on the edge of the filter, it may cause poor sealing and water leakage.






2. Install the funnel. Hold the machine steady with one hand while gripping the funnel tightly with the other. Insert the funnel into the machine's brewing head in () position, turning it counterclockwise () until it locks into place.
3. Place the coffee cup on the drip tray mat, ensuring it is properly aligned with the coffee outlet.
4. Plug in the power cord. The Cold Brew indicator light () will

turn on. Press the button to begin the extraction process. When the amount of cold brew coffee reaches 65-70ml, the machine will automatically stop.

5. Once the coffee is brewed, rotate the funnel to the left to remove it. Pour out the used coffee grounds. After the funnel has cooled sufficiently, rinse both the filter screen and funnel with clean water, and wipe the drip tray with a damp cloth.

Note: If the heating temperature exceeds 60°C, the cold brew indicator light will flash. The cold brew function can only be used when the temperature of the heating element is below 60°C.

Preheating

- 1.** Remove the water tank, open its lid, and add an appropriate amount of water. Ensure that you do not exceed the "MAX" mark on the water tank.
- 2.** Place the water tank back into its original position and securely close the lid.
- 3.** Plug in the power cord and press the () button. The indicator lights (), (), (), and (), will flash, signaling that the machine is starting to preheat. When the indicator lights remain steady, preheating is complete.

Making Espresso Coffee

- 1.** Place 7 to 14 grams of coffee grounds into the filter screen and press them firmly using a coffee scoop. Be sure to remove any coffee

grounds from the edges of the filter screen.

2. Repeat steps 3-2 from the Making Cold Brew Coffee section.

3. Once preheating is complete, select the () or () button according to your preference:


4. () Single-cup function: approximately 35-40ml of coffee will be extracted.

5. () Double-cup function: approximately 65-70ml of coffee will be extracted.

6. Americano function: approximately 150ml of coffee will be extracted.

7. After the coffee is brewed, rotate the funnel to the left to remove it, then discard the used coffee grounds. Once the funnel has cooled sufficiently, rinse both the filter screen and the funnel with clean water. Clean the drip tray with a damp cloth.

Steam Milk Frothing Function

1. Once the preheating process is complete, press the () button. The indicator light will flash and then remain steady, signaling that steam preheating is finished.

2. While the machine is preheating with steam, pour refrigerated whole milk into a latte glass. Milk should account for one-third of the glass capacity for proper frothing.

3. Place an empty cup under the steam pipe and turn the steam knob counterclockwise to the open position. This will release a small amount of water from the steam pipe. After steam begins to flow, turn the steam knob clockwise to stop the steam.


4. Insert the steam nozzle into the surface of the milk at a depth of approximately 1 cm, then slowly turn the steam knob counterclockwise


to begin the frothing process. At this point, you will hear a hissing sound as air enters the milk, forming a vortex in the latte glass.

5. When the milk foam reaches the desired consistency and the temperature rises to around 66°C, turn the steam knob clockwise to the off position to stop the frothing process.

6. After frothing the milk, open the steam knob again to spray hot water into the tube, cleaning any remaining milk residue. Use a wet sponge or a towel to clean the steam nozzle immediately afterward to prevent blockages. Be cautious to avoid burns from the hot steam.

Hot Water Function

1. Once the preheating process is complete, press the () button. The indicator light will flash and then remain steady, signaling that the hot water preheating is complete.

2. Rotate the steam knob to the open position, and the () indicator light will flash. Hot water will begin to flow from the steam pipe.

3. When the desired amount of hot water has been dispensed, rotate the steam knob back to the closed position to stop the water flow.

Reminder: The hot water function can also be used to rapidly cool the coffee machine.

Cleaning and Maintenance

Warning: Please unplug the appliance before cleaning to allow the machine to cool sufficiently to prevent burns. Do not immerse the

coffee machine or power cord plug in water or other liquids to avoid potential hazards.

1. After each use, remove the drip tray, pour out any coffee and waste water, clean the drip tray and coaster with clean water, and dry them with a dry cloth.

2. Use a damp cloth or cleaning sponge to wipe the outer surface of the coffee machine to remove dirt.

Caution: Do not use alcohol or strong acidic cleaning agents, and do not immerse the machine in water.

3. Clean the coffee grounds on the surface of the brewing head with a damp cloth.

4. Twist down the funnel, clean the coffee grounds inside the filter, rinse with clean water, and dry the funnel components with a dry cloth to prevent oxidation.

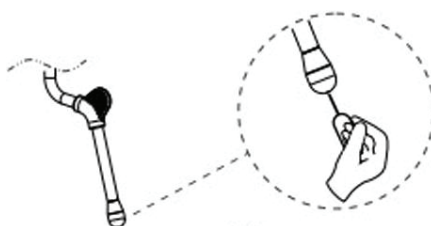
Attention: The funnel component should not be washed in a dishwasher, as it may oxidize.

5. If the filter holes are blocked, soak it in hot water for a few minutes and use a small needle to remove the coffee grounds from the holes. The cleaning method is shown in Figure 1.

6. Steam Pipe Cleaning: After using the steam function to froth milk, spray some steam to clear any remaining milk from the steam pipe. If the steam pipe becomes blocked, use a SIM card or paper clip to remove dirt from the nozzle. The cleaning method is shown in Figure 2.



1



2



Specifications

Model	LPCFFTEM0072
Rated Voltage	220-240V
Rated Frequency	50Hz
Rated Power	1350W
Pump Pressure	20 BAR
Water Tank Capacity	1.3 L
Power Cord	UK 3-Pin Plug
Material	SUS430+ABS
Product Size	168 x 307.5 x 317.8mm
Product Weight	3.45kg
Accessories	One & Two Cup SUS Filters, Portafilter, Coffee Scoop with Tamper

Troubleshooting

Faults	Cause Analysis	Solution
No water or coffee dispensed	No water in the water tank	Add water to the water tank.
	Input voltage or frequency does not match the specifications on the nameplate	Use the voltage and frequency that match the specifications on the nameplate.
	The mesh on the powder bowl is clogged	Clean the powder bowl.
	Operating without water for an extended period caused air intake into the water pump	Use the hot water function once to ensure proper operation.
	Machine malfunction	Please contact the Excellence Group after-sales service center.
No steam production	Steam pipe nozzle is blocked	Clean the sediment in the spray nozzle.
	No water in the water tank (repeated item)	Add water to the water tank.
	Machine malfunction	Please contact the Excellence Group after-sales service center.
Coffee overflows from the edge of the funnel seal	Excess coffee powder was added to the powder bowl	Turn off the machine and allow it to cool down. Clean the residual coffee powder from the funnel's sealing ring and add an appropriate amount of coffee powder.
	Coffee powder residue on the funnel seal ring	Turn off the machine and allow it to cool down. Clean the remaining coffee grounds from the sealing ring of the funnel.
	Multiple operations and high hot water temperatures caused vaporization	Turn off the power and restart the machine once it has cooled down.
	The issue persists after performing the above steps	Please contact the Excellence Group after-sales service center.

Coffee does not flow or flows too slowly	The coffee powder was too fine and clogged the filter	After rinsing, replace the coffee powder with a slightly coarser grind.
	The filter screen is blocked	Use a brush or needle to clean the bottom hole of the filter screen and rinse it with clean water.
	The coffee hole in the funnel is blocked	Clean the coffee hole in the funnel using a brush or needle.
	The water tank is not properly seated	Ensure the water tank is properly seated.
Water leaking from the bottom of the coffee machine	The water tray is full	Pour out the water from the water tray.
	Machine malfunction	Please contact the Excellence Group after-sales service center.
The coffee machine is not operating	The power cord plug is not properly connected	After rinsing, replace the coffee powder with a slightly coarser grind.
	Thermistor open circuit or short circuit	Use a brush or needle to clean the bottom hole of the filter screen and rinse it with clean water.
	Machine malfunction	Please contact the Excellence Group after-sales service center.
Insufficient coffee extraction	The coffee powder is too coarse	Replace the fine coffee powder with a coarser grind.
	The coffee was brewed immediately after frothing milk	Use the cooling function to cool the machine down before brewing coffee.
	The coffee powder is not tamped tightly enough	Apply appropriate pressure when tamping the coffee powder.
Milk foam is not being produced properly	The steam indicator light is not staying on	Steam will only be released when the steam indicator light stays on continuously.
	The container is too large or has an unsuitable shape	Use tall, narrow cups or professional latte art cups for optimal frothing.

	The milk foam tube is inserted too deeply into the milk	Insert the milk foam tube into the milk to a depth of about 1 cm.
	Skim milk was used instead of whole milk	Use full-fat milk for the best frothing results.

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/>

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