

LePRESSO



LePresso Digital Coffee

**Machine with 15 bar Pressure
Pump and Capsule Filter**

SKU: LP15DCMBK

Important Safeguards

Prior to operating the electrical appliance, ensure adherence to the following essential precautions:

1. Diligently read all provided instructions.
2. Confirm that the voltage of the wall outlet is consistent with the rated voltage specified on the appliance's rating label.
3. This appliance features a grounded plug. Verify that the wall outlet in your home is properly earthed.
4. To prevent the risk of fire, electric shock, or injury, never submerge the power cord, plug, or the appliance itself in water or any other liquid.
5. Always unplug the appliance from the wall outlet when it's not in use and before cleaning.
6. Allow the appliance to cool down completely before detaching any parts or initiating the cleaning process.
7. If the appliance has a damaged cord or plug, or if it malfunctions or becomes damaged in any way, promptly return it to the nearest authorized service facility for an assessment, repair, or electrical or mechanical adjustment.
8. The use of unauthorized attachments not recommended by the appliance manufacturer may lead to fire, electric shock, or injury to persons.

9. When placing the appliance on a surface, ensure the power cord is not draped over the edge of a table or counter.
10. Take care to ensure that the power cord does not come into contact with the hot surface of the appliance.
11. Do not position the coffee maker on or near a hot surface or an open flame to prevent any potential damage.
12. To disconnect the appliance, first turn off any controls, then carefully remove the plug from the wall outlet. Always hold the plug itself and avoid tugging on the cord.
13. Only use the appliance for its intended purpose and store it in a dry location.
14. When the appliance is operated near children, close supervision is required.
15. Be vigilant to avoid steam burns.
16. Refrain from touching the appliance's hot surfaces and use the handles or knobs provided.
17. Do not operate the coffee maker without water.
18. Avoid removing the metal funnel or opening the appliance during brewing or while steam is being released.

19. Connect the plug to a wall outlet only when ready to use, and ensure that all switches are turned off before unplugging.

20. Children 8 years or older and individuals with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, should only use the appliance under supervision or following clear instruction on safe appliance use, fully understanding the associated risks. Maintenance and cleaning by these users should not occur unless they are over 18 and supervised.

21. Supervise children to prevent appliance play.

22. The operating and storage environment should maintain a temperature above 0°C.

23. This appliance is intended to be used in household and similar environments such as:

- Staff kitchen areas in shops, offices, and other working environments;

- Farmhouses;

- By clients in hotels, motels, and other residential type environments;

- Bed and breakfast environments.

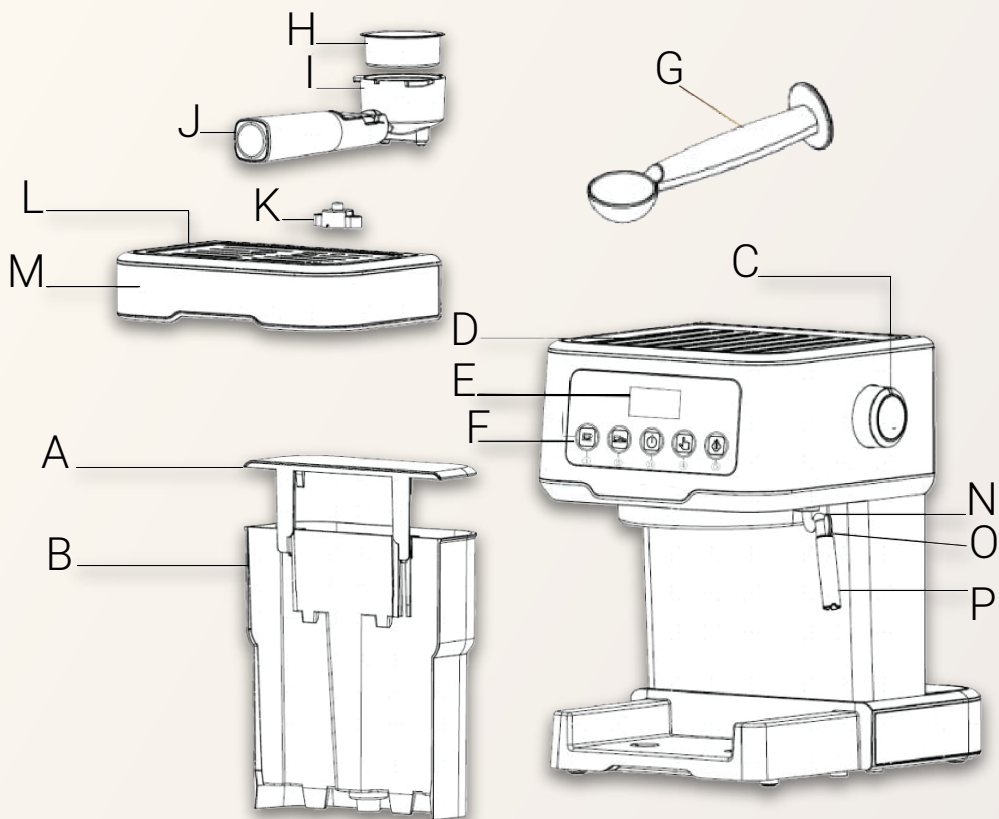
24. This appliance is not suitable for outdoor use.

25. Retain these instructions for future reference.
26. If the coffee maker is not used for an extended period, activate the power and allow steam to release for 3 minutes before leaving the appliance to ensure all pressure is released.
27. If the appliance is turned off during steam release, residual heat may cause it to continue emitting steam for a short while. The emission of steam will cease promptly once the steam knob is turned off.

Product Diagram

Identify the components of your coffee maker:

- A. Water tank cover
- B. Water tank
- C. Steam control knob
- D. Top cover
- E. Nixie tube
- F. Control panel
- ① One-cup coffee button
- ② Two-cup coffee button
- ③ Power button
- ④ Manual coffee button
- ⑤ Steam button
- G. Measuring spoon
- H. Steel mesh
- I. Metal funnel
- J. Funnel handle
- K. Float cover
- L. Removable cup shelf
- M. Drip tray
- N. Steam conduit handle
- O. Steam wand
- P. Froth nozzle



Before the First Use

For the optimal flavor of your first brew, it's recommended to rinse the coffee maker with warm water by following these steps:

1. Fill the water tank with fresh water, not surpassing the "MAX" level indicated. Replace the water tank cover securely after filling.

Note that the appliance includes a detachable water tank for convenient cleaning.

2. Insert the steel mesh into the metal funnel, ensuring proper alignment with the funnel's tube and groove. Then insert the funnel into the coffee maker from the "INSERT" position and secure it by twisting anticlockwise until it locks at the "LOCK" position.

3. Position the appliance on the removable cup shelf, verifying that the steam control knob is in the OFF position.

4. Plug in the appliance and press the power button. The power indicator will light up white, and the 1-cup, 2-cup, manual coffee, and steam button indicators will flash, signaling the start of preheating. Once all indicators stay lit continuously, the preheating is complete.

Note: If preheating is still underway, pressing the 1-cup or 2-cup coffee button or manual coffee button will not engage the pump, nor will pressing the steam button generate steam.

5. Once preheating concludes, pressing the Manual coffee button activates the pump, dispensing water for about 30 seconds. Discard this water before proceeding to brew coffee.

Note: Initial water pumping may produce noise due

to air being expelled from the system. This noise should subside after approximately 20 seconds.

Preheating Process

For optimal Espresso quality, preheating the appliance is recommended to ensure no coffee flavor is lost due to cold components:

1. Fill the water tank with the desired amount of water, careful not to exceed the "MAX" level, and then secure the water tank cover.
2. Place the steel mesh within the metal funnel, aligning the tube on the funnel with the corresponding groove in the appliance. Then insert the funnel from the "INSERT" position and lock it into place.
3. Situate the appliance on the cup shelf, ensuring the steam control knob remains off.
4. Connect the appliance to power and press the power button; the power indicator will illuminate (white), and the coffee buttons will start to flash, indicating the preheating phase.
5. After the preheating indicators stabilize, press the Manual coffee button to initiate water flow, then press the coffee button again to stop the pump. This primes the system with water.
6. The illumination of the coffee button indicator signifies the completion of preheating.

Making Espresso

1. To begin, remove the funnel by turning it clockwise. Fill the steel mesh with ground coffee using a measuring spoon, considering that one spoonful is typically adequate for a cup of premium espresso. Then, compact the coffee powder firmly with a tamper.
2. Position the steel mesh inside the metal funnel, ensuring the funnel's tube aligns with the groove inside the appliance. Then, insert the funnel into the machine from the "INSERT" position and lock it by turning anticlockwise until it reaches the "LOCK" position.
3. Place a cup on the removable cup shelf provided.
4. Once the preheating phase is finished, you can begin brewing by pressing either the 1-cup or 2-cup coffee button. The brewing time is set for 15 seconds for a 1-cup and 25 seconds for a 2-cup portion. If a larger quantity is desired, press the manual coffee button once, and then again to halt the brewing process. The maximum manual brewing time is 90 seconds, after which the unit will automatically shut off if no further action is taken within 90 seconds.

5. When the coffee button indicator turns off, indicating the end of the brewing cycle, wait for a moment before pressing the button again if more coffee is desired. Coffee will continue to flow out.

6. Initiate the brewing process by pressing the Coffee button. If you wish to stop the brewing when you have the desired amount of coffee or if the coffee's color starts to pale, simply press the Coffee button again. Should the Coffee button indicator turn off, pause for a moment before pressing it again to resume brewing.

7. To adjust the brewing time, press and hold the 1-cup button for 3 seconds until it flashes, indicating that you've entered the setting mode. Press the 1-cup button once more to begin dispensing coffee. When you've reached the desired duration, press the 1-cup button again to save the setting in the coffee maker's memory. The default brewing time for a single cup is set at 45 seconds but can be doubled if desired. Conversely, for a 2-cup serving, the duration is set at 90 seconds but can be halved if you previously set it for a single cup.

WARNING: Never leave the coffee maker unattended during brewing, as manual intervention may be necessary.

8. Upon completing your coffee, remove the metal funnel by turning it clockwise, dispose of the used coffee grounds, and clean the funnel with a press bar. Allow all parts to cool down completely before rinsing with running water.

Making Cappuccino/Frothed Milk

To prepare a cappuccino, top a cup of espresso with frothed milk.

Method:

1. Prepare an espresso as detailed in the "Making Espresso" section, ensuring the steam control knob is off.

2. To froth milk, press the Steam button. The Coffee button indicator will turn off, and you should wait until the Steam button indicator illuminates.

Note: The Steam button indicator will cycle on and off to maintain the desired temperature.

3. For each cappuccino, fill a jug with approximately 100 ml of milk, preferably whole milk at refrigerator temperature, not heated.

Note: It is advised that the jug's diameter be at least 70 ± 5 mm. Additionally, keep in mind that milk doubles in volume, so make sure the jug's height is sufficient.

4. Gradually turn the steam control knob in an anti-clockwise direction to release steam from the frothing nozzle.

Note: Rapid operation of the steam control button is not recommended due to the risk of excessive steam accumulation, which may increase the risk of pressure-related accidents.

5. Insert the frothing nozzle approximately two centimeters into the milk. Froth the milk by moving the container in a circular motion.

6. Once the desired froth consistency is achieved, switch the steam control knob to the OFF position.

Note: Immediately clean the steam outlet with a wet sponge after use to avoid milk residue buildup. Exercise caution as the steam outlet may be hot.

7. Pour the frothed milk into the prepared espresso to create a cappuccino. Add sweetness if desired, and optionally dust with cocoa powder for garnish.

8. To turn off the machine, press the Power button. All indicators will be extinguished.

Note: If you intend to brew coffee immediately after steaming milk, the coffee indicator will flash an alarm. To cool down the unit, turn the steam control knob to the ON position to release hot water. The appliance will automatically shut off if it is not used for 25 minutes.

Automatic Power Off Function

The appliance will automatically shut off if it is not used for 25 minutes.

Cleaning and Maintenance

1. Power off the coffee maker and wait until it has cooled down completely before commencing cleaning.

2. Regularly wipe the coffee maker's housing with a damp sponge and clean the water tank, drip tray, and cup shelf. Dry all parts well after cleaning.

Note: Avoid using alcohol or solvent-based cleaners and do not submerge the coffee maker in water.

3. Remove coffee residue from the metal funnel by rotating it clockwise. Clean the funnel with a suitable cleaner and rinse well with water. Ensure to dry all components thoroughly after washing.

4. The cup shelf should be cleaned and dried after every use.

5. The appliance is programmed to signal a reminder for descaling after every 500 cycles of use, including coffee brewing and steam functions. The indicators will flash five times concurrently once preheating is finished. To cancel the descaling reminder and reset the cycle count, simultaneously hold the Manual coffee button and the 2-cup coffee button for three seconds until the indicators flash three times.

Cleaning Mineral Deposits

1. To ensure optimal efficiency and flavor from your coffee maker, it is recommended to remove mineral deposits from the internal piping every two to three months.

2. Fill the water tank with both water and descaler up to the MAX level, maintaining a water-to-descaler ratio of 4:1. Follow the instructions provided with your descaler. If a household descaler is not available, a solution of citric acid from a chemist or drug store can be used, mixed at a ratio of one part citric acid to three parts water.

3. As per the preheating program, place the metal funnel into the machine without any coffee and

position the jug appropriately. Proceed with the brewing process as directed by the “Preheating” section of your manual.

4. To begin, press the Power button; the power indicator will light up. Then, press the Coffee button. Ensure that the steam control knob is in the Off position. When water starts to flow, press the Coffee button again to halt the water flow, initiating the preheating phase of the coffee maker.

5. Once the Coffee button indicator lights up, indicating that preheating is complete, press the Coffee button to brew approximately 20 ounces of coffee. Press the Coffee button again to cease pumping.

6. Press the Steam button; the Coffee button indicator will turn off. Wait for the Steam button indicator to light up before turning the steam control knob to the ON position to generate steam. When you're finished, turn the steam control knob back to the OFF position to cease steam production. Press the Power button to immediately shut down the coffee maker, and let the descaler solution sit inside for at least 15 minutes.

7. Press the Power button again to restart the machine. Wait for the Coffee button indicator to light up, signaling readiness, then press the Coffee button to begin brewing. Continue this process until there is no descaler left.

8. After brewing tap water to the MAX level, repeat steps 4 through 6 up to three times, or until the water tank is empty, to ensure all descaler residue is removed.

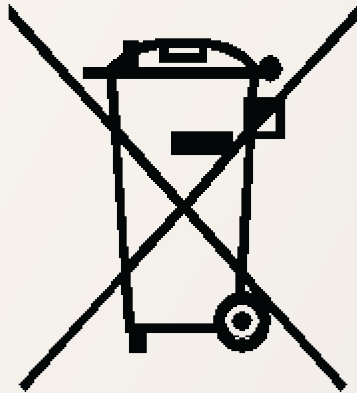
Troubleshooting

Symptom	Cause	Corrections
The metal parts in the tank have rust.	Descaler of a non-recommended type may corrode the tank's metal components.	Utilize a descaler suggested by the manufacturer.
Water leaks from the bottom of the coffee maker.	Excessive water in the drip tray or a malfunctioning coffee maker.	Empty the drip tray. For malfunctions, seek service from an authorized repair center.
Water leaks from the outer side of the filter.	Residual coffee powder on the filter's edge.	Remove any coffee residue from the filter's edge.
Acidic (vinegar-like) taste in Espresso coffee.	Inadequate cleaning of mineral deposits.	Follow the cleaning instructions specified for initial use, repeating several times if necessary.
Coffee powder turns bad.	Long-term storage in humid, warm conditions.	Use fresh coffee or store it in a cool, dry place. After opening a package, reseal it tightly and keep it in a refrigerator.
The coffee maker ceases to function.	The power outlet is not engaged properly.	Ensure the power cord is plugged in correctly. If the issue persists, contact an authorized service center.
Steam does not froth.	The steam function is activated before the indicator illuminates, container size is inappropriate, or non-fat milk is used.	Wait for the steam indicator before frothing. Use a tall, narrow container. Opt for whole or semi-skimmed milk.

Important: If you are unable to determine the cause of a malfunction, do not attempt to disassemble the appliance. Instead, consult a qualified service center.

Environmentally Friendly Disposal

You can contribute to environmental protection! Remember to comply with local regulations when disposing of electrical appliances. Hand in non-functional electronic equipment to certified waste disposal centers.



Contact Us

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

Website: lepresso.com

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