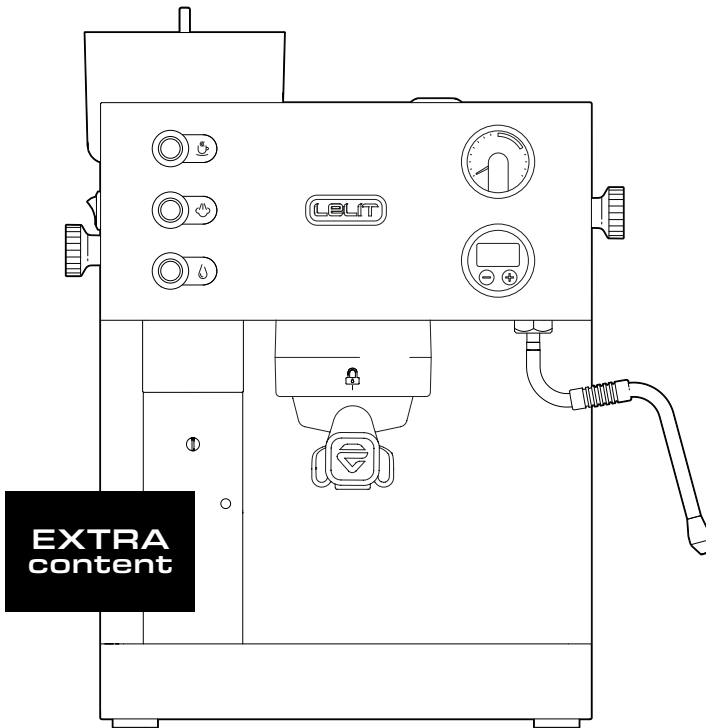




Extended guide



*	PL82T	PL82T-120	PL82T-AS	PL82T-AUS	PL82T-2G
	220-240 V 50 Hz	120 V 60 Hz	220 V 60 Hz	220-240 V 50 Hz	220-240 V 50 Hz
	E+F	B	G	I	G



2

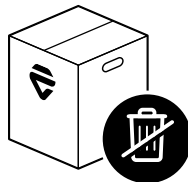
THANK YOU FOR CHOOSING A LELIT PRODUCT

**To get the most of your coffee machine PL82T*
visit our LELIT YouTube channel for insights,
tutorials, tips and tricks.**



**Let our video show you how to use
your machine like a real barista.**

To watch the tutorial, please scan
the QR Code



**Save the box and
all the packaging material!**

LELIT has studied the external and internal packaging of
your coffee machine to help you re-use it in case of
maintenance or repair need.

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1. Main specifications **EXTRA**



Built-in grinder

To always have a fresh grinding to prepare coffee with an intense taste.



Pre-infusion

To moisten the coffee puck for a few seconds before the start of the actual brewing stage. This compacts the coffee powder and improves the espresso flow.



Coffee Slide

An innovative dispensing spout that can be used for both one or two cups and that allows the user to see the coffee cream on its way towards the cup.



Anti-burn wand

This wand allows you to perfect your technique to master the most complex latte art.



Stainless steel

Its brushed stainless steel appliance body and its details make it a wonderful piece of design even when the machine is switched off. This machine represents the perfect union between aesthetics and functionality, everything in a compact size.



Energy saving

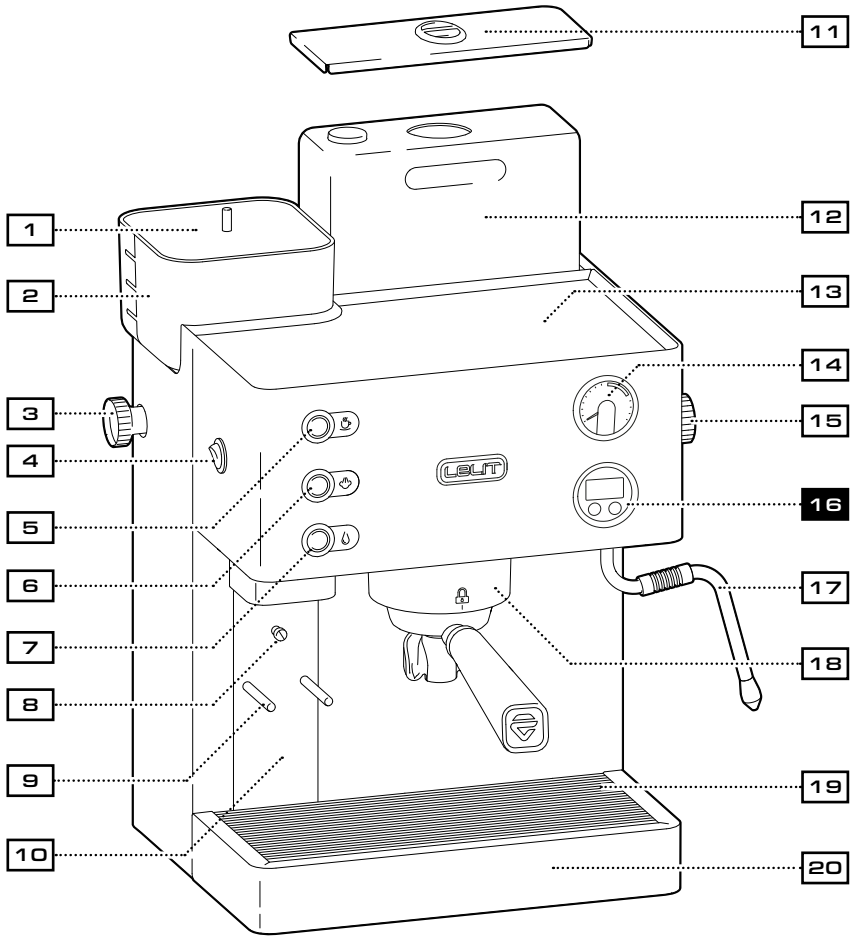
By default, after 30 minutes of inactivity, the machine enters the standby mode.



ATTENTION:

Read the safety notes carefully before using this product.

PIC.1



16

LCC (LELIT Control Center)

is the brain of our coffee machines. It allows to control the machine functions and adjust the parameters by means of an OLED display.



The data and images shown may undergo variations without notice in order to improve the performance of the machine.

2. Product overview

1. Bean hopper lid
2. Bean hopper
3. Micrometric regulation grinding knob
4. ON/OFF switch
5. Coffee dispensing button
6. Steam dispensing button
7. Hot water dispensing button
8. Adjustable filterholder pin
9. Filterholder fork
10. Grinding switch (PUSH)
11. Water tank cover
12. Water tank
13. Cup warmer
14. Back-lit manometer for coffee extraction
15. Steam/hot water dispensing knob
16. LCC (LELIT Control Center)
17. Multidirectional, steam/hot water wand
18. Coffee brewing group
19. Wire grate for drip tray
20. Removable drip tray

3. Factory settings



Standby
ON



Resin filter
Not inserted



Default temperature scale
°C



Pre-infusion
ON



Coffee temperature
95°C



Hot water temperature
95°C



Steam temperature
135°C



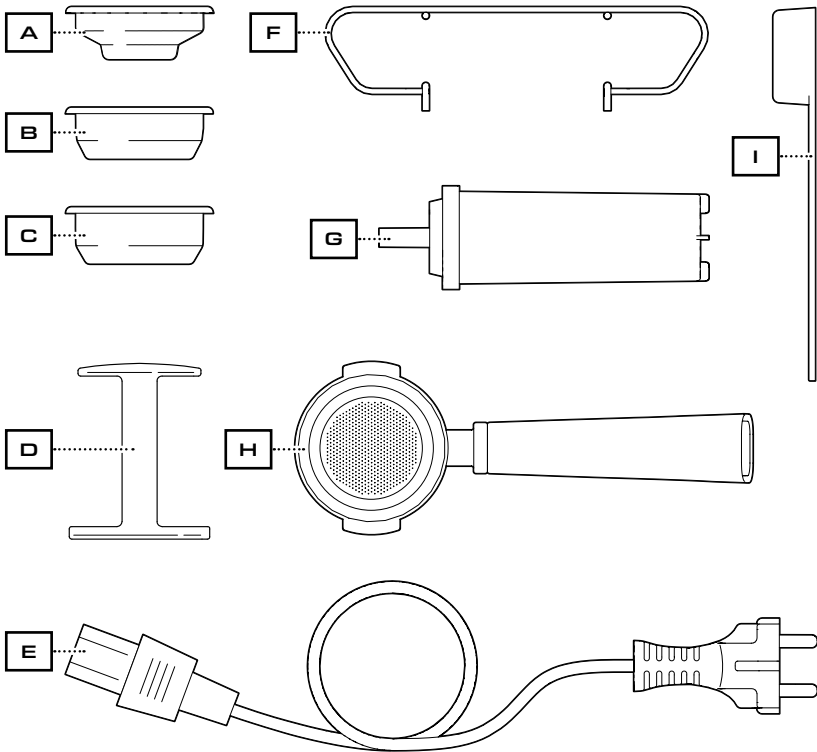
Grinding time 1 dose
6 seconds



Grinding time 2 doses
10 seconds

4. Equipment

- A. 1 dose coffee filter (9-11 g)
- B. 2 doses coffee filter (14-18 g)
- C. Blind filter for backflushing
- D. Plastic tamper
- E. Power cord
- F. Riser for espresso cups
- G. LELIT 35 l water resin filter
- H. Filterholder LELIT58
- I. Plastic spoon for coffee powder



Discover all the barista tools and the necessary elements to make an excellent coffee. **Visit our website LELIT.COM**

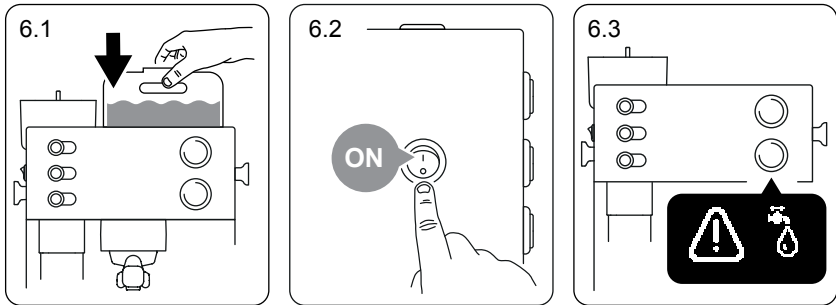
5. Packing

The packaging of your LELIT coffee machine has been studied and produced to be re-used. Use the original box and all the packaging elements in case you need to send the machine back to your reseller or to an authorized service centre, for ordinary or extraordinary maintenance.

8

To ensure the integrity of the product, use also a rigid over-packing box because the only box is not enough to protect it from eventual transport damages.

6. First start-up



Place the machine on a solid, flat and dry surface and make sure the appliance is stable. Remove the packing cardboard and the equipment box placed under the brewing group.

Extract the power cord (E) and the cup riser (F) from the drip tray (20). Fill the water tank (12) with room temperature water up to the indicated maximum level and insert it in its seating (Pic.6.1). Make sure that the mains voltage matches the voltage indicated on the product data label and that the power supply system is equipped with a functioning life-saving device.

After connecting the machine to the power supply via the power cord (E), turn on the machine by pressing the ON/OFF switch (4) (Pic.6.2). The LCC display (16) shows the LELIT logo and the software version, the 3 buttons (5-6-7) and the manometer (14) light up for a few seconds.

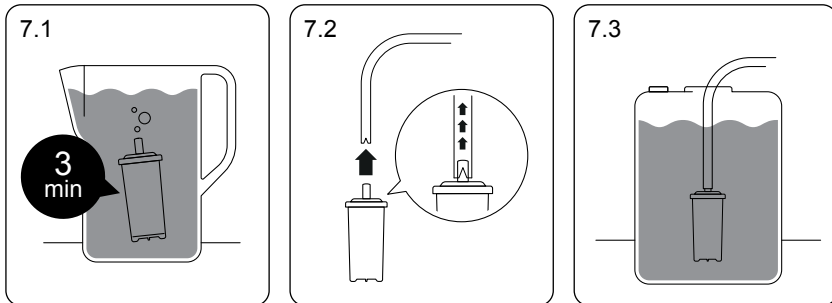
If the water tank (12), full of water, is correctly inserted in its seating, the machine proceeds with the filling of the hydraulic circuit. If the water tank (12) is not correctly inserted in its seating, the LCC display (16) shows the “missing water” symbol (Pic.6.3).

Note. Only for the first start-up, the machine will automatically fill the boiler with water; during this operation some water will flow from the brewing group for at least 40 seconds and the LELIT logo will flash on the LCC display. Let the system finish the procedure. The needed time to allow the hydraulic circuit to get filled with water, is maximum 4 minutes from the 1st start-up. Do not interrupt this operation, otherwise the machine will start filling the circuit all over again.

Now the hydraulic circuit is filled up. The machine can start heating the water to reach the pre-set values. On the LCC display (16) flashes the water temperature value in the boiler that increases up to reaching the set temperature value.

The machine is ready to use when the bar with the temperature on the LCC display is complete and "OK" appears on the screen. The required time for the machine to be ready to use is about 8 minutes.

7. How to install the water resin filter



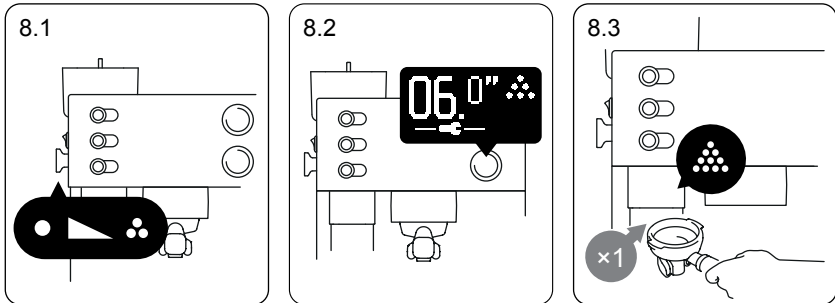
Before installing the water resin filter (G) in the water tank (12), immerse it in a jug full of water for about 3 minutes in order to eliminate the air inside the resin filter that may cause a machine malfunction (Pic.7.1).


Take out the water charge tube from the water tank (12) (the longer tube with a V cut) and remove the small white plastic filter. Insert the water resin filter (G) instead of the small plastic filter, taking care to make the tube fit completely (Pic.7.2).


Inserting the water softener filter into the tube may require more effort, otherwise, it is recommended to keep the machine switched ON for about 1 hour so that the boiler, by transferring heat, makes the tubes softer. Insert the water resin filter (G) connected to the tube inside the tank (12) (Pic.7.3).

It is advisable to replace the filter (G) about every 4 months, also depending on the quantity of shots. If the machine remains unused for 1 month or more, the resin filter must be replaced with a new one. (the new water resin filter PLA930M can be purchased at the authorized LELIT dealers).


8. Espresso and coffee EXTRA



 **Note.** *The grinder has been set in the factory for a medium size grinding, ideal for the grinding of most types of coffee blends, available in the market.*

 **Caution.** *Regulate the grinding always and only while the grinder is grinding.*


Regulate the grinding. Rotate the grinding knob (3) to change the coffee granulometry (Pic.8.1). Rotate the knob anticlockwise (towards the small points) to obtain a finer grinding, clockwise (towards the big points) for a coarser grinding. Micrometric regulation does not require any blockage. It is recommended to rotate the knob at least 5 turns of 360° to obtain an appreciable variation of the grinding degree. By changing the setting of the granulometry, it is recommended to throw away a small amount of coffee from the previous grinding, as it may have remained inside the grinder.

 **Note.** *If the coffee flow in the cup is slow, it may be that the coffee grinding is too fine, if it's quick, the coffee grinding could be too coarse. Many factors may influence the coffee flow such as: the amount of coffee, its pressing, the espresso machine adjustment, how clean the filters are and also the climatic conditions.*

Adjust the doses. By using the LCC display (16) you can program the grinding time for both doses (Pic.8.2). The factory pre-set parameters are 6 seconds for

1 dose and 10 seconds for 2 doses. The grinding time can be set up to 19.5 seconds.

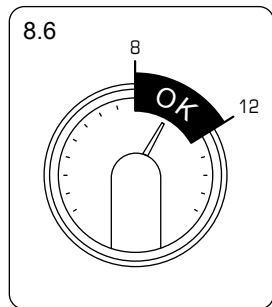
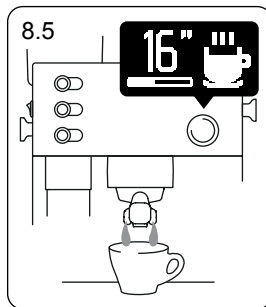
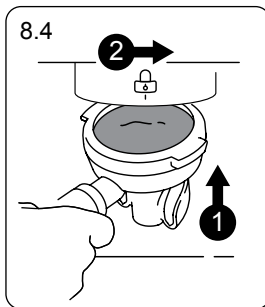
Grind and distributing the coffee. Check that the hopper (2) is filled with coffee beans and that the lid (1) is on. Insert the selected filter into the warm filterholder (H).

 **Note.** We recommend keeping the empty filterholder inserted into the brewing group already starting from the initial heating phase, so that it remains warm.


Position the filterholder (H) on the fork (9) to “hook” it with the pin (8). To grind 1 dose, press once the grinding switch PUSH (10). The grinder grinds the dose according to the set time. Wait until the grinding is over. Remove the filterholder from the fork (9).

To grind 2 doses, press twice the grinding switch PUSH (10) (Pic.8.3). The grinder grinds the dose according to the set time. Wait until the grinding is over. Remove the filterholder from the fork (9). Check the grinding and the quantity for each dose.


To grind any quantity of coffee continuously, press the switch PUSH (10) and keep it pressed. Use the tamper (D) to press the coffee into the filter.





Insert the filterholder (H) into the brewing group (18) and make sure the handle is aligned with the padlock symbol present on the group (Pic.8.4) or at least to the point where it is tightened.



 **Note.** When the machine is new, it is recommended to moisten the edge of the filter with some water or with some Molykote grease to help reaching the correct position. After a short use, this position can be reached without effort.

Place the cup/s under the filterholder and press the coffee button to start the extraction. During the extraction phase, the LCC display (16) shows the coffee symbol and the chronometer that indicates the extraction time (Pic.8.5). For the best result, the manometer (14) should reach the green zone during the extraction (Pic.8.6). Press again the coffee button (5) to stop the extraction.

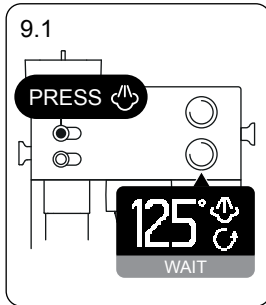
12  **Note.** *The recommended brewing time to obtain a good Italian Espresso is about 30 seconds. Remember to remove the filterholder (H) and empty it after every coffee extraction. After this operation it is recommended to re-insert the filterholder into the brewing group.*

 **Note.** *Before each coffee brew, it is advisable to let some water flow from the brewing group without the filterholder attached for a few seconds to stabilize temperature and to remove any coffee residues. It is enough to press the coffee button in order to start and stop the flow of water from the brewing group.*

 **Caution.** *Do not remove or loosen the filterholder from the brewing group (18) during the coffee extraction to avoid burn risks caused by hot water leaks.*

Reserve mode	
1	 <p>The reserve mode is in action if the water ends during the shot. This mode allows to complete the extraction, avoiding the waste of coffee. The LCC display shows a tap icon next to the number of the brewing time.</p>
2	 <p>The machine is programmed to finish the brewing process. When the supply ends, the LCC display shows the icon meaning "lack of water".</p>

9. Steam and hot water



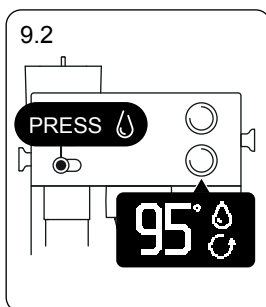
Steam. Press the steam button (6). On the LCC display (16) flashes the water temperature in the boiler. Wait until the bar is complete, so that the machine reaches the operating temperature for steam distribution.

Once the desired temperature is reached, the bar will disappear, the steam icon will appear and you will see the indication to turn the steam/hot water knob (15). The machine is now ready for use (Pic.9.1).

Open the hot water/steam knob (15) anticlockwise with the steam/hot water wand (17) pointed at the wire grate (19) and discharge the initial amount of water. When steam comes out, close the knob (15), place a jug with the beverage under the steam wand and reopen the steam/hot water knob (15). Once the desired result has been achieved, close the steam/hot water knob (15) clockwise and press the steam button (6) to turn off the steam function.

Note. *The machine has an electronic control system that makes it return to the coffee extraction/water function after 18 minutes of inactivity of the steam function.*

Caution. *At the end of each steam distribution, clean the steam/hot water wand (17): point it at the wire grate (19) and dispense steam at least once to remove any milk residues. Thoroughly clean the wand (17) with a clean cloth.*



Hot water. Press the hot water button (7). The pump starts up, the water icon appears on the display (16) with the indication to turn the steam/hot water knob (15) anticlockwise (Pic.9.2).

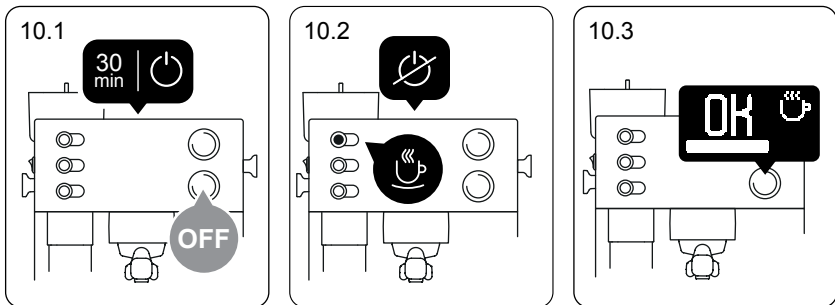
Place a jug under the wand (17) and open the knob (15) anticlockwise until the desired quantity is reached.

When the desired quantity has been reached, close the knob (15) clockwise and press the hot water button (7) to turn off the hot water function.

Note. The machine is equipped with an electronic control system which makes it stop after approx. 120 seconds of using the water function. To withdraw more water, check the water level in the tank and repeat the operation.

Caution. Never place your hands or any other part of your body under the steam/hot water. Risk of scalding.



10. Standby mode **EXTRA**



After 30 minutes of inactivity, the machine will go automatically in standby mode. The LCC display (16) and the heating element are disabled and the coffee button (5) flashes each 3 seconds (Pic.10.1). Press the coffee button (5) to exit the standby mode (Pic.10.2). Wait until the LCC display (16) shows “OK” before using the machine again (Pic.10.3).

The Standby is normed by EU directives for this type of coffee machine, but if you want, you can disable this function.

Disable or enable Standby function	
<p>1</p> 	<p>Turn off the machine</p>


<p>2</p> 	<p>Turn the machine on while pressing coffee button (5), steam button (6) and water button (7).</p>
<p>3</p> 	<p>If the LED water button is flashing, the Standby function is enabled. Otherwise it is disabled.</p>



1 1. LELIT Control Center **EXTRA**



The LCC - LELIT Control Center has pre-set default settings. Here you can discover how to adjust them.



How to adjust the LCC settings:

1. Press the button **⊖** to enter the menu and scroll through it.
2. Press the button **⊕** to change the setting, that starts flashing
3. Change its value and/or state by using the **⊖** and **⊕** buttons
4. 3 seconds after the last press of any button, LCC stores the data and quits the setting mode

Coffee temperature	
	<p>Factory setting 95°C. Press ⊖ 1 time for coffee temperature setting.</p>
<p>Coffee temperature can be set between 80°C and 110°C. Press once ⊕ to change the setting and the set temperature starts flashing. Use ⊖ and ⊕ to increase or decrease the coffee temperature. Wait 3 seconds and the LCC quits the setting mode.</p>	

Steam temperature	
 > 	<p>Factory setting 135°C. Press - 2 times for steam temperature setting.</p>
<p>Steam temperature can be set between 110°C and 140°C. Press once + to change the setting and the set temperature starts flashing.</p> <p>Use - and + to increase or decrease the steam temperature. Wait 3 seconds and the LCC quits the setting mode.</p>	

Pre-infusion	
 > 	<p>Factory setting ON. Press - 3 times for pre-infusion state.</p>
<p>Press once + to edit the state of pre-infusion and the ON starts flashing. Use - and + to activate or deactivate this feature.</p> <p>Wait 3 seconds and the LCC quits the setting mode.</p>	

Grinding time – 1 dose	
 > 	<p>Factory setting: 6 sec Press - 4 times for coffee grinding time – 1 dose setting. It can be set between 3 sec and 19.5 sec.</p>
<p>Press once + to change the setting and the set time starts flashing. Use - and + to increase or decrease the grinding time.</p> <p>Wait 3 seconds and the LCC quits the setting mode.</p>	

Grinding time – 2 doses



Factory setting: 10 sec

Press **-** 5 times for coffee grinding time – 2 doses setting. It can be set between 3 sec and 19.5 sec.

However we would like to remind you that it is an on-demand coffee grinder.

Press once **+** to change the setting and the set time starts flashing. Use **-** and **+** to increase or decrease the grinding time. Wait 3 seconds and the LCC quits the setting mode.

Temperature unit



Factory setting: °C

Press **-** 6 times to change the setting and the C° flashes.

Press **+** to set Fahrenheit.
Wait 3 seconds and the LCC quits the setting mode.

Partial and total coffee dose counter



The partial coffee dose counter can be reset.

Press **-** 7 times to reset the partial counter.

To reset the partial dose counter keep the **+** button pressed for 5 seconds. The total dose counter cannot be reset.

Possible shortcut



Keep **-** and **+** pressed at the same time for 3 seconds to see the partial and total coffee dose counter on the LCC display.

12. The art of Espresso coffee **EXTRA**

Contrary to what you might think, making the perfect coffee is not that easy. It requires experience, ability, passion and a little bit of curiosity. In this paragraph we would like to share with you some of the basic rules for making the perfect cup of Italian Espresso.

18 **Suggested doses:**

Ristretto (Strong) about 20 ml – Espresso about 30 ml – Lungo (Long) about 60 ml.

The “5 M’s”

.....

If you want to make perfect Espressos, you should start by ensuring the five essential factors which turn a simple cup of coffee into an Espresso for connoisseurs! These are the “5 M’s”; in Italian: miscela (blend), macinatura (grinding), macchina (machine), manualità (skill) and manutenzione (maintenance).

1 - Miscela (Blend)

Good Espressos are always made with a good blend of coffee. An Espresso with the right taste requires the blend of two types of coffee, Arabica and Robusta. The first gives coffee its delicate aroma and the right amount of acidity, while the second gives it its full taste, body and cream. The quantities depend on your own taste. Try out different combinations until you find the blend you like the most!

2 - Macinatura (Grinding)

The grinder is a must for making good Espresso. Coffee should always be grounded just before it is used so that it preserves its taste and aroma. LELIT grinders let you adjust the grinding level to suit the coffee blend to establish the correct extraction time

and amount of cream.

3 - Macchina espresso (Espresso machine)

LELIT machines are designed and built so that the water temperature can be adjusted to suit your needs. In addition, setting this variable correctly will allow you to extract from the ground coffee, not only the soluble substances that give it taste, but also the non-soluble ones that give body and flavour to your coffee.

4 - Manualità (Skill)

Half of the result depends on how you use the machine. A passionate expert is an essential part of the Espresso production chain and can enhance the result to bringing additional value to the final product. Therefore, passion and practice are the secrets to learn how to use the machine. You can experiment with different blends of coffee, grinding, pressing, changing water temperature and pressure, not just to make Espresso, but also to make the perfect one for you.

5 - Manutenzione (Maintenance)

Daily and scheduled maintenance as well as care of the machine will ensure the quality of the beverage and the durability of the product you have

purchased. A clean machine says a lot about your passion for coffee making.

Coffee varieties

The choice of the blend is an essential factor for making the ideal coffee for your taste. There are a lot of different varieties of coffee blends on the market to choose from. The differences in flavour, aroma and texture depend on the quantities of the two varieties of coffee that make the blend.

Arabica

This is a sweeter and more delicate variety of coffee, with a rich aroma and a very thin, dense and compact cream.



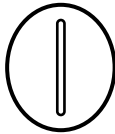
Arabica

It is grown between 900/2000 m
Rich aroma.

Caffeine between 0.9 ~ 1.7%

Robusta

This variety is woody, bitter, full-bodied and spicy, with little aroma. Its cream is frothier and greyer.



Robusta

It is grown between 200/600 m
Spicy aroma.

Caffeine between 1.8 ~ 4%

No variety of coffee alone can make the ideal Espresso. The perfect Espresso has a top layer of cream 2-3 mm thick, a colour that varies from nut brown to dark brown, with reddish tinges and light streaks, a harmonious flavor, a strong, balanced aroma and

a sweet, long-lasting aftertaste. It has a strong aroma with notes of flowers, fruits, toast and chocolate.

These flavours can last just a moment or persist for a few minutes in your mouth. The taste is round and well structured. The acid and bitter perceptions are well balanced whereas there is little or no astringency.

The ideal parameters to obtain this type of coffee are:

9 ± 0,5 g. of ground coffee.

25 seconds to brew 30 ml.

88/92° C when brewing and 80°C in the cup

8/10 bar pressure during extraction.

Even Arabica blends often contain a small amount of Robusta, which is necessary to enhance the cream and add aroma and body to the espresso. Blends made for bar coffees usually contain 20% Robusta but in southern Italy, where they prefer a stronger taste, the percentage can reach 40-50%.

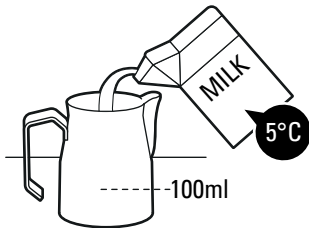
At the end of the day, it's just a matter of taste experiment until you find the blend you like the most!

Cappuccinos

There's nothing better than a cappuccino to start your day. Although they are made and served everywhere, few people know how to make one properly. Making coffee is only part of this complex procedure. The froth often creates major problems, but thanks to the steam wand of our machine, a few suggestions and a little practice you'll soon be able to make cappuccinos just like in the coffee bars!

Milk and jug

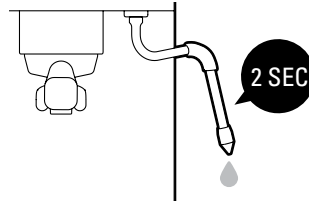
You need 100 ml of milk to make a cappuccino.



Fresh whole milk provides a smoother, creamier and tastier froth. Milk will not froth at over 65°C, so cold milk from the fridge should be used to allow more time for it to froth. The best jugs to use are made of stainless steel and have a spout, like the LELIT milk jug (code PLA301S – PLA301M – PLA301L - not included). The jug should never be more than half filled with milk.

Frothing the milk

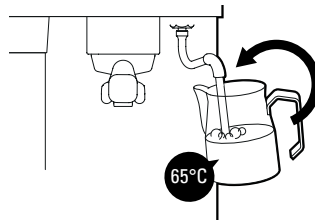
Before using the steam wand, some steam should be released for about two seconds, as it always contains some water due to condensation.



Insert the wand so that the end of the nozzle is near the side of the jug (pretend you have split the top section into four parts and insert the nozzle into one of them) and about one centimetre below the surface of the milk. Since the milk will start to expand in volume, you will have to gradually lower the jug so that the nozzle is always immersed at the same depth. This process is complete when the milk reaches a temperature of about 37°C, or when you can feel the warmth with your hand. You can also use a thermometer (code PLA3800 - not included).

Processing the milk

This phase is very important to make the cream thick, with a fine texture and a shiny surface.



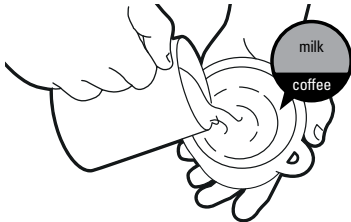
Insert the wand all the way down and tilt the jug to create a vortex. Heat the milk to the desired temperature, without exceeding 65°C. Close the steam knob. Prepare the milk by tapping the jug on the countertop to remove any

air bubbles and then rotating it to keep the milk and froth well amalgamated. The result should be a smooth, creamy surface without any bubbles.

Pouring the milk

You should leave the milk to settle for a least half a minute, so we suggest you always prepare it before making coffee.


The doses for a cappuccino should be one part of coffee and two equal parts of milk and froth.



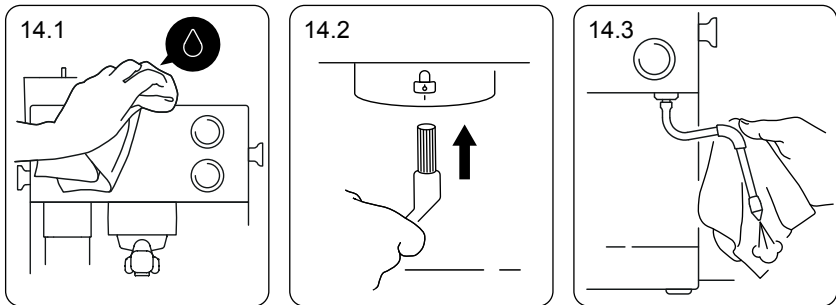
Clean the steam wand with a damp cloth and let some steam out to clean the tip.

13. Limescale prevention


To prevent limescale deposits and grant a better result in the cup, use the water resin filter (G). The filter received with the machine has an autonomy tested for maximum 35 l of water.

22  **Note.** See chapter 7 on “How to install the water resin filter” to replace the filter correctly.

14. Daily cleaning



Cleaning and maintenance of the machine are essential both for the quality of the coffee extraction and for the longevity of the machine.

 **Note.** For the best result we recommend using the LELIT cleaning kit PLA9101 (not included) that contains a microfiber cloth with embroidered LELIT logo, a paintbrush with bristles in natural fibers and a brush with nylon bristles.

General cleaning. Before starting, pull the plug (E) out of the socket and wait until the machine is cold. Do not use abrasive detergents and do not immerse the machine in water. Use a soft cloth, preferably in microfiber, and moisten it with tap water to clean the stainless-steel appliance body of the machine (Pic.14.1).

Group cleaning. After each extraction empty the coffee filter, wash the filterholder (H) and the relative filter with tap water and use a LELIT brush to eliminate the coffee residues from the group gasket (Pic.14.2).

Steam/hot water wand cleaning. After frothing the milk, clean the nozzle of the steam/hot water wand (17) using a soft cloth and dispense a small quantity of steam to eliminate any possible milk residues in the hole (Pic.14.3).

Drip tray cleaning. The drip tray should be emptied daily and hand-washed with warm water and neutral soap to remove coffee residues and avoid bacteria and bad smells.

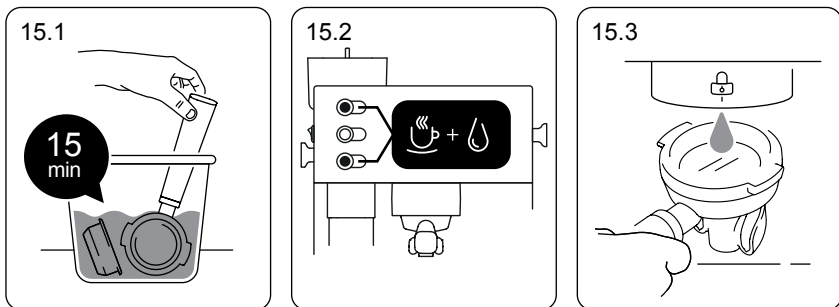
15. Weekly cleaning

Note. We recommend the use of PLA9201 and PLA9203 accessories (not included) to execute the cleaning process. Cleaning must be carried out when the machine is ready for use and has reached the right temperature.

Filters and filterholder cleaning (removable parts). It's necessary to clean the filterholder to eliminate the coffee oils that affect the taste of your drinks negatively.

Place a jug under the multidirectional steam/hot water wand (17). Remove the filter from the filterholder and insert the filterholder and the used filters into the jug. Press the button for hot water dispensing (7) and open the hot water/steam knob (15) anticlockwise in order to dispense hot water into the jug, paying attention not to immerse the filterholder handle.

When the water distribution is finished, press the button for hot water dispensing (7) again, until you reach about 1 liter of water. At the end of the operation turn the steam/hot water knob clockwise to close it (15). Add 2 bags of detergent powder (PLA9201) to the water in the jug. After 15 minutes, remove the filters and the filterholder from the solution, empty the jug and rinse the filterholder (H) and the filters with plenty of tap water (Pic. 15.1).



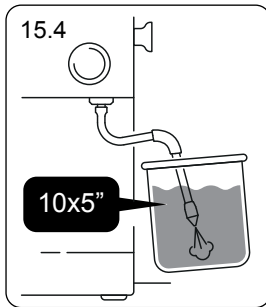
Backflushing. The brewing group should be cleaned at least once a week (or, depending on frequency of use, at least once a month). Before starting the procedure empty the drip tray and check the water level in the water tank. Insert the blind filter (C) into the filterholder (H) and pour 1 bag of detergent powder

(PLA9201) into the filter. Insert the filterholder (H) with the blind filter into the group (18) until the handle is aligned with the padlock symbol placed on the group itself or up to the point where it is tightened. By pressing the buttons for coffee (5) and hot water dispensing (7) at the same time, the operation will proceed automatically (Pic.15.2).

At the end of this first automatic cycle, empty the drip tray (20) and then reinstall it. Repeat the operation by pressing the coffee and the hot water dispensing buttons again at the same time. At the end of the operation, empty the drip tray (20) and then reinstall it.

Remove the filterholder (H) and rinse any residue present with the water dispensed from the brewing group (Pic.15.3), remove the blind filter (C) and insert the 2 doses filter (B).

Reinsert the filterholder into the group and press the coffee and hot water dispensing buttons again at the same time. At the end of this operation remove and empty the drip tray (20) and rinse the filterholder (H), the filters and the drip tray with plenty of tap water. Any possible splashes of water during the backflushing must be removed immediately from the appliance body using a damp cloth, in order to avoid ruining the surface of the coffee machine.



Steam/hot water wand cleaning. Fill a jug with 500 ml of cold water, add 1 bottle of detergent liquid (PLA9203) and immerse the steam/hot water wand (17) in this solution. Press the steam dispensing button (6) and wait for the machine to reach the set steam temperature. Open the knob anticlockwise (15) and dispense steam for 5 seconds. Stop the function and wait for 5 seconds. Repeat the operation 10 times (Pic.15.4). Rinse the steam/hot water wand (17) from the detergent, repeating the previous steps with 1 l of fresh water.

Water tank cleaning. Cleaning the water tank (12) will remove build-up of limescale. Keeping fresh water in the tank will minimize build-up of microorganisms. It is recommended to change the water in the tank frequently to ensure good hygienic conditions and preserve the taste of coffee. If your machine has sat idle for a long period of time, you need to empty and dry the tank.

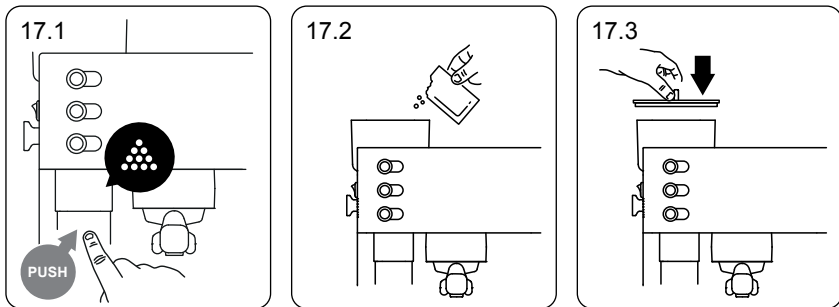
Simply remove the tank cover (11), pull the tank out and hand-wash it with water and neutral soap, using a vertical brush and making sure the whole surface has been cleaned. Finally, rinse thoroughly, fill it with fresh water and carefully dry the external surface of the water tank before inserting it back into the machine.

16. Annual cleaning

The descaling of the hydraulic circuit of the machine must be done every year to ensure longevity and constant performances. The state of the machine needs to be checked previously by your reseller/specialized technician and the descaling operation must be done by a specialized technician to avoid ruining the internal components of the machine.

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17. Grinder cleaning



Hopper cleaning. We recommend cleaning the hopper when the machine is disconnected from the power supply. The central support is not removable, so please do not try to remove it.

Use a soft cloth, preferably in microfiber as the one in LELIT PLA9101 cleaning kit (not included), and moisten it with tap water to remove the fat layer left by the coffee beans inside. Do not use any abrasive detergents and do not immerse the coffee grinder in water.

Burrs cleaning. It's well known that the coarseness of the ground coffee affects the quality of the Espresso in the cup. During the grinding process, some coffee particles deposit between the grooves of the burrs teeth, reducing the distance between the discs or between the cones, as a consequence, the coffee grind size coming out of the grinder becomes finer. Due to the high temperatures developed between the burrs, these coffee oils and fats deposits turn rancid quickly and create molds, damaging the ground coffee irreversibly.


Therefore, it is important to clean the burrs and the grinding chamber with a specific product LELIT in crystals (PLA9202 - not included) based on gluten-free food starches, with very high absorbing power for oils and fats. Passing between the burrs, the crystals clean them of coffee deposits, ensuring a ground coffee

result without bad odors. Any residues do not contain substances that are harmful to the consumer or to the coffee grinder.

We recommend cleaning the burrs every 4 kg of coffee. This procedure is simple, just follow the steps indicated on the instruction leaflet supplied with the cleaning product PLA9202.

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Empty completely the bean hopper (2) and operate the grinding switch (10) until the few remaining coffee beans are completely removed (Pic.17.1). Pour a bag of product (PLA9202) into the hopper (2) making sure that it enters completely between the burrs (Pic.17.2). Operate the grinder for about 5 seconds by pressing the PUSH button (10) so that the powder passes completely between the burrs. Fill the hopper with coffee beans (2) and close it with the lid (1) (Pic.17.3). Remember to eliminate the first 2-3 portions of ground coffee.

 **Note.** We advise to replace the burrs periodically, once worn out. Maintenance has to be fulfilled just only by an authorized service center and only with original spare parts.

18. Most common problems **EXTRA**

1 The LCC flashes continuously and the machine is never ready

- a. Reset the machine.
- b. Contact your reseller to have the machine checked and repaired.

2 The coffee is too cold

- a. The machine needs about 8 minutes to get to the right brewing temperature.
- b. Select a higher temperature range through the LCC (16).
- c. Do not forget to warm up the cups before the extraction: keep the cups on the top surface of the machine.
- d. Insert the filterholder without coffee into the group, push coffee dispensing button (5) and let some hot water come out of the group head. Proceed with the coffee extraction.

3 The coffee is delivered too quickly and without cream

- a. Grind the coffee more finely or use a finer ground coffee.
 - b. Increase the coffee quantity in the filterholder.
 - c. Press the coffee more firmly.
 - d. Change the coffee blend.
-

e. If the above suggestions do not improve the result in the cup, test the machine with the blind filter: insert the blind filter into the filterholder, fix the filterholder into the group head and push coffee dispensing button (5). If the manometer does not reach the green zone with the blind filter, contact your reseller for a proper check.

4 The coffee is not dispensed or is only dispensed in drops

- a. Grind the coffee more coarsely or use a coarser ground coffee.
- b. Reduce the quantity of coffee in the filterholder.
- c. Press the coffee a little less.
- d. If the above suggestions do not improve the result in the cup, test the machine with the blind filter: insert the blind filter into the filterholder, fix the filterholder into the group head and push. If the manometer does not reach the green zone with the blind filter, contact your reseller for a proper check.
- e. Run a backflushing procedure to clean the essential parts of your coffee machine, see Chapter 15.

5 The LCC does not light up and the machine does not work

- a. Check if the plugs of the power cord are inserted correctly.
- b. Try to insert the power cord into another socket.
- c. Contact your reseller to have the machine checked and repaired.

6 The coffee cream is not thick

- a. Following the steps for a correct coffee extraction, try to select a higher temperature range through the LCC (16).
- b. Select a suitable coffee blend knowing that a thick cream requires a good percentage of Robusta: read more about this in Chapter 12.

7 No steam from the steam wand

- a. Follow the instructions below:
 1. Remove the wand tip and release some steam without the tip: if the steam comes out regularly, it means that the tip is blocked. Close the steam tap and clean the tip properly: make sure the hole is free.
 2. Reassemble the tip on the steam wand.
 3. If the problem persists, contact your reseller for a proper check and repair.

8 No hot water from the water wand

- a. Follow the instructions below:
 1. Remove the water aerator and release some hot water without the aerator: if the water comes out regularly, it means that the aerator is blocked. Close the water tap and clean the aerator properly.
 2. Reassemble the part on the water wand.
 3. If the problem persists, contact your reseller for a proper check and repair.

9 The group head is just warm

- a. Follow the instructions below:
1. Increase the temperature.
 2. Turn the machine OFF and ON and let some water come out from the group head.
 3. Wait 15 min to check the LCC.
 4. Check the water level in the water tank and the correct position of the water tank inside the machine.
 5. Reset the machine and if this does not solve the problem, contact your reseller.

10 The machine does not heat

- a. Follow the instructions below:
1. Check the power cord and make sure it is correctly inserted into the socket.
 2. Check the water level in the water tank.
 3. Check the correct position of the water tank.
 4. Reset the machine.

11 The coffee grinder does not grind coffee

- a. Execute the burrs cleaning as indicated in Chapter 17.
- b. Adjust the setting to obtain a coarser grinding.
- c. Contact your reseller for technical support.

12 The grinder stops due to the motor overheating

- a. The grinder has worked for a long time in continuous, causing overheating of the motor. Wait until the motor cools down (15-30min.) before switching on the grinder again.

19. Alarms shown on the display EXTRA

1 Missing water into the tank



There is no water into the tank. Remove the water tank (12) from the machine. Fill the tank with room temperature water. Reposition the tank into the machine.

2 The temperature probe is in short circuit



The temperature probe is in short circuit (or the detected temperature is above 200°C), all the machine functions will be disabled. Contact the service center.

3 The temperature probe is faulty or disconnected



The temperature probe is in short circuit (or the detected temperature is above 200°C), all the machine functions will be disabled. Contact the service center.

4 The grinder has exceeded the maximum time of grinding



The grinder has exceeded the maximum time of grinding in continuous. (19.5 seconds). After a waiting time of 100 seconds, the grinder will automatically reset.

20. Warranty terms

LIMITED GUARANTEE

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Depending on the place of purchase either the seller or LELIT guarantee this product for domestic use in specified territories for a limited time from the date of purchase against defects caused by faulty workmanship and materials.

During this guarantee period either the seller or LELIT will repair, replace or refund any defective product at their sole discretion. All legal warranty rights under applicable national legislation will be respected and will not be impaired by any written guarantee.

For Australian consumers, this product comes with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage.

You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Important requirements as well as instructions on how to make a claim can be found on the LELIT website in the full warranty terms and conditions.

**IMPORTANT INFORMATION**

For the correct disposal of the product in accordance with EU DIRECTIVE 2012/19/EC and with Legislative Decree no. 151 of 25 July 2005. At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special authorized differential waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health caused by improper disposal and enables recovery of the materials it contains, with significant savings in energy and resources. The product is marked with a crossed-out wheellie bin as a reminder of the need to dispose of household appliances separately.



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