

User Manual  
for the following models:

EN

English

Vip Line

# Elizabeth - PL92T

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**Dimensions:**

31x27x38 cm

**Net weight:**

12 kg

**Power supply:**

230V 50Hz / 120V 60Hz

**Power:**

Coffee heating element: 1200 W

Steam heating element: 1000 W

**Pump pressure:**

15 bar

**Water Tank Capacity:**

2.5 lt

**Brass boiler capacity:**

300 ml

**Stainless steel steam boiler capacity:**

600 ml



## THANK YOU FOR CHOOSING US

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Careful design and choice of components are the secret of the excellent performance of all our models. We develop our products with the technology applied only to the best professional machines. The materials used meet very high standards of quality and reliability to provide you with durable, and long-lasting products.



**Write down the serial number of your product**

\_\_\_\_\_

Serial number

\_\_\_\_\_

Purchased from

\_\_\_\_\_

Date of purchase



For more information,  
please register your product on [care.jelit.com](https://care.jelit.com)

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01.

## Safety notes

Warnings - Please read carefully before use. This espresso machine is suitable for the preparation of 1 or 2 cups of coffee; it is equipped with 2 wands for dispensing steam and hot water. The controls on the front panel have easy understandable symbols. The machine is designed for domestic use and is not suitable for continuous professional use. The noise rating of the unit does not exceed 70 dB (A). The data and images shown are subject to change without notice in order to improve the performance of the machine.

### Symbols used

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It is absolutely essential to observe the following warnings and symbols:



**Shock hazard.** *Failure to comply may cause electric shock with danger to life.*



**Burn hazard.** *Failure to comply may cause severe burns.*



**Caution.** *Failure to comply may cause damage to the appliance.*



**Please Note.** *This symbol indicates important advice and information for the user.*

### Numbers in brackets

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The numbers in brackets refer to the key provided in the description of the appliance in **Chapter 04 "Product overview"** and to the pictures in the **Quick start guide** attached.

# IMPORTANT SAFEGUARDS



## General warnings

*This manual is an integral and essential part of the product. Please read all these warnings carefully as they provide important information on safe installation, use and maintenance. These instructions should be carefully retained for future reference.*

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards

involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

- The appliance is only designed for making espresso coffee or hot drinks using the hot water or steam tubes and for pre-heating cups.

- Store the packaging material (plastic bags, polystyrene, etc.) out of the reach of children.

- The appliance is only designed for making espresso coffee or hot drinks using the hot water or steam wands and for pre-heating cups.

- Any use other than that described above is improper and could be hazardous; the manufacturer accepts no liability whatsoever for any damage arising from improper use of the appliance.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children must not be allowed to play with the appliance.

- The appliance must not be left unattended or used outdoors.

- The appliance should not be immersed in water or cleaned by spraying.

- The appliance must not be exposed to atmospheric agents (rain, sun, ice).

- If the appliance is stored in rooms where the temperature can go below freezing, the tank and the water pipes must be emptied.

- All the packing material (plastic bags, polystyrene, etc.) should be kept out of the reach of children.

- No liability is accepted for the use of unauthorized spares and/or accessories.

- No liability is accepted for repairs not carried out by authorized service centres.

- The manufacturer accepts no liability for tampering with any of the appliance components.

In all the above cases the warranty will be void.



### **Essential safety warnings**

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*As with all electrical appliance, the risk of electric shock cannot be excluded, therefore, the following safety warnings should be carefully observed.*

- To avoid spilling the connector, never pull the power cord.

- Always attach plug to appliance first, then plug cord into the wall outlet.

- To disconnect the appliance, turn any control to "off", then remove plug from wall outlet.

- In the event of any fault or malfunction, do not attempt to carry out repairs. Switch the appliance off, remove the plug and contact the Service Centre.

- In the event of damage to the plug or the power cord, do not operate the ap-

pliance, these should be replaced only and exclusively by the Service Centre.

- Unplug from outlet when not in use.
- Before cleaning the exterior surfaces of the appliance, putting on or taking off parts, switch it off, remove the plug from the outlet and allow to cool.
- To reduce the risk of injury do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
- Do not let cord touch hot surfaces.
- Do not let cord hang over edge of table or counter.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Before switching on, ensure that the power supply voltage corresponds to that indicated on the plate on the base of the appliance and that the power supply is properly earthed.
- Do not tamper with the appliance. Contact an authorized technician or the nearest service centre for any problem.
- Do not touch the appliance if your hands or feet are wet.

- Do not touch the plug with wet hands.
- Ensure that the electrical outlet is always freely accessible so that the plug can be easily removed when necessary.
- When removing the plug, always hold it directly. It should never be removed by pulling on the power cord, as this can cause damage.
- To protect against fire, electric shock and injury to persons do not immerse cord, plugs in water or other liquid.
- Do not use adapters, multiple sockets or extension cords. If their use is unavoidable, use simple adapters or multiple sockets and extension cords that conform to current safety standards, taking care not to exceed the current limit marked on the simple adapter or extension cord, or the maximum capacity of the multiple socket.



**Warning about burn/scald risks**

*This appliance produces hot water and steam; therefore, the following safety warnings should be strictly observed.*

- Warning: hot surfaces remain hot for a certain time also after use.

8

- Take care to avoid contact with water spray or jets of steam.
- When the appliance is switched on, do not touch the cup warming plate as it is hot.
- Never direct the steam or water spray towards your body.
- Be careful when touching the steam wand (12).
- Never remove the filterholder (e) during operation.
- The parts labelled "CAUTION HOT" are very hot, so approach and operate them with maximum caution.
- Only place cups and glasses for use with the coffee machine on the cup warmer (8). Other objects should not be placed there.
- Dry the cups thoroughly before placing them on the cup warmer (8).

**SAVE THESE  
INSTRUCTIONS**



## 02. Main specifications

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We design our machines based on our customers' needs.

We are sure that the features selected for this model will meet all your wishes, so you can make perfect tasting espresso for yourself and your guests.



### LCC

To adjust the boiler temperature, control the perfect settings for making coffee.



### Stainless steel

For maximum hygiene in the kitchen and easy cleaning of the appliance. A simple wipe with a sponge and your machine will shine again.



### Coffee Slider

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.



### Dual boiler

Two separated boilers, one for steaming and one for brewing. This system allows more temperature stability and enables dispensing steam and coffee simultaneously.



### Pre-infusion with programmable parameters

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



### Energy saving

When the machine is not used for a long time, it automatically enters the power-saving mode. This saves money for you and valuable resources for the planet.

03.

## LCC - Lelit Control Center

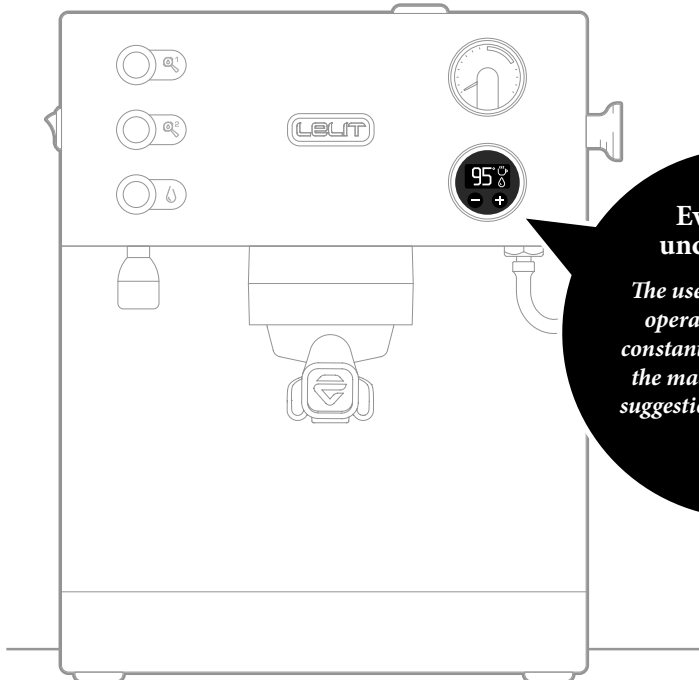
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LCC (Lelit Control Center) is the brain of the new Lelit espresso machines. It has an elegant, graphic LED display of the latest generation. It controls all the functions of the machine and allows you to adjust the settings, as well as giving valuable tips on how to achieve the best results.

**LCC lets you manage a number of settings in your machine:**

- The temperature of the coffee dispensed
- The temperature of the steam dispensed
- Programmable brewing times
- Programmable pre-infusion times
- Steam boiler enabling/disabling
- Chronometer of the coffee dispensing
- Selection of the temperature unit measure
- Backflushing



**Everything  
under control**

*The user interface, that operates the display, constantly communicates the machine status and suggestions to get the best Espresso.*

## 04. Product overview

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Take your new espresso coffee machine out of the box and have a look at the various components and accessories designed for you. The numbers refer to the pictures in the **Quick start guide** attached.

11

1. On/off switch
2. Coffee switch  
(with pre-infusion profile 1)
3. Coffee switch  
(with pre-infusion profile 2)
4. Hot water switch
5. Hot water nozzle
6. Self-cleaning cup-holding grate
7. Water tank cover
8. Wide cup warmer
9. Backlight brew pressure gauge
10. Steam dispensing knob
11. LCC (Lelit Control Center)
12. Multi-directional anti-burn steam wand
13. Coffee distribution group
14. Removable water drainage tray

## What's in the box

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- a. Plastic tamper
- b. Coffee measuring spoon
- c. Power cord
- d. Blind filter
- e. Filterholder with filter for 1 and 2 cups
- f. Espresso cup rack
- g. LELIT Resin filter, code MC747

## 05.

# Instructions for use

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Lelit coffee machines are not automatic. To make a good cup of coffee, you must know how to use them properly and will need a bit of practice. Follow the instructions carefully. You can also refer to the **Quick start guide** where you will find illustrated instructions. You'll soon be making coffee just like in the cafes, with the ideal smooth, creamy texture you prefer.

12  
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to start

## Starting the machine

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*It is important to carefully follow these instructions the first time the machine is started, to ensure that it works properly. These instructions are only for the first time the machine is used. The instructions given in the subsequent chapters are for all further use. For subsequent uses do not consider this chapter and follow the chapter Making an Espresso.*

### **A** Open the packaging

**A.1** Open the packaging and place the machine on a flat surface.



**Be careful.** *The unit weighs 12 kg*

### **B** Water filling

**B.1** Remove the tank from its seating (7).

**B.2** Fill the tank with water at room temperature.

**B.3** Replace the tank in its seating.



**Caution.** *The tank is fitted with a device that automatically detects the presence of water. When repositioning the tank, check that the tubes are not bent and that the filter is fully inserted into the end of one of them. In case of lack of water, the LCC will show a warning signal. Follow the instructions in section B to refill the tank.*


### **C** Switch on the coffee machine



**Be careful.** *Ensure the power supply voltage is the same as that indicated on the information plate and that the supply system has an adequate circuit breaker.*

**C.1** Connect one end of the power cord (c) to the socket in the machine and the other (plug) into the wall socket.

**C.2** Turn on the espresso machine by pressing the main on/off switch (1). The display (11) will show the Lelit logo, the three switches and the gauge will go on for a short time.

 **Note.** *ONLY for the first time that the machine is switched on, the machine will start to fill the boiler automatically. During this operation, water will flow from the coffee distribution group for about 40 seconds and the Lelit logo will flash on the LCC display.*

**C.3** On the LCC display (11) you'll see the water boiler temperature flashing. This will grow until the set temperature will be reached. During this phase, the steam boiler will be automatically filled until the correct water level will be reached.


**C.4** Wait until the bar is fully loaded and "Ok" appears on the display. This way the machine will reach the set temperature.

**C.5** After reaching the pre-set temperature, the bar will disappear, and the machine will be ready for use.

## **Checking that the machine is working properly**


### **Coffee**

**D.1** Insert the filterholder (e) without coffee firmly onto the coffee distribution group (13), so as to align the handle with the padlock symbol on it.

 **Note.** *With a new machine, in order to reach this position, it is advisable to moisten the edge of the filter with water. After a short period of use, this position will be reached regularly without excessive effort.*

**D.2** Press the coffee switch (2) to dispense about half a litre of water. The display (11) will show the coffee icon and the chronometer that detects the coffee dispensing time.

**D.3** When you've taken about half a litre of water, press the switch (2) to stop dispensing.

 **Note.** *This procedure helps filling the hydraulic circuit completely and rinsing the circuit itself.*

### **Hot water**

**D.4** Place a jug under the hot water nozzle (5).

**D.5** Press the hot water switch (4). The pump starts and the water icon appears on the display (11).

**D.6** As soon as water comes out of the nozzle (5), press the switch (4) again to stop dispensing.

## Steam

**D.7** Point the steam wand (6) onto the cup-holding grate (12)

**D.8** Turn the steam knob (10) counter clockwise.

**D.9** When steam comes out from the nozzle, turn the knob (10) clockwise to close it.

**Note.** *If the machine hasn't been used for 30 minutes or more, the machine will go in stand-by (energy saving status). The display and the heating element will be switched off and the coffee switch (2) will flash every 3 seconds to indicate the stand-by status. To restart the machine, you'll have to press the coffee switch (2).*



to start

## Making an Espresso

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*Thanks to the pre-set function settings, the machine is immediately ready to dispense espresso coffee. To change the settings, please refer to "Changing the LCC settings" section.*

**Note.** *The machine comes with a cup warmer (8). Using warm cups enhances the organoleptic qualities, the flavour and aroma of an Espresso.*

## E Preparing the machine for making coffee

**E.1** Turn on the espresso machine by pressing the main on/off switch (1). The display (11) will show the Lelit logo, the three switches and the gauge will go on for a short time.

**E.2** Insert the filterholder (e) without coffee firmly onto the coffee distribution group (13), so as to align the handle with the padlock symbol on it.

**E.3** On the LCC display (11) you'll see the water boiler temperature flashing. This will grow until the set temperature will be reached.

**E.4** Wait until the bar is fully loaded and "Ok" appears on the display. This way the machine will reach the set temperature.

**E.5** After reaching the desired temperature, the bar will disappear, and the machine will be ready for use.

## F Distributing the coffee

**F.1** Insert the selected filter into the pre-warmed filterholder (e).

**F.2** Fill the filter with the desired quantity of ground coffee.

**Note.** *We suggest 7 g for one cup and 14 g for two cups.*

**F.3** Press the coffee with the tamper (a) and clean any coffee residues from the


filter holder edge.

**F.4** Insert the filter holder (e) in the distribution unit (13) and fasten it firmly, at least up to align the handle with the padlock symbol indicated on the group


**F.5** Place one or two coffee cups on the cup-holding plate (6), under the filter holder (e).


**F.6** Press the coffee switch (2) or (3) to start dispensing. The display (11) will show the coffee icon and the chronometer that detects the coffee time dispensing.

**F.7** Once the required amount of coffee is reached, press the coffee switch (2 or 3) to stop dispensing. The display (11) will show the time of the coffee dispensing for about 2 seconds, then "OK" and then the pre-set temperature.

 **Note.** *If a brewing time (see the chapter 6.3) for the coffee switches (2) or (3) has been specifically programmed in the menu machine parameters, the coffee dispensing will automatically stop once the programmed time has been reached.*

**F.8** Remove the filter holder (e), empty it and clean it carefully with a damp cloth

 **Caution.** *The filterholder must not be removed before coffee brewing is completed.*

 **Note.** *To prepare a good espresso, the coffee pump pressure gauge (9) must be in the green zone, while dispensing is in progress.*



for experts


## Steam and hot water

*The device is equipped with a steam wand that can foam the milk to perfection, producing the creamy and compact foam that is the mark of the real cappuccino.*

### Preparing the coffee machine

**G.1** Check the water level in the tank. If there is no water, follow the instructions in paragraph B.

**G.2** When the temperature value shown on the display stops flashing, the coffee machine will be ready for use.


 **Caution.** *Never place your hands or other body parts under the steam wand or hot water nozzle. Risk of scalding*

### Steam distribution


**H.1** Open the knob (10) counter clockwise with the steam wand (12) pointed at the cup-holding grate (6) and release the initial amount of water.

**H.2** When steam comes out, close the knob (10), place a jug with the beverage to be foamed under the steam wand (12), re-open the steam knob (10).

**H.3** When the desired result has been achieved, close the steam knob (10) turning it clockwise.

 **Note.** *The machine, thanks to its electronic controls, returns to the coffee/water function if the steam function has not been used for a certain period.*


 **Note.** *See chapter 06 “The art of Espresso coffee” for the best way to froth milk.*

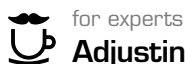
 **Caution.** *Clean the steam wand (12) after every use by pointing the steam wand to the cup-holding grate and dispensing some steam. Thoroughly clean the wand (12) with a sponge or clean cloth. In the chapter “Cleaning and maintenance”, you will find all the necessary advice.*

## Hot water distribution

**I.1** Place a jug under the hot water nozzle (5) and press the hot water switch (4).

**I.2** When the desired amount has been reached, press the hot water switch (4) to stop dispensing.

 **Note.** *The machine is equipped with an electronic control that stops the water function after a predetermined time. To withdraw more water, repeat the “Dispense hot water” operation.*



for experts

## Adjusting the LCC settings

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*The LCC - Lelit Control Center (11) has pre-set default settings. Here you can discover how to adjust them.*

## Changing the factory settings

**J.1** Press the “-” button to enter settings mode, and scroll through the menu.

**J.2** Press “+” to change the setting. The setting flashes.

**J.3** Change its value and/or state by using the “-” and “+” buttons.

**J.4** 3 seconds after the last press of a button, LCC stores the data and exits from settings mode.



06.

## Programming menu parameters

### 1 Coffee boiler temperature



Variable value: from 80°C to 110°C.

### 2 Steam boiler temperature



Variable value: from 120°C to 145°C.

### 3 Brewing time for coffee switch (2) and (3)



If you program a brewing time higher than zero, when you press the switch (2) or (3), the coffee dispensing starts and it will automatically stop once the programmed time has been reached.

Selecting "OFF", you need to press again the coffee switch (2) or (3) to stop dispensing once the required amount of coffee has been reached.

Variable value: from 1 second to 99 seconds.

**Note.** *The coffee volume in the cup can vary according to the grinding size used.*

### 4 Pre-infusion parameters for coffee switch (2) and (3)





If you program a pre-infusion time which is higher than zero, by pressing the switch (2) or (3) to start the coffee dispensing, the ground coffee in the filterholder will be made wet by the water without the pressure of the pump, for the programmed time. Once the pre-infusion time is over, the pump will be activated, and will start the coffee brewing in the cup at full pressure.

Selecting "OFF" the pre-infusion will be disabled.

Variable value: from 1 second to 20 seconds.

**Nota.** *If the Steam boiler is disabled, the pre-infusion will not be available.*

### 5 Steam boiler enabling/disabling

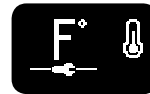
Select "OFF" or "ON" to disable or enable the steam boiler.



With the steam boiler disabled (OFF), the energy consumption of the machine will be reduced. The pre-infusion function and the steam distribution will not be available.

The display will show the **E** symbol to indicate that the machine is in "Economy" mode

### 6 Temperature unit measure selection, Celsius or Fahrenheit



By selecting the Fahrenheit degrees, the display will show the "F" letter next to the temperature value

### 7 Partial and total doses counter



The display shows the numbers of the partial (PaR.) and total (ToT.) doses, that have been carried out. When the counter doses are shown, keep pressed for at least 5" the "+" button to reset the partial counter.

**Nota.** *The total doses counter cannot be reset to zero*

07.

## The art of Espresso coffee

Contrary to what you might think, making a perfect Espresso is not that easy. It takes 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 a perfect cup of Espresso.

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 a blend of two types of coffee, Arabica and Robusta. The first gives the coffee its delicate aroma and the right amount of acidity, while the second type 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 best!

#### 2 - Macinatura (Grinding)

The grinder is a must for making good Espresso. Coffee should always be ground just before it is used so that it preserves its taste and aroma. The Lelit

grinders let you adjust the grinding level to suit the coffee blend in order 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 bring additional value to the final product. Passion and practice are, therefore, the secrets to learning how to use the machine. You can experiment with different blends of coffee, grinding, pressing, water temperature and pressure, not just to make an Espresso, but

to make the one that is just right for you.

### 5 - Manutenzione (Maintenance)

Daily maintenance, scheduled maintenance and 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

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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 cream that is very thin, dense and compact.



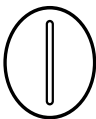
#### Arabica

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 more frothy and grey.



#### Robusta

It is grown between 200/600 m  
Spicy aroma.

Caffeine between 1.8 ~ 4%

No variety of coffee can make an ideal Espresso on its own.

The perfect Espresso has a top layer of cream 2-3 mm thick, a nut brown to dark brown colour, with reddish tinges and light streaks, a harmonious flavour, a strong, balanced aroma and a sweet, long-lasting aftertaste.

It has a strong aroma with notes of flowers, fruits, toast and chocolate. These sensations can last just a moment or can 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:

*7 ± 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 coffee bars 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 best!

## Cappuccinos

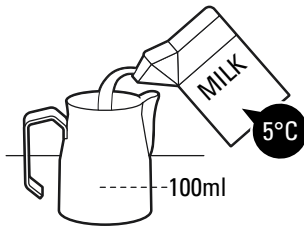
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There's nothing better than a cappuccino to start your day. Although they are made and served everywhere, few people know how to make one properly. Making the coffee is only part of this

complex procedure. The froth often creates major problems, but thanks to the steam wand on our machine, with a few suggestions and a little practice you'll soon be making cappuccinos just like in the coffee bars!

### Milk and jug

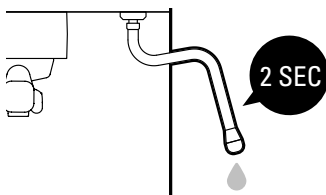
You need 100 ml of milk to make a cappuccino.



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 jug, on the other hand, is one made of stainless steel, provided with a spout, such as Lelit models (codes PL101 PL102-not included). The level of milk should never exceed half the volume of the jug.

### Frothing the milk

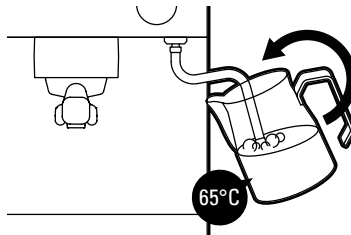
Before using the steam wand, some steam should be released for about two seconds, as it always contains some water due to condensation.



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 kept 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 use the thermometer too (code PL107 - 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.*

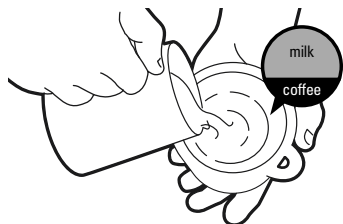
Prepare the milk by first tapping the jug on the countertop to remove any air bubbles and then rotating it to keep the milk and froth well amalgamated. The final result should be a smooth, creamy surface without any bubbles.

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

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Clean the steam wand with a damp cloth.



**To see the tutorial,  
please scan the QR-Code.**

To read the QR code,  
download the proper app  
from your store.

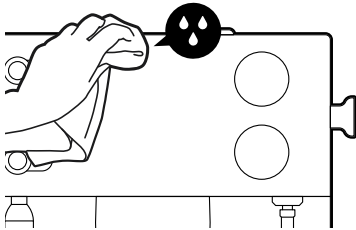
08.

## Cleaning and maintenance

Cleaning and maintenance of the machine are essential for the quality of the coffee and the durability of the appliance.

### Cleaning

The machine must be cleaned at least once a week. Before starting, remove the plug from the electrical outlet and allow the machine to cool. Use a soft cloth, preferably microfiber, like the Lelit cloth (code MC972 - not included), and moisten it with plain water. Do not use abrasive detergents and do not immerse the machine in water.



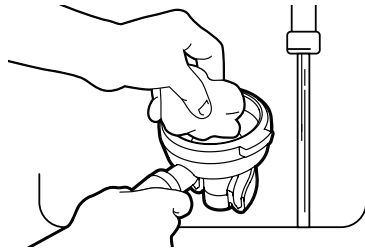
For thorough maintenance, we suggest you use the Lelit brush (code PL106 - not included), which will help you clean the nozzles and the spaces between the ga-skets more effectively, removing stains and coffee residues from even the smallest cracks.

Warm running water can be used to clean the removable parts of the machine. The filters and filterholder should never be washed in a dishwasher.

There is no need to clean the filters after each use, but just to ensure they

are not clogged.

However, to ensure the best performance from your machine, it is essential to thoroughly clean the steam wand and filterholder after each use.



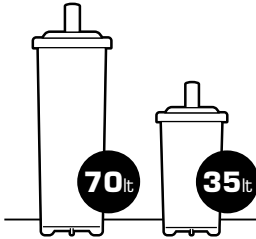
The filterholder should be cleaned to remove the greasy coffee residues that can negatively affect the taste of your espresso. Wash the exterior part of the steam wand with a damp cloth and release a little steam to remove any milk residues from inside the tube, as these could obstruct the steam output, making it more difficult to froth milk properly.

### Descaling the machine

Use of the machine creates a natural formation of lime scale, over a time period depending on how frequently the machine is used and on the hardness of the water.

Lime scale deposits can obstruct the tubes and decrease the brewing tem-

perature, altering the quality of the coffee and reducing the lifetime of your machine.



To avoid the formation of limescale, which can also deposit in the internal circuits, we recommend the use of our Lelit resin filter to soften the water. Please insert the filter in the tank following the instructions on the packaging.

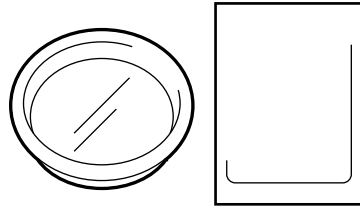
The filter purifies the water from the calcium and magnesium salts which are deposited to form lime scale and affect the taste of your coffee. Remember that the filter loses its effectiveness after a certain number of gallons treated, so replace it periodically. Instructions for the use and replacement of the filter are given on the box. To avoid any possibility of damaging the machine's components, NEVER, UNDER ANY CIRCUMSTANCES, ADD ANY DESCALING PRODUCTS TO THE WATER TANK.



**Watch the tutorial to understand how the water softener filters work.**

## Backflushing

It is advisable to backflush the machine once a month (washing the operational parts used during brewing) using the blind filter supplied (d) and the Lelit detergent sachets (code PL103 - not included).



In order to backflush, follow these instructions:

- a) Insert the blind filter (d) provided into the filter holder (e).
- b) Add 1 tea spoon of detergent powder (3-5 grams) in the blind filter (d)
- c) Insert the filter holder (e) without coffee firmly into the coffee distribution group (13), to align the handle with the padlock symbol on it.
- d) Keep the switch (2) pressed and press the hot water switch (4) within 2 seconds.
- e) The LCC display (11) will show a flashing drop and the two switches will keep flashing until the procedure is finished.
- f) When the procedure is finished, the display (11) returns to its normal status.
- g) Remove the filter holder (e), press



the coffee switch (2) to start dispensing and rinse the filter holder under the hot water that comes out of the group (13). Press again the switch (2) to stop dispensing.

h) Clean the distribution group (13) and the brew gasket first with the brush (code PL106 - not included) and then with a damp cloth in order to remove all coffee powder residues.

i) To rinse, insert again the filter holder (e) into the coffee distribution group (13) and repeat the operations d), e), f), without using the detergent powder.

j) Remove the filter holder (e) and the blind filter (d) from it.

## 09. Solving the most common problems

We recommend careful reading of this guide in order to solve the most common problems before referring to an authorised service centre.

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### 1 The coffee is too cold when dispensed

The machine has not reached its operating temperature yet.	Follow the instructions in the "Prepare an Espresso" paragraph.
The filterholder has not been heated adequately.	Follow the instructions in the paragraph "Turn on the machine."

### 2 The coffee is dispensed too quickly and without cream

The grind is too coarse.	Grind the coffee more finely.
The quantity of coffee is insufficient.	Increase the amount of coffee.
The coffee has not been pressed enough.	Press coffee more firmly.
The coffee used is old or unsuitable.	Replace the coffee.

### 3 The coffee is not dispensed or is only dispensed in drops

The grind is too fine.	Grind the coffee more coarsely.
The amount of coffee is too much.	Decrease the amount of coffee.
The coffee has been pressed too much.	Press the coffee less.
The dispenser head is clogged.	Run a backflush, see the "Cleaning and Care" section.

### 4 The LCC does not light up and the machine does not work

The plugs of the power cable are not inserted correctly.	Insert the power cord plugs into their respective sockets correctly.
The power cable is damaged.	Contact the service centre

### 5 The machine does not dispense steam

The hole at the end of the steam/hot water wand is obstructed.	Free the hole with the aid of a needle.
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### 6 The power is on, but the set temperature is not reached

The circuit breaker is interrupted.	Contact the service centre.
The LCC is not working.	Contact the service centre.

**7 Alarms shown on the display**



**Missing water into the tank.**

There is no water into the tank.  
Remove the water tank from its housing (7).  
Fill the tank with water at room temperature.  
Reposition the tank in the housing



**Temperature probe of the coffee boiler in short circuit.**

The temperature probe of the coffee boiler is in short circuit. All the machine functions are disabled.  
Contact the service center.



**Temperature probe of the coffee boiler is faulty or disconnected.**

The temperature probe of the coffee boiler is faulty or disconnected. All the machine functions are disabled.  
Contact the service center.



**Steam boiler filling alarm.**

The steam boiler filling phase has exceeded the maximum time of 150 seconds.  
Contact the service center.



**Temperature probe of the steam boiler in short circuit. The display will alternately show the 04 Alarm and the icon of the machine ready to use.**

the temperature probe of the steam boiler is in short circuit, the steam boiler functions will be disabled. The machine will be able to dispense just coffee and hot water.  
Contact the service center.



**Temperature probe of the steam boiler is faulty or disconnected. The display will alternately show the 05 Alarm and the icon of the machine ready to use.**

the temperature probe of the steam boiler is faulty or disconnected, the steam boiler functions will be disabled. The machine will be able to dispense just coffee and hot water.  
Contact the service center.

10.

## **Warranty terms**

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### **Legal warranty**

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This product is covered by the warranty laws valid in the country where the product has been sold; specific information about the warranty terms can be given by the seller or by the importer in the country where the product has been purchased. The seller or importer is completely responsible for the product.

The importer is completely responsible also for the fulfillment of the laws in force in the country where the importer distributes the product, including the correct disposal of the product at the end of its working life.

Inside the European countries the laws in force are the national laws implementing the EC Directive 44/99/CE.



**IMPORTANT INFORMATION**

For the correct disposal of the product in accordance with EU DIRECTIVE 2002/96/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 authorised differential waste collection centre 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 wheeled bin as a reminder of the need to dispose of household appliances separately.



**EC DECLARATION OF CONFORMITY**

Gemme Italian Producers srl declares under its own responsibility that the product:

Coffee machine type: PL92T

to which this declaration relates conforms to the following standards:

EN 60335/1 - EN 60335/2/15 - EN 61000/3/2 - EN 55014

pursuant to directives:

2014/35/UE - 2014/30/UE

NB: This declaration is null and void should the machine be modified without our specific authorisation.

Castegnato, 15/01/2018 - Managing Director

**Gemme Italian Producers srl**  
25045 Castegnato (Bs)



**User manual code 7800034, REV 01, dated 20/09/18**  
**Art. PL92T**

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The information and pictures provided may be changed  
without notice to improve the machine performance.