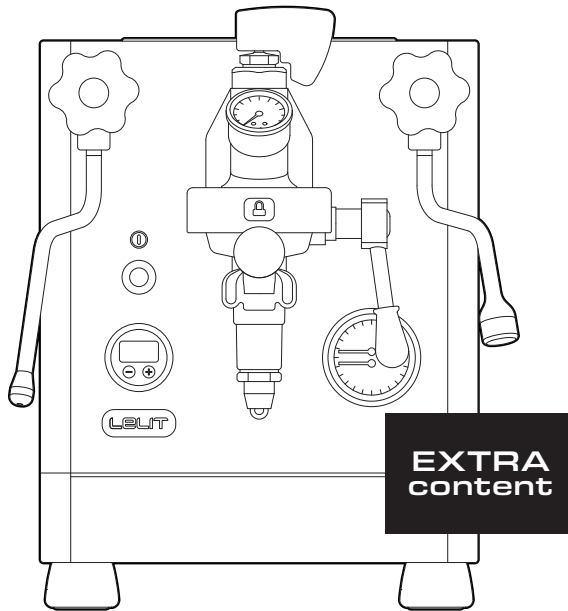




## Extended guide



*	PL162T-EU	PL162T-AUS	PL162T-120	PL162T-100
	230 V 50 Hz	240 V 50 Hz	120 V 60 Hz	100 V 50/60 Hz
	Type E+F	Type I	Type B	Type B



2

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## THANK YOU FOR CHOOSING A LELIT PRODUCT

Visit our “LELIT” YouTube channel for insights,  
tutorials, tips and tricks.



**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**



### **Paddle**

Allows to change, in real time, the flow of the water during extraction to regulate pressure manually for the best possible result in the cup with every type of coffee blend.



### **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 coffee.



### **Flow programmable parameters**

Through the LCC, the water flow can be set and automatically replicated every at extraction.



### **LCC**

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



### **Stainless steel**

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



### **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.



### Dual boiler

Two separate boilers, one for steam and hot water and one for brewing. This system allows for more temperature stability and enables dispensing steam and coffee simultaneously.



### Energy saving

Multiple modes can be activated to optimise the energy consumption of the machine to match your routine. By default, after 30 minutes of inactivity, the machine goes in standby-by mode.



### ATTENTION:

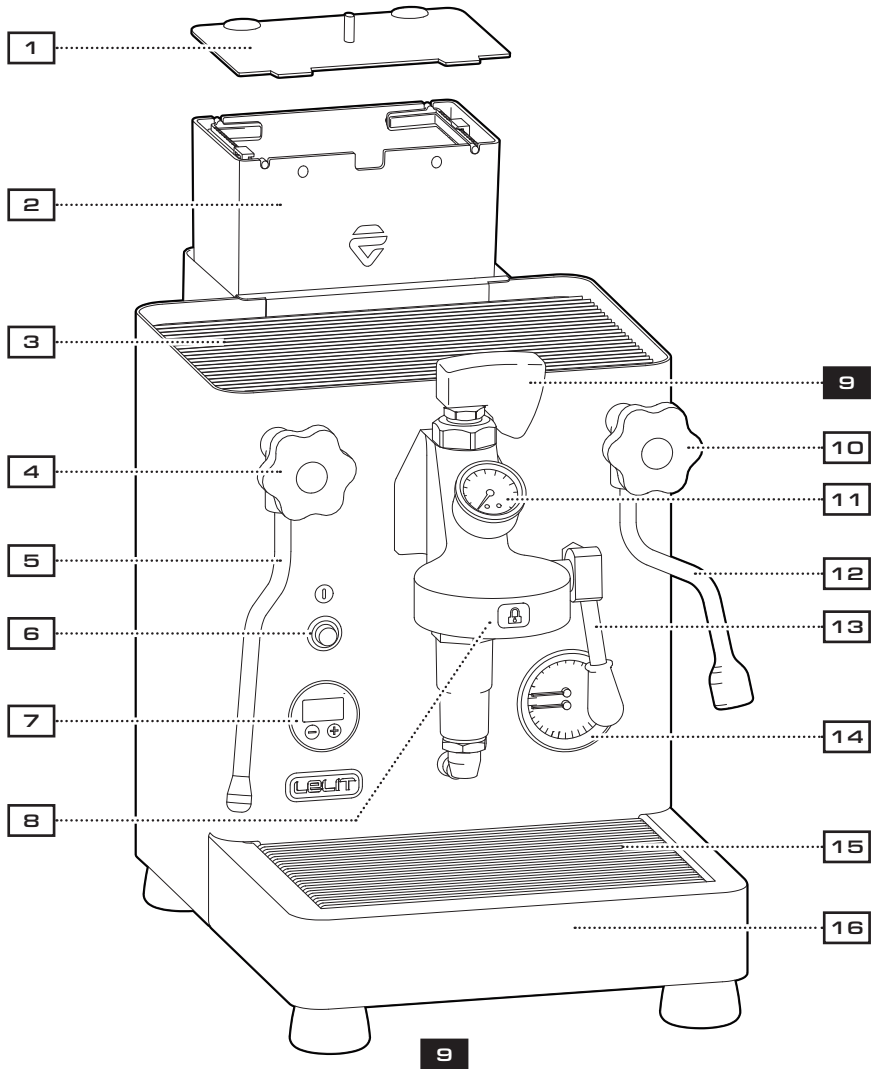
Read the safety notes carefully before using this product.

## 2. Product overview

6

- |   |  |
|---|--|
| <b>1.</b> Water tank cover                        | <b>9.</b> Paddle                                       |
| <b>2.</b> Water tank                              | <b>10.</b> Hot water dispensing knob                   |
| <b>3.</b> Hot surface with grate for cups         | <b>11.</b> Brewing group manometer                     |
| <b>4.</b> Steam dispensing knob                   | <b>12.</b> Multi-directional, anti-burn hot water wand |
| <b>5.</b> Multi-directional, anti-burn steam wand | <b>13.</b> Brewing group lever                         |
| <b>6.</b> ON/OFF main switch (with lighted frame) | <b>14.</b> Manometer for steam and pump pressure       |
| <b>7.</b> LCC (LELIT Control Center)              | <b>15.</b> Grate for drip tray                         |
| <b>8.</b> Brewing group                           | <b>16.</b> Drip tray                                   |

**PIC. 2**



**Paddle**

LELIT paddle enables the experience of preparing high quality coffees, reaching unique extraction results. The water flow can be changed in every moment of the coffee delivery, until the maximum pressure is reached.

### 3. Factory settings



**Coffee boiler temperature**  
95°C



**Steam boiler temperature**  
125°C



**Steam boiler**  
ON



**Default temperature scale**  
Celsius



**Programmable pre-infusion times**  
OFF



**Programmable low flow times**  
OFF



**Brew temperature off-set**  
0°C



**Sleepy mode**  
OFF

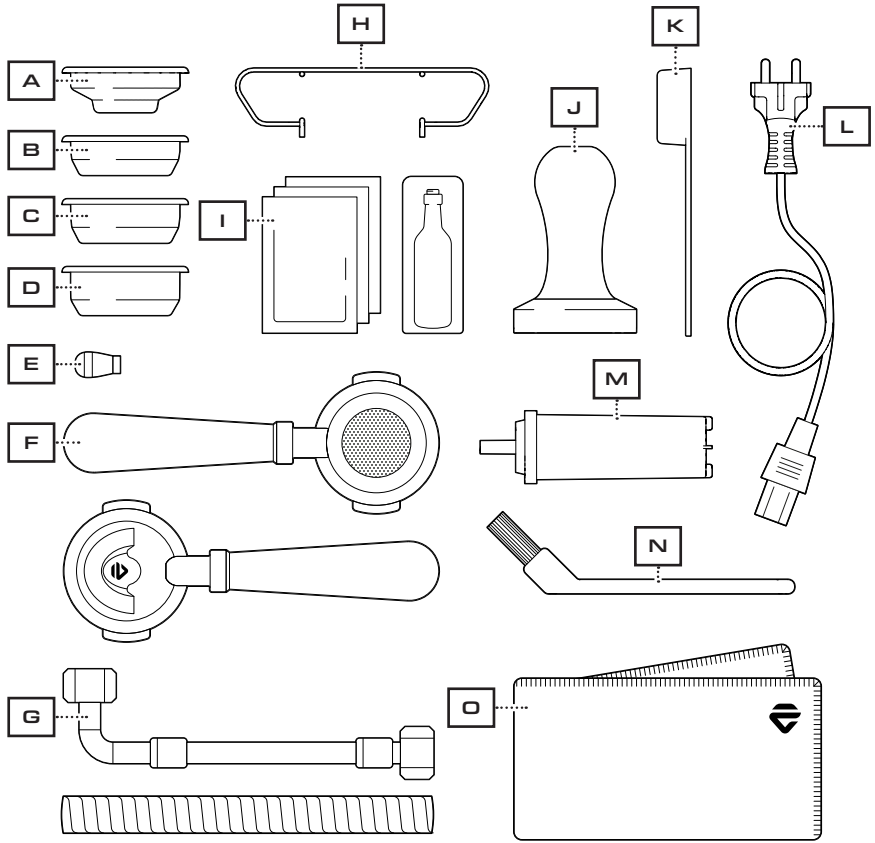


**Stand-by**  
ON

### 4. Equipment box

- A.** 1 dose (9-11g) coffee filter
- B.** 2 doses (14-18g) coffee filter
- C.** 2 doses (18-21g) coffee filter
- D.** Blind filter for backflushing
- E.** 4-holes steam wand tip
- F.** Filterholder for 1 cup and 2 cups filters and bottomless filterholder
- G.** Accessories for water mains connection
- H.** Raiser for espresso cups
- I.** First cleaning kit (with 3 detergent powder single-dose bags and 1 single-dose bottle)
- J.** Tamper in stainless steel with aluminium handle (PLA481A)
- K.** Plastic spoon for coffee powder
- L.** Power cord
- M.** LELIT 70 l water softener filter
- N.** Brush for group head cleaning
- O.** LELIT microfiber cloth





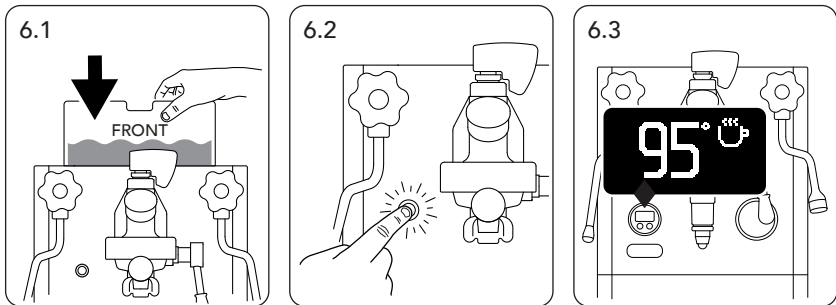
Discover all the barista tools and the necessary accessories to become a true barista.

Visit our website [LELIT.COM](http://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. On our YouTube channel you will find a video on how to pack the machine properly, using the original box and packaging material. Please also consult your LELIT reseller before shipping the machine away and follow his eventual specific instructions.

## 6. First start-up



**⚠ Attention.** Remove the machine from its packaging and follow the instructions printed on the box.

**⚠ Attention.** The unit weighs 26.5 kg

Place the machine on a solid, flat, and dry surface and make sure the appliance is stable; if needed, screw/unscrew the feet to adjust the position of the machine. Fill the water tank (2) with room temperature water up to the indicated maximum level and insert it in its seating (Pic 6.1).


**📖 Note.** The machine has been designed to be also connected directly to the water mains (see accessories in the equipment box). For this type of connection, we recommend contacting an authorized technician.

**⚠ Attention.** Make sure that the paddle (9) is positioned completely to the right to allow the passage of the water. The group lever (13) has 2 functional positions: completely up for open and completely down for closed. Make sure that the group lever is completely down.


Use the power cord (L) to connect the machine to the electrical mains and turn ON the machine by pressing the ON/OFF switch (6) (Pic 6.2). Once the display shows the LELIT logo, follow the instructions that appear on the LCC (7): lift the group lever (13), wait for the countdown (30 seconds) to finish and return the group lever (13) in its original position. Wait until the bar is fully loaded and “OK” appears on the display (less than 24 minutes).

The hydraulic circuit will need maximum 4 minutes from the 1st turn on to get filled with water.

Now the hydraulic circuit is filled up. The machine will start heating the water to reach the pre-set values. This operation requires maximum 24 minutes.

 **Note.** *It may happen that the LCC (7) shows to refill the water tank. Follow the instruction to fill the hydraulic circuit correctly.*

Once the water temperature has reached the pre-set values and the hydraulic circuit is filled up, the LCC (7) will show the temperature inside the coffee boiler and a coffee cup icon (Pic 6.3).

 **Attention.** *During the heating phase, a small quantity of water and steam will drain in the tray (16). This is normal and confirms the machine correct functioning.*

## 7. Connection to the water mains **EXTRA**

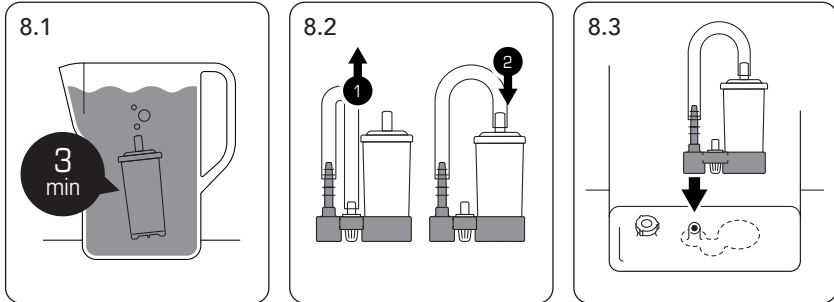
The LELIT Bianca can also be connected to the water mains. The equipment box contains the necessary components, but we suggest you contact a specialized technician for this operation and follow the instructions supplied with the machine, our technical sheet #7900190 (inserted in the equipment box with the pieces for the connection).

The water profile used with the coffee machine is a very important factor, and it influences the result in the cup and the machine performance in time. Below you can see the profile that we suggest for a good and stable extraction:

Parameter	Range
Chlorine (ppm Cl <sub>2</sub> )	0
pH	6,5 - 7,5
Total Hardness (ppm CaCO <sub>3</sub> )	0 - 110
Carbonate Hardness (ppm CaCO <sub>3</sub> )	40 - 75
Chloride (ppm Cl <sup>-</sup> )	< 30
Sulphate (ppm SO <sub>4</sub> )	< 50

## 8. How to install the water softener filter

12

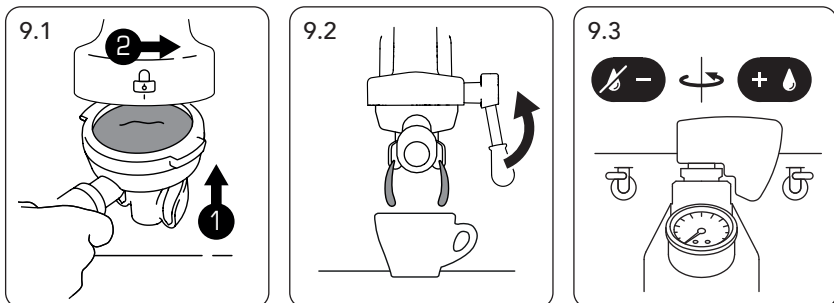


**⚠ Attention.** Before installing the water softener filter (M), follow the instruction for the first start-up of the machine. The hydraulic circuit must be filled up.

Before installing the water softener filter in the water tank, immerse the filter (M) in a jug full of water for about 3 minutes to eliminate the air inside the filter that may cause a machine disfunction (Pic 8.1).

Take out the water tank (2) and remove the black plastic support placed on the bottom of the tank. Insert the filter (M) in the bigger hole of the support, remove the charge tube from the small plastic filter and fix it on the nozzle of the filter (Pic 8.2). Re-place the support in its seating on the bottom of the tank (2), rinse the tank carefully, fill it with water and insert the tank in its seating (Pic 8.3).

## 9. Espresso and coffee

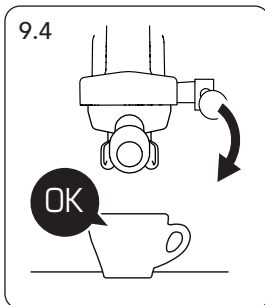


**📖 Note.** Even though the machine is immediately ready to dispense espresso coffee, it might take a few tries before getting the perfect cup of coffee.

Choose the coffee filter (a,b,c), insert it into the filterholder (F) and fill it with adequate quantity of ground coffee. Use the tamper (J) to press the coffee powder in the filterholder. Fix the filterholder into the brewing group (8) and make sure the handle is aligned with the padlock symbol present on the group (Pic 9.1).

Place the cup/s under the filterholder (F) and lift the group lever (13) to start brewing (Pic 9.2).

**⚠ Attention.** Make sure that the paddle (9) is positioned completely to the right to allow the passage of the water.



By turning the paddle (9), you can change the water flow, hence the pressure, on the coffee to obtain the desired extraction profile. The pressure value will be shown on the manometer (11) (Pic 9.3).

Return the group lever (13) to its initial position to stop the extraction (Pic 9.4).

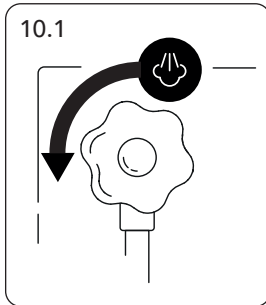
Take out the filterholder (F) and empty the filter after every coffee extraction.

**📖 Note.** We suggest you leave the filterholder inserted into the brewing group to help harmonize the temperature between the group and the filterholder complete of the filter.

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

**📖 Note.** If you want to track any thermal fluctuations, press twice the **+** button while the lever is lifted to show the temperature of the coffee boiler during extractions.

## 10. Steam and hot water

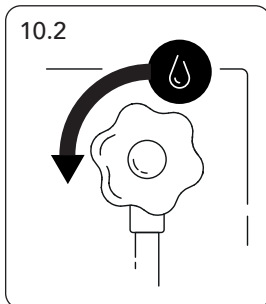


**Steam.** Open the steam knob (4) by turning it anticlockwise (Pic 10.1), with the steam wand (5) pointed on the drip tray (16), to drain the small quantity of water.

When the steam comes out close the knob (4). Place the milk jug, filled up to the beginning of the spout, under the steam wand (5) and open again the steam knob (4).

Once you have obtained the desired result, turn the knob (4) clockwise to stop the function.

**⚠ Attention.** Clean the steam wand (5) after every use by pointing the steam wand to the drip tray (16) and dispensing some steam. Thoroughly clean the wand (5) with a sponge or clean cloth.



**Hot water.** Place a jug under the hot water wand (12) and open the hot water knob (10) by turning it anticlockwise (Pic 10.2).

Once you have obtained the desired result, turn the knob (10) clockwise to stop the function.

**⚠ Attention.** Never place hands or other body parts under the steam (5) or hot water (12) wand. Burn/Scald risks.

## 11. Energy saving modes **EXTRA**

LELIT Bianca has multiple states that can be activated and deactivated to match your routine with the minimum energy consumption possible.


All in all, what LELIT Technical Department and Lab suggest is to follow what is more coherent with your routines. Additionally, if you leave the machine unused for 3+ days, we suggest you rinse the system before starting brewing again and turn off the machine so that all the components last longer, creating less waste.

**Screen saver.** Once sleepy mode and stand-by are deactivated, but you still want to prevent the wear of the LED display, the screen saver is automatically activated.

On the LCC, a square starts moving around. Everything works correctly according to set parameters and temperatures, but on the display the coffee boiler temperature is replaced by the square moving around.

**Sleepy mode.** The sleepy mode is a machine state where the steam boiler is turned off and the coffee boiler goes down to 70°C. You can choose when sleepy mode is activated by setting the time on the LCC (from 30 to 540 minutes).

**Stand-by.** After 30 minutes of inactivity, the machine automatically goes into stand-by mode. The LCC display and the heating elements are disabled, and the ON/OFF button starts flashing.


 **Note.** *LELIT Technical team and lab suggest you turn ON and OFF the machine according to your needs to optimise the energy consumption of your machine.*

## 12. Functioning modes **EXTRA**

The LCC is the brain of the LELIT machines. In LELIT Bianca – PL162T, you can find all the functions that can be managed through setting the parameters in the LCC.

### How to adjust the LCC settings:

1. Press the **⊖** button to enter the menu and scroll through the menu
2. Press the **⊕** button to change the setting, it will start 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 exits from the menu

 **Note.** *If you wish to reset the LCC, with the machine OFF, keep the right key/button **⊕** pressed, turn the machine ON and wait until the display shows PRS then turn the machine OFF again.*

**List of the parameters present in the LCC:**

<b>Parameter</b>	<b>Variable value</b>	<b>Parameter</b>	<b>Variable value</b>
<i><b>Pre-infusion time ON</b></i>	<i>From 1 sec to 20 sec</i>	<i><b>Pre-infusion time OFF</b></i>	<i>From 1 sec to 20 sec</i>
<i><b>Low flow start</b></i>	<i>From 1 sec to 20 sec</i>	<i><b>Low flow final</b></i>	<i>From 1 sec to 20 sec</i>
<i><b>Brew temperature off-set</b></i>	<i>± 20°C</i>	<i><b>Coffee boiler temperature</b></i>	<i>From 80°C to 115°C</i>
<i><b>Steam boiler temperature</b></i>	<i>From 115°C to 135°C</i>	<i><b>Steam boiler</b></i>	<i>ON/OFF</i>
<i><b>Sleepy mode</b></i>	<i>From 30 minutes to 540 minutes</i>	<i><b>Temperature unit</b></i>	<i>°C/°F</i>

**Partial/Total doses:** You can check the number of the total doses that you brewed with LELIT Bianca. The software counts as one dose any extraction longer than 10 seconds.

Please keep in mind that this number can't be reset, and it plays a fundamental role in maintenance as it suggests and justifies the wear of some parts.

What LELIT Technical Department and Lab suggest is to use the partial number of doses as a reminder of when to change some parts, such as the grouphead gasket, the anti-vacuum valve and the safety valve.

**Pre-infusion**

LELIT Bianca can perform pre-infusion. It is the initial phase of the extraction, and it moistens the coffee puck for a few seconds before the start of the actual brewing phase. This compacts the coffee powder and makes the flow of the coffee uniform.

**Pre-infusion time ON:** This value refers to the starting second of this functioning mode.

**Pre-infusion time OFF:** This value refers to the length of this functioning mode.

Once the pre-infusion times (both “time ON” and “time OFF”) have been programmed, you can start brewing: once the lever is lifted, the pump will be activated for the previously programmed “time ON” in order to wet the coffee puck. Afterwards, the pump will stop working for the previously programmed “time OFF”. Once the “time OFF” elapsed, the pump starts working normally again.



## Low flow

The design of the paddle is a LELIT invention implemented in the semi-professional machines for domestic use.

It is a handle placed on the brewing group that can rotate 200°. While rotating, it gradually increases or decreases the water flow inside the brewing group, enabling the highest, manual personalization of every single phase of the coffee extraction. The water flow, hence, the pressure, can be changed in every moment of the coffee delivery, until the lever is lowered.

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This gives the possibility to get the best out of every coffee blend, managing the main palate sensations of body, acidity, bitterness, and astringency according to the different tastes and to your personality. The LELIT user is thus able to make the most of the characteristics of each coffee type, even the most prized mono-origin blends, that will express themselves at the best in their fullness.


In the LCC, you can find two parameters that manage the water flow, hence the pressure, during coffee brewing:

**Low flow start:** This value refers to the time slot from the beginning of the brewing process up until the set value.

**Low flow final:** This value refers to the time slot from the set value up until the end of the brewing process.

**Low flow** and **Pre-infusion** can be combined to follow the most complex brewing profile. Below, you can see how the water flow changes according to the set parameters and the extraction time.

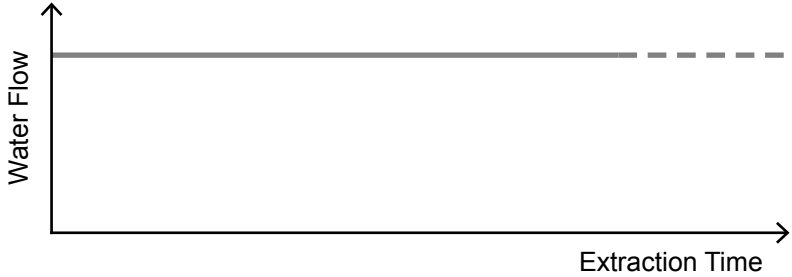
 **Attention.** *The graphs below show examples of extraction with NO paddle action.*

 **Note.** *These graphs are for educational purposes only.*

**There are 4 main situations:**

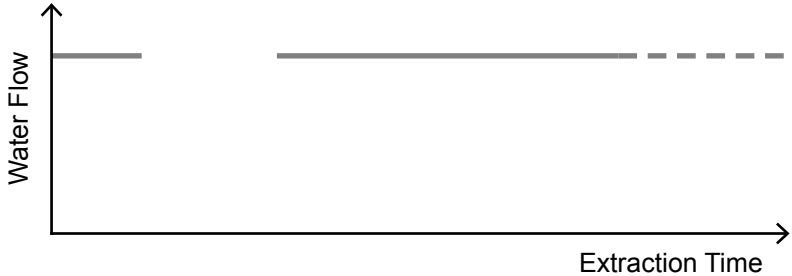
**1. Full flow extraction:**

18



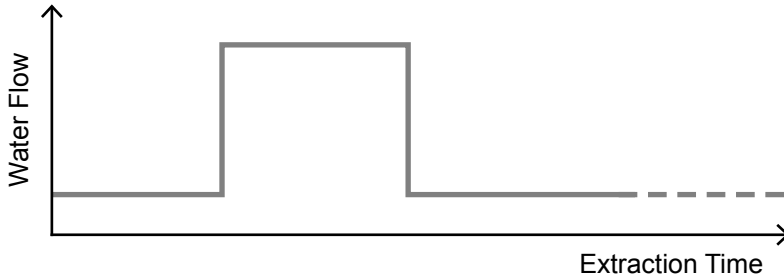
The graph shows a standard extraction with neither low flow nor pre-infusion activated. There is no action of the paddle.

**2. Full flow extraction with pre-infusion:**



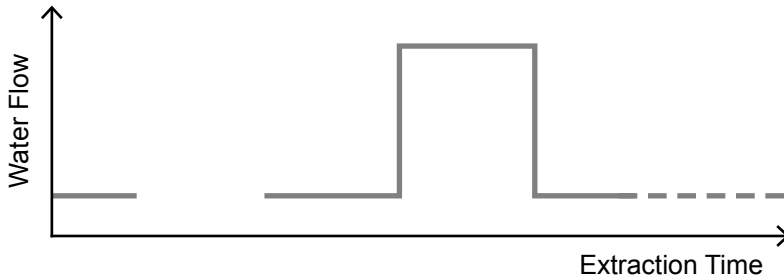
This graph shows an extraction where at the beginning there is a blooming/ pre-infusion phase. In these seconds (pre-infusion OFF) there is no water flow passing through the filterholder and the coffee puck.

### 3. Low flow extraction:



The graph shows an extraction where the flow is reduced both at the beginning (low flow START) and at the end (low flow FINAL) of the coffee extraction.

### 4. Low flow extraction with pre-infusion:



This graph shows the most complex situation that you can perform by setting the parameters on the LCC. In the initial phase, both low flow and pre-infusion are active; at the end, low flow is reactivated to complete the extraction.

## Brew temperature off set

This value either increases or decreases the coffee boiler temperature during coffee brewing, changing the temperature of the water coming out of the grouphead. LELIT Technical Department and Lab suggest to try different values in positive and negative (first try  $+5^{\circ}\text{C}$  and then  $-5^{\circ}\text{C}$ ).

If you set a **positive parameter**, the result is a cup of coffee with **more acidity**.


If you set a **negative parameter**, the result is a cup of coffee with **more bitterness**.


## 13. Technical menu **EXTRA**

The technical menu offers extra customization settings for the more expert users. Please remember that these settings require time before seeing results in the cup of coffee, however if you think that you changed your machine values too much, all the settings can be restored with the following procedure:

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5. With the machine turned OFF, hold pressed the **+** button
6. Switch the machine ON
7. Wait until the LCC shows KPc value

 **Note.** *Keep pressed **+** and **-** until KPc value is shown on the display to be sure that you have entered the technical menu and not resetting your machine.*


 **Note.** *If you do not press the button, you have a factory reset of the LCC and you will have to re-enter and/or check all parameters.*

## PID

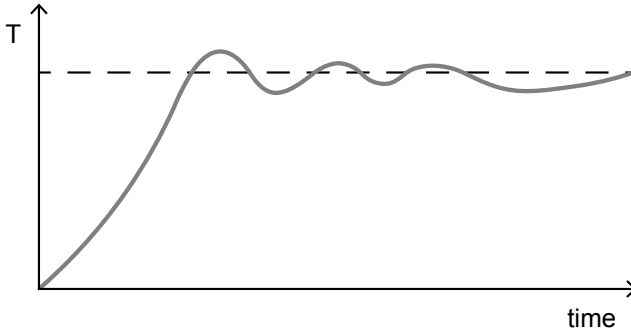
**PID** stands for **Proportional-Integral-Derivative**.

Temperature is extremely important when brewing coffee. While different brew methods and roasts demand different temperature, stability is the key. All in all, a machine with PID control monitors itself to ensure temperature stability and control.

A traditional thermostat tends to hit a desired temperature, then turn off the heating element as the temperature rises above its target. Then it will kick back on as the temperature falls below the set value. These results in uneven temperatures can lead to inconsistent shot quality in a coffee machine, like LELIT Bianca. PID controllers use the PID algorithm to keep your machine at the proper brew temperature. This also means that you can directly control the temperature of the machine. The temperature detected inside the boilers is the one visible on the display and it is subjected to all the variations happening inside the boilers.

 **Note.** *PID is an algorithm that regulates the boiler temperature according to the temperature detected by the probe (NTC) located inside the boiler. PL162T having two boilers has therefore two working PID: the letter c at the end of the parameter (e.g., KPc) refers to coffee boiler; the letter s at the end of the parameter (e.g., KPs) refers to steam boiler.*

## Functions of the PID values



The default regulation of the temperature is managed according to an algorithm called PID. The constants that determine the thermoregulation are called:

- **Kp**: proportional constant
- **Ki**: integrative constant
- **Kd**: derivative constant
- **The proportional range** is the range, within which the temperature is set by PID. Outside it, the heating element is regulated by ON/OFF.

The three constants and the proportional range have to be adapted to the coffee machine, depending on the heating element power, the boiler dimensions, the fluidic and its dispersion.

**Note.** *This regulation usually requires a bit of expertise and time to get the best possible result. Let the machine adjust to the new settings for a few days before changing them again.*

## Shot time

In the technical menu, you can decide for how long the shot time will stay on the display after the lever has been lowered.

If you are curious to check how fast the target temperature is reached after lowering the lever, set the shot time to the minimum value. In this way you can monitor the thermal behaviour of the machine after every extraction.

## 14. The art of espresso coffee **EXTRA**

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.

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### **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 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 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 its 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. Therefore, passion and practice are 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 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 making coffee.

## 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 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 frothier and greyer.



#### 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 colour that varies from nut brown to dark brown, 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:

- $9 \pm 0,5$  g. of ground coffee.
- 25 seconds to brew 30 ml.
- $88/92^{\circ}\text{C}$  when brewing and  $80^{\circ}\text{C}$  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

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

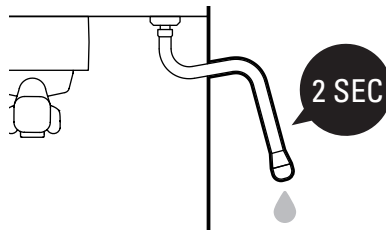
You need 100 ml of milk to make a cappuccino.



Fresh whole milk provides a smoother, creamier and tastier froth. Milk will not froth at over  $65^{\circ}\text{C}$ , 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 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.

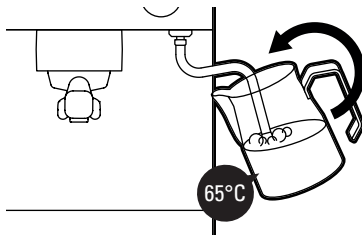




Insert the wand so that the end of the nozzle is near the side of the jug (pretend you have split the top section into four parts and insert the nozzle into one of them) and about one centimeter below the surface of the milk.

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 PLA3800 - not included).

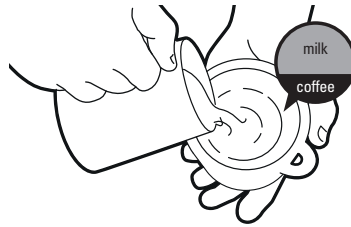
### Processing the milk



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

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

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



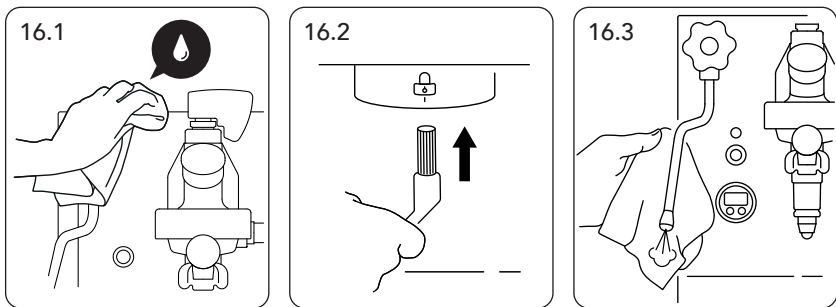
## 15. Limescale prevention

To prevent limescale deposits and grant a better result in the cup, use the water softener filter (M). The filter found in the equipment box has an autonomy tested for 70 liters of water.

Use the slides put on the handles of the water tank (2) to remember the complete fillings of the tank and replace the filter once exhausted.

**Note.** *The water softener filter must be replaced every 28 complete fillings, or after max 4 months of use. If the machine remains unused for 1 month, the water softener filter must be replaced with a new one.*

## 16. Daily cleaning



**Note.** *For an optimal result we suggest you use our kit PLA9101 that contains a microfiber cloth with embroidered LELIT logo, a paintbrush with bristles in natural fibers and a brush with nylon bristles.*

Before starting, remove the plug from the electrical outlet and allow the machine to cool. Remember not to use abrasive detergents and do not immerse the machine in water.

**General cleaning.** Use a soft cloth, preferably in microfiber (O), and moisten it with tap water to clean the stainless steel appliance body of the machine (Pic 16.1).

**Group cleaning.** After each extraction empty the coffee filter, wash the filter-holder and the relative filter with tap water and use the brush (N) to eliminate coffee residues from the group gasket (Pic 16.2).

**Steam wand cleaning.** After frothing the milk, clean the nozzle of the steam wand (5) using a soft cloth and dispense a small quantity of steam to eliminate every possible milk rests in the holes (Pic 16.3).

## 17. Weekly cleaning

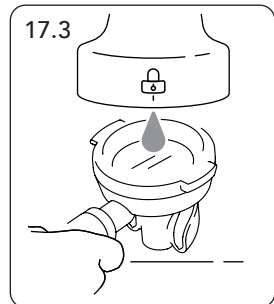
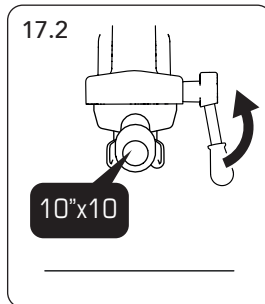
**Note.** In the equipment box you will find the detergents for the first cleaning cycle of the machine (I). Afterwards, we suggest you use our accessories PLA9201 and PLA9203 (not included).

**Note.** Pay attention not to immerse the filterholder handle. Moreover, filters and filterholder should never be washed in a dishwasher.

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**Filters and portafilter cleaning.** It is necessary to clean the filterholder to eliminate the coffee residues that might affect the taste of your drink negatively. Place a jug under the hot water wand (12), turn the knob (10) anti-clockwise and take out about 1 l of water.

Insert the filterholder and the used filters into the jug and add 2 bags of detergent powder (I) for 15 minutes (Pic 17.1). After 15 minutes, empty the jug and rinse the filterholder and the filters with plenty of tap water.

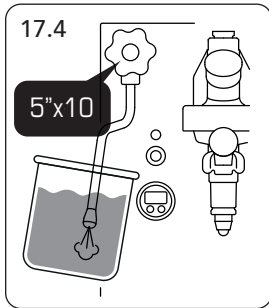


**Backflushing.** Insert the blind filter (D) into the filterholder and pour 1 bag of detergent powder (I) into the filter. Insert the filterholder in the group head (8) and lift the lever (13) for 10 seconds (Pic 17.2).

Stop the function by lowering the lever (13) completely and wait for 10 seconds. Repeat the procedure 10 times.

Remove the filterholder from the group head (8) and rinse it with hot water from the brewing group (Pic 17.3). Re-insert the filterholder in the group (8) and repeat the previous operation 5 times for 10 seconds each time, without detergent powder.

Remove the filterholder and take out the blind filter (D). Empty the drip tray (16) and rinse the filterholder, the filter and the drip tray with plenty of tap water.



**Steam wand cleaning.** Fill a jug with 500 ml of cold water, add the content of 1 bottle of detergent liquid (I) and immerse the steam wand (5) in this solution. Open the knob (4) by turning it anti-clockwise and dispense steam for 5 seconds. Stop the function and wait for 5 seconds.

Repeat the operation 10 times (Pic 17.4). Repeat the entire procedure using 1 l of fresh water to rinse the steam wand (5) properly.

Additionally, you can wash the exterior part of the steam wand (5) with a damp cloth and release some 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.

## 18. Annual cleaning **EXTRA**

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.

Movable parts such as Paddle, group lever, filterholder, grouphead and water/steam wands may be subject to wear and tear, requiring periodical check and eventual lubrication. Please contact your reseller for further information.

## 19. Most common problems **EXTRA**

### **1** The coffee is too cold when dispensed

- a. The machine has not reached its operating temperature yet.
- b. The filterholder has not been heated adequately.

### **2** The coffee is dispensed 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 raise the group lever. If the manometer does not reach the green zone with the blind filter, contact your reseller for a proper check.

### **3** 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 coffee quantity in the filterholder.
- c. Press the coffee less.
- d. Run a backflushing procedure to clean the essential parts of your coffee machine, see Chapter 17.
- 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 raise the group lever. If the manometer does not reach the green zone with the blind filter, contact your reseller for a proper check.

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






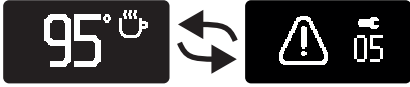
- a. Check if the plugs of the power cable are correctly inserted.
- b. The power cable could be damaged, contact the service centre.

### **5** The machine does not dispense steam

- a. The holes at the end of the steam/hot water wand are obstructed, free the holes with the aid of a needle.
- b. Make sure the steam boiler is turned on.

### **6** The power is on, but the set temperature is not reached

- a. The circuit breaker is interrupted, please contact the service center.
- b. The LCC is not working, please contact the service center.

<b>Alarms shown on the display</b>	
<b>Missing water into the tank.</b>	
	<p><i>There is no water into the tank. Remove the water tank from its housing (1). Fill the tank with water at room temperature. Reposition the tank in the housing.</i></p>
<b>Temperature probe of the coffee boiler in short circuit.</b>	
	<p><i>The temperature probe of the coffee boiler is in short circuit. All the machine functions are disabled. Contact the service center.</i></p>
<b>Temperature probe of the coffee boiler is faulty or disconnected.</b>	
	<p><i>The temperature probe of the coffee boiler is faulty or disconnected. All the machine functions are disabled. Contact the service center.</i></p>
<b>Steam boiler filling alarm.</b>	
	<p><i>The steam boiler filling phase has exceeded the maximum time of 150 seconds. Check the AUX wire under the machine. Contact the service center.</i></p>
<b>Temperature probe of the steam boiler in short circuit.</b>	
 <p style="font-size: small; margin-top: 5px;"><i>The display will alternately show the 04 Alarm and the icon of the machine ready to use.</i></p>	<p><i>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. Contact the service center.</i></p>
<b>Temperature probe of the steam boiler is faulty or disconnected.</b>	
 <p style="font-size: small; margin-top: 5px;"><i>The display will alternately show the 05 Alarm and the icon of the machine ready to use.</i></p>	<p><i>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. Contact the service center.</i></p>

## 20. 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 fulfilment 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 wheellie 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: PL162T*

*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/EU - 2014/30/EU*

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

*Castegnato, 02/02/2022 - Managing Director*

**Gemme Italian Producers srl**

**25045 Castegnato (Bs)**







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**CE EAC**

**EN/7800070, REV 00  
Art. PL162T**

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