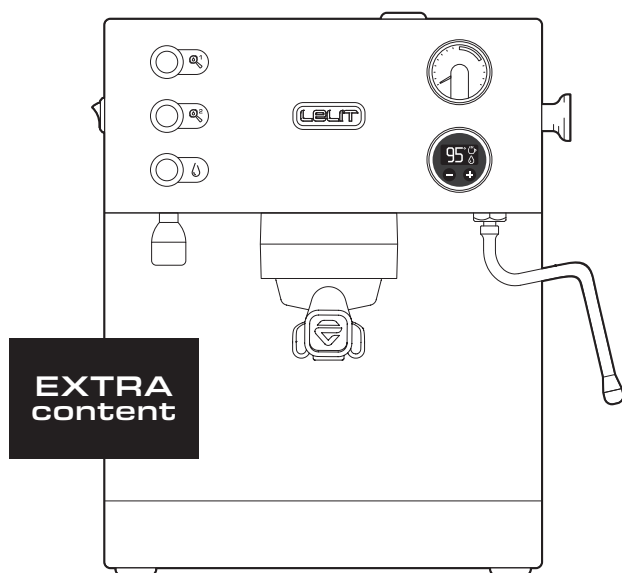






Extended guide



	PL92T	PL92T-AUS	PL92T-AS	PL92T-120
	230 V 50 Hz	240 V 50 Hz	220 V 50/60 Hz	120 V 60 Hz
	E+F	I	G	B



2

THANK YOU FOR CHOOSING A LELIT PRODUCT

**Register your product on
care.lelit.com**

To get the most of your coffee machine PL92T
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**



User Friendly

This machine allows anyone to make a coffee as good as it tastes at a café thanks to the 3-button interface and the LCC (LELIT Control Center).



Dual boiler

This machine is equipped with two boilers: one for steam and hot water and made in stainless steel (316L); one for coffee and made in brass.



Cool touch wand

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



Delivery spout

A delivery 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.



Brushed 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. The VIP line represents the perfect union between aesthetics and functionality, everything in a very small space.



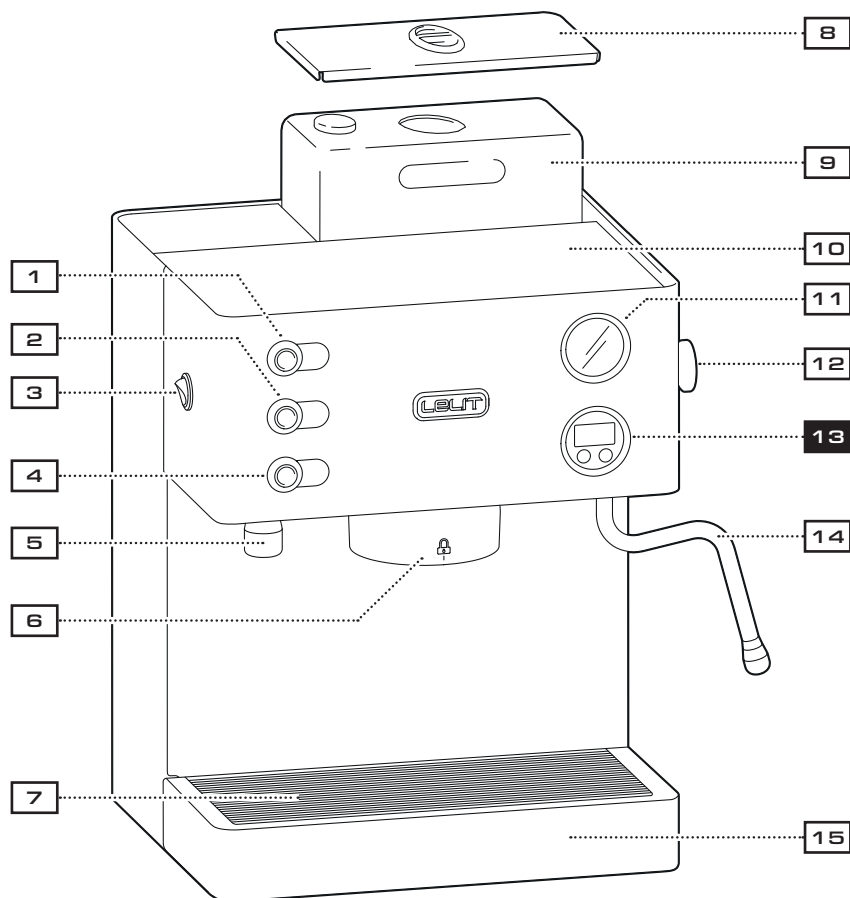
Programmable pre-infusion

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.



ATTENTION:

Read the safety notes carefully before using this product.

PIC. 2

5

13**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.

2. Product overview

- | | |
|---|--|
| 1. Coffee delivery button 1 (with pre-infusion 1) | 9. Water tank |
| 2. Coffee delivery button 2 (with pre-infusion 2) | 10. Cup warmer |
| 3. ON/OFF main switch | 11. Back-lit manometer for coffee extraction |
| 4. Hot water dispensing button | 12. Steam dispensing knob |
| 5. Fixed hot water wand | 13. LCC (LELIT Control Center) |
| 6. Coffee brewing group | 14. Multidirectional, anti-burn steam wand |
| 7. Wire grate for drip tray | 15. Removable water tray |
| 8. Water tank cover | |

3. Factory settings



Stand by
ON



Brewing time
OFF



Water softener filter
Not inserted



Pre-infusion coffee button 1
3 sec



Coffee temperature
95°C



Pre-infusion coffee button 2
6 sec



Hot water temperature
95°C



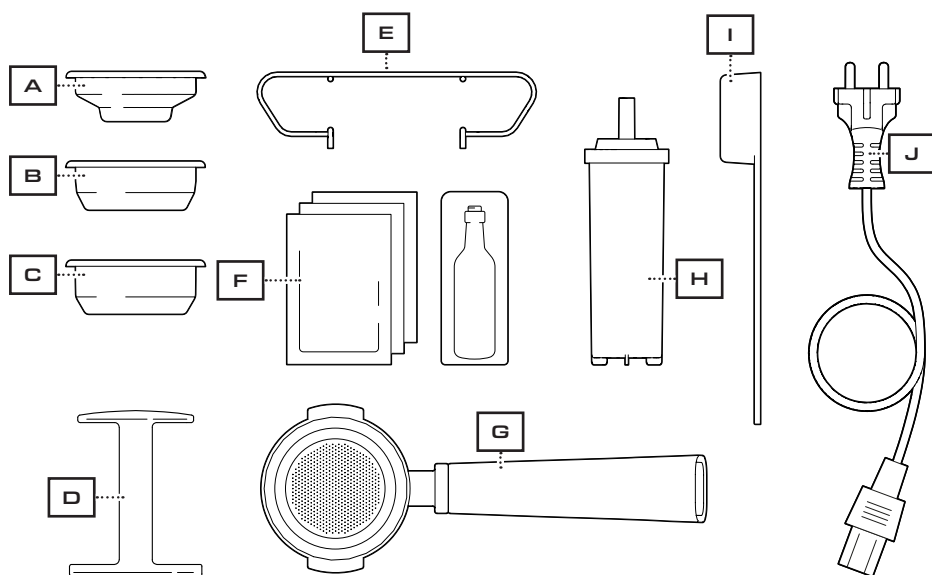
Automatic purge
5 sec



Steam temperature
135°C

4. Equipment

- | | | |
|--|--|----------|
| A. 1 dose filter (7-9 g) | G. LELIT 58 2-ways filterholder | |
| B. 2 doses PLUS filter (14-18 g), IMS | H. LELIT 35 l water softener filter | |
| C. Blind filter for backflushing | I. Plastic spoon for coffee powder | 7 |
| D. Plastic tamper | J. Power cord | |
| E. Cup rack | | |
| F. First cleaning kit (with 3 detergent powder single-dose bags and 1 single-dose bottle) | | |

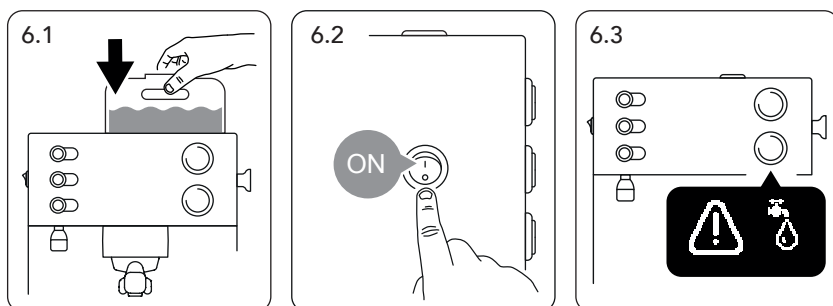


Discover all the barista tools and the necessary elements to make an excellent coffee. Visit our website lelit.com

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. To ensure the integrity of the product, use also a rigid over-packing box because only the box containing the product 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 carton protections and the equipment box placed under the brewing group. Extract the power cord (J) and the cup rack raiser (E) from inside the water drip tray (15).

Fill the water tank (9) with room temperature water up to the indicated maximum level and insert it in its seating (Pic 6.1).

Use the power cord (J) to connect the machine to the electrical mains and turn ON the machine by pressing the ON/OFF (3) switch (Pic 6.2). The LCC display (13) shows the LELIT logo and the software version, the 3 buttons (1-2-4) and the manometer light up for a few seconds.

If the water tank (9), full of water, is correctly inserted in its seating, the machine proceeds with the filling of the hydraulic circuit. If the water tank (9) is not correctly inserted in its seating, the LCC display shows the "empty tank" 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 nearly 1 minute and the LELIT logo will flash on the LCC display. Let the system finish the operation.

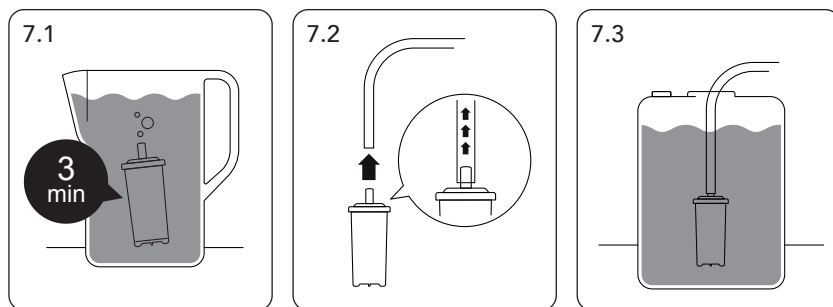
The hydraulic circuit needs maximum 4 minutes from the 1st turn on to get filled with water.

9

Now the hydraulic circuit is filled up. The machine can start heating the water to reach the pre-set values. The LCC display (13) flashes the value of the water temperature in the coffee boiler that increases up to reach the set temperature value.

The machine is ready for use when the bar with the temperature on the LCC display (13) is complete and "OK" appears.

7. How to install the water softener filter



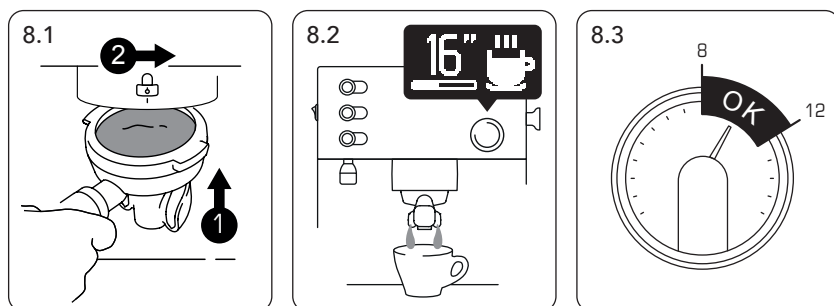
Before installing the softener filter (H) in the water tank (9), immerse the softener filter in a jug full of water for about 3 minutes, to eliminate the air inside the filter that may cause a machine malfunction (Pic 7.1).

Take out the water charge tube from the water tank (9) and remove the small plastic filter. Insert the softener filter (H) instead of the small plastic filter and fix the softener filter well (Pic. 7.2).


Insert the softener filter (H) fixed at the end of the water charge tube into the water tank (9) (Pic 7.3).

8. Espresso and coffee

10





Choose your coffee filter, insert it into the filterholder (G) and fill it with the adequate quantity of ground coffee. Use the tamper (D) to press the coffee powder in the filterholder (G). Fix the filterholder (G) into the brewing group (6) and make sure the handle is aligned with the padlock symbol present on the group (Pic 8.1).


 **Note.** *With a new machine, it is recommended to moisten the edge of the filter with some water 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 (1 or 2) to start the extraction. During the extraction phase, the LCC display shows the coffee icon and the chronometer that indicates the extraction time (Pic. 8.2). For an optimal result, during the extraction the manometer (11) should reach the green zone (Pic 8.3). Push the previously pressed button (1 or 2) to stop the extraction.

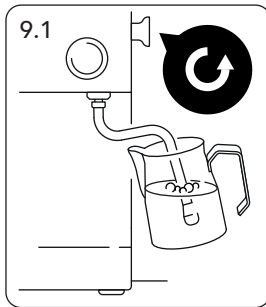
Remember to take out the filterholder (G) and empty the filter after every coffee extraction.

 **Note.** *If the coffee extraction time has been programmed by entering the machine parameters menu for the coffee buttons (1 or 2), the coffee delivery stops when the set time is reached automatically. To change the parameters read Chapter 11.*

 **Note.** *A short purge cycle can be performed before each coffee extraction by pressing the coffee buttons (1 and 2) at the same time.*

 **Attention.** *Do not remove or loosen the filterholder (G) from the brewing group (6) during the coffee extraction to avoid burn risks caused by hot water leaks.*

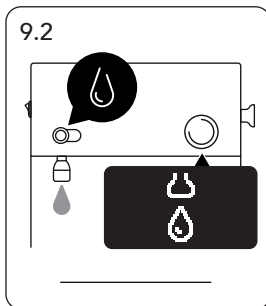
9. Steam and hot water



Open the steam dispensing knob (12) by turning it anticlockwise, with the steam wand (14) pointed on the drip tray, to drain the small quantity of water. When the steam comes out close the knob.

Place the milk jug (code PLA301S-M-L, not included), filled up to the beginning of the spout, under the steam wand (14) and open again the steam knob (12) (Pic 9.1).

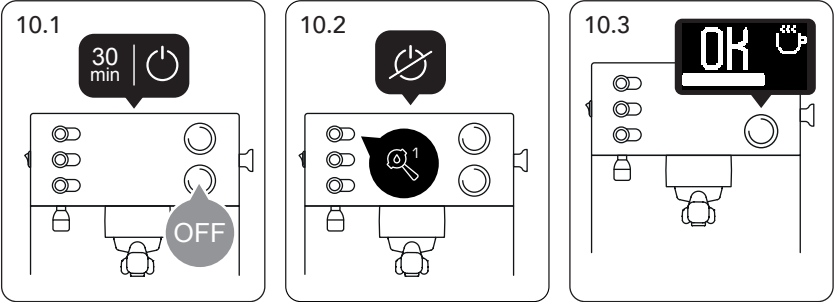
Once you have obtained the desired result, turn the knob (12) clockwise to stop the function. Let the steam out for few seconds to clean the tip.



To activate the fixed wand (5) and dispense hot water press the hot water button (4). Press the button (4) again to stop the function (Pic 9.2).

Note. The steam wand has a 2-holes tip, suitable for daily and normal usage. A 4-holes tip is available as spare, please contact your reseller for more details.

10. Stand-by mode



After 30 minutes of inactivity, the machine will go automatically in stand-by mode. The LCC display (13) and the heating elements are disabled and the coffee delivery button (1) flashes each 3 seconds (Pic 10.1).

To re-start the machine, press the coffee button (1) (Pic 10.2).








Wait until the LCC display (13) shows "OK" before using the machine again (Pic 10.3).

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

Disable or enable Stand-by function		
1		Turn off the machine
2		Switch the machine on while holding in: coffee delivery button 1, coffee delivery button 2 and the water button.
3		If the water button LED is flashing the stand-by function is enabled otherwise is disabled.

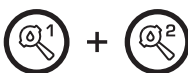

1 1. Software features EXTRA

13










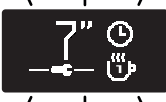






Economy mode		
1		You can easily enable and disable the steam boiler by pressing just one button. The LCC display shows that the machine is ready for use.
2		Push  for more than 3 seconds. The (E) on the LCC display confirms that the machine is in "economy mode". Repeat the procedure and the LCC display shows that the machine is using the steam boiler again.
Reserve mode		
1		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.
2		The machine is programmed to finish the brewing process. When the supply ends, the LCC display shows the icon meaning "lack of water".
Dispensing time		
1		At the end of the supply, shot time will be visible on the LCC display for 20 seconds. Maximum dispensing time: 99s
Steam temperature		
1		Steam temperature can be set between 115°C and 145°C. For advanced users, there is the opportunity of decreasing steam temperature to 115 degrees for pre-infusion with low pressure.







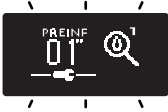


The automatic purge is a cooling flush that allows to have the right extraction temperature. This function could be used before the brewing phase after having activated it.

14

Automatic purge		
1		To use this function press together both coffee dispensing buttons.
2		The LCC display shows a drop icon and from the group you will see water coming out for the programmed time.

The LELIT Elizabeth can have shot times programmed to either of the two buttons. This allows the coffee shot to end when the programmed time has been reached.

Automatic shot time		
1	 x3 > 	Press  3 times for button 1.
1a	 x4 > 	Press  4 times for button 2.
2	 ↔ 	Press once  to edit the state of programmed dose (activate or deactivate).
3		Press  again and the LCC starts flashing.
4	 ↔ 	Use  and  to increase or decrease shot timer.
5		Wait till it stops flashing and return to home screen. Any pre-infusion times are included in this time.


Pre-infusion		
1	 > 	Press − 5 times for pre-inf 1.
1a	 > 	Press − 6 times for pre-inf 2.
2		Press once + to edit the state of pre-infusion
3		Press + again and the LCC starts flashing
4	 ↔ 	Use − and + to increase or decrease pre-infusion timer.
5		Wait till it stops flashing and return to home screen.


The LELIT Elizabeth can have the pre-infusion programmed for each of the two coffee dispensing buttons. It is the act of pre-wetting the bed of ground coffee inside a filterholder before starting the brewing process.

12. LCC 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 machines values too much, all the settings can be restored with the following procedure:

1. With the machine turned **OFF**
Hold pressed both **+** and **-** buttons
2. Switch the machine ON
3. Wait until the LCC shows KPc value

 **Note.** Keep pressed **both buttons** 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 will have to re-enter and/or check all parameters.


12.1. PID **EXTRA**

PID stands for **P**roportional-**I**ntegral-**D**erivative.

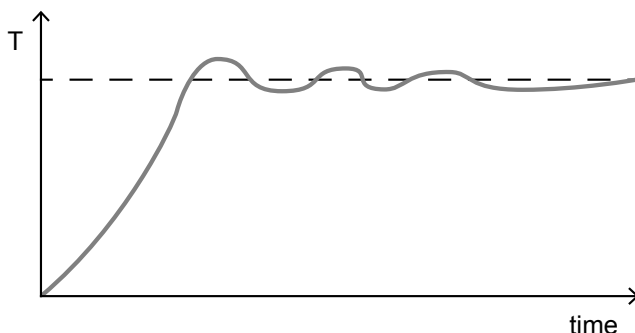
Temperature is extremely important to brewing coffee. While different brew methods and roasts demand different temperature, stability is key.

PID controllers help maintaining stability. 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 in inconsistent shot quality in a coffee machine, like Elizabeth. PID controllers use the PID algorithm to keep your machine at the proper brew temperature. This also means 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. PL92T 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.*

1 2.1.1. Functions of the PID values EXTRA




19


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.*

 **Note.** *If you want to go back to factory settings, reset your machine.*

 **Note.** *After a reset procedure, when the machine is switched back on, you have to repeat the customization of the coffee and steam boiler. Remember that after resetting your machine, water will flush out of the group head for nearly 1 minute.*



12.2. Steam or Bloom Pre-Infusion EXTRA



For more advanced user, pre-infusion can be done with the pump (bloom pre-infusion) or in combination with the boiler (steam pre-infusion).

20 This means that LELIT Elizabeth can perform steam pressure pre-infusion by setting BLS1 and BLS2 and bloom pre-infusion by setting BLP1 and BLP2. Each setting works on a specific coffee button in order to achieve the best possible result; hence, if BLS1 and BLP1 are changed, the results will be visible only when coffee button 1 is pressed. Same goes for BLS2 and BLP2.

Please mind that if the solenoid valve is enabled (EVS ON), then both types of pre-infusion are available.

- If the solenoid valve is set to 0, the machine will automatically disable steam pre-infusion. Additionally, regardless of the ON/OFF state or temperature of the steam boiler, the machine will only perform bloom pre-infusion.
- If the solenoid valve is set to 1 and the steam boiler is ON **and** above 115°C, the machine will automatically select steam pre-infusion.

To reach the first technical pre-infusion value, you need to press the  button 14 times. To start editing the technical pre-infusion values, press the  button and then edit them as usual.

TOTAL BREWING TIME			
	 PRE-INF		 BREWING
1	PUMP 3s	BOILER 4s	BREWING
2	BOILER 7s		BREWING
3	PUMP 3s	BREWING	

 **Note.** The values in the chart are only for example purposes.

SCENARIO 1**Steam pre-infusion**

BLS1 and BLS2 regulate the pump run time over pre-infusion time.

For example, if BLS1/2 is 3 and the pre-infusion is 7 seconds long, in the remaining 4 seconds the boiler is working.

In this scenario, the machine will perform a soft pre-infusion and the coffee will have more body.

SCENARIO 2**Steam pre-infusion**




This is a specific case of scenario 1, as if BLS1/2 is set to 0, the pre-infusion is managed only by the steam boiler.

SCENARIO 3**Bloom pre-infusion**

The steam boiler is OFF (the machine is in economy mode – see Chapter 11) hence the pre-infusion is managed only by the pump.

For example, if BLP1/2 is 3 and the pre-infusion is 7 seconds long, in the remaining 4 seconds the pump is OFF and starts again only to complete the brewing process.

This scenario allows the machine to perform a classical pre-infusion.

 **Note.** *Using pre-infusion when flushing the group for rinsing the group head shower can give unwanted thermal void effect withing the brew boiler. To avoid this, we recommend using the button combination:  and  to run the purge function so that it does not interfere with the brewing profile.*

13. The art of espresso coffee **EXTRA**

Contrary to what you might think, making a perfect coffee 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 Italian Espresso.

22 **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 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. 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 da caffè (Coffee 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, water temperature and pressure, not just to make an Espresso, but to make the one that is right for you.

5 - Manutenzione (Maintenance)

Daily and 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

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, fullbodied 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 ± 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 the most!

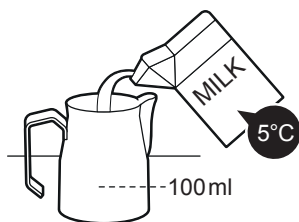
Cappuccinos

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 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

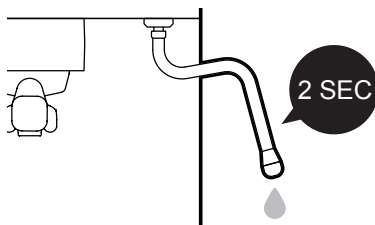
You need 100 ml of milk to make a cappuccino.



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 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

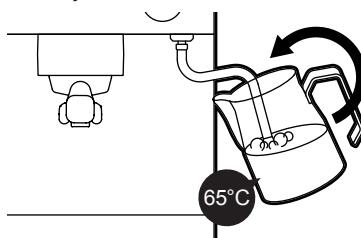
Before using the steam wand, some steam should be released for about two seconds, as it always contains some water due to condensation.



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 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.



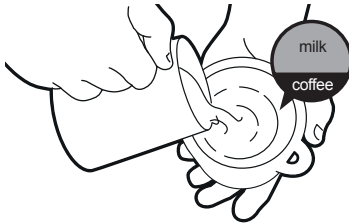
Insert the wand all the way down and tilt the jug to create a vortex. Heat the milk to the desired temperature, without exceeding 65°C. Close the steam. Prepare the milk by first

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 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.





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


14. Limestone prevention

To prevent limestone deposits and grant a better result in the cup, use the water softener filter (H). Found it in the equipment box has an autonomy tested for 35 litres of water.

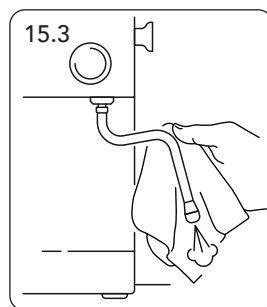
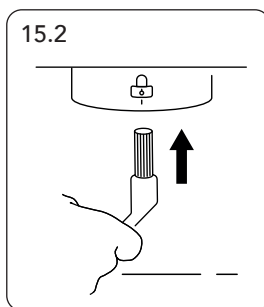
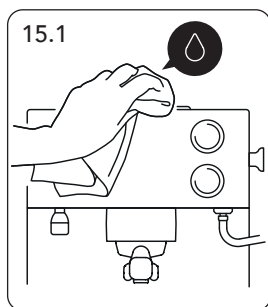
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 **Note.** The water softener filter must be replaced every 14 complete fillings, or after 4 months of use. If the machine remains unused for 1 month, the water softener filter must be replaced with a new one.

 **Note.** See Chapter 7 "How to install the water softener filter" to replace the filter correctly.

 **Note.** Please check the Chloride level of the water in the tank. The level should be lower than 30 ppm. If it is higher, please contact your reseller.

15. Daily cleaning



 **Note.** For an optimal result we suggest you use our cleaning kit PLA9101 (not included) that contains a microfiber cloth with embroidered LELIT logo, a wooden brush with natural fibre bristles in natural fibres and a small brush with nylon bristles.

General cleaning. Use a soft cloth, preferably in microfiber, and moisten it with tap water to clean the stainless steel appliance body of the machine (Pic 15.1).

Group cleaning. After each extraction empty the coffee filter, wash the filterholder (G) and the relative filter with tap water and use a LELIT brush to eliminate the coffee residues from the group gasket (Pic 15.2).

Steam wand cleaning. After frothing the milk, clean the nozzle of the steam wand (14) using a soft cloth and dispense a small quantity of steam to eliminate every possible milk rest in the holes (Pic 15.3).

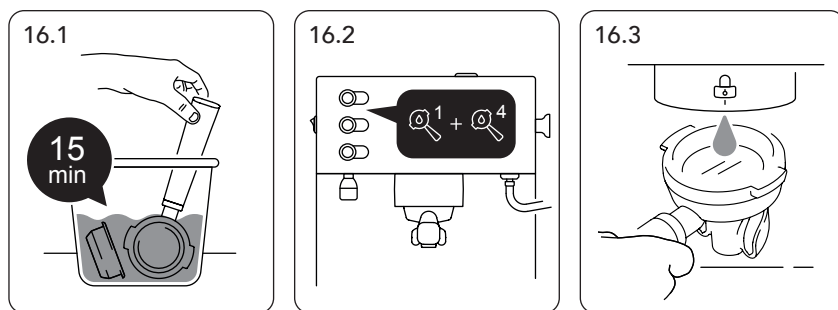
16. Weekly cleaning

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Note. Together with the product you'll receive the detergents (F) for the first cleaning cycle of the machine. Afterwards, we suggest you use our accessories PLA9201 and PLA9203 (not included).

Filters and filterholder cleaning. It is necessary to clean the filterholder to eliminate the coffee oils that affect the taste of your drinks negatively. Place a jug under the hot water wand (5), press the button for hot water distribution (4) and take out about 1 l of water, press again the button (4) to stop the function.

Insert the filterholder (G) and the used filters into the jug but pay attention not to immerse the filterholder handle (Pic. 16.1). Add 2 bags of detergent powder (F or PLA9201). After 15 minutes, empty the jug and rinse the filterholder (G) and the filters with plenty of tap water.



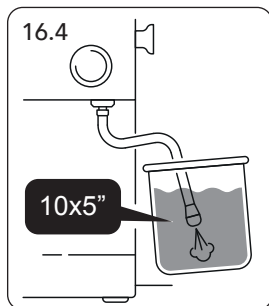
Backflushing. Insert the blind filter (C) into the filterholder (G) and pour 1 bag of detergent powder (F or PLA9201) into the filter. Insert the filterholder (G) in the group (6) until the handle is aligned with the padlock symbol placed on the group itself. By pressing the buttons 1 and 4 at the same time, the cleaning will proceed automatically (Pic. 16.2).

Remove the filterholder (G) from the group and rinse it with hot water from the brewing group (Pic 16.3).

Re-insert the filterholder (G) in the group and repeat the previous operation, without using the detergent powder.

Remove the filterholder (G) and take out the blind filter (C). Empty the drip tray (15) and rinse the filterholder (G), the filters and the tray with plenty of tap water. Clean the brewing group using a soft cloth and remove the coffee powder residues and water drops.

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Steam wand cleaning. Fill a jug with 500 ml of cold water, add the content of 1 bottle of detergent liquid (F or PLA9203) and immerse the steam wand (14) in this solution.

Open the knob (12) and dispense steam for 5 seconds. Stop the function and wait for 5 seconds. Repeat the operation 10 times (Pic 16.4).

Repeat the entire procedure using 1 l of fresh water to rinse the steam wand (14) properly.

Boiler cleaning. Place a 1 l jug under the hot water tap and press the hot water button. The machine will automatically stop when it reaches the time-out of the command. Please mind that both boilers must be turned ON, hence the ECO mode should be OFF.

17. Annual cleaning

The descaling of the hydraulic circuit of the machine must be done every year to ensure longevity and constant performances. Please contact your reseller to evaluate the condition of your machine before running the descaling of the hydraulic circuit. You can see the centres authorized to run this procedure on our website: care.lelit.com.

18. Most common problems **EXTRA**

1 The LCC flashes continuously and the machine is never ready

- a. If the steam mode works, please run a total reset.
- b. Set the ECO mode and check if the machine works (only coffee services).
- c. Contact your reseller to have the machine checked and repaired.

2 The coffee is too cold

- a. The machine needs 15 minutes to get to the right brewing temperature.
- b. Select a higher temperature range through the LCC.
- 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 delivery button 1 or coffee delivery button 2 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 delivery button 1 or coffee delivery button 2. 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 coffee quantity in the filterholder.
- c. Press the coffee 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 coffee delivery button 1 or coffee delivery button 2. 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 16.

5 The coffee cream is not thick

- a. Following the steps of a correct coffee extraction, try to select a higher temperature range through the LCC (13).
- b. Select a suitable coffee blend knowing that a thick cream needs a good percentage of Robusta: read more about this in Chapter 13.

6 The hot water wand leaks

- a. Check the water wand: if the leaking persists, run a descaling procedure (contact your reseller for more details).

7 No steam from the steam wand

- a. Check if ECO mode is ON. Then, turn it OFF and 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 holes are 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.

Alarms shown on the display**Missing water into the tank.**

*There is no water into the tank.
Remove the water tank from its housing (9).
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.*

19. Warranty terms

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 wheeled bin as a reminder of the need to dispose of household appliances separately.

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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/EU - 2014/30/EU

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

Castegnato, 20/03/2021 - Managing Director

Gemme Italian Producers srl

25045 Castegnato (Bs)



LELIT.COM



REV 00, dated 20/03/21

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