

User Manual  
for the following models:

EN

English

Vip Line

# Kate - PL82T

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**Dimensions:**

33.5x27.5x44 cm

**Net weight:**

12 kg

**Power supply:**

230V 50Hz/ 120V 60Hz

**Power output:**

1200 W

**Pump pressure:**

15 bar

**Water Tank Capacity:**

2,5 lt

**Brass boiler capacity:**

300 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 of our models.

We develop our products with 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](http://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 a multi-directional wand 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.

- 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 appliances, 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 appliance, 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.

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- 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.

- 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/hot water dispensing wand (17).

- Never remove the filter holder (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 (12). Other objects should not be placed there.

- Dry the cups thoroughly before placing them on the cup warmer (12).

**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 (Lelit Control Center)**

To adjust the boiler temperature and to control constantly the perfect settings for making coffee, and to program the grinding times.



### **Pre-brewing**

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.



### **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.



### **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.



### **Built-in grinder**

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



### **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

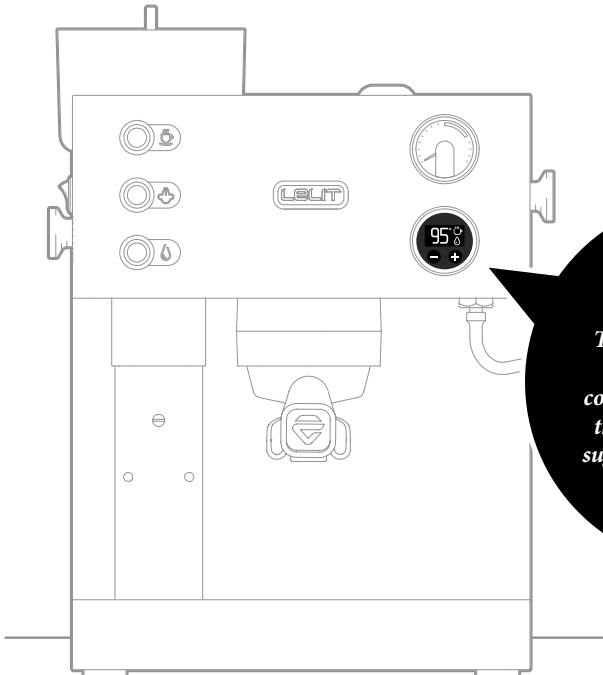
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LCC (Lelit Control Center) is the brain of the new Lelit espresso machines. It has an elegant, graphic LED display of the latest generation. It controls all the functions of the machine and allows you to adjust the settings, as well as giving valuable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

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

- The temperature of the coffee and hot water dispensed
- The temperature of the steam dispensed
- The ideal time taken to dispense the coffee
- Enabling/disabling of pre-brewing function
- Grinding times



### 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.

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|---|---|
| <ul style="list-style-type: none"> <li><b>1.</b> Beans hopper cover.</li> <li><b>2.</b> Beans hopper.</li> <li><b>3.</b> On/off switch</li> <li><b>4.</b> Micrometric regulation grinding wheel.</li> <li><b>5.</b> Coffee switch.</li> <li><b>6.</b> Steam switch.</li> <li><b>7.</b> Hot water switch.</li> <li><b>8.</b> Adjustable filterholder pin.</li> <li><b>9.</b> Grinding switch (PUSH).</li> <li><b>10.</b> Filterholder fork.</li> </ul> | <ul style="list-style-type: none"> <li><b>11.</b> Water tank cover</li> <li><b>12.</b> Wide cup warmer.</li> <li><b>13.</b> Steam/hot water dispensing knob</li> <li><b>14.</b> Backlight brew pressure gauge</li> <li><b>15.</b> LCC (Lelit Control Center).</li> <li><b>16.</b> Coffee distribution group.</li> <li><b>17.</b> Multi-directional steam/hot water wand.</li> <li><b>18.</b> Self-cleaning cup-holding grate.</li> <li><b>19.</b> Removable water drainage tray.</li> </ul> |
|---|---|

### **What's in the box**

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- a.** Plastic tamper
- b.** Coffee measuring spoon
- c.** Power cord
- d.** Blind filter
- e.** Filter holder with filter for 1 and 2 cups
- f.** Raises cup
- g.** LELIT Resin filter, cod. 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  
.....



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 in-structions 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 (11).

**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 in-structions in section B to refill the tank.*

### **C** Filling the hopper with coffee beans


**C.1** Remove the cover (1).

**C.2** Fill the hopper (2) with the chosen coffee beans.

**C.3** Place the cover back in its seat.


 **Caution.** *Never use the grinder without the cover on the hopper.*

## **Switch on the coffee machine**

 **Caution.** *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.*

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

**D.2** Turn on the espresso machine by pressing the main on/off switch (3). The display (15) 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 and the Lelit logo will flash on the LCC display.*

**D.3** On the LCC display (15) you'll see the water boiler temperature flashing. This will grow until the set temperature will be reached.


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

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

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


### **Coffee**

**E.1** Insert the filter holder (e) without coffee firmly onto the coffee distribution group (16), 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.*

**E.2** Press the coffee switch (5) to dispense about half a litre of water. The display (15) will show the coffee icon and a countdown from the pre-set time for the coffee dispensing.

**E.3** When you've taken about half a litre of water, press the switch (5) to stop dispensing.

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

### Hot water

**E.4** Place a jug under the steam/hot water wand (17).

**E.5** Press the hot water switch (7). The pump starts and the water icon appears on the display (15), accompanied by the indication to rotate the steam/hot water knob (13).

**E.6** Turn the steam/hot water knob (13) counter clockwise.

**E.7** As soon as water comes out of the wand (17), rotate the knob (13) clockwise to close it and press the switch (7) again to stop the function.

### Steam


**E.8** Point the steam/hot water wand (17) onto the cup-holding grate (18)

**E.9** Press the steam switch (6). The LCC display (15) will flash, showing the water temperature in the boiler. Wait until the bar is complete, so that the machine reaches the operating temperature for steam dispensing.

**E.10** When the desired temperature has been reached, the bar will disappear and the steam icon will appear, accompanied by an indication to turn the steam/hot water knob (13). The machine is now ready for use.

**E.11** Turn the steam/hot water knob (13) counter clockwise.

**E.12** When steam comes out from the nozzle, turn the knob (13) clockwise to close it and press the steam (6) again to return the machine to its function of dispensing coffee and hot water.

 **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 (5) will flash every 3 seconds to indicate the stand-by status. To restart the machine, you have to press the coffee switch (5).*




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 (12). Using warm cups enhances the organoleptic qualities, the flavour and aroma of an Espresso.*



## Preparing the machine for making coffee

**F.1** Turn on the espresso machine by pressing the main on/off switch (3). The display (15) will show the Lelit logo, the three switches and the gauge will go on for a short time.


**F.2** Insert the filter holder (e) without coffee firmly onto the coffee distribution group (16), so as to align the handle with the padlock symbol on it.


**F.3** On the LCC display (15) you'll see the water boiler temperature flashing. This will grow until the set temperature will be reached.

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


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


## Regulate the grinding

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


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


**G.1** Rotate the grinding wheel (4) to change the coffee granulometry. Rotate the wheel anti-clock-wise (towards the small points) to obtain a finer grinding, clock-wise for a coarser grinding.

 **Note.** *Micrometric regulation does not require any blockage.*

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

## Adjust the doses

 **Note.** *By using the LCC you can program the grinding time for both doses.*

 **Note.** *The factory pre-set parameters are 6,0 seconds for 1 dose and 12 seconds for 2 doses. The grinding time can vary from 2 seconds to 20 seconds.*

**H.1** To enter in the programming mode and change the grinding times, press the "-" button repeatedly until the display shows the icon and the time (6,0") for 1 dose and (12") for 2 doses.

**H.2** Press the "+" button to access, and then press the "-" or "+" button to

decrease or increase the grinding time.

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

## **Grind and distributing the coffee**

16

**I.1** Insert the selected filter into the hot filter holder (e).

**I.2** Check that the hopper is filled with beans and that it has the cover (1).

**I.3** Position the filter holder, with the correct filter inserted, on the fork (10) to "hook" it with the pin (8).

**I.4** To grind 1 dose, press once the grinding switch (9) (PUSH). The grinder grinds the dose according to the set time. Wait until the grinding is over. Remove the filter holder from the fork (10).

**I.5** To grind 2 doses, press twice the grinding switch (9) (PUSH). The 2 presses have to be within 2 seconds. The grinder grinds the dose according to the set time. Wait until the grinding is over. Remove the filterholder from the fork (10).

**I.6** Check the grinding and the quantity per dose.

**I.7** To grind any quantity of coffee continuously, press the switch (9) (PUSH) and keep it pressed. Remove the filterholder from the fork (10) once the desired quantity has been ground.

**I.8** Press the coffee with the tamper (a) and remove any coffee residues from the edge of the filter holder.



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

**I.9** Snap the filter holder(e) firmly onto the coffee distribution group (16), so as to align the handle with the padlock symbol on it.

**I.10** Place one or two cups on the cup-holding grate (18), under the filter holder(e).

**I.11** Press the coffee switch (5) to start dispensing. The display (15) shows a countdown in seconds.



**Note.** *The countdown display is only to indicate the ideal extraction time and can be modified as explained in the "Edit LCC settings" section.*


**I.12** When the countdown is over, the display will show "OK" but not stop the machine. Once the required amount has been dispensed, press the switch (5) to stop dispensing coffee.

**I.13** Remove the filter holder(e), empty out the coffee grounds and clean thoroughly with a damp cloth.



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



 **Note.** To prepare a good espresso, the coffee pump pressure gauge (14) must be in the green zone, while dispensing is in progress.



for experts

## Steam and hot water


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

17

### Preparing the coffee machine

**J.1** Press the steam (6). The LCC display (15) will flash, showing the water temperature in the boiler. Wait until the bar is complete, so that the machine reaches the operating temperature for steam dispensing.

**J.2** When the desired temperature is reached, the bar will disappear and the steam icon will appear, accompanied by an indication to turn the steam/hot water knob (13). The machine is now ready for use.


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

### Steam distribution


**K.1** Open the knob (13) counter clockwise with the steam / hot water wand (13) pointed at the cup-holding grate (18) and release the initial amount of water.

**K.2** When steam comes out, close the knob (13), place a jug with the beverage to be foamed under the steam wand and re-open the steam/hot water knob (13).

**K.3** When the desired result has been achieved, close the steam/hot water knob (13) turning it clockwise and press the steam switch (6) to turn off the steam function.

 **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/hot water wand (17) after every use by pointing the steam wand to the cup-holding grate and dispensing some steam. Thoroughly clean the wand (17) with a sponge or clean cloth. In the chapter “Cleaning and maintenance”, you will find all the necessary advice.

## Hot water distribution

**L.1** Press the hot water (7). The pump starts and the water icon appears on the display (15), accompanied by the indication to rotate the steam/hot water knob (13).

**L.2** Place a jug under the steam / hot water wand (17) and open the knob (13) counter-clockwise until you reach the desired amount.

**L.3** When the desired amount has been reached, close the knob (13) clockwise and press the hot water (7) to stop the function.



**Note.** *The machine is equipped with an electronic control that stops the water function after a pre-determined 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 (15) has pre-set default settings. Here you can discover how to adjust them.*



## Changing the factory settings

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

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

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

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



**Note.** *Converting the temperature: press “+” and “-” buttons at the same time for about 3 seconds. When the display shows “C-F”, release both buttons and afterwards press the button “+” to convert the temperature from Celsius degrees to Fahrenheit degrees. About 3 seconds after the last button has been pressed, the setting will be saved.*

06.

## 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.

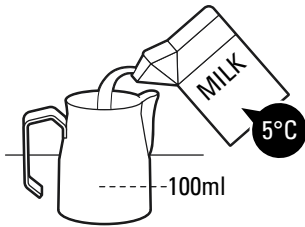
Blends made for coffee bars usually contain 20% Robusta but in southern Italy, where they prefer a stronger taste, the percentage can reach 40-50%. At the end of the day, it's just a matter of taste...Experiment until you find the blend you like best!

## Cappuccinos

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.

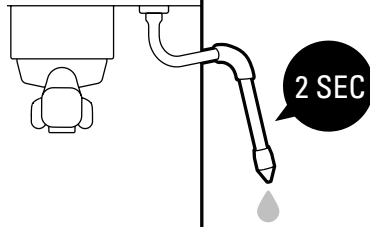


Fresh whole milk provides a smoother, creamier and tastier froth. Milk will not froth at over 65°C, so cold milk from the fridge should be used to allow more time for it to froth. The best jug, on the other hand, is one made of stainless steel, provided with a spout, such as Lelit models (codes PL101 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

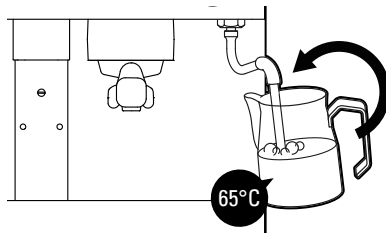
seconds, as it always contains some water due to condensation.



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

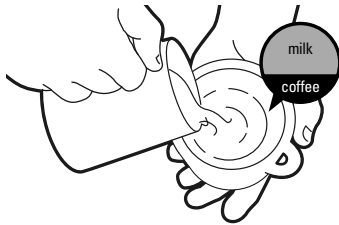
the jug to create a vortex. Heat the milk to the desired temperature, without exceeding 65°C. *Close the steam.*

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.

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### **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.



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

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

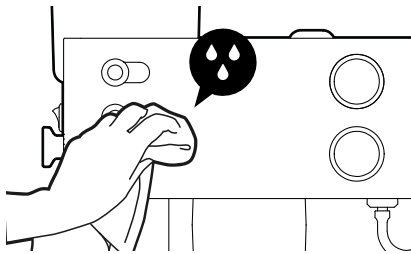
07.

## Cleaning and maintenance

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

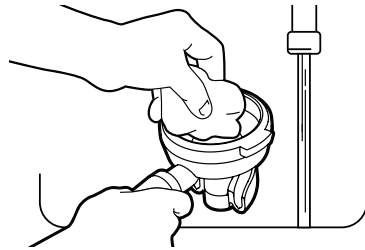
### Cleaning

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 filter holder 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

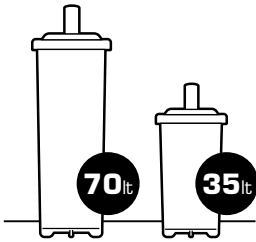
best performance from your machine, it is essential to thoroughly clean the steam wand and filter holder after each use.



The filter holder 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 temperature, 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, **ADD ONLY NATURAL DESCALING PRODUCTS INTO THE WATER TANK.**

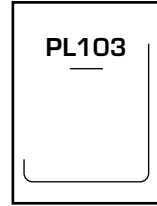
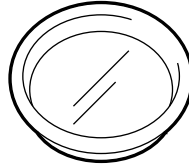


**Watch the tutorial to understand how the water softener filters work.**

### **Backflushing**

It is advisable to backflush the machine once a month (washing the operational parts used during brewing) using the blind filter sup-

plied (d) and the Lelit detergent sachets (code PL103 - not included).



This is done very easily, simply by following the instructions on the sachet. Any other servicing must be performed only by an authorized service representative.

### **Cleaning of the mills**

It's well known that the coarseness of the ground coffee affects the quality of the espresso in the cup.

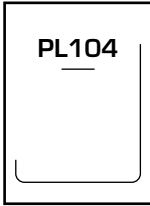
During grinding, some coffee particles deposit between the teeth of the millstones reducing the distance between the discs, or between the cones and consequently also the size of the grains of coffee powder which come out of the grinder.

These deposits, consisting of fats and oils, due to the high temperatures developed between the mills, go rancid quickly and create molds that damage the ground coffee in an irreversible way.

The cleaning of the mills and of the mill chamber becomes extremely important. This must be performed with a specific product (PL104 - not included), i.e a powder formed by small crystals based on gluten-free food



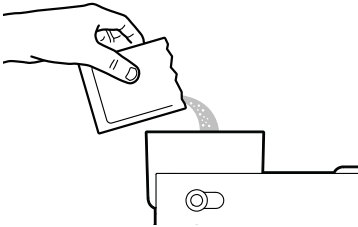
starches with a very high absorbing power for oils and fats. Passing through the mills the crystals clean away the coffee deposits enabling the grinding of a coffee powder free of odors.



Any eventual residues do not contain substances harmful to the consumer or harmful to the grinder.

Cleaning the mills is very easy, just follow the following steps:

- a) Empty completely the beans hopper (2).
- b) Press the grinding switch in order to get rid completely of the remaining coffee beans.
- c) Pour a pack of grinder detergent powder (PL104) into the hopper (2), paying attention to the fact that the powder must penetrate the mills.



- d) Press the button (9-Push) for about 5 seconds so that the powder penetra-

tes completely through the mills.

- e) Fill the hopper (2) with coffee beans.
- f) Throw away the first couple of portions of ground coffee.
- g) The cleaning is over.

## Maintenance

We advise to replace the mills periodically, once worn out.

Maintenance has to be fulfilled just by an authorised service center and with original spare parts.

08.

# 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.

## ❶ The coffee is too cold when dispensed

The machine has not yet reached its operating temperature.	Follow the instructions in the “Prepare an Espresso” paragraph.
The filter holder has not been heated adequately.	Follow the instructions in the paragraph “Turn on the machine.”

## ❷ 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.

## ❸ 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.

## ❹ 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

## ❺ 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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## ❻ 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 The coffee grinder does not grind coffee**

Dirty grinding blades (oils and fats deposits of coffee residues).	Carry out the grinding blades cleaning, see the user manual (Cleaning of the mills) for the operating instructions.
The grinding blades are too close, they are touching.	Adjust the setting to obtain a coarser grinding.
Grinding blades worn	Contact the service center
Foreign object that blocks grinding blades	Contact the service center

**8 The grinder stops due to the motor overheating**

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

There is no water into the tank	<p>On the display the following icon appears:</p>  <p>Remove the water tank from its housing. Fill the tank with water at room temperature. Reposition the tank in the housing</p>
The temperature probe is in short circuit (or the detected temperature is above 200°C), all the machine functions will be disabled.	<p>On the display the following icon appears:</p>  <p>Contact the service center</p>
The temperature probe is faulty or disconnected all the machine functions will be disabled.	<p>On the display the following icon appears:</p>  <p>Contact the service center</p>
The grinder has exceeded the maximum time of grinding in continuous. (20 seconds)	<p>On the display the following icon appears:</p>  <p>After a waiting time of 100 seconds, the grinder will automatically reset.</p>

09.

## **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: PL82T

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, 01/11/2016 - Managing Director

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



**Instruction manual code 7800028, REV 02,  
dated 20/09/18 - Model PL82T**

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