

## WARNING

Please read the following recommendations before plugging in your machine.

**The warranty will be void if the user does not respect the following steps.**



- Please note that the heating element of your machine is not covered by the warranty.
- Please note that the use of abrasive products will damage your machine surfaces
- **NEVER LEAVE YOUR MACHINE ON WITHOUT SUPERVISION. NEVER LEAVE THE SWITCH ON THE STEAM**

**POSITION:**



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We thank you for your attention; please contact us for further questions.

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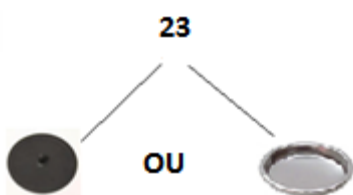
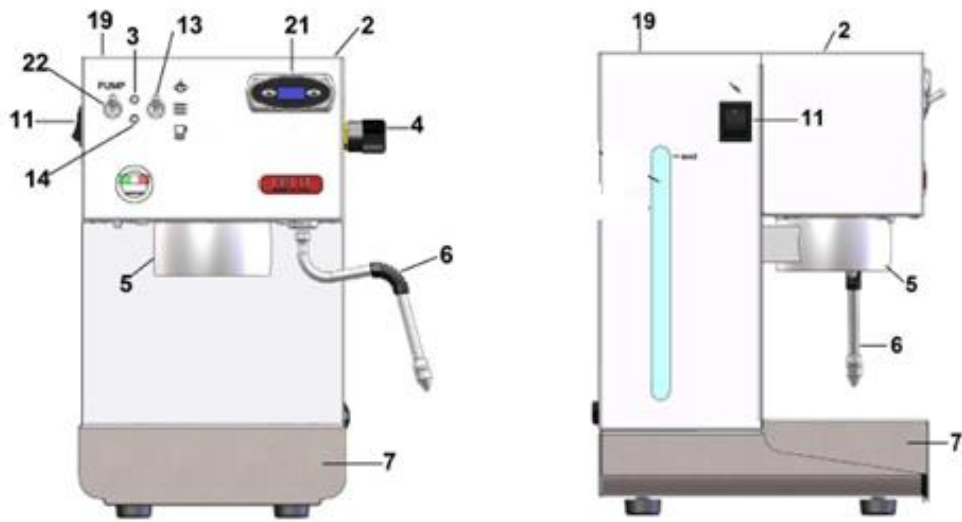
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### **a) Turning on your machine for the first time:**

**IT IS CRUCIAL TO FOLLOW THESE INSTRUCTIONS STEP BY STEP.**

1. Fill up the water tank (19) of the machine
2. Insert one of the filters (10, 9, 18) according to the quantity of coffee desired in the filterholder/portafilter (8)
3. Engage the filterholder/portafilter (8) in the coffee unit(5)
4. Open the tap (4) and place the nozzle (6) towards the inside of a LELIT milk jug (Ref. LEPL101 or LEPL102)
5. Position the switch (13) on the central position « hot water »
6. Position the switch (22) towards the upper position in order to activate the pump
7. Position the master switch (11) on « ON » : the indicator lights (14) and (3) will light up
8. Wait until a constant and regular spout of water drips from the nozzle (6)
9. Close the tap (4)
10. Position the switch (22) at its lower position in order to stop the pump
11. Position the switch (13) in the lower position “coffee”
12. Wait for the P.I.D (21) to be at the desired temperature to make a coffee (89 to 95 degrees Celsius)
13. You are now ready to make an espresso, regular, double espresso or double regular.

### **b) Programing the P.I.D. (Proportional Integral Derivative) temperature:**

1. Press the lower arrow on the P.I.D (21) to enter the settings
2. Press the upper arrow on the P.I.D (21), each press being one additional degree, or the lower arrow on the P.I.D (21) to lower the temperature, each press being one subtracted degree
3. To exit the settings, wait 10 seconds without pressing any button (21)

Note: The indicator light (3) may flash when the machine is close to the desired temperature.

### **c) Make a coffee :**

1. Insert one of the filters (10, 9) according to the quantity of coffee desired in the filterholder/portafilter (8)
2. Put the grounded coffee\* inside the filter (10,9) using the plastic dosing spoon (16) one measure for the simple filter (9) or two doses for the double filter (10)
3. Tamp the coffee (except if pod) in the filterholder/portafilter (8) with the tamper (15)
4. Engage the filterholder/portafilter (8) in the coffee unit (5)
5. Wait for the P.I.D (21) to show the right temperature to make a coffee (89 to 93 degrees Celsius)
6. Carefully place one or two cups under the filterholder/portafilter (8)
7. Position the switch (22) towards the upper position to activate the pump
8. Position the switch (22) downwards in order to stop the pump and coffee flow once you have obtained the desired quantity of coffee in the cup(s).
9. Remove the cup(s)
10. Remove the filterholder/portafilter (8) from the coffee unit (5)
11. Throw away the used coffee (coffee ground) using the Lelit knock box in option (Ref : LEPL108)
12. Position the switch (22) upwards in order to activate the pump
13. Wait for the water to drain off the coffee unit (5) for approximately 4 seconds
14. Position the switch (22) downwards to stop the flow
15. Clean the filterholder/portafilter (8) with a soft cloth in order to remove the remaining coffee residues and place it back on the coffee unit (5)

*\*If the coffee is grounded too coarse, it will flow really fast and tasteless. If the coffee is grounded too fine, it will not – or barely – drip from the filterholder/portafilter (8) and taste bitter. Please contact us for more information.*

#### **d) Froth milk:**

1. Place the switch (13) upwards in the « steam » position
2. Wait for the P.I.D (21) to show 130 degrees Celsius
3. Fill half of the Lelit milk jug (ref. LEPL101 or LEPL102) with 2% milk (or soya milk)
4. Insert the nozzle (6) in the milk and activate the knob (4) : start from the bottom and move up to the surface in a way that the nozzle (6) skims the top of the milk, creating foam
5. Make sure the temperature of the frothed milk does not exceed 65 degrees Celsius with your LELIT thermometer in option (Ref.LEPL107). Once the milk is adequately frothed, deactivate the knob (4)
6. Immediately clean the nozzle (6) with a damp cloth so that no milk residue lodges on it
7. Position right away the switch (13) on the central position « hot water »
8. Open the tap (4) and position the nozzle (6) inside the Lelit milk jug (Ref. LEPL101 or LEPL102)
9. Position the switch (22) upwards in order to activate the pump and have water flowing
10. Wait until a constant and regular spout of water drips from the nozzle (6) for approximately 30 seconds
11. Position the switch (22) downwards – the indicator light (12) turns off – and close the tap (4)
12. Position the switch (13) downwards on the « coffee » position
13. Wait for the P.I.D (21) to be at the desired temperature to make a coffee (89 to 95 degrees Celsius)
14. Once the P.I.D. (21) shows the right temperature to make a coffee, you may brew another espresso, regular, double espresso or double regular.

#### **e) Daily maintenance:**

**It is important to purge your machine every day when you start it and right after each use of the steam nozzle, especially if it has been used to froth milk during the preparation of your cappuccino. This operation prevents the boiler to empty and overheat. Otherwise, the heating element burns and the machine breaks, unable to heat water.**

**TO DO EVERY TIME YOU START THE MACHINE  
AND RIGHT AFTER EACH USE OF THE STEAM NOZZLE\***

Position the steam nozzle (6) inside the Lelit milk jug (Ref. LEPL101 or LEPL102) in order to keep your countertops dry during the operation. Open the tap (4), position the switch (13) in the middle « hot water » and pull the switch (22). Once the water starts dripping from the steam/hot water wand (6) in a steady stream – after approximately 30 seconds – close the tap (4) while lowering the switch (22), then position the switch (13) downwards on the “coffee” function. Then clean with a damp cloth the exterior of the steam/hot water wand (6). This operation is essential to maintain the ducts of the steam/hot water wand clean and to re-establish the water-circuit in the pipes of the boiler.

*\* You can also watch this maintenance sequence on a tutorial video on the product page of this machine on the site [LelitCanada.ca](http://LelitCanada.ca), « support » window.*

#### **f) Monthly Cleaning:**

Note: The following products mentioned are not included and are available separately.

##### **f) 1. Backflushing the group head (5)**

1. Place the plastic blind filter (23) (Ref. CD200) in one of the filters (10, 9) and position it in the filterholder/portafilter (8), or directly insert a metallic blind filter (23) (Ref. FD300) in the filterholder/portafilter (8)
2. Put a 1g cleaning tablet (Ref. LE62535) on the blind filter (23)
3. Engage the filterholder/portafilter (8) in the coffee unit (5) just like you would do for a coffee then position the switch (13) downwards on the « coffee » mode

4. Perform 4 cycles by activating the switch (22) – like brewing a coffee – of 4 seconds each (not more) with a pause of 2 seconds between each cycle. It is normal that nothing comes out of the filterholder/portafilter (8) and that once you stop the cycle the water drains in the drip tray (7)
5. Let sit for one minute so that the cleanser can properly react.
6. Remove the filterholder/portafilter (8) from the coffee unit (5) and place it on the grid of the drip tray (7)
7. Perform a long cycle by positioning the switch (22) – like brewing a coffee – and use the water dripping from the coffee unit (5) to rinse the filterholder/portafilter and to remove any residues of the cleanser, then stop the pump (22)
8. Engage the filterholder/portafilter (8) on the coffee unit (5) and repeat the operation no°4 with the blind filter (23), without the cleaning tablet
9. Remove the filterholder/portafilter (8) from the group head (5)
10. With a brush (25) (Ref. VD800), complete the cleaning operation of the coffee unit joint (5). You may also gently wipe the coffee unit shower (5) with a soft cloth in order to remove any residue
11. Start a long cycle by activating the switch (22) to wash the shower
12. Remove the blind filter (23) from the filterholder/portafilter (8), make sure that the filter (10, 9, 18) is in the filterholder/portafilter (8) and engage the filterholder/portafilter (8) in the coffee unit (5). The machine is clean and ready for use.

### f) 2. Cleaning and degreasing the filters (10,9) et the filterholder/portafilter (8)

1. Take a soaking tank big enough to contain the filterholder/portafilter (8) and the filters (10,9, 18)
2. Position the steam nozzle (6) inside the soaking tank to fill it up with hot water
3. Open the tap (4), position the switch (13) in the middle on « hot water » and activate the switch (22)
4. Close the tap (4) while positioning the switch (22), then position the switch (13) downwards on the “coffee” position
5. Clean all the filters and the filterholder/portafilter by soaking them in hot water from the machine with a 1g cleaning tablet (Ref. LE6535) for 30 minutes
6. Rinse with clear water, place the filter (10, 9, 18) on the filterholder/portafilter (8) and engage it on the coffee unit (5).

### f) 3. Use of the resin filter



Water makes up 98% of your coffee! The LELIT filter (Ref. LEMC747 or LEMC747PLUS) provides you with the perfect pH for an optimal coffee extraction. Moreover, using this filter protects your machine from sediments and help you extend its durability.

Install the filter inside the water tank (19) instead of the small sand filter provided with the machine.

**BE CAREFUL NOT TO PLACE THE FILTER ON THE DISCHARGE PIPE.**

The more balanced your water is, the more authentic and pure your coffee will be. It is important to change this filter every 12 fillings of your water tank for the LEMC747, and every 24 fillings for the LEMC747 Plus.