

LèPRESSO



LePresso

**SUPREMA Espresso Machine
with Milk Steamer**

SKU: LPCFFM0004-BK

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Features

- 1.** Features an easy-to-navigate screen that simplifies your coffee-making experience.
- 2.** Allows you to fine-tune the steam output for perfect milk texture and temperature.
- 3.** Includes a removable drip tray for easy cleaning and maintenance.
- 4.** Equipped with a large 1.2-liter water tank, reducing the need for frequent refills.
- 5.** Offers a touch-sensitive display, enhancing the interface for swift and effortless operation.
- 6.** Comes with a dedicated milk steamer for crafting delicious, cafe-quality frothed milk.

Safety Precautions

Before operating this electrical appliance, please adhere to the following essential precautions:

- 1.** Familiarize yourself with all operational guidelines and safety warnings provided in the manual.
- 2.** Ensure that the wall outlet's voltage matches the voltage specified on the appliance's specifications table.
- 3.** This appliance is equipped with a grounded plug. Verify that your home's electrical outlet is properly grounded.
- 4.** To prevent fire, electric shock, or injury, never immerse the cord, plug, or any part of the appliance in water or other liquids.
- 5.** Always unplug the appliance from the electrical outlet when not in use, before cleaning, or before attaching or detaching parts.
- 6.** Do not operate the appliance if it has a damaged cord or plug, if it is not functioning properly, or if it has been dropped or damaged. Return the appliance to the nearest authorized service facility for inspection, repair, or adjustment.

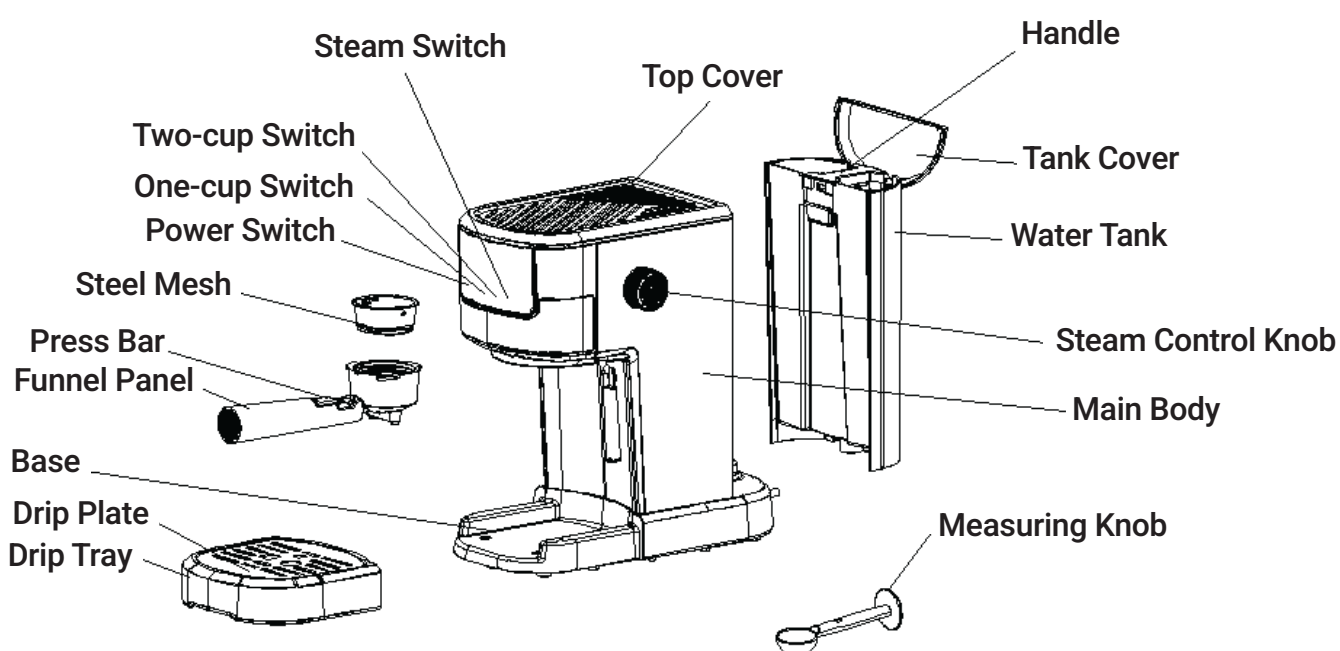
- 7.** Using attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- 8.** Always place the appliance on a flat, stable surface. Avoid dangling the power cord over the edge of a table or counter.
- 9.** Ensure the power cord does not come into contact with hot surfaces of the appliance.
- 10.** Do not position the coffee maker on or near hot surfaces, or beside open flames, to prevent damage.
- 11.** To disconnect, grasp and pull the plug, not the cord, from the wall outlet.
- 12.** Operate the appliance only for its intended use and ensure it is placed in a dry environment when not in use.
- 13.** Close supervision is necessary when the appliance is used near children.
- 14.** Be cautious of steam to prevent burns.
- 15.** Do not touch hot parts of the appliance, such as the steam wand or areas near the heating element. Use handles or knobs.
- 16.** Never operate the coffee maker without water.
- 17.** Do not remove the metal funnel while brewing coffee or producing steam.
- 18.** Connect the appliance to a wall outlet and ensure all controls are off before plugging or unplugging the device.
- 19.** This appliance is not suitable for use by children and persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a person responsible for their safety.
- 20.** Always supervise children to ensure they do not play with the appliance.
- 21.** Intended use environments are as follows:
 - * 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.
- 22.** Do not use the appliance outdoors.

23. Retain these instructions for future reference.

24. If the appliance has not been used for an extended period, activate the power and allow the appliance to release steam for 3 minutes before leaving it unattended.

25. If power is cut off during steam release, the appliance may continue to emit steam for a while. To stop steam release immediately, turn off the steam control knob.

Schematic View



Before the First Use

To ensure your first cup of coffee tastes great, follow these steps to properly rinse the coffee maker with warm water:

1. Fill the water into the tank up to the "MAX" level indicator and then replace the tank cover. The coffee maker comes with a detachable tank for easy cleaning. Fill the tank with water before placing it back into the machine.

2. Insert the steel mesh into the metal funnel without adding any coffee.

3. Place a jug or coffee cup on the removable shelf, ensuring that the steam control knob is in the OFF position.

Note: This appliance does not include a cup.

4. Connect the appliance to a power source and press the "ON/OFF" power switch once. A blue indicator light will signal that the machine is on.

5. Press the coffee switch to start the water pump. Allow the water to flow until it ceases. This process helps to clean and prime the coffee maker.

6. Once water stops flowing, empty the water from the jug or cup and dry the components. The machine is now ready for brewing coffee.

Note: It's normal to hear noise or see a warning indicator when using the coffee maker for the first time. These will cease after about 20 seconds.

Pre-Heating Guide

To ensure your Espresso coffee is of the highest quality, preheat the coffee maker including the funnel, filter, and cup to prevent the coffee's flavor from being affected by cold components.

1. Remove the detachable tank and open the tank cover to fill it with water, ensuring the water level does not exceed the "MAX" mark. Reattach the tank to the coffee maker.

2. Insert the steel mesh into the metal funnel, aligning the tube on the funnel with the groove in the appliance.

3. Insert the funnel into the coffee maker from the "Insert" position and secure it by turning it anticlockwise to the "Lock" position.

4. Place an espresso cup on the removable shelf.

5. Connect the appliance to a power source, ensuring the steam control knob is set to the "0" position.

6. Press the "ON/OFF" power switch once. The power indicator should blink and then stabilize.

7. Start the pre-heating by pressing the coffee switch.

8. Once you see water flow, close the pump immediately. This process ensures all internal parts are heated, readying the machine for optimal coffee extraction.

Making Espresso

Ensure each step is followed precisely to achieve the best possible espresso:

1. Turn the funnel clockwise to remove it, fill the accompanying steel mesh with a spoonful of ground coffee, and tamp the coffee grounds firmly.

Note: One spoonful of coffee is typically enough for a single cup of high-quality espresso.

2. Place the steel mesh into the metal funnel, ensuring the tube on the funnel aligns with the groove inside the appliance.

3. Insert the funnel back into the machine from the Insert position and secure it by turning anticlockwise until it clicks into the "Lock" position.

4. Pour hot water into your espresso cup to warm it up. Once warmed, empty the water and place the cup on the removable shelf within the machine.

5. Connect the appliance to a power source and press the ON/OFF switch once.

6. When the power indicator light turns on, press the coffee switch to start the brewing process. Water will flow through the coffee grounds and into your cup.

7. Press the coffee switch again to stop the water flow once your cup is filled to the desired level.

After Preparing Coffee

For safety and maintenance, please follow these guidelines after brewing your coffee:

1. Do not leave the coffee maker unattended during the brewing process, as manual intervention may be required.

2. After brewing, turn the metal funnel clockwise to remove it, then empty

the coffee grounds by pressing on the steel mesh with the press bar.

3. Allow the components to cool down completely before rinsing them under running water.

4. A single coffee cup should contain about 30ml and a double coffee cup about 60ml. The maximum brewing time is 60 seconds. If this time is exceeded, the water pump will automatically stop to prevent damage or over-extraction.

Making Hot Water

1. Once the preheating process is completed, the power indicator will illuminate steadily.

2. Press the steam switch twice within 2 seconds, allowing the water pump to begin operation.

3. Turn the knob to the , and hot water will flow out through the steam pipe.

4. To stop the hot water, press the steam switch again or press the coffee switch.

5. Hot water can be used to warm cups, prepare tea, or cool down the appliance.

Making Cappuccino/Frothed Milk

To create a cappuccino, you simply top up a cup of espresso with frothed milk.

1. First, make espresso as instructed in the "Making Espresso" section, ensuring the steam control knob is in the "o" position.

2. Press the steam switch selector. Wait for the steam indicator to light up.

Note: During operation, the steam indicator will cycle on and off to maintain the desired temperature.

3. Fill a jug with about 100ml of cold refrigerated whole milk.

Note: It is advised to use a milk jug with a diameter of no less than 70±5mm, ensuring that the height is sufficient as the milk volume will double during frothing.

4. Slowly turn the steam control knob anti-clockwise. Steam will begin to come out from the frothing device.

5. Insert the frothing device into the milk about two centimeters deep. Froth the milk by gently moving the vessel in a circular motion from top to bottom.

Note: Never turn the steam control knob too quickly, as steam may accumulate rapidly, increasing the risk of an explosion.

6. Once the desired froth is achieved, turn the steam control knob back to the “o” position.

7. Clean the steam outlet with a wet sponge immediately after steam generation stops, being cautious not to burn yourself.

8. Pour the frothed milk into the prepared espresso. Your cappuccino is ready to serve. Sweeten to taste and, if desired, sprinkle the froth with cocoa powder.

9. Press the power switch to turn off the machine. All indicators will switch off, signaling that the appliance is no longer in operation.

Warning

1. After completing the Steam function, press the coffee switch. If the coffee and steam indicators blink rapidly, it indicates that the appliance's temperature is too high.

2. In this case, turn off the appliance and allow it to cool down for at least 5 minutes. Alternatively, activate the "Hot Water" function to cool the appliance.

3. The water pump will automatically stop if the temperature is normal.

4. Failure to cool the appliance before brewing will result in burnt coffee and may cause overflow at the funnel.

Automatic Power Off

If no operation is activated within 25 minutes, the machine will automatically power off. This feature ensures energy efficiency and safety.

Cleaning and Maintenance

1. Always disconnect the coffee maker from the power source and allow it to cool down completely before cleaning.
2. Use a moisture-resistant sponge to clean the coffee maker's housing.
3. Clean the water tank, drip tray, and removable shelf regularly and ensure they are dried thoroughly.

Note: Avoid cleaning with alcohol-based or solvent cleaners and do not submerge the coffee maker housing in water.

4. Remove the metal funnel by turning it counterclockwise.
5. Dispose of any coffee residue, wash with a cleaning agent, and rinse thoroughly with clean water afterward.
6. Wash all removable parts in water and dry them thoroughly to prevent any moisture buildup.

Cleaning and Maintenance

If the coffee maker has been in use for about three months, it's necessary to clean the mineral deposits.

Step 1. Fill the tank to the MAX level with a mixture of water and descaler at a ratio of 4:1. For descaling, use a commercial household descaler or alternatively, you can use citric acid (combine one part citric acid with three parts water).

Step 2. Follow the pre-heating program by placing the metal funnel (without any coffee) and the jug in their designated spots. Use the setting labeled "PRE-HEATING" to heat the brewing water.

Step 3. Press the power switch once; a blue light will indicate the machine is on. Ensure the coffee selector is set correctly. Once water starts flowing, close the pump and the coffee maker will begin heating.

Step 4. When the light on the power switch turns on, it indicates that heating is complete. Press the coffee switch and brew two cups of coffee (approximately 20 oz in total). Then, close the pump and wait for five seconds.

Step 5. Press the steam selector; the light on the steam switch will turn off, while the light on the steam selector remains on. Produce steam for two minutes by turning the steam control knob to the “o” position to stop steaming. Shut off the machine by pressing the power switch and let the descaling solution sit in the unit for at least 15 minutes.

Step 6. Repeat steps 4 to 6 at least three times to ensure thorough cleaning.

Step 7. Press the coffee/steam selector to start the brewing process. The lamp in the coffee switch will light up. Continue brewing until no descaler remains in the tank.

Step 8. Fill the tank to the MAX level with tap water (do not add coffee powder) and brew using the pre-heating and brewing settings as described in steps 4 to 6. It is not necessary to wait for 15 minutes as previously instructed. Brew until the tank is empty.

Step 9. Repeat step 9 at least three times to ensure the piping is thoroughly clean.



Troubleshooting

Problem 1. Rust on the metal parts in the tank.

Cause: The descaler used had abrasive properties which may corrode the metal parts in the tank.

Solution: Use a descaler recommended by the manufacturer.

Problem 2. Water leaks from the bottom of the coffee maker.

Cause: The drip tray is overfilled, or the coffee maker is malfunctioning.

Solution: Clean the drip tray. If the leak persists, contact an authorized service facility for repairs.

Problem 3. Water leaks from the outer side of the filter.

Cause: There is coffee powder on the edge of the filter.

Solution: Clean any residual coffee powder from the filter edges.

Problem 4. Water leaks from the outer side of the filter.

Cause: Coffee powder is on the filter edge.

Solution: Clean the filter edges to remove any residual coffee powder.

Problem 5. Acidic (vinegar-like) taste in espresso coffee.

Cause: Coffee powder has been stored in a hot, damp environment for too long, causing it to degrade.

Solution: Use fresh coffee powder. Store unused coffee in a cool, dry place and tightly reseal the package after opening. For prolonged freshness, store in a refrigerator.

Problem 6. The coffee maker will not operate.

Cause: The power outlet is not properly connected.

Solution: Ensure the power cord is securely plugged into a wall outlet. If the coffee maker still fails to operate, contact an authorized service facility for repairs.

Problem 7. The steam does not froth.

Cause: Various issues such as the steam indicator not being illuminated, inappropriate milk container, or using skimmed milk.

Solution:

- * Wait until the steam ready indicator lights up before attempting to use the steam.
- * Use a high and narrow cup for optimal milk frothing.
- * Use whole milk or half-skimmed milk for better results.

Warning: Do not attempt to disassemble the appliance yourself if the cause of failure is not identified. It is advisable to contact a certified service center for assistance.

Specifications

Rated Voltage	220-240V
Rated Frequency	50-60Hz
Rated Power	1100W
Power Plug	UK 3-Pin Plug
Pump Pressure	20 Bar
Water Tank Capacity	1.2L
Product Weight	2.7 KG
Product Dimension	306×157×308 mm
Accessories	2 Cups Dual-Stainless Steel Filter, Nespresso Capsule Adapter, and Funnel.

Disposal



Help protect the environment! Please adhere to local regulations and responsibly dispose of non-working electrical equipment at an approved waste disposal center.

Warranty

Products that you buy directly from our **LePresso** website or shop come with a 24-month warranty.

The 24-month warranty applies to products purchased directly from our **LePresso** website or store. If **LePresso** products are bought from any of our verified retailers, then the product is eligible for only a 12-month warranty. To extend your product's warranty, visit our website <https://www.lepresso.com/warranty> and fill in your details in the provided form along with an uploaded picture of the product to process your request. Once approved, you will receive a confirmation email of the extended product warranty. Upload the required information within 48 hours of purchase to be eligible for a 24-month warranty period.

For more info, please check:
<https://www.lepresso.com/warranty>

Contact Us

If you have any questions or concerns about our Shipping and Returns Policy, please contact us at: info@lepresso.com

Website: <https://www.lepresso.com/>

Instagram: [lepresso_official](https://www.instagram.com/lepresso_official)