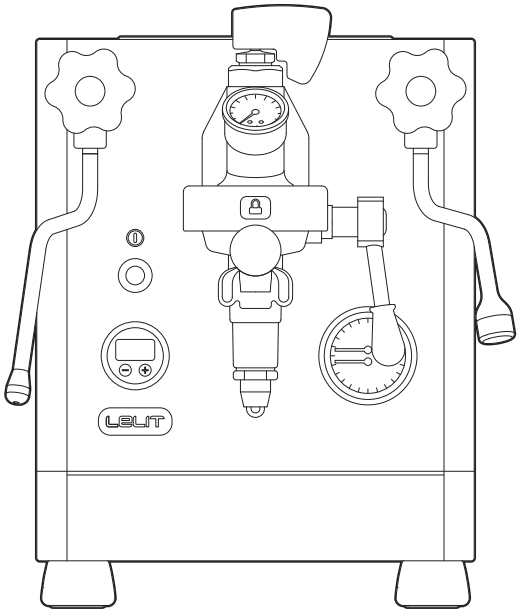
EN

English

User manual



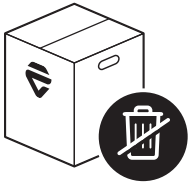
*	PL162T-EU	PL162T-AUS	PL162T-120	PL162T-100
	230 V 50 Hz	*240 V 50 Hz*	*120 V 60 Hz*	*100 V 50/60 Hz*
	E+F	*I*	*B*	*B*

The above information is valid for all versions:
stainless steel and any colored version.

THANK YOU FOR CHOOSING A LELIT PRODUCT

Register your product on care.lelit.com

Download the complete guide to get the most of your coffee machine **PL162T*** and 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.

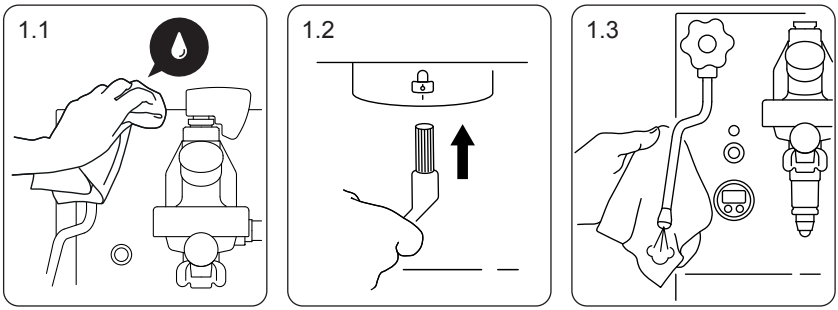
Index

1. Daily cleaning 4
2. Weekly cleaning 4
3. Annual cleaning 6
4. Product overview 6
5. Factory settings 8
6. Equipment box 8
7. Packing 10
8. First start-up 10
9. How to install the water filter 11
10. Espresso and coffee 12
11. Steam and hot water 13
12. Reserve mode 14
13. LCC – LELIT Control Center 15
14. Stand-by mode 16
15. Limestone prevention 16
16. Warranty terms 17



ATTENTION:
Read the SAFETY NOTES carefully before using this product.

1. Daily cleaning



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

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

General cleaning. Use a soft cloth, preferably in microfiber (O), and moisten it with tap water to clean the stainless steel appliance body of the machine (Pic 1.1).

Group cleaning. After each extraction empty the coffee filter, wash the filterholder and the relative filter with tap water and use the brush (N) to eliminate coffee residues from the group gasket (Pic 1.2).

Steam wand cleaning. After frothing the milk, clean the nozzle of the steam wand (5) using a soft cloth and dispense a small quantity of steam to eliminate every possible milk rests in the holes (Pic 1.3).

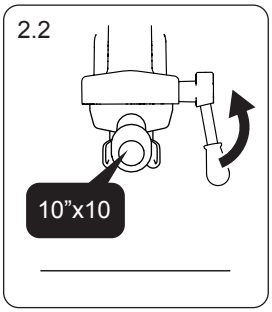
2. Weekly cleaning

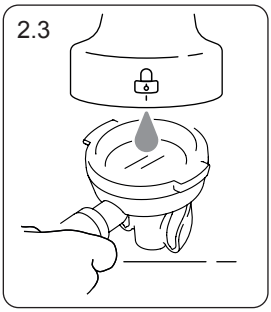
Note. *In the equipment box you'll find the detergents for the first cleaning cycle of the machine (I). Afterwards, we suggest you use our accessories PLA9201 and PLA9203 (not included).*

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

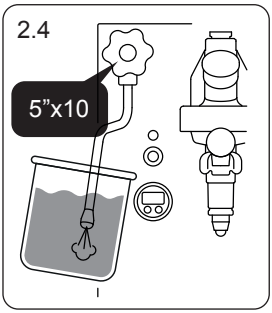
Filters and portafilter cleaning. It's necessary to clean the filterholder to eliminate the coffee residues that might affect the taste of your drink negatively. Place a jug under the hot water wand (12), turn the knob (10) anti-clockwise and take out about 1 l of water.
Insert the filterholder and the used filter into the jug and add 2 bags of detergent powder (I) for 15 minutes (Pic 2.1). After 15 minutes, empty the jug and rinse the filterholder and the filters with plenty of tap water.







Backflushing. Insert the blind filter (D) into the filterholder and pour 1 bag of detergent powder (I) into the filter. Insert the filterholder in the group head (8) and lift the lever (13) for 10 seconds (Pic 2.2).
Stop the function by lowering the lever (13) completely and wait for 10 seconds. Repeat the procedure 10 times.
Remove the filterholder from the group head (8) and rinse it with hot water from the brewing group (Pic 2.3). Re-insert the filterholder in the group (8) and repeat the previous operation 5 times for 10 seconds each time, without detergent powder.
Remove the filterholder and take out the blind filter (D). Empty the drip tray (16) and rinse the filterholder, the filter and the drip tray with plenty of tap water.



Steam wand cleaning. Fill a jug with 500 ml of cold water, add the content of 1 bottle of detergent liquid (I) and immerse the steam wand (5) in this solution. Open the knob (4) by turning it anti-clockwise and dispense steam for 5 seconds. Stop the function and wait for 5 seconds.
Repeat the operation 10 times (Pic 2.4). Repeat the entire procedure using 1 l of fresh water to rinse the steam wand (5) properly.

Additionally, you can wash the exterior part of the steam wand (5) with a damp cloth and release some steam to remove any milk residues from inside the tube, as these could obstruct the steam output, making it more difficult to froth milk properly.

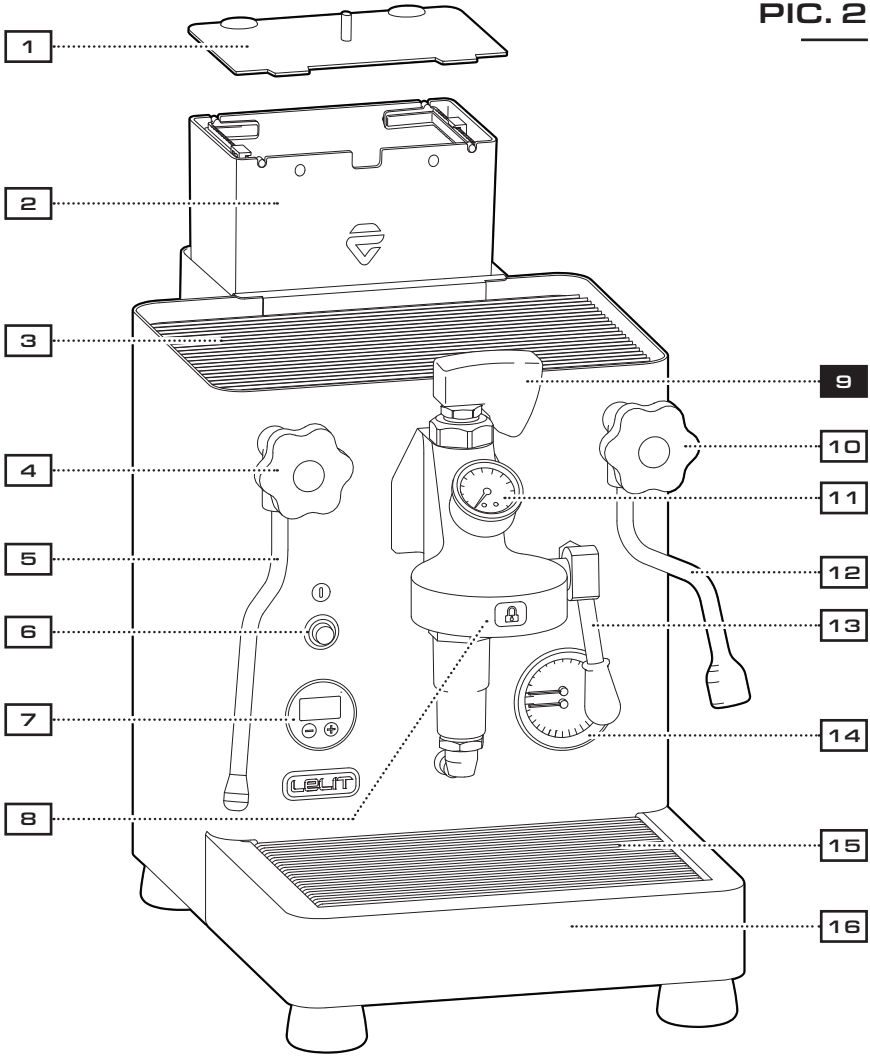
3. Annual cleaning

The descaling of the hydraulic circuit of the machine must be done every year to ensure longevity and constant performances. The state of the machine needs to be checked previously by your reseller/specialized technician and the descaling operation must be done by a specialized technician to avoid ruining the internal components of the machine.

4. Product overview

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

PIC. 2



9 **Paddle**

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

The data and images shown may undergo variations without notice in order to improve the performance of the machine.

5. Factory settings

Coffee boiler temperature
95°C

Steam boiler temperature
125°C

Steam boiler
ON

Default temperature scale
Celsius

Programmable pre-infusion times
OFF

Programmable low flow times
OFF

Brew temperature off-set
0°C

Sleepy mode
OFF

Stand-by
ON

To use the machine with different settings, download the extended guide, that contains the instructions on how to set other functioning features.

6. Equipment box

A. 1 dose (9-11 g) coffee filter

B. 2 doses (14-18 g) coffee filter

C. 2 doses (18-21 g) coffee filter

D. Blind filter for backflushing

E. 4-holes steam wand tip

F. Filterholder for 1 cup and 2 cups filters and bottomless filterholder

G. Accessories for water mains connection

H. Raiser for espresso cups

I. First cleaning kit (with 3 detergent powder single-dose bags and 1 single-dose bottle)

J. Tamper

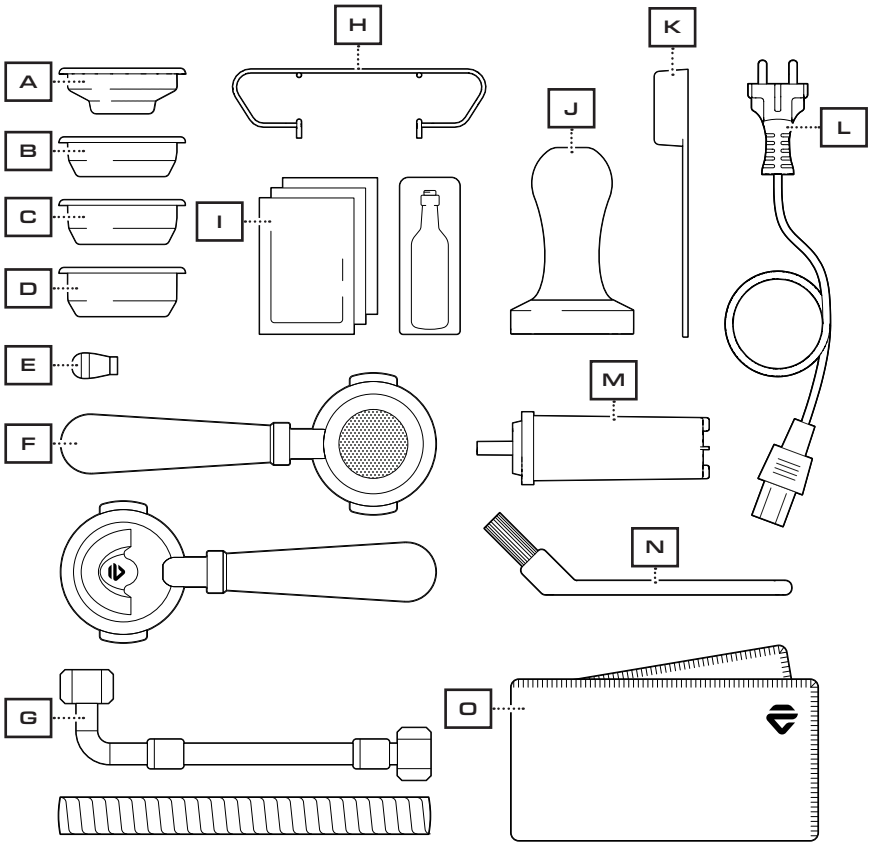
K. Plastic spoon for coffee powder

L. Power cord

M. LELIT 70 l water filter

N. Brush for group head cleaning

O. LELIT microfiber cloth



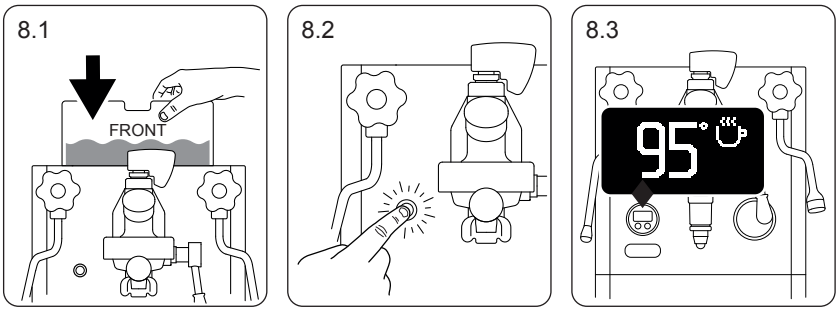
Discover all the accessories and the necessary instruments to become a true barista.
Visit our website LELIT.COM

7. Packing

The packaging of your 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 center, for ordinary or extraordinary maintenance.

On our LELIT YouTube channel you can find videos on how to pack the machine properly, using the original box and packaging material. Please also consult your LELIT reseller before shipping the machine away and follow his eventual specific instructions.

8. First start-up



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

Attention. *The unit weighs 26.5 kg*

Place the machine on a solid, flat, and dry surface and make sure the appliance is stable; if needed, screw/unscrew the feet to adjust the position of the machine. Fill the water tank (2) with room temperature water up to the indicated maximum level and insert it in its seating (Pic 8.1).

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

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

Use the power cord (L) to connect the machine to the electrical mains and turn ON the machine by pressing the ON/OFF switch (6) (Pic 8.2). Once the display shows the LELIT logo, follow the instructions that appear on the LCC (7): lift the group lever (13), wait for the countdown (30 seconds) to finish and return the group lever (13) in its original position. Wait until the bar is fully loaded and “OK” appears on the display (less than 24 minutes).

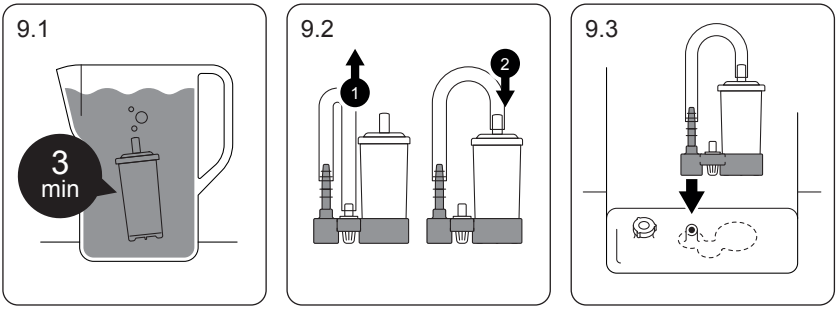
The hydraulic circuit will need maximum 4 minutes from the 1st turn on to get filled with water.
Now the hydraulic circuit is filled up. The machine will start heating the water to reach the pre-set values. This operation requires maximum 24 minutes.

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

Once the water temperature has reached the pre-set values and the hydraulic circuit is filled up, the LCC (7) will show the temperature inside the coffee boiler and a coffee cup icon (Pic 8.3).

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

9. How to install the water filter



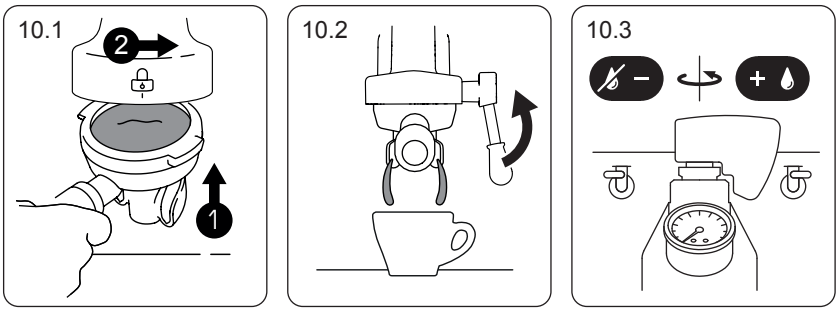
Attention. *Before installing the water filter (M), follow the instruction for the first start-up of the machine. The hydraulic circuit must be filled up.*

Before installing the water filter in the water tank, immerse the filter (M) in a jug full of water for about 3 minutes to eliminate the air inside the filter that may cause a machine disfunction (Pic 9.1).

Take out the water tank (2) and remove the black plastic support placed on the bottom of the tank. Insert the filter (M) in the bigger hole of the support, remove the charge tube from the small plastic filter and fix it on the nozzle of the filter (Pic 9.2).

Re-place the support in its seating on the bottom of the tank (2), rinse the tank carefully, fill it with water and insert the tank in its seating (Pic 9.3).

10. Espresso and coffee

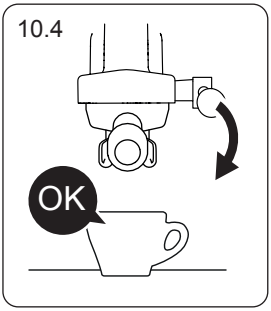


Note. *Even though the machine is immediately ready to dispense coffee, it might take a few tries before getting the perfect cup of coffee.*

Choose the coffee filter (A,B,C), insert it into the filterholder (F) and fill it with adequate quantity of ground coffee. Use the tamper (J) to press the coffee powder in the filterholder. Fix the filterholder into the brewing group (8) and make sure the handle is aligned with padlock symbol present on the group (Pic 10.1).

Place the cup/s under the filerholder (F) and lift the group lever (13) to start brewing (Pic 10.2).

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



By turning the paddle (9), you can change the water flow, hence the pressure, on the coffee to obtain the desired extraction profile. The pressure value will be shown on the manometer (11) (Pic 10.3).

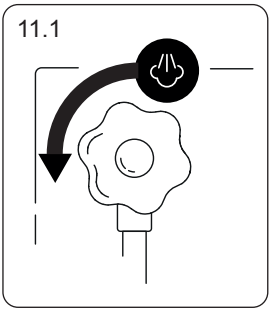
Return the group lever (13) to its initial position to stop the extraction (Pic 10.4).

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

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

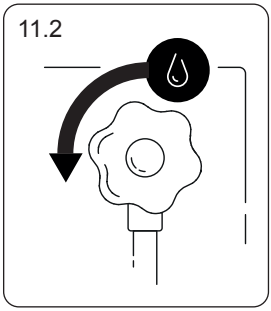
Attention. *Do not remove or loosen the filterholder from the brewing group during the coffee extraction to avoid burn risks caused by hot water leaks.*

11. Steam and hot water



Steam. Open the steam knob (4) by turning it anti-clockwise (Pic 11.1), with the steam wand (5) pointed on the drip tray (16), to drain the small quantity of water.
When the steam comes out close the knob (4). Place the milk jug, filled up to the beginning of the spout, under the steam wand (5) and open again the steam knob (4).
Once you have obtained the desired result, turn the knob (4) clockwise to stop the function.

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

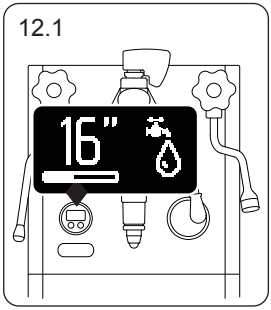


Hot water. Place a jug under the hot water wand (12) and open the hot water knob (10) by turning it anticlockwise (Pic 11.2).

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

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

12. Reserve mode

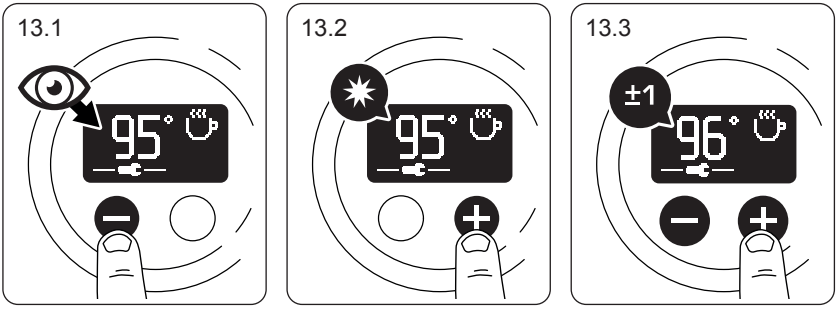


The “Reserve mode” is activated when, during a coffee extraction, the water in the water tank (2) finishes and allows to complete the extraction in progress.

The LCC display (7) shows the symbol of a water tap with a water drop next to the extraction time (Pic 12.1).The machine continues the coffee extraction up to a maximum of 60 seconds from the appearance of the symbol.

At the end of the extraction, the LCC display (7) shows the “missing water” symbol.

13. LCC – LELIT Control Center

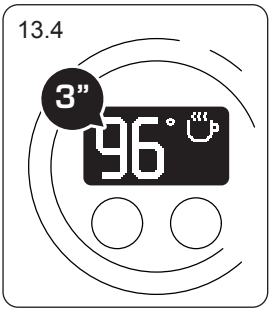


LCC, LELIT Control Center, (7) is the brain of LELIT coffee machines. It has an elegant, graphic OLED display of the latest generation. It controls all the functions of the machine and allows you to adjust the settings.

1. Coffee boiler temperature
2. Steam boiler temperature
3. Steam boiler enabling/disabling
4. Temperature unit measure
5. Pre-infusion times
6. Low flow times
7. Sleepy mode enabling/disabling
8. Partial and total doses counter

The LCC has pre-set default settings.

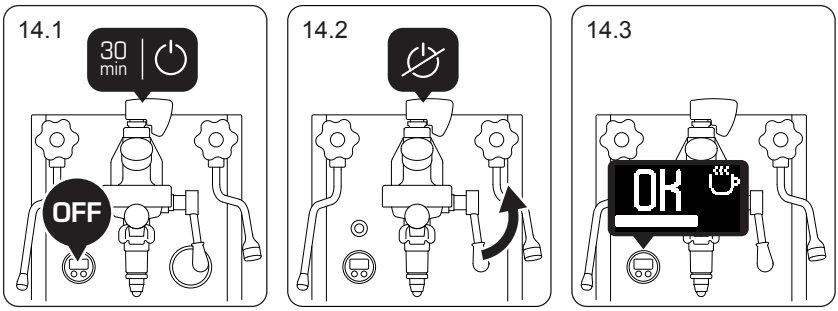
Read below to discover how to adjust them and download the extended guide to fully understand how to match the settings to your needs.



How to adjust the LCC settings.

1. Press the “-” button to enter the menu and scroll through the menu (Pic 13.1).
2. Press the “+” button to change the setting, that starts flashing (Pic 13.2).
3. Change its value and/or state by using the “-” and “+” buttons (Pic 13.3).
4. 3 seconds after the last press of any button, LCC stores the data and exits from the menu (Pic 13.4).

14. Stand-by mode



After 30 minutes of inactivity, the machine will go automatically in stand-by mode. The LCC display (7) and the heating element are disabled, and the ON/OFF main switch (6) flashes each 3 seconds (Pic 14.1). To re-start the machine, lift the group lever (Pic 14.2).
Wait until the LCC display (7) shows “OK” before using the machine again (Pic 14.3).

Note. *The Stand-by function can be disabled. Check the extended guide.*

15. Limestone prevention

To prevent limestone deposits and grant a better result in the cup, use the water filter (M). The filter found in the equipment box has an autonomy tested for 70 liters of water.
Use the slides put on the handles of the water tank (2) to remember the complete fillings of the tank and replace the filter once exhausted.

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

16. Warranty terms

LEGAL WARRANTY

The seller of this product, who is not the manufacturer, may provide a written warranty for this product. Apart from any written warranty that the seller may provide, this product is covered by warranty laws or guarantee laws valid in the country where the product is sold. You may have additional rights under applicable local law that are greater than those provided in any written warranty from the seller. The seller is responsible for any service that may be provided as a result of any written warranty.

Inside the European countries, and for products sold in those countries, the laws that are in force are the national laws implementing EC Directive 44/99/CE.

For Australian consumers, this product comes with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



IMPORTANT INFORMATION

For the correct disposal of the product in accordance with EU DIRECTIVE 2012/19/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 wheelie bin as a reminder of the need to dispose of household appliances separately.

EC DECLARATION OF CONFORMITY

LELIT srl a socio unico declares under its own responsibility that the product: Coffee machine type: PL162T to which this declaration relates conforms to the following standards:

EN 60335-2-15:2016 + A11:2018 + A1:2021 + A2:2021 + A12:2021; EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017 + A1:2019 + A14:2019 + A2:2019 + A15:2021;

EN 62233:2008; CISPR 14-1; CISPR 14-2; EN 61000-3-2; EN 61000-3-3; EN 55014-1:2017; EN 55014-2:2015;

EN 50564:2011.

pursuant to directives:

2014/35/EC; 2011/65/EU; 1907/2006/EU

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

Castegnato, 30/09/2022
Emanuele Epis - Legal Representative

LELIT srl a socio unico
25045 Castegnato (Bs)

Notes

LELIT.COM

EN/7800070

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