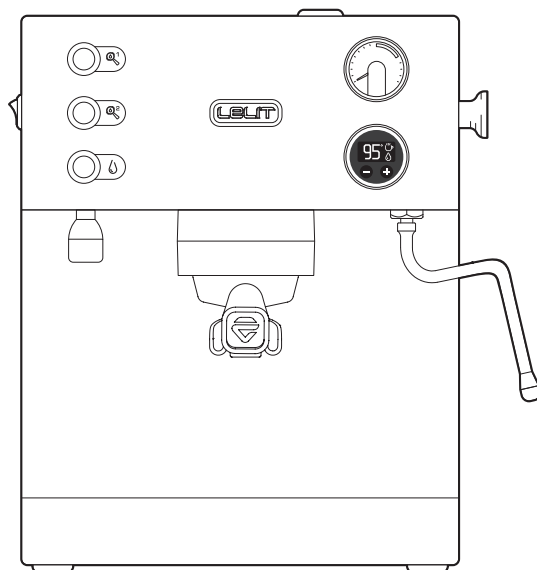




EN

English

User manual



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



2

THANK YOU FOR CHOOSING A LELIT PRODUCT

Register your product on
care.lelit.com

Download the complete guide
to get the most of your coffee machine **PL92T***
and visit LELIT YouTube channel
for insights, tutorials, tips and tricks.



**Save the box and
all the packaging material!**

LELIT has studied the external and internal
packaging of your coffee machine to help you
re-use it in case of maintenance or repair need.

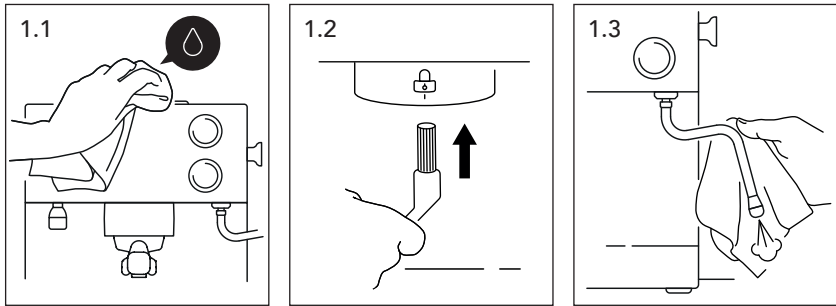
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**ATTENTION:**

Read the SAFETY NOTES carefully before using this product.

1. Daily cleaning



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

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

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

Steam wand cleaning. After frothing the milk, clean the nozzle of the steam wand (14) using a soft cloth and dispense a small quantity of steam to eliminate every possible milk rest in the holes (Pic. 1.3).

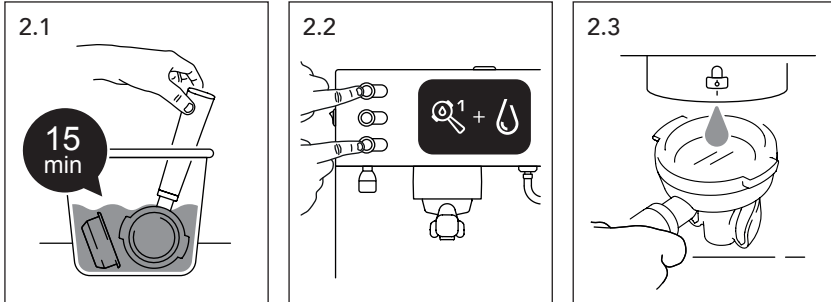
Drip tray cleaning. The drip tray (15) should be hand washed with neutral soap and warm water to remove build-up of coffee scum or mouldy coffee rests. This can be done daily to avoid bad smells and bacteria.

2. Weekly cleaning

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

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

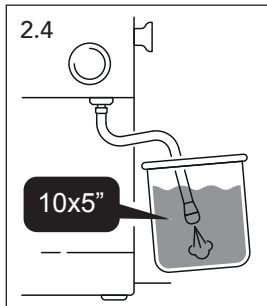
Insert the filterholder (G) and the used filters into the jug but pay attention not to immerse the filterholder handle (Pic. 2.1). Add 2 bags of detergent powder (F or PLA9201). After 15 minutes, empty the jug and rinse the filterholder (G) and the filters with plenty of tap water.



Backflushing. Before starting the procedure empty the drip tray and reinstall it into the unit. Insert the blind filter (C) into the filterholder (G) and pour 1 bag of detergent powder (F or PLA9201) into the filter. Insert the filterholder in the group (6) until the handle is aligned with the padlock symbol placed on the group itself. By pressing the buttons (1 and 4) at the same time (Pic. 2.2), the operation will proceed automatically. When the first cleaning operation is finished, empty the drip tray, reinstall it and press the buttons (1 and 4) at the same time again.

Empty the drip tray also after this operation and reinstall it. Remove the filterholder (G) from the group and rinse it with hot water from the brewing group (Pic. 2.3). Take out the blind filter (C) from the filterholder (G) and insert the 2-doses filter (B) into the filterholder (G). Re-insert the filterholder (G) in the group and press the buttons (1 and 4) at the same time (Pic. 2.2), the operation will proceed automatically.

At the end of the operation, remove the filterholder (G) from the brewing group and take out the 2-doses filter (B). Empty the drip tray (15) and rinse the filterholder (G), the filters and the tray (15) with plenty of tap water. Possible splashes of water during the backflushing must be removed immediately from the appliance body using a damp cloth, in order to avoid ruining the surface of the coffee machine.



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

Open the knob (12) and dispense steam for 5 seconds. Stop the function and wait for 5 seconds. Repeat the operation 10 times (Pic. 2.4).

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

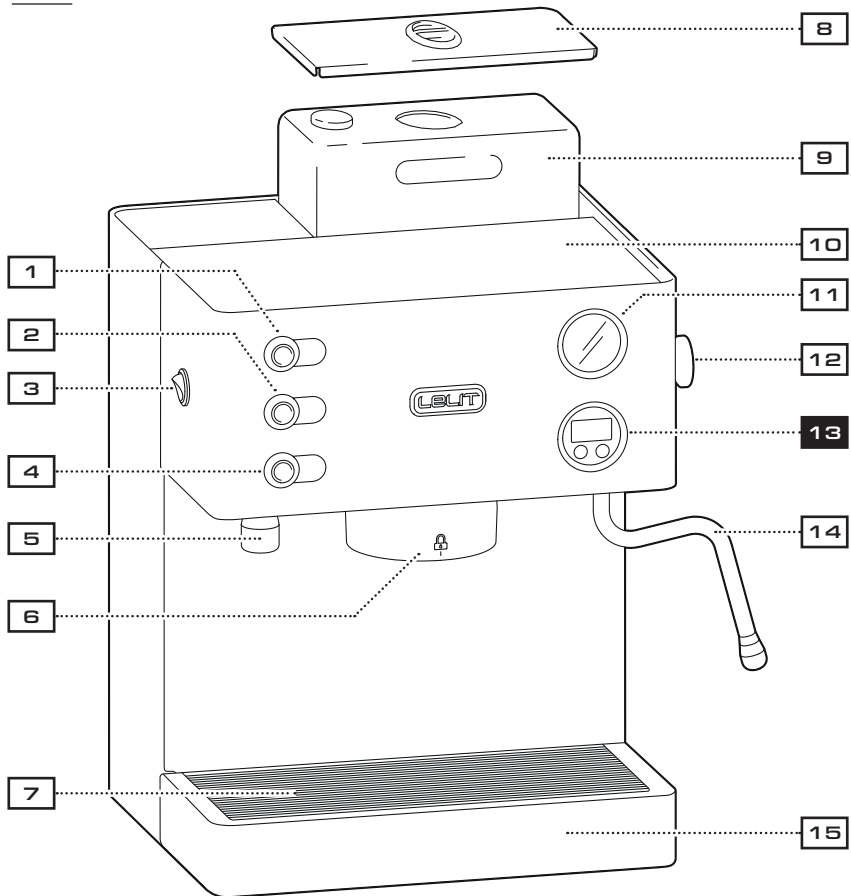
Water tank cleaning. Cleaning the water tank (9) will remove build-up of scale. Keeping fresh water in the tank will minimize build-up of microorganisms. It is recommended to change the water in the tank frequently to ensure proper hygiene and preserve the taste of coffee. If your machine has sat idle for a long period of time, you will need to empty and dry the tank. Simply remove the tank cover (8), take the tank out and hand wash it with water and neutral soap, using a vertical brush and trying to clean up the whole surface. Finally, rinse it thoroughly. Fill it with fresh water and before putting it back in its seat, carefully dry the external surface of the water tank.

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

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Coffee dispensing button 1 (with pre-infusion 1) 2. Coffee dispensing button 2 (with pre-infusion 2) 3. ON/OFF main switch 4. Hot water dispensing button 5. Fixed hot water wand 6. Coffee brewing group 7. Wire grate for drip tray 8. Water tank cover | <ol style="list-style-type: none"> 9. Water tank 10. Cup warmer 11. Back-lit manometer for coffee extraction 12. Steam dispensing knob 13. LCC (LELIT Control Center) 14. Multidirectional, anti-burn steam wand 15. Removable drip tray |
|---|---|

PIC. 4**13 LCC (LELIT Control Center)**

is the brain of our coffee machines. It allows to control the machine functions and adjust the parameters by means of an OLED display.



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

5. Factory settings



Stand by
ON



Brewing time
OFF



Resin filter
Not inserted



Pre-infusion coffee button 1
3 sec



Coffee temperature
95°C



Pre-infusion coffee button 2
6 sec



Hot water temperature
95°C



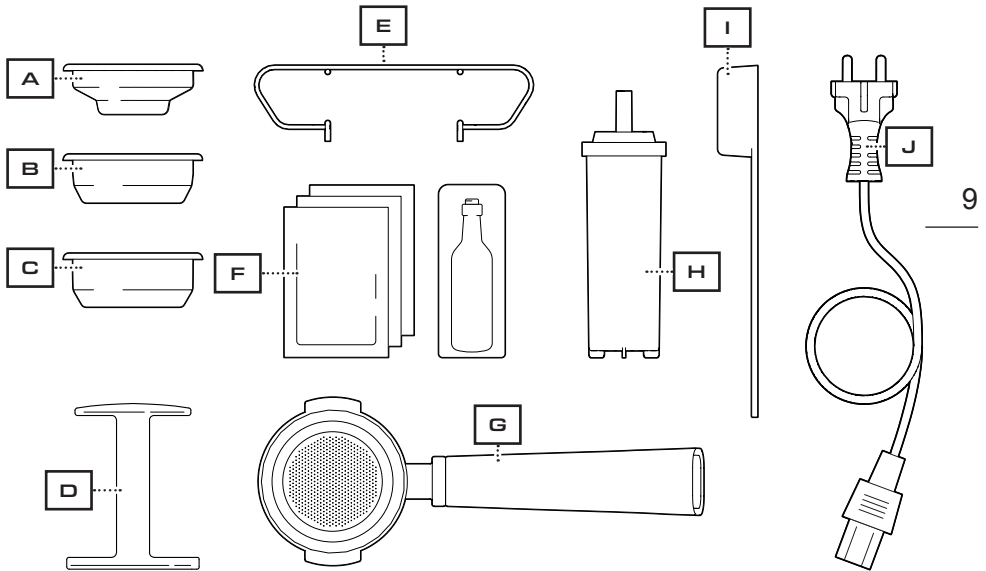
Automatic purge
5 sec



Steam temperature
135°C

6. Equipment

- A. 1 dose (9-11g) coffee filter
- B. 2 doses (14-18g) coffee filter
- C. Blind filter for backflushing
- D. Plastic tamper
- E. Raiser for espresso cups
- F. First cleaning kit (with 3 detergent powder single-dose bags and 1 single-dose bottle)
- G. Filterholder LELIT58
- H. LELIT 35 l water resin filter
- I. Plastic spoon for coffee powder
- J. Power cord



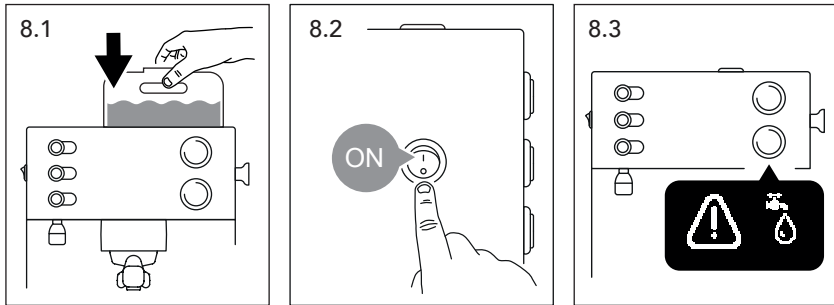
Discover all the barista tools and the necessary elements to make an excellent coffee. **Visit our website LELIT.COM**

7. Packing

The packaging of your LELIT coffee machine has been studied and produced to be re-used. Use the original box and all the packaging elements in case you need to send the machine back to your reseller or to an authorized service centre, for ordinary or extraordinary maintenance. To ensure the integrity of the product, use also a rigid over-packing box because only the box containing the product is not enough to protect it from eventual transport damages.

8. First start-up

10



Place the machine on a solid, flat and dry surface and make sure the appliance is stable.

Remove the carton protections and the equipment box placed under the brewing group. Extract the power cord (J) and the cups raiser (E) from inside the water drip tray (15).

Fill the water tank (9) with room temperature water up to the indicated maximum level and insert it in its seating (Pic. 8.1).

Use the power cord (J) to connect the machine to the electrical mains and turn ON the machine by pressing the ON/OFF (3) switch (Pic. 8.2). The LCC display (13) shows the LELIT logo and the software version, the 3 buttons (1-2-4) and the manometer light up for few seconds.

If the water tank (9), full of water, is correctly inserted in its seating, the machine proceeds with the filling of the hydraulic circuit. If the water tank (9) is not correctly inserted in its seating, the LCC display shows the "missing water" symbol (Pic. 8.3).

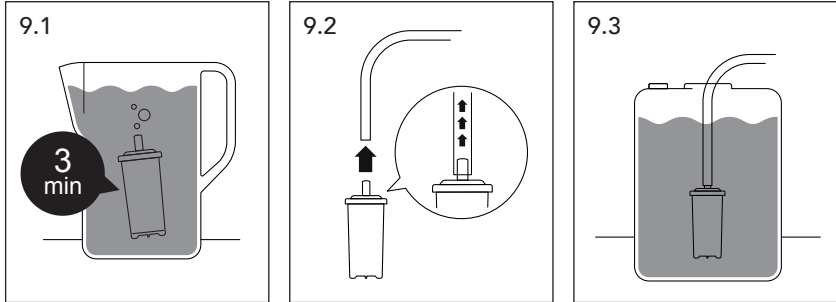
Note. Only for the first start-up, the machine will automatically fill the boiler with water; during this operation some water will flow from the brewing group for at least 40 seconds and the LELIT logo will flash on the LCC display. Let the system finish the operation.

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 can start heating the water to reach the pre-set values. On the LCC display (13) flashes the value of the water temperature in the coffee boiler that increases up to reaching the set temperature value.

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

9. How to install the water resin filter



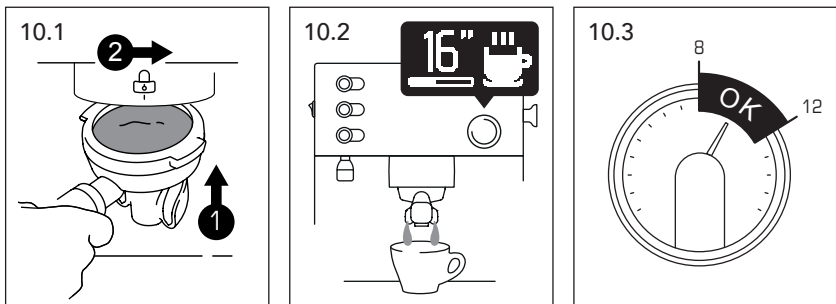
11

Before installing the resin filter (H) in the water tank (9), immerse the resin filter in a jug full of water for about 3 minutes, to eliminate the air inside the filter that may cause a machine malfunction (Pic. 9.1).

Take out the water charge tube from the water tank (9) and remove the small plastic filter. Insert the resin filter (H) instead of the small plastic filter and fix the resin filter well (Pic. 9.2).

Insert the resin filter (H) fixed at the end of the water charge tube into the water tank (9) (Pic. 9.3).

10. Espresso and coffee



Choose your coffee filter, insert it into the filterholder (G) and fill it with the adequate

quantity of ground coffee. Use the tamper (D) to press the coffee powder in the filterholder (G). Fix the filterholder (G) into the brewing group (6) and make sure the handle is aligned with the padlock symbol present on the group (Pic. 10.1).

Note. *With a new machine, it is recommended to moisten the edge of the filter with some water to help reaching the correct position. After a short use, this position can be reached without effort.*

12

Place the cup/s under the filterholder and press the coffee button (1 or 2) to start the extraction. During the extraction phase, the LCC display shows the coffee symbol and the chronometer that indicates the extraction time (Pic. 10.2). For an optimal result, during the extraction the manometer (11) should reach the green zone (Pic. 10.3). Press again the coffee button (1 or 2) to stop the extraction.

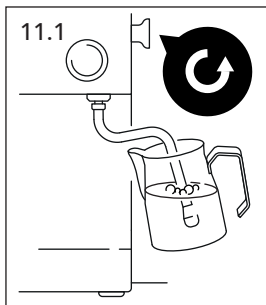
Remember to take out the filterholder (G) and empty the filter after every coffee extraction.

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

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

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

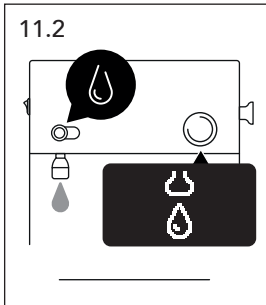
1 1. Steam and hot water



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

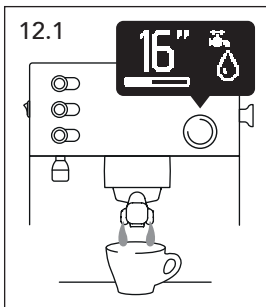
Place the milk jug (code PLA301S-M-L, not included), filled up to the beginning of the spout, under the steam wand (14) and open again the steam knob (12) (Pic. 11.1).

Once you have obtained the desired result, turn the knob (12) clockwise to stop the function.



To activate the fixed wand (5) and dispense hot water press the hot water button (4). Press the button (4) again to stop the function (Pic. 11.2).

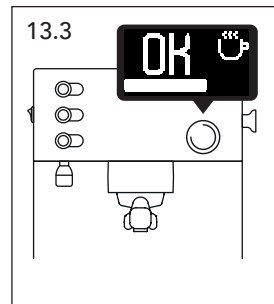
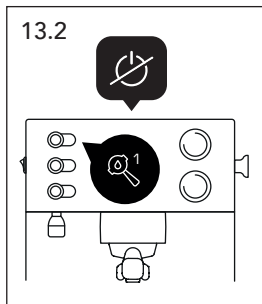
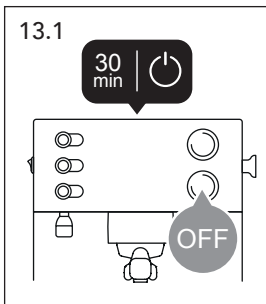
12. Reserve mode



The "Reserve mode" is activated when, during a coffee extraction, the water in the water tank finishes and allows to complete the extraction in progress.

The LCC display (13) 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 (13) shows the "missing water" symbol.


13. Standby mode



After 30 minutes of inactivity, the machine will go automatically in standby mode. The LCC display (13) and the heating element are disabled and the coffee button (1) flashes each 3 seconds (Pic. 13.1).


To re-start the machine, press the coffee button (1) (Pic. 13.2).


Wait until the LCC display (13) shows "OK" before using the machine again (Pic. 13.3).

 **Note.** *The Standby function can be disabled. For more details download the extended guide.*

14. Limescale prevention

To prevent limescale deposits and grant a better result in the cup, use the water resin filter (H). The filter received with the machine has an autonomy tested for maximum 35 l of water.

 **Note.** *The 35 l resin filter must be replaced every 14 complete fillings, or after 4 months of use. If the machine remains unused for 1 month or more, the resin filter must be replaced with a new one.*

 **Note.** *See chapter 9 "How to install the water resin filter" to replace the filter correctly.*

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

15



EC DECLARATION OF CONFORMITY

LELIT srl a socio unico declares under its own responsibility that the product: Coffee machine type: PL92T 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, 04/07/2022

Emanuele Epis - Legal Representative

LELIT srl a socio unico
25045 Castegnato (Bs)



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