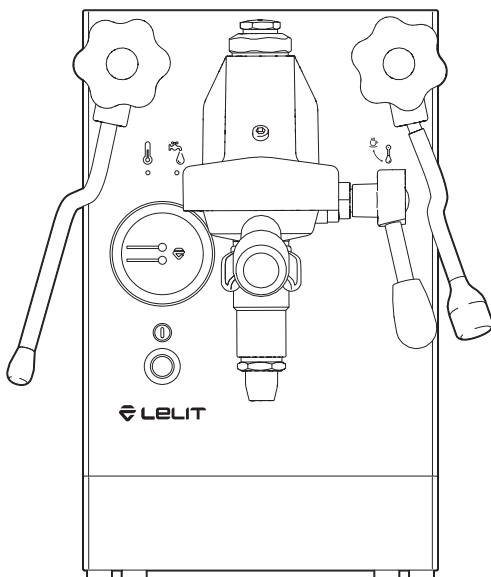




EN

English

User manual



*	PL62X	PL62X-EU	PL62X-AUS	PL62X-AS	PL62X-100	PL62X-120
	230 V 50 Hz	230 V 50 Hz	240 V 50 Hz	220 V 50/60 Hz	100 V 50/60 Hz	120 V 60 Hz
	E+F	E+F	I	G	B	B

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



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 **PL62X***
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.

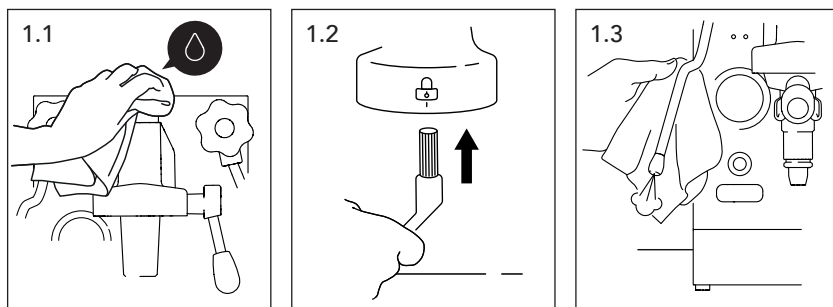
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**ATTENTION:**

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 paint-brush 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 filter-holder (G) and the relative filter with tap water and use the brush (I) 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 (7) using a soft cloth and dispense a small quantity of steam to eliminate every possible milk residues in the holes (Pic 1.3).

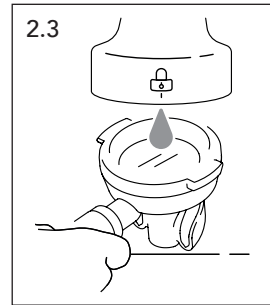
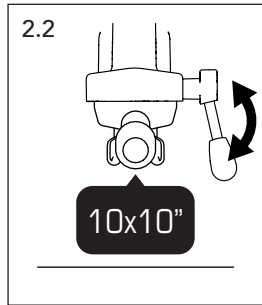
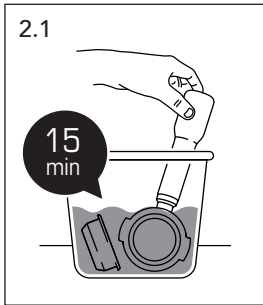
Drip tray cleaning. The drip tray (17) should be hand-washed with neutral soap and warm water to remove any build-up of coffee scum or mouldy coffee residues. This should be done daily to avoid bad smells and bacteria.

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 may affect the taste of your drinks negatively. Place a jug under the hot water wand (15), turn the knob (12) anti-clockwise and take out about 1 l of water.

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.

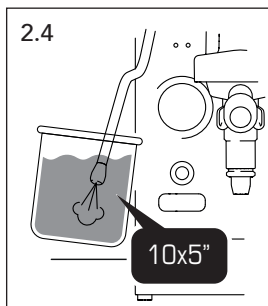


Backflushing. Insert the blind filter (C) into the filterholder and pour 1 bag of detergent powder (F or PLA9201) into the filter. Insert the filterholder (G) in the group head (13) and lift the lever (14) for 10 seconds. Stop the function by lowering the lever completely and wait for 10 seconds. Repeat the procedure 10 times (Pic 2.2).

Remove the filterholder (G) from the group and rinse it with hot water from the brewing group (Pic 2.3).

Re-insert the filterholder (G) in the group head and repeat the previous operation 5 times for 10 seconds each time, without detergent powder.

Remove the filterholder (G) and take out the blind filter (C). Empty the drip tray (17) and rinse the filterholder (G), the filters and the tray (17) 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 (F or PLA9203) and immerse the steam wand (7) in this solution.

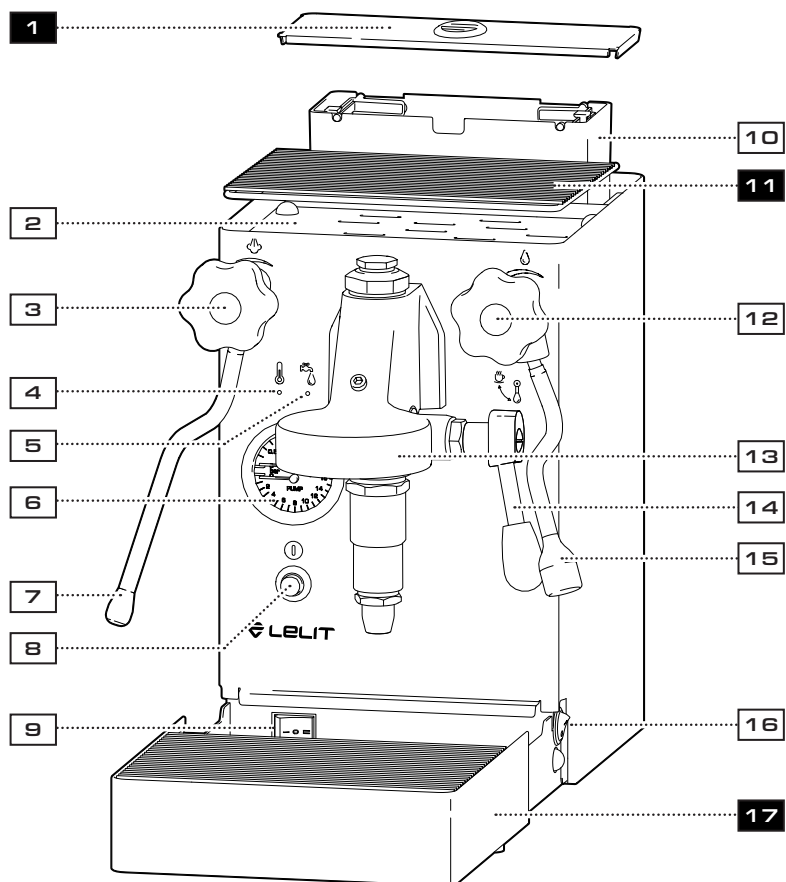
Open the knob (3) and dispense steam for 5 seconds. Stop the function and wait for 5 seconds. Repeat the operation 10 times (Pic 2.4).

Repeat the entire procedure using 1 l of fresh water to rinse the steam wand (7) properly.

Water tank cleaning. Cleaning the water tank (10) will remove build-up of limescale. Keeping fresh water in the tank will minimize build-up of microorganisms. It is recommended to change the water in the tank frequently in order to keep the tank clean and ensure great tasting coffee. If your machine has not been used for a while, you need to empty and dry the tank. Simply remove the tank cover (1), pull the tank out and hand-wash it with water and neutral soap, using a vertical brush and making sure the whole surface has been cleaned. Finally, rinse thoroughly, fill it with fresh water and carefully dry the external surface of the water tank before inserting it back into the machine.

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.

PIC. 4

1 11 17

in the
equipment box



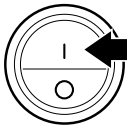
The data and images shown may undergo variations without notice in order to improve the performance of the machine.

4. Product overview

8

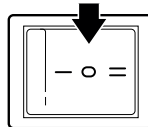
- | | |
|--|---|
| 1. Water tank cover | 10. Water tank (2.6 l) |
| 2. Hot surface with grate for cups | 11. Grate for hot surface |
| 3. Steam dispensing knob | 12. Hot water dispensing knob |
| 4. Machine ready pilot light | 13. Brewing group |
| 5. Full water tank pilot light | 14. Brewing group lever |
| 6. Manometer for steam and pump pressure during extraction | 15. Multi-directional, anti-burn hot water wand |
| 7. Multi-directional, anti-burn steam wand | 16. Xmode switch |
| 8. ON/OFF main switch | 17. Removable drip tray, complete with grate |
| 9. Temperature mode switch | |

5. Factory settings



Xmode switch (16)

Xmode Steam (pre-set value)



Temperature mode (9)

Warm (pre-set value)



Stand by:
ON



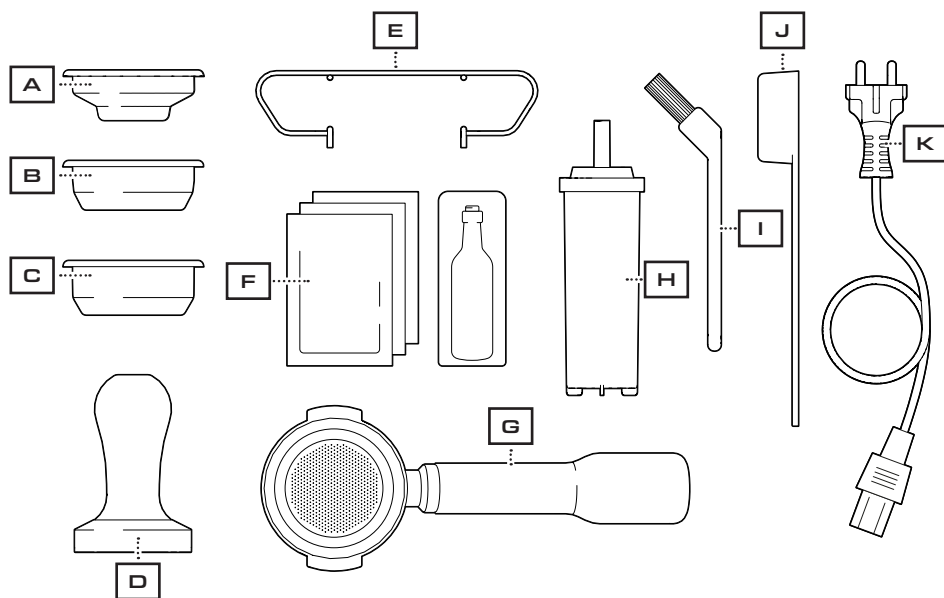
Water softener filter:
Not inserted

To use the machine with different settings, download the **extended guide**. The complete guide contains the instructions on how to set other functioning profiles.

6. Equipment box

- | | |
|--|--|
| A. 1 dose (9-11 g) coffee filter | G. Filterholder complete with 2 doses (14-18 g) coffee filter |
| B. 2 doses (18-21 g) coffee filter | H. LELIT 35 l water filter |
| C. Blind filter for backflushing | I. Brush for group head cleaning |
| D. Tamper | J. Plastic spoon for coffee powder |
| E. Riser for espresso cups | K. Power cord |
| F. First cleaning kit (with 3 detergent powder single-dose bags and 1 single-dose bottle) | |

9



Discover all the accessories and the necessary instruments to become a true barista.

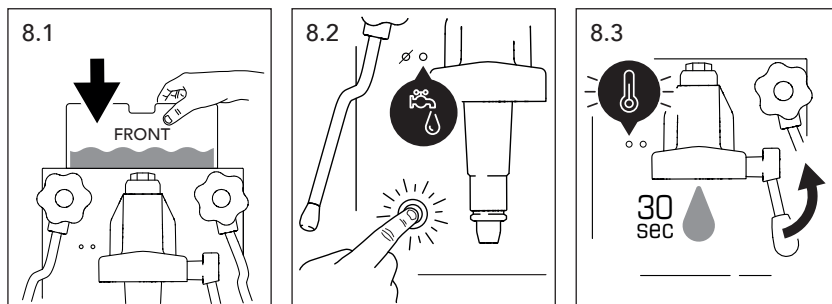
Visit our website LELIT.COM

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 centre, for ordinary or extraordinary maintenance. The **extended guide** contains the instructions to help you pack the machine easily.

10

8. First start-up



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

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

From the equipment box, take out the drip tray (17), the grate (11), the cover (1) and position them as indicated in Pic. 4.

Fill the water tank (10) with room temperature water up to the indicated maximum level and insert it in its seating (Pic 8.1).

Use the power cord (K) to connect the machine to the electrical mains and turn ON the machine by pressing the ON/OFF (8) switch. If the water tank (10) is full of water and properly inserted in its seating, the pilot light (5) goes ON (Pic 8.2).

The hydraulic circuit will need maximum 4 minutes from the 1st turn on to get filled with water. Once the waiting time is over, the pilot light (4) will start flashing. Lift the group lever (14) completely (Pic 8.3). The brewing group (13) will start

dispensing water (within 30 seconds). Let the water come out for about 30 seconds and then return the gear lever to its initial position.

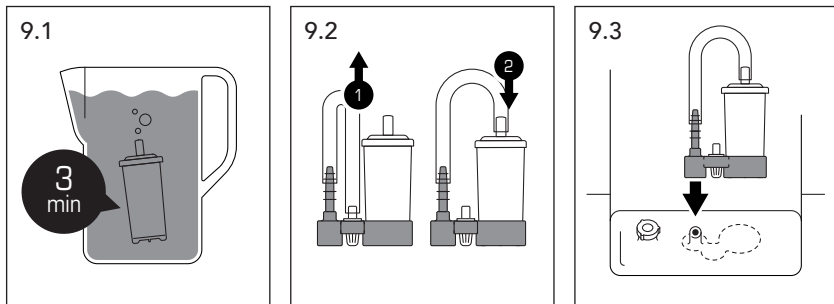
Now the hydraulic circuit is filled up. The machine will start heating the water to reach the pre-set values. This operation requires maximum 24 minutes: the pilot light (5) remains firmly on, while the pilot light (4) flashes.

The machine is ready for use when the 2 pilot lights (4 and 5) and the lighted frame of the ON/OFF (8) switch are firmly on.

11

⚠ Attention. *During the heating phase, a small quantity of water will drain in the tray (17). This is normal and confirms the machine correct functioning (functions check).*

9. How to install the water softener filter



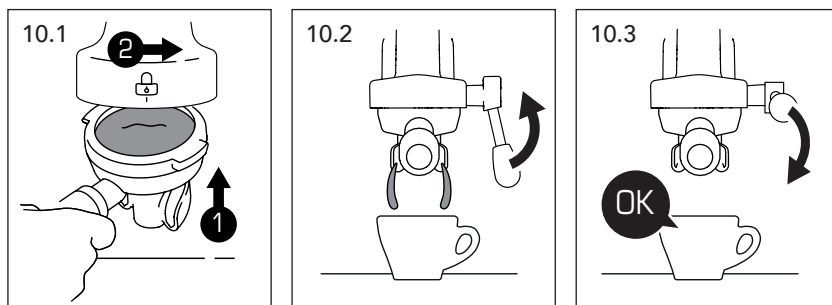
Before installing the water softener filter (H) in the water tank (10), immerse the water softener filter in a jug full of water for about 3 minutes, to eliminate the air inside the filter that may cause a machine malfunction (Pic 9.1).

Pull out the water tank (10) and remove the black rubber support placed on the bottom of the tank. Insert the water softener filter (H) in the bigger hole of the rubber support, remove the charge tube from the small plastic filter and fix it on the nozzle of the water softener filter (H) (Pic 9.2).

Position the support in its seating on the bottom of the tank (Pic 9.3), fill the tank (10) with water and insert the tank (10) in its seating.

10. Espresso and coffee

12



Choose your coffee filter, insert it into the filterholder (G) and fill it with the quantity of ground coffee suggested on the filter. Use the tamper (D) to press the coffee powder in the filterholder (G). Fix the filterholder (G) into the brewing group (13) and make sure the handle is aligned with padlock symbol present on the group (Pic 10.1).

Place the cup/s under the coffee slide and lift the group lever (14) to start the coffee extraction (Pic 10.2).

During the extraction phase, the lighted frame of the ON/OFF switch (8) flashes to indicate that the pump works. Return the group lever (14) to its initial position to stop the extraction (Pic 10.3).

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

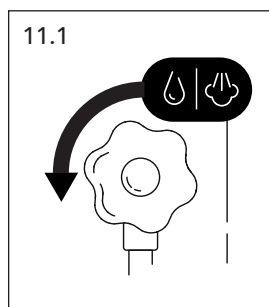
Note. During the normal functioning the pilot lights of the machine may flash or go off to indicate various states of the machine. See the chapter 14 “Pilot lights and states of the machine” for more details.

Note. We suggest you leave the filterholder (G) inserted into the brewing group (13) to help harmonize the temperature between the group and the filterholder complete of the filter.

Attention. Do not remove or loosen the filterholder (G) from the brewing group (13) during the coffee extraction to avoid burn risks caused by hot water leaks.

1 1. Steam and hot water

To obtain an optimal performance of the machine, lift the group lever (14) completely and return it to its initial position about 30 seconds before using the steam wand or the hot water wand (7 or 15).



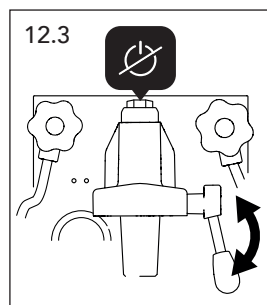
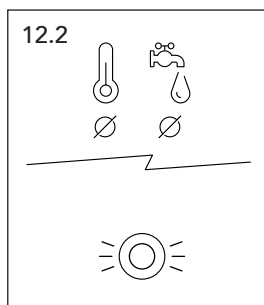
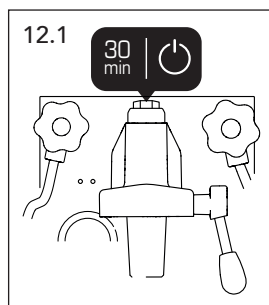
Turn the knobs (3 or 12) anticlockwise to dispense steam or hot water (Pic 11.1).

13

Vary the rotation of the knob to adjust the steam or hot water quantity/intensity.

Turn the knobs (3 or 12) clockwise to stop the function.

1 2. Stand-by mode



After 30 minutes of inactivity, the machine will go automatically in stand-by mode (Pic 12.1).

The lighted frame of the ON/OFF switch (8) flashes while the pilot lights (4 and 5) remain firmly off (Pic 12.2).

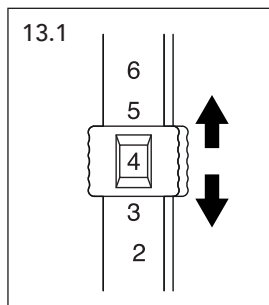
To re-start the machine, you must lift the group lever (14) completely and return it to its initial position (Pic 12.3).

Wait until all the pilot lights are firmly on before using the machine.

 **Note.** *The Stand-by function can be disabled. For more details download the extended guide.*

13. Limescale prevention

14



To prevent limescale deposits and grant a better result in the cup, use the water filter (H). The filter found in the equipment box has an autonomy tested for 35 litres of water.

Use the slides put on the handles of the water tank (10) to remember the complete fillings of the tank and replace the water softener filter once exhausted (Pic 13.1).

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

 **Note.** *See chapter 9 “How to install the water softener filter” to replace the filter correctly.*

14. Lights and states of the machine

		
Pilot light is on	Pilot light flashes	Pilot light is off

			State of the machine
			Machine in heating phase Wait until the machine is ready for use
			Water tank is missing or water tank is empty Fill the water tank (10) with water and insert it in its seating
			Machine ready for use You can start using the machine
			Machine in Stand-by mode Lift the group lever (14) completely and return it in its initial position to activate the machine. Wait until all the pilot lights are firmly on before using the machine.
			Temperature sensor NTC1 disconnected or damaged Contact the service centre
			Temperature sensor NTC2 disconnected or damaged Contact the service centre
			Boiler filling phase has exceeded the maximum time Check the correct position of the water tank (10) and remove eventual blockages. Re-start the machine with the main switch. If the problem persists, contact the service centre.

15. Warranty terms

LIMITED GUARANTEE

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16

Depending on the place of purchase either the seller or LELIT guarantee this product for domestic use in specified territories for a limited time from the date of purchase against defects caused by faulty workmanship and materials.

During this guarantee period either the seller or LELIT will repair, replace or refund any defective product at their sole discretion. All legal warranty rights under applicable national legislation will be respected and will not be impaired by any written guarantee.

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 requirements as well as instructions on how to make a claim can be found on the LELIT website in the full warranty terms and conditions.



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.

17



EC DECLARATION OF CONFORMITY

LELIT srl a socio unico declares under its own responsibility that the product: Coffee machine type: PL62X 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)



LELIT.COM



EN/7800052

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