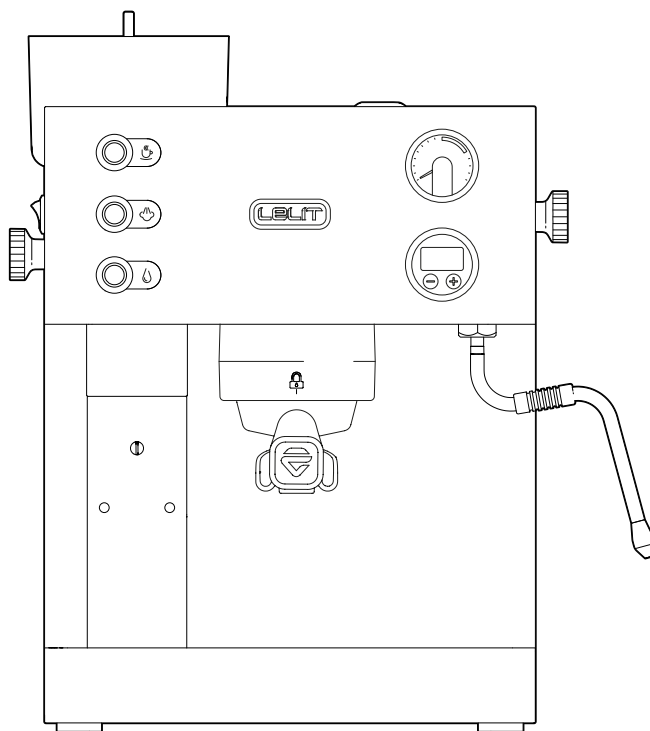




EN

English

User manual



*	PL82T	PL82T-120	PL82T-AS	PL82T-AUS-4182
	220-240 V 50 Hz	120 V 60 Hz	220 V 60 Hz	220-240 V 50 Hz
	E+F	B	G	I

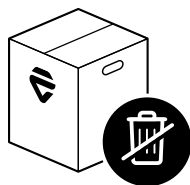


2

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 **PL82T*** 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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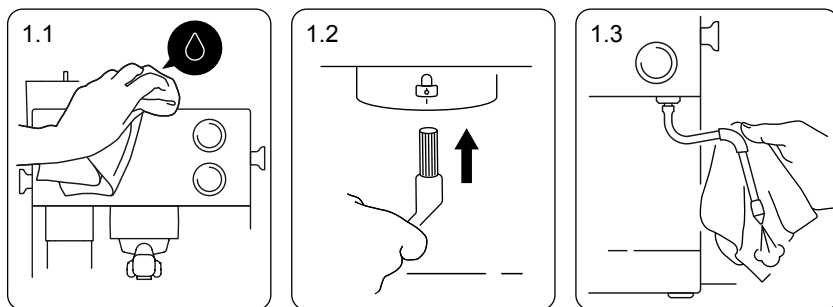
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Attention:

Read the SAFETY NOTES carefully before using this product.

1. Daily cleaning



Cleaning and maintenance of the machine are essential both for the quality of the coffee extraction and for the longevity of the machine.

 **Note.** For the best result we recommend using the LELIT cleaning kit PLA9101 (not included) that contains a microfiber cloth with embroidered LELIT logo, a paintbrush with bristles in natural fibers and a brush with nylon bristles.

General cleaning. Before starting, pull the plug (E) out of the socket and wait until the machine is cold. Do not use abrasive detergents and do not immerse the machine in water. 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 (H) 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/hot water wand cleaning. After frothing the milk, clean the nozzle of the steam/hot water wand (17) using a soft cloth and dispense a small quantity of steam to eliminate any possible milk residue in the hole (Pic. 1.3).

Drip tray cleaning. The drip tray should be emptied daily and hand washed with warm water and neutral soap to remove coffee residues and avoid bacteria and bad smells.

2. Weekly cleaning

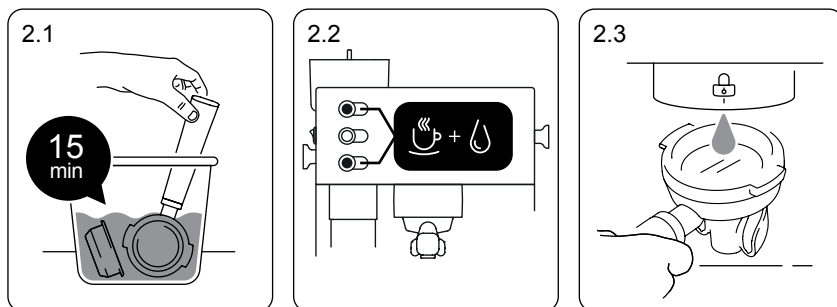
 **Note.** We recommend the use of PLA9201 and PLA9203 accessories (not

included) to execute the cleaning process. Cleaning must be carried out when the machine is ready for use and has reached the right temperature.

Filters and filterholder cleaning (removable parts). 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 multidirectional steam/hot water wand (17). Remove the filter from the filterholder and insert the filterholder and the used filters into the jug. Press the button for hot water dispensing (7) and open the hot water/steam knob (15) anticlockwise in order to dispense hot water into the jug, paying attention not to immerse the filterholder handle (Pic. 2.1).

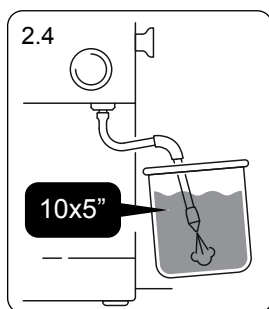
When the water distribution is finished, press the button for hot water dispensing (7) again, until you reach about 1 liter of water. At the end of the operation turn the steam/hot water knob clockwise to close it (15). Add 2 bags of detergent powder (PLA9201) to the water in the jug. After 15 minutes, remove the filters and the filterholder from the solution, empty the jug and rinse the filterholder (H) and the filters with plenty of tap water (Pic. 2.1).



Backflushing. The brewing group should be cleaned at least once a week (or, depending on frequency, at least once a month). Before starting the procedure empty the drip tray and check the water level in the water tank. Insert the blind filter (C) into the filterholder (H) and pour 1 bag of detergent powder (PLA9201) into the filter. Insert the filterholder (H) with blind filter in the group (18) until the handle is aligned with the padlock symbol placed on the group itself or up to the point where it is tightened. By pressing the buttons for coffee (5) and hot water dispensing (7) at the same time, the operation will proceed automatically (Pic. 2.2). At the end of this first automatic cycle, empty the drip tray (20) and reinstall it. Repeat the operation by pressing the coffee and the hot water dispensing buttons again at the same time. At the end of the operation, empty the drip tray (20), reinstall it.

Remove the filterholder (H) and rinse any residue present with the water dispensed from the brewing group (Pic. 2.3), remove the blind filter (C) and insert the 2-doses filter (B).

Reinsert the filterholder in the group and press the coffee and hot water dispensing buttons again at the same time. At the end of this operation remove and empty the drip tray (20) and rinse the filterholder (H), the filters and the drip tray 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/hot water wand cleaning. Fill a jug with 500 ml of cold water, add the content of 1 bottle of detergent liquid (PLA9203) and immerse the steam/hot water wand (17) in this solution. Press the steam dispensing button (6) and wait for the machine to reach the set steam temperature. Open the knob anticlockwise (15) and dispense steam for 5 seconds. Stop the function and wait for 5 seconds. Repeat the operation 10 times (Pic. 2.4). Rinse the steam/hot water wand (17) from the detergent, repeating the previous steps with 1 l of fresh water.

Water tank cleaning. Cleaning the water tank (12) will remove build-up of scale. Keeping fresh water in the tank will minimize the build-up of microorganisms.

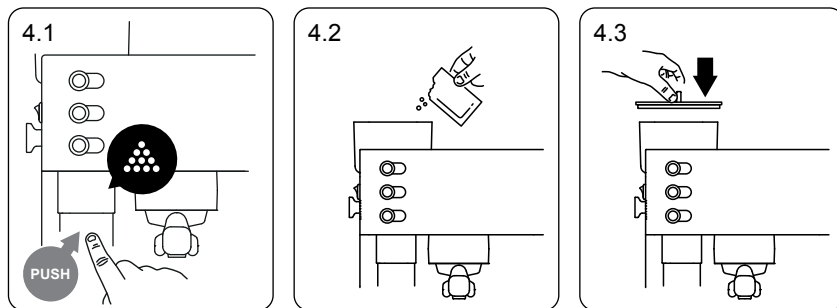
It is recommended to change the water in the tank frequently to ensure good hygienic conditions and preserve the taste of coffee. If your machine has sat idle for a long period of time, you will need to empty and dry the tank.

Simply remove the tank cover (11), 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 it thoroughly. At the end fill it with fresh water and before putting it back in its place, 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. Grinder cleaning



Hopper cleaning. We recommend cleaning the hopper when the machine is disconnected from the power supply. The central support is not removable, so please do not try to remove it.

Use a soft cloth, preferably in microfiber as the one in LELIT PLA9101 cleaning kit (not included), and moisten it with tap water to remove the fat layer left by the coffee beans inside. Do not use any abrasive detergents and do not immerse the coffee grinder in water.

Burrs cleaning. It's well known that the coarseness of the ground coffee affects the quality of the Espresso in the cup. During the grinding process, some coffee particles deposit between the grooves of the burrs teeth, reducing the distance between the discs or between the cones, as a consequence, the coffee grind size coming out of the grinder becomes finer. Due to the high temperatures developed between the burrs, these coffee oils and fats deposits turn rancid quickly and create molds, damaging the ground coffee irreversibly.

Therefore, it is important to clean the burrs and the grinding chamber with a specific product LELIT in crystals (PLA9202 - not included) based on gluten-free food starches, with very high absorbing power for oils and fats. Passing between the burrs, the crystals clean them of coffee deposits, ensuring a ground coffee result without bad odors. Any residues do not contain substances that are harmful to the consumer or to the coffee grinder.

We recommend cleaning the burrs every 4 kg of coffee. This procedure is very easy, just follow the steps indicated on the instruction leaflet supplied with the cleaning product PLA9202.

Empty completely the bean hopper (2) and operate the grinding switch (10) until the few remaining coffee beans are completely removed (Fig. 4.1). Pour a bag

of product (PLA9202) into the hopper (2) making sure that it enters completely between the burrs (Fig. 4.2). Operate the grinder for about 5 seconds by pressing the PUSH button (10) so that the powder passes completely between the burrs. Fill the hopper with coffee beans (2) and close it with the lid (1) (Fig. 4.3). Remember to eliminate the first 2-3 portions of ground coffee.

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 **Note.** *We advise to replace the burrs periodically, once worn out. Maintenance has to be fulfilled just only by an authorized service center and only with original spare parts.*

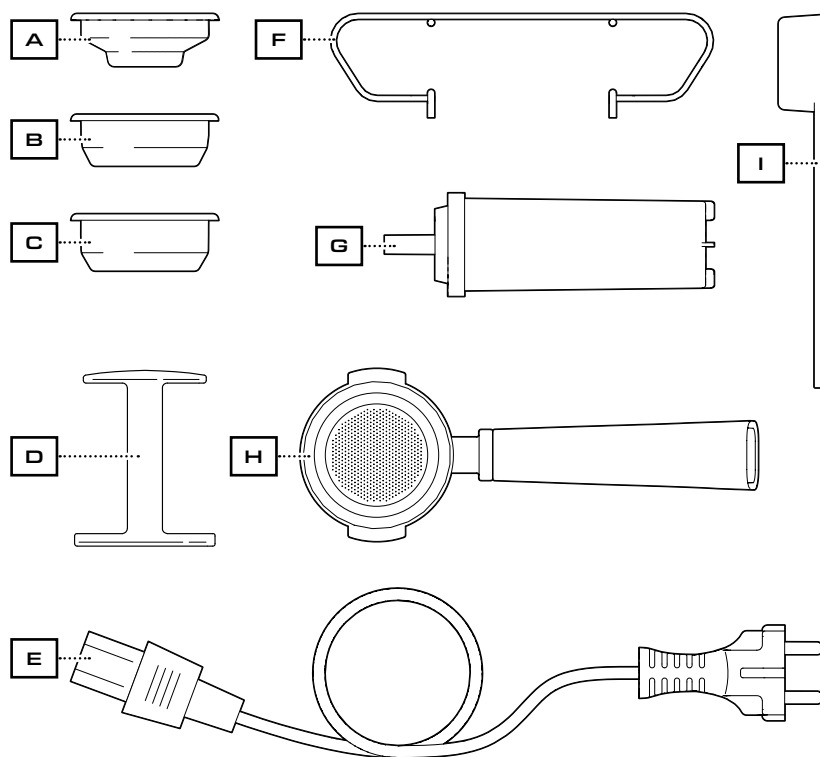
5. Packing

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 center, for ordinary or extraordinary maintenance.

To ensure the integrity of the product, use also a rigid over-packing box because the only box is not enough to protect it from eventual transport damages.

6. Equipment

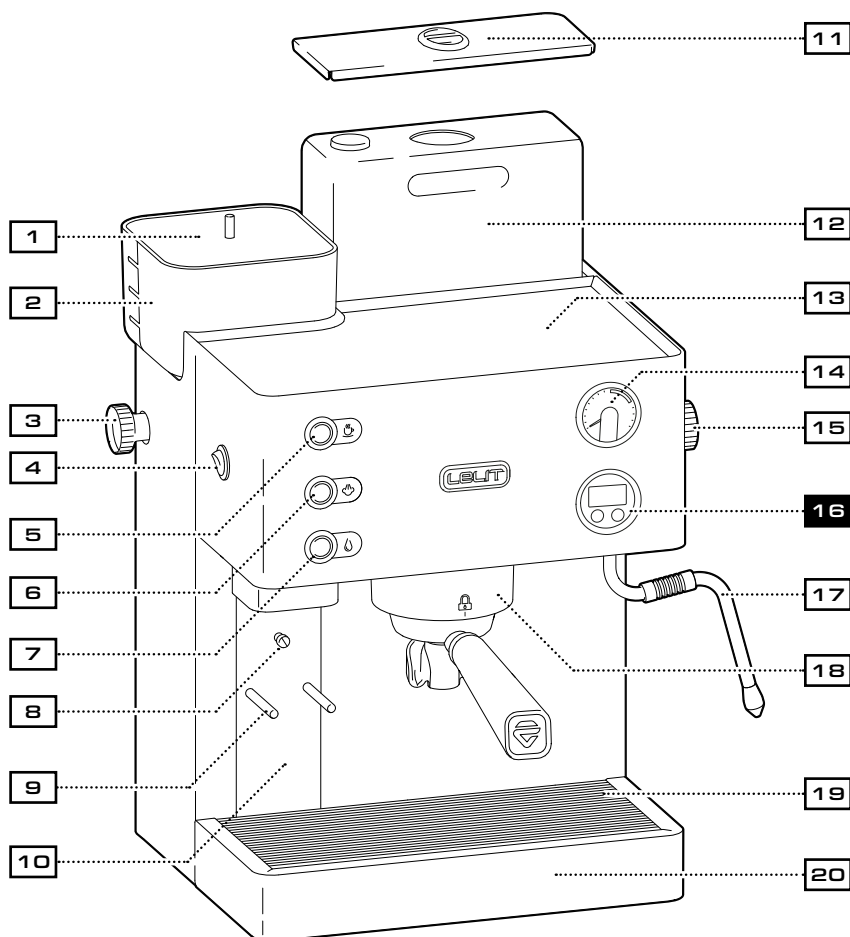
- | | |
|---|---|
| A. 1 dose coffee filter (9-11 g) | F. Riser for espresso cups |
| B. 2 doses coffee filter (14-18 g) | G. LELIT 35 l water resin filter |
| C. Blind filter for backflushing | H. Filterholder LELIT58 |
| D. Plastic tamper | I. Plastic spoon for coffee powder |
| E. Power cord | |



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

PIC. 2

10



16

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.

7. Product overview

- | | |
|---|--|
| 1. Bean hopper lid | 12. Water tank |
| 2. Bean hopper | 13. Cup warmer |
| 3. Micrometric regulation grinding knob | 14. Back-lit manometer for coffee extraction |
| 4. ON/OFF switch | 15. Steam/hot water dispensing knob |
| 5. Coffee dispensing button | 16. LCC (LELIT Control Center) |
| 6. Steam dispensing button | 17. Multidirectional, steam/hot water wand |
| 7. Hot water dispensing button | 18. Coffee brewing group |
| 8. Adjustable filterholder pin | 19. Wire grate for drip tray |
| 9. Filterholder fork | 20. Removable drip tray |
| 10. Grinding switch (PUSH) | |
| 11. Water tank cover | |

11

8. Factory settings



Standby
ON



Resin filter
Not inserted



Default temperature scale
°C



Pre-infusion
ON



Coffee temperature
95°C



Hot water temperature
95°C



Steam temperature
135°C



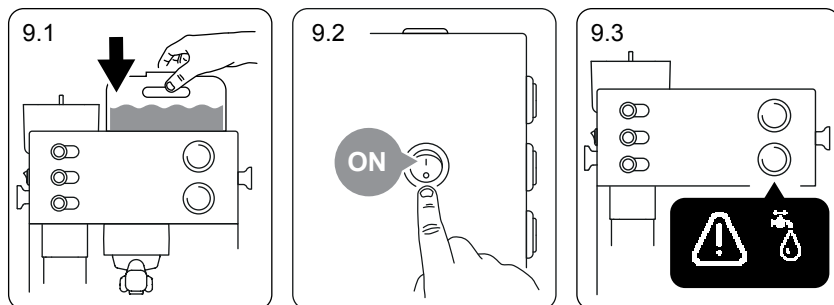
Grinding time 1 dose
6 seconds



Grinding time 2doses
10 seconds

9. First start-up

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Place the machine on a solid, flat and dry surface and make sure the appliance is stable. Remove the packing cardboard and the equipment box placed under the brewing group.

Extract the power cord (E) and the cup riser (F) from the drip tray (20). Fill the water tank (12) with room temperature water up to the indicated maximum level and insert it in its seating (Pic. 9.1). Make sure that the mains voltage matches the voltage indicated on the product data label and that the power supply system is equipped with a functioning life-saving device.

After connecting the machine to the power supply via the power cord (E), turn on the machine by pressing the ON/OFF switch (4) (Pic. 9.2). The LCC display (16) shows the LELIT logo and the software version, the 3 buttons (5-6-7) and the manometer (14) light up for few seconds.

If the water tank (12), full of water, is correctly inserted in its seating, the machine proceeds with the filling of the hydraulic circuit. If the water tank (12) is not correctly inserted in its seating, the LCC display (16) shows the "missing water" symbol (Pic. 9.3).

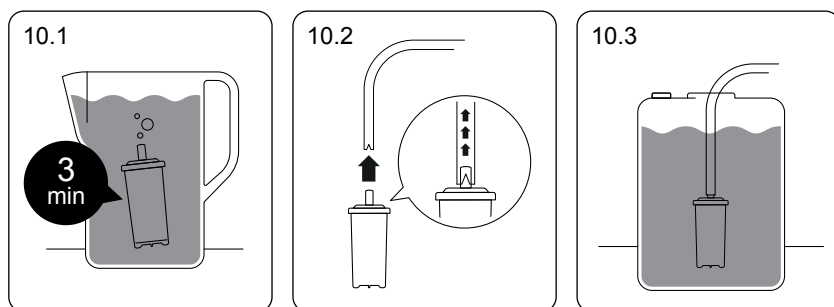
Note. *Only for the first start-up, the machine will automatically fill the boiler with water; during this operation some water will flow from the brewing group for at least 40 seconds and the LELIT logo will flash on the LCC display. Let the system finish the operation. The needed time to allow the hydraulic circuit to get filled with water, is maximum 4 minutes from the 1st start-up. Do not interrupt this operation, otherwise the machine will start filling the circuit all over again.*

Now the hydraulic circuit is filled up. The machine can start heating the water to reach the pre-set values. On the LCC display (16) flashes the water temperature value in the 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 on the screen. The required time for the machine to be ready to use is about 8 minutes.

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10. How to install the water resin filter



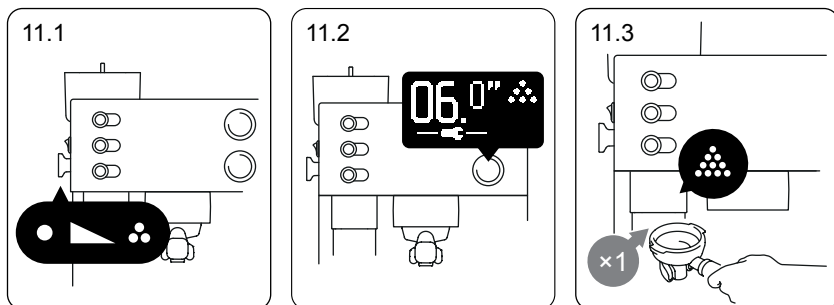
Before installing the water resin filter (G) in the water tank (12), immerse it in a jug full of water for about 3 minutes in order to eliminate the air inside the resin filter that may cause a machine malfunction (Pic. 10.1).

Take out the water charge tube from the water tank (12) (the longer tube with a V cut) and remove the small white plastic filter. Insert the water resin filter (G) instead of the small plastic filter, taking care to make the tube fit completely (Pic. 10.2).

Inserting the water softener filter into the tube may require more effort, otherwise, it is recommended to keep the machine switched ON for about 1 hour so that the boiler, by transferring heat, makes the tubes softer. Insert the water resin filter (G) connected to the tube inside the tank (12) (Fig. 10.3).

It is advisable to replace the filter (G) about every 4 months, also depending on the quantity of shots. If the machine remains unused for 1 month or more, the resin filter must be replaced with a new one. (the new water resin filter PLA930M can be purchased at the authorized LELIT dealers).

11. Espresso and coffee



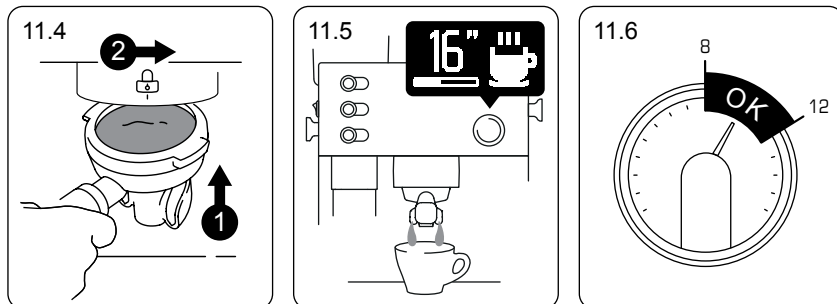
Note. The grinder has been set in the factory for a medium size grinding, ideal for the grinding of most types of coffee blends, available in the market.

Caution. Regulate the grinding always and only while the grinder is grinding.

Regulate the grinding. Rotate the grinding knob (3) to change the coffee granulometry (Pic. 11.1). Rotate the knob anticlockwise (towards the small points) to obtain a finer grinding, clockwise (towards the big points) for a coarser grinding. Micrometric regulation does not require any blockage. It is recommended to rotate the knob at least 5 turns of 360° to obtain an appreciable variation of the grinding degree. By changing the setting of the granulometry, it is recommended to throw away a small amount of coffee from the previous grinding, as it may have remained inside the grinder.

Note. If the coffee flow in the cup is slow, it may be that the coffee grinding is too fine, if it's quick, the coffee grinding could be too coarse. Many factors may influence the coffee flow such as: the amount of coffee, its pressing, the espresso machine adjustment, how clean the filters are and also the climatic conditions.

Adjust the doses. By using the LCC display (16) you can program the grinding time for both doses (Pic. 11.2). The factory pre-set parameters are 6 seconds for 1 dose and 10 seconds for 2 doses. The grinding time can be set from 2 seconds to 20 seconds. For more details on how to enter the programming mode and change the grinding times for 1 or for 2 doses, download and check the extended guide.



Grind and distributing the coffee. Check that the hopper (2) is filled with coffee beans and that it has the lid (1). Insert the selected filter into the warm filterholder (H).

Note. We recommend keeping the empty filterholder inserted to the brewing group already starting from the initial heating phase, so that it remains warm.

Position the filterholder (H) on the fork (9) to “hook” it with the pin (8). To grind 1 dose, press once the grinding switch PUSH (10). The grinder grinds the dose according to the set time. Wait until the grinding is over. Remove the filterholder from the fork (9).

To grind 2 doses, press twice the grinding switch PUSH (10). The grinder grinds the dose according to the set time. Wait until the grinding is over. Remove the filterholder from the fork (9). Check the grinding and the quantity for each dose. To grind any quantity of coffee continuously, press the switch PUSH (10) and keep it pressed. Use the tamper (D) to press the coffee into the filter. Insert the filterholder (H) into the brewing group (18) and make sure the handle is aligned with the padlock symbol present on the group (Pic. 11.4) or at least to the point where it is tightened.

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

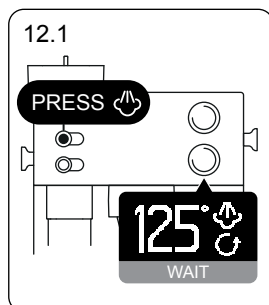
Place the cup/s under the filterholder and press the coffee button to start the extraction. During the extraction phase, the LCC display (16) shows the coffee symbol and the chronometer that indicates the extraction time (Pic. 11.5). For the best result, the manometer (14) should reach the green zone during the extraction (Pic. 11.6). Press again the coffee button (5) to stop the extraction.

Note. The recommended brewing time to obtain a good Italian Espresso is about 30 seconds. Remember to remove the filterholder (H) and empty it after every coffee extraction. After this operation it is recommended to re-insert the filterholder into the brewing group.

Note. Before each coffee brew, it is advisable to let some water flow from the brewing group without the filterholder attached for a few seconds to stabilize temperature and to remove any coffee residues. It is sufficient to press the coffee button in order to start and stop the flow of water from the brewing group.

Caution. Do not remove or loosen the filterholder from the brewing group (18) during the coffee extraction to avoid burn risks caused by hot water leaks.

12. Steam and hot water



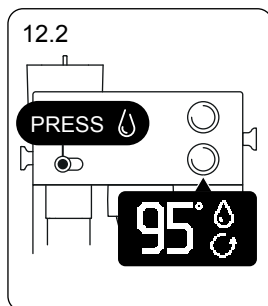
Steam. Press the steam button (6). On the LCC display (16) flashes the water temperature in the boiler. Wait until the bar is complete, so that the machine reaches the operating temperature for steam distribution.

Once the desired temperature is reached, the bar will disappear, the steam icon will appear and you will see the indication to turn the steam/hot water knob (15). The machine is now ready for use (Pic. 12.1).

Open the hot water/steam knob (15) anticlockwise with the steam/hot water wand (17) pointed at the wire grate (19) and discharge the initial amount of water. When steam comes out, close the knob (15), place a jug with the beverage under the steam wand and reopen the steam/hot water knob (15). Once the desired result has been achieved, close the steam/hot water knob (15) clockwise and press the steam button (6) to turn off the steam function.

Note. The machine has an electronic control that makes it return to the coffee extraction/water function after 18 minutes of inactivity of the steam function.

⚠ Caution. At the end of each steam distribution, clean the steam/hot water wand (17): point it at the wire grate (19) and dispense steam at least once to remove any milk residues. Thoroughly clean the wand (17) with a clean cloth.



Hot water. Press the hot water button (7). The pump starts up, the water icon appears on the display (16) with the indication to turn the steam/hot water knob (15) anticlockwise (Fig. 12.2).

Place a jug under the wand (17) and open the knob (15) anticlockwise until the desired quantity is reached.

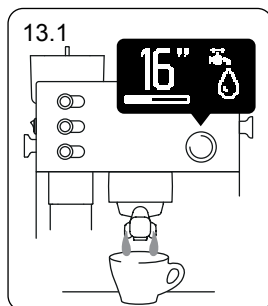
When the desired quantity has been reached, close the knob (15) clockwise and press the hot water button (7) to turn off the hot water function.

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📖 Note. The machine is equipped with an electronic control which makes it stop after approx. 120 seconds of using the water function. To withdraw more water, check the water level in the tank and repeat the operation.

⚠ Caution. Never place your hands or any other part of the body under the steam/hot water. Danger of burns.

13. Reserve mode

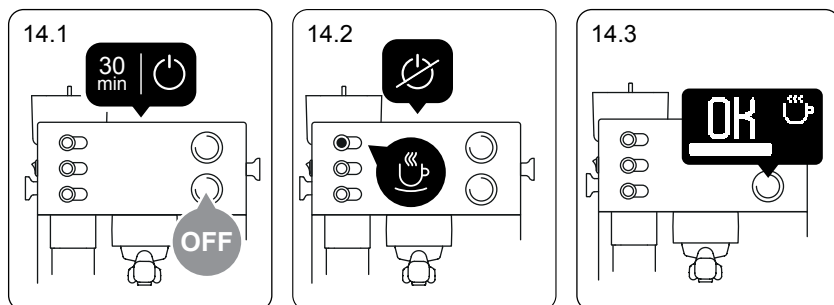


The “Reserve mode” is activated when the water in the water tank finishes and allows to complete the extraction in progress during coffee extraction.

The LCC display (16) shows the symbol of a water tap with a water drop next to the extraction time (Pic. 13.1). 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 (16) shows the “missing water” symbol.

14. Standby mode



After 30 minutes of inactivity, the machine will go automatically in standby mode. The LCC display (16) and the heating element are disabled and the coffee button (5) flashes each 3 seconds (Pic. 14.1). Press the coffee button (5) to exit the standby mode (Pic. 14.2). Wait until the LCC display (16) shows “OK” before using the machine again (Pic. 14.3).

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

15. Limescale prevention

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

 **Note.** See chapter 10 on “How to install the water resin filter” to replace the filter correctly.

16. Warranty terms

LIMITED GUARANTEE

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.

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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 authorized differential waste collection center 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 wheeled 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: PL82T to which this declaration relates conforms to the following standards:

EN 60335-2-14:2006 + A1:2008 + A11:2012;

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 authorization.

Castegnato, 01/08/2022

Emanuele Epis - Legal Representative

LELIT srl a socio unico
25045 Castegnato (Bs)



EN/7800085

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