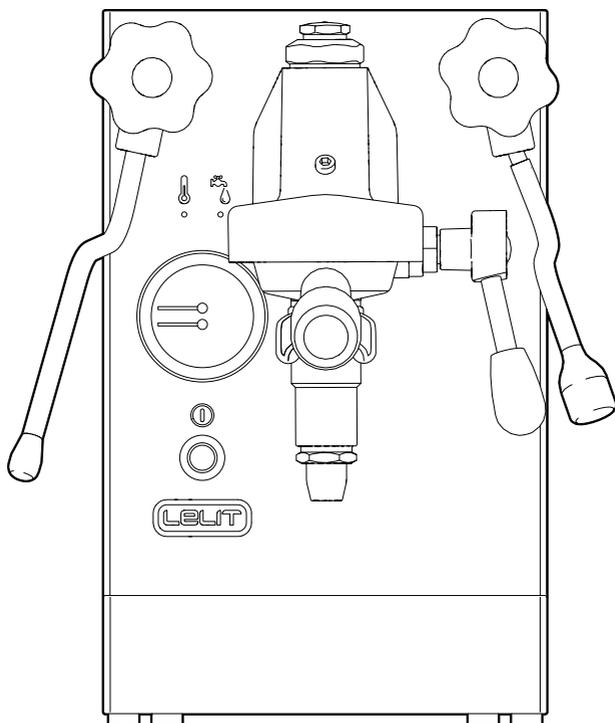


LELIT

User manual

EN

English



Pro Line
MaraX
PL62X



THANK YOU FOR CHOOSING A LELIT PRO LINE 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 Espresso YouTube channel for insights, tutorials, tips and tricks.



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

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

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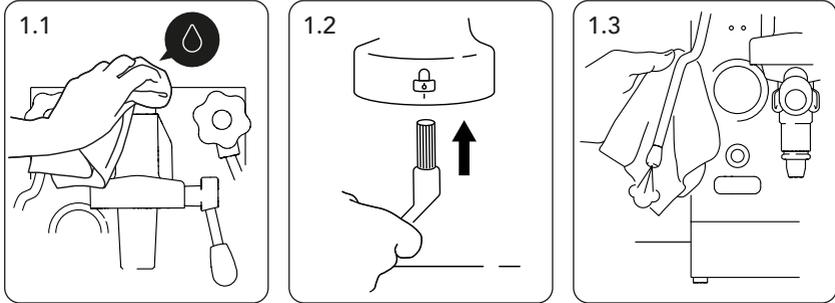
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ATTENTION:

Read the safety notes carefully before using this product.

1. Daily cleaning



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 portafilter (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).

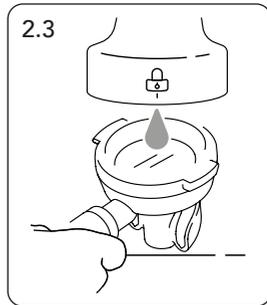
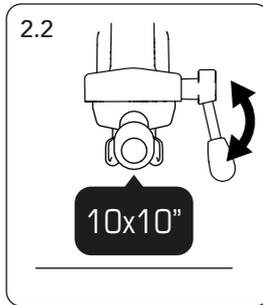
Steam wand cleaning. After frothing the milk, clean the nozzle of the steam wand (7) using a soft cloth and dispense a small quantity of steam to eliminate every possible milk rest in the holes (Pic 1.3).

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 portafilter cleaning. It's necessary to clean the portafilter to eliminate the coffee oils that 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 portafilter (G) and the used filters into the jug but pay attention not to immerse the portafilter handle (Pic. 2.1). Add 2 bags of detergent powder (F or PLA9201). After 15 minutes, empty the jug and rinse the portafilter (G) and the filters with plenty of tap water.

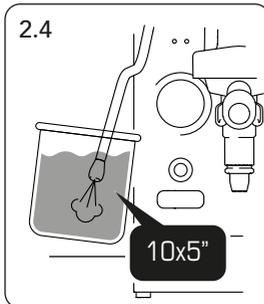


Backflushing. Insert the blind filter (C) into the portafilter and pour 1 bag of detergent powder (F or PLA9201) into the filter. Insert the portafilter (G) in the group (13) and lift the lever (14) for 10 seconds. Stop the function and wait for 10 seconds. Repeat the procedure 10 times (Pic 2.2).

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

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

Remove the portafilter (G) and take out the blind filter (C). Empty the drainage tray (17) and rinse the portafilter (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).

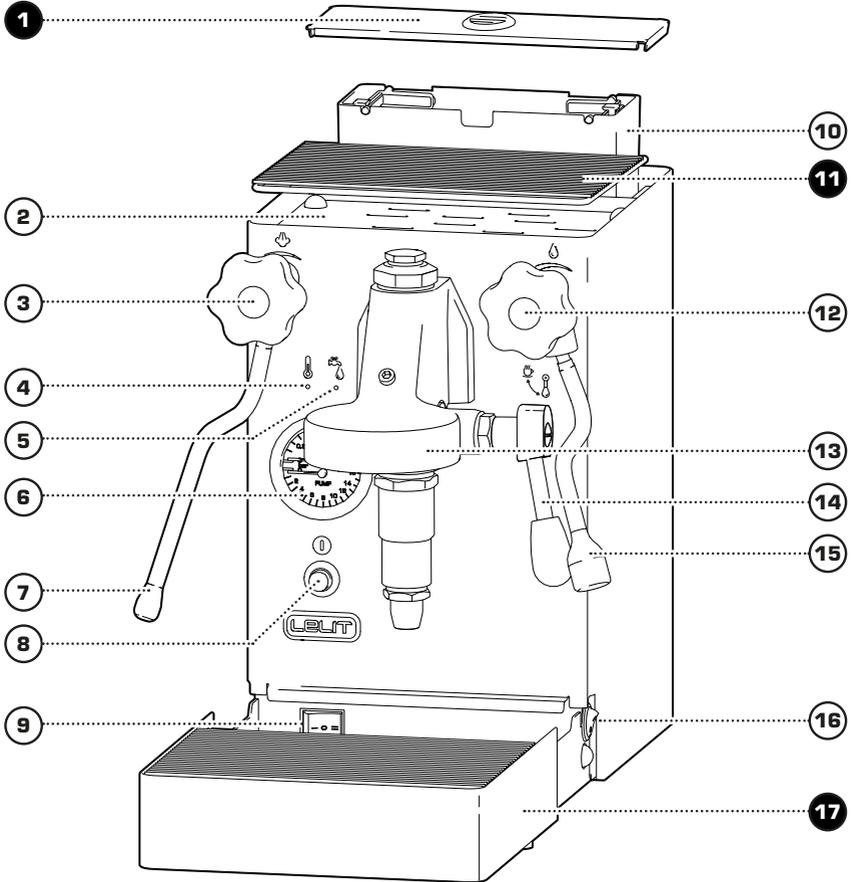
Repeat the entire procedure using 1 l of fresh water to rinse the steam wand (7) properly.

3. Annual cleaning

The descaling of the hydraulic circuit of the machine must be done every year to ensure longevity and constant performances. This operation must be done by a specialized technician. You can see the centres authorized to run this procedure on our website: care.lelit.com.

Pic 4

6



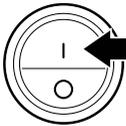
1 11 17

in the equipment
box

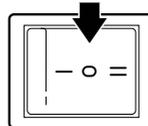
4. Product overview

- | | |
|---|---|
| 1. Mobile water tank cover | 9. Temperature mode switch |
| 2. Heated surface for cup grate | 10. Water tank (2,6L) |
| 3. Steam dispensing knob | 11. Grate for heated surface |
| 4. Pilot light machine ready | 12. Hot water dispensing knob |
| 5. Pilot light water tank full of water | 13. Brewing group |
| 6. Manometer for steam and pump pressure during extraction | 14. Coffee group lever |
| 7. Multi-directional, anti-burn steam wand | 15. Multi-directional, anti-burn hot water wand |
| 8. ON/OFF main switch (with lighted frame) | 16. Use mode switch |
| | 17. Removable water drainage tray, complete with grate |

5. Factory settings



Use mode (16)
ModeX (pre-set value)



Temperature mode (9)
Warm (pre-set value)



Stand by:
ON

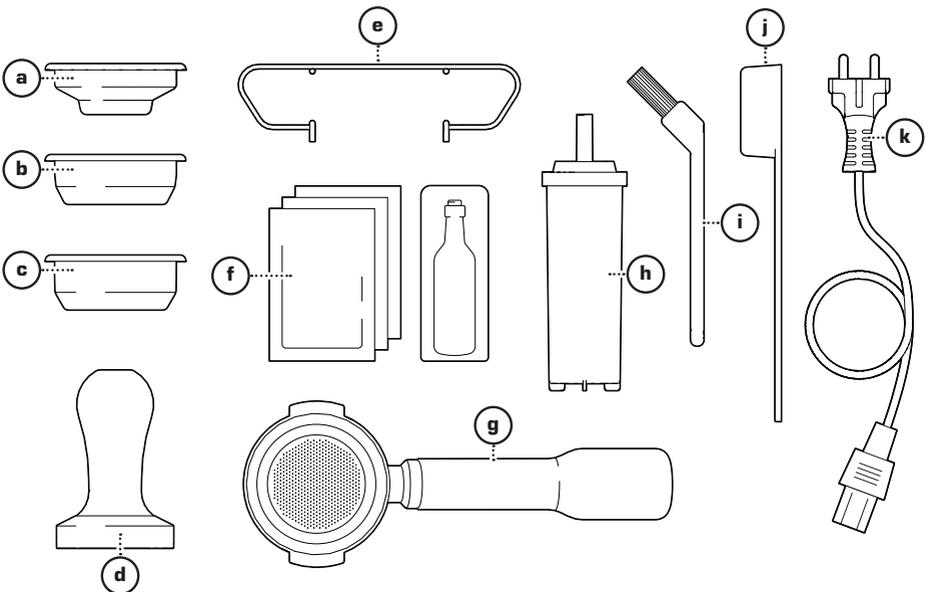


Resin filter:
Not inserted

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

6. Equipment box

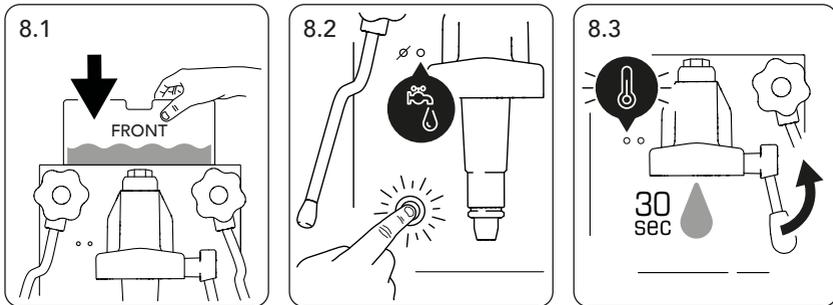
- A.** 1 dose (9-11g) coffee filter
- B.** 2 doses PLUS (18-21g) coffee filter
- C.** Blind filter for backflushing
- D.** Tamper in stainless steel with red wood handle (PLA481R)
- E.** Raiser for espresso cups
- F.** First cleaning kit (with 3 detergent powder single-dose bags and 1 single-dose bottle)
- G.** Filterholder complete with 2 doses (14-18g) coffee filter
- H.** LELIT 35L water resin filter
- I.** Brush for group head cleaning
- J.** Plastic spoon for coffee powder
- K.** Power cord



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 complete guide contains the instructions to help you pack the machine easily.

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; if needed, screw/uncrew the feet to adjust the position of the machine.

From the equipment box, take out the water drainage tray (17), the grate (11), the mobile 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. The brewing group (13) will start dis-

pensing water (within 30 seconds). Let the water come out for about 30 seconds and then return the group lever to its initial position (Pic 8.3).

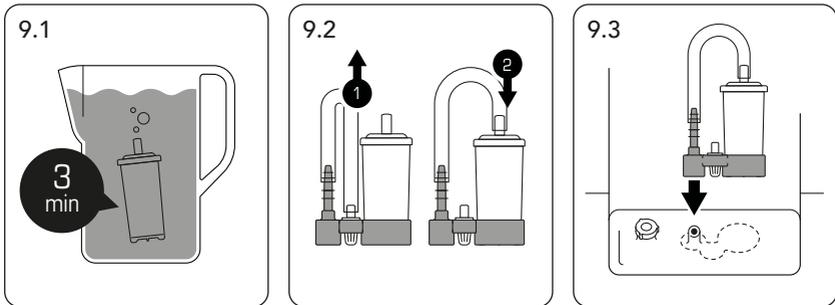
Now the hydraulic circuit is filled up. The machine will start heating the water to reach the pre-set values. This operation requires maximum 24 minutes: the pilot light (5) remains firmly on, while the pilot light (4) flashes.

10

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

⚠ 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 resin filter

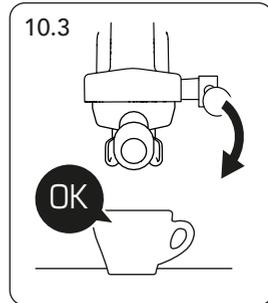
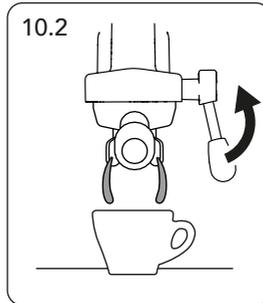
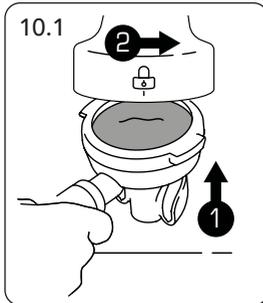


Before installing the resin filter (H) in the water tank (10), immerse the resin filter in a jug full of water for about 3 minutes, to eliminate the air inside the filter that may cause a machine malfunction (Pic 9.1).

Take out the water tank (10) and remove the black rubber support placed on the bottom of the tank. Insert the resin 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 resin filter (H) (Pic 9.2).

Re-place 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



Choose your coffee filter, insert it into the portafilter (G) and fill it with the adequate quantity of ground coffee. Use the tamper (D) to press the coffee powder in the portafilter (G). Fix the portafilter (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 portafilter 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 portafilter (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.

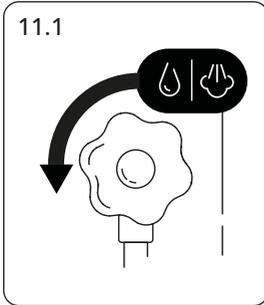
Note. We suggest you leave the portafilter (G) inserted into the brewing group (13) to help harmonize the temperature between the group and the portafilter complete of the filter.

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

11. 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).

12
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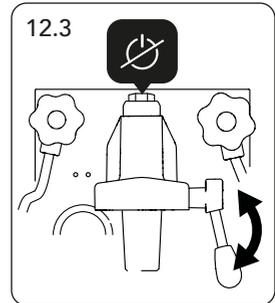
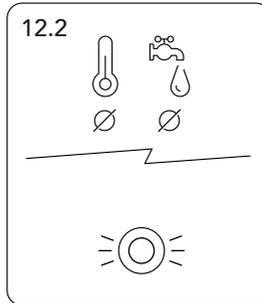
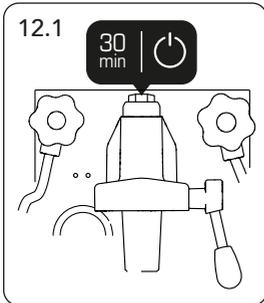


Turn the knobs (3 or 12) anticlockwise to dispense steam or hot water (Pic 11.1).

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.

12. Stand-by mode



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

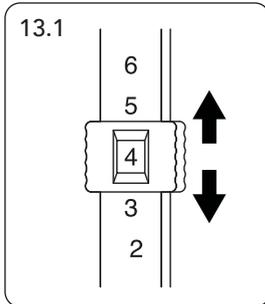
The lighted frame of the ON/OFF switch (8) flashes while the pilot lights (4 and 5) remain firmly off (Pic 12.2).

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 complete guide.*

13. Limestone prevention



To prevent limestone deposits and grant a better result in the cup, use the water resin 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 resin filter once exhausted (Pic 13.1).

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

Note. *See chapter 6 “How to install the water resin filter” to replace the filter correctly.*

14. Lights and states of the machine

		
Pilot light is on	Pilot light flashes	Pilot light is off

14
.....

			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**

Legal warranty

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This product is covered by the warranty laws valid in the country where the product has been sold; specific information about the warranty terms can be given by the seller or by the importer in the country where the product has been purchased. The seller or importer is completely responsible for the product.

The importer is completely responsible also for the fulfilment of the laws in force in the country where the importer distributes the product, including the correct disposal of the product at the end of its working life.

Inside the European countries the laws in force are the national laws implementing the EC Directive 44/99/CE.



IMPORTANT INFORMATION

For the correct disposal of the product in accordance with EU DIRECTIVE 2002/96/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.



EC DECLARATION OF CONFORMITY

Gemme Italian Producers srl declares under its own responsibility that the product:

Coffee machine type: PL62X

to which this declaration relates conforms to the following standards:

EN 60335/1 - EN 60335/2/15 - EN 61000/3/2 - EN 55014

pursuant to directives:

2014/35/EU - 2014/30/EU

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

Castegnato, 20/02/2020 - Managing Director

Gemme Italian Producers srl

25045 Castegnato (Bs)

Notes



espresso.lelit.com



EN/7800052, REV 01, dated 01/07/20

Art. PL62X

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