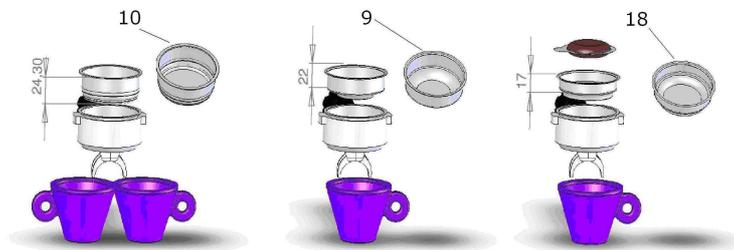




An important choice

# PL042EMI



ESPRESSO MACHINE WITH BUILT-IN GRINDER



## COMPONENTS :

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 1. Cold water tank                | 13. Coffee/hot water switch       |
| 2. Cup warmer                     | 14. Indicator light: machine on   |
| 3. Steam/coffee pilot light       | 15. Coffee press                  |
| 4. Steam/hot water knob           | 17. Coffee beans container        |
| 5. Strainer holder retaining ring | 18. Filter for pods               |
| 6. Steam/hot water tube           | 19. Removable water drainage tray |
| 7. Removable cup rest             | 20. Removable ground coffee tray  |
| 8. Strainer holder                | 21. Ground coffee switch          |
| 9. Single cup strainer            | 22. Grinding degree scale         |
| 10. Two cup strainer              | 23. Grinding regulation knob      |
| 11. On/off switch                 | 24. Ground coffee distributor     |
| 12. Steam switch                  | 25. Manometer                     |

## USER INSTRUCTIONS

### Starting the machine:

1. Remove the machine from its packing and make sure all packing parts have been taken off (including the protection bags).
2. Lay the machine on a flat and steady surface far away from hot places and from the water taps.
3. Remove the water tank cover on the back of the machine and take out the water tank (1) paying attention not to damage the water tubes inside it.
4. Fill the tank (1) with cold water.
5. Replace the water tank back in the machine and check that the water tubes are not bent and that the filter is well set on one of them.
6. Plug in the machine in the mains. Make sure that the wall socket is of the right voltage.
7. Place the filter holder (8) under the brewing group (5) and turn it from the left to the right. Leave it there so that it can get warm and it gets ready for use.
8. Switch the machine on by pressing the on/off switch (11). The built-in light (14) comes on to confirm the power supply.
9. Open the steam/hot water knob (4).
10. Press the steam switch (12) and the coffee/hot water switch (13).
11. When water comes out of the steam spout (6), press the coffee/hot water switch (13) and the steam switch (12) again and close the steam/hot water knob (4).
12. After completing all these operations, leave the machine on.

### Grinding adjustment:

13. As a reference for the grinding degree, a grinding degree scale (20) has been placed on the coffee beans container (19): "7.6.5.4.3.2.1"
14. By taking as a point of reference the tally mark in the machine frame and by turning grinding regulation knob (23), the grinding degree scale will turn accordingly.
15. Choose higher degrees to get coarse-ground coffee, or smaller degrees to get fine-ground coffee.
16. A correct grinding degree (taking into consideration the various coffee blends) is essential to get a good cup of coffee. We suggest degree 3 to get a medium grinding.

### Preparing an espresso coffee:

17. Check that the tank (1) contains water.
18. Press the on/off switch (11). The light (14) and the pilot light (3) will come on. Do this operation only if the machine is off. If it's on pass to the following point.
19. As soon as the pilot light (3) goes off, the machine is ready for use.
20. Place the single cup strainer (9) or the two cup strainer (10) in the strainer holder (8) as described in point 4.
21. Drop the bean coffee in the bowl (17)
22. Press the button (21) with the strainer holder (8) to activate the coffee grinder. When you have got the desired coffee quantity, take the strainer holder (8) off.
23. Pack the coffee in the strainer against the press (15).
24. Insert the strainer holder (8) in the retaining ring (5) and turn it hard to the right; place the cups on the removable cup rest (7).
25. Press the coffee/hot water switch (13).
26. When you have got the right quantity of coffee, press the switch coffee/hot water again (13).
27. Remove the strainer holder (8) and throw away the coffee grounds.

### Preparing an espresso with the use of coffee pods:

28. Check that the water tank (1) has been filled in with water.
29. Press the on/off switch (11): the indicator light: machine on (14) and the indicator light: steam/coffee ready (3) will come on. Do this operation only if the machine is off. If it's on pass to the following point.
30. As soon as the indicator light: steam/coffee ready (3) goes off, the machine is ready for use.
31. Fit the pod filter (18) into the filter holder (8) that has been warmed up by leaving it attached to the brewing group as described in point 4.
32. Open the single packed pod not damaging the pod.
33. Place the pod in its filter (18).

34. Insert the filter holder (8) in the brewing group ring (5), turn it from left to right with force, then put the cup on the removable water drainage tray (7).
35. Push the coffee/hot water switch (13).
36. Once you get the coffee desired quantity, push the coffee/hot water switch (13) again.
37. Remove the filter holder (8) and throw away the used pod.

#### **Steam:**

38. Check that the water tank (1) has been filled in with water.
39. Press the on/off switch (11): the indicator light: machine on (14) and the indicator light: steam/coffee ready (3) will come on. Do this operation only if the machine is off. If it's on pass to the following point.
40. Press the steam switch (12).
41. As soon as the light: steam/coffee ready (3) goes off, the machine is ready for use.
42. Open the steam/hot water knob (4). First some water will flow out and then the steam.
43. Put the cup with the desired infusion under the steam tube (6) and turn the knob completely.
44. When the drink has been suitably frothed, close the steam/hot water knob (4) and press the steam switch (12) again.
45. Reopen the steam/hot water knob (4) and repress the steam switch (12) and the coffee/hot water switch (13) again. When the water flows out of the steam tube (6), close the steam/hot water knob (4) again and at the same time press the coffee/hot water switch (13) and the steam switch (12) again. Clean carefully the steam/hot water tube (6).

#### **Hot water:**

46. Check that the water tank (1) has been filled in with water.
47. Press the on/off switch (11): the indicator light: machine on (14) and the indicator light: steam/coffee ready (3) will come on. Do this operation only if the machine is off. If it's on pass to the following point.
48. As soon as the light: steam/coffee ready (3) goes off, the machine is ready for use.
49. Open the steam/hot water knob (4).
50. Press the steam switch (12) and the hot coffee/hot water switch (13). Hot water will flow out from the steam tube (6) immediately.
51. Once you have got the desired quantity of water, repress the steam switch (12) and the coffee/hot water switch (13) again and close the steam/water knob (4).
52. After obtaining hot water from the tube, make sure that there is still water in the tank (1).

#### **Useful Tips:**

- The strainers (9 and 10) do not need to be washed after every single use but we suggest checking that the holes are not obstructed.
- For a better result, we suggest keeping the cups warm on the cup-warmer (2) which only operates by machine on.

#### **Routine maintenance and precautions:**

- It is recommended to clean, after each use, the steam tube and the strainer holder carefully
- For cleaning it is recommended the use of a wet damp cloth
- Do not leave the machine outdoor. And do not immerse the machine in water.
- The machine can be used only by adults and must be kept away from children
- Do not wash strainer and strainer holder in dishwasher.

#### **TECHNICAL DATA:**

Voltage: 230 V - 50 Hz; 120 V - 60 Hz

Power: 1200 W

Heating time: ca. 3 min.

Pump pressure: 15 bar

Water tank: 2.7 litres

Dimensions (HxLxD): 39\*33\*42 cm

Weight: 12.2 kg

To be operated with ground coffee and coffee pods

#### **LEGAL WARRANTY**

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 fulfillment 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.

The inserted data and pictures can be subject to changes without previous notice for the improvement of the machine's performances.

#### **TROUBLESHOOTING:**

Dear Customer,

We thank you for buying one of our products, made in accordance with the most up-to date technological innovations. Following carefully the simple operations of use contained in this manual, which comply with essential safety regulations, you will get the best performances and notice the remarkable reliability of this product along the years. You find here below an easy table describing some malfunctioning of the machine with its solutions:

PROBLEM	CAUSE	SOLUTION
Coffee is produced without froth.	<ol style="list-style-type: none"> <li>1. Coffee not suitable for machine</li> <li>2. Improper grind</li> <li>3. Too little coffee in filter</li> <li>4. The filter holder has not be tightened under the brewing group ring</li> </ol>	<ol style="list-style-type: none"> <li>1. Use different coffee</li> <li>2. Adjust coffee grind</li> <li>3. Put more coffee in the filter</li> <li>4. Tighten better the filter holder</li> </ol>
Coffee too cold	<ol style="list-style-type: none"> <li>1. The machine had not reached the proper temperature</li> <li>2. Filter-holder not preheated</li> <li>3. Cups not preheated</li> <li>4. Pressure switch malfunction.</li> </ol>	<ol style="list-style-type: none"> <li>1. See section "<i>Starting the Machine</i>" and "<i>Making an Espresso Coffee</i>"</li> <li>2. Filter-holder must be heated together with the water – see section "<i>Starting the Machine</i>"</li> <li>3. Properly heat the cups on the cup-warmer</li> <li>4. Contact the nearest SERVICE CENTER</li> </ol>
Coffee produced too quickly	<ol style="list-style-type: none"> <li>1. Coffee too coarsely ground</li> <li>2. Not enough coffee in the filter</li> <li>3. Coffee not pressed enough</li> <li>4. Coffee/pod old or unsuitable</li> </ol>	<ol style="list-style-type: none"> <li>1. Use a finer grind</li> <li>2. Put more coffee in the filter</li> <li>3. Press coffee more firmly</li> <li>4. Use different coffee/pod</li> </ol>
Coffee leaks between the coffee group and the filter-holder	<ol style="list-style-type: none"> <li>1. Filter-holder not properly inserted</li> <li>2. Too much coffee in the filter</li> <li>3. Edge of the filter-holder not clean</li> <li>4. The douche seal is worn or damaged</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert the filter-holder correctly</li> <li>2. Put less coffee in the filter</li> <li>3. Clean the edge of the filter-holder</li> <li>4. Contact the nearest SERVICE CENTER</li> </ol>
Coffee is produced in drips	<ol style="list-style-type: none"> <li>1. Coffee too finely ground</li> <li>2. Too much coffee in the filter</li> <li>3. Coffee too firmly pressed</li> </ol>	<ol style="list-style-type: none"> <li>1. Use a coarser grind</li> <li>2. Put less coffee in the filter</li> <li>3. Press the coffee more gently</li> </ol>
The machine does not produce steam	<ol style="list-style-type: none"> <li>1. Obstructed outlet hole at end of steam pipe</li> <li>2. Too little water in tank</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean the outlet hole with a needle</li> <li>2. See section "<i>Starting the Machine</i>"</li> </ol>
No coffee produced during the coffee cycle	<ol style="list-style-type: none"> <li>1. Too little water in tank</li> <li>2. Steam switch on</li> <li>3. Coffee too finely ground</li> <li>4. Too much coffee in the filter</li> <li>5. Coffee too firmly pressed</li> <li>6. Shower plate obstructed</li> </ol>	<ol style="list-style-type: none"> <li>1. Fill tank</li> <li>2. Turn off the steam switch</li> <li>3. Use a coarser grind</li> <li>4. Put less coffee in the filter</li> <li>5. Press the coffee more gently</li> <li>6. Contact the nearest SERVICE CENTER</li> </ol>
The machine does not work and the ON light does not turn on	<ol style="list-style-type: none"> <li>1. No electricity</li> <li>2. The main cable is not properly plugged in</li> <li>3. The main cables damaged</li> </ol>	<ol style="list-style-type: none"> <li>1. Restore electrical power</li> <li>2. Plug the main cable in correctly</li> <li>3. Contact the nearest SERVICE CENTER for a replacement cable</li> </ol>
The ON light is on but the water does not heat	<ol style="list-style-type: none"> <li>1. Thermostat malfunction,</li> <li>2. Heating element malfunction</li> </ol>	<ol style="list-style-type: none"> <li>1. Contact the nearest SERVICE CENTER</li> <li>2. Contact the nearest SERVICE CENTER</li> </ol>



**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority 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 deriving from inappropriate disposal of enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the products is marked with a crossed-out wheeled dustbin.

**EC DECLARATION OF CONFORMITY**

Gemme Italian Producers srl declares under its own responsibility that the products **PL042EMI/PL042EMIAUS**, to which this declaration relates, are in accordance with the provisions of the specific directives:

CEI EN 60335-1, CEI EN 60335-2-15

It also declares that the above mentioned products conform with the electromagnetic compatibility test EMC.

NB: The present declaration voids should the machine be modified without our specific authorization.

Castegnato, 02/01/2013  
Amministratore Delegato



An important choice



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