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## Laekerrt CMEP

# Laekerrt Espresso Machine User Manual

Model: CMEP

Brand: Laekerrt

## INTRODUCTION

Welcome to the world of home espresso with your new Laekerrt Espresso Machine. This semi-automatic coffee maker is designed to bring professional-quality espresso, lattes, and cappuccinos to your kitchen. Featuring a powerful 20-bar pressure pump and precise temperature control, it ensures a rich and flavorful extraction every time. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

## SAFETY INSTRUCTIONS

- Always ensure the machine is plugged into a grounded outlet with the correct voltage (220V).
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep hands and face clear of the steam wand and hot surfaces during operation. Steam is extremely hot.
- Unplug the machine from the outlet when not in use and before cleaning.
- Do not operate the machine with a damaged cord or plug. Contact customer service for assistance.
- This appliance is for household use only.
- Ensure the water tank is filled with fresh, cold water before each use. Do not operate without water.

## PRODUCT OVERVIEW

### Components and Features

Your Laekerrt Espresso Machine comes equipped with several key components and advanced features to enhance your coffee brewing experience:

- 20 Bar Pressure Pump:** Ensures optimal pressure for rich espresso extraction.
- PID Precise Temperature Control:** Maintains a stable and ideal brewing temperature.
- Adjustable Milk Frother Wand:** Stainless steel wand for creating creamy milk foam for lattes and cappuccinos.
- Removable 35 oz Water Tank:** Easy to fill and clean.

- **Portafilter:** Holds ground coffee for brewing.
- **One-cup and Two-cup Filters:** For single or double espresso shots.
- **Detachable Drip Tray:** For easy cleaning and spill management.
- **Cup Warmer:** Top surface to pre-heat your cups, maintaining coffee temperature.
- **Coffee Spoon:** For measuring and tamping coffee grounds.



Laekerrt Original High-Quality Accessories for Quick Espresso.

Image: Overview of the Laekerrt Espresso Machine and its included accessories, such as the water tank, quick start guide, manual, cup mat, detachable drip tray, portafilter, one-cup filter, two-cup filter, and coffee spoon.

## Specifications

Brand	Laekerrt
Model Number	CMEP
Dimensions (D x W x H)	13.18" x 6.65" x 11.96"

Item Weight	8.34 pounds
Water Tank Capacity	35 oz
Pressure Pump	20 Bar
Voltage	220 Volts



**Powerful Performance, Compact Size—Add Style & Flavor to Your Kitchen!**

Image: The Laekerrt Espresso Machine with its dimensions clearly marked: 13.18 inches deep, 6.65 inches wide, and 11.96 inches high.

## SETUP

### Unpacking and First Use

1. Carefully remove all packaging materials and ensure all components are present.
2. Clean the water tank, portafilter, and filters with warm, soapy water before first use. Rinse thoroughly.

3. Fill the water tank with fresh, cold water up to the MAX line. Place it securely on the back of the machine.
4. Plug the machine into a suitable power outlet.
5. **Priming the Machine:** Before brewing coffee, it's essential to prime the machine. Place a large cup under the portafilter spout (without coffee). Turn on the machine and press the single shot button to run water through the system until water flows out. Repeat this process for the steam wand by turning the steam knob until steam is released. This removes any air from the system.

## Installing the Filter

Proper installation of the filter into the portafilter is crucial for optimal brewing. Follow these steps:

- Select either the one-cup or two-cup filter based on your desired espresso volume.
- Align the small bump on the side of the filter with the groove inside the portafilter.
- Press the filter firmly into the portafilter until it clicks securely into place.

Your browser does not support the video tag.

Video: A short demonstration showing how to correctly align and install the coffee filter into the portafilter of the espresso machine.

## OPERATING INSTRUCTIONS

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### Making Espresso

1. Ensure the water tank is filled and the machine is primed.
2. Pre-heat your espresso cups on the cup warming grill located on top of the machine.
3. Grind fresh coffee beans to a fine consistency suitable for espresso.
4. Place the selected filter (one-cup or two-cup) into the portafilter.
5. Add the desired amount of ground coffee to the filter. Use the coffee spoon to measure and the tamping end to tamp the grounds evenly and firmly.
6. Attach the portafilter to the group head by aligning it and twisting firmly to the right until it is secure.
7. Place your pre-heated cup(s) under the portafilter spouts.
8. Press the single or double shot button on the control panel. The machine will automatically brew the espresso and stop when complete.
9. Enjoy your freshly brewed espresso!



Image: The Laekerrt Espresso Machine actively brewing two streams of rich espresso into clear glass cups, with a frothed coffee drink visible on the side.



Ours  
20-bar Italian pump

Others  
Traditional



**Built-In Smart Pressure Control Replaces the Traditional  
Gauge—No More Guesswork, Easier to Use.**

Image: A visual comparison showing the superior crema and richness of espresso produced by the Laekerrr's 20-bar Italian pump compared to traditional machines, highlighting the built-in smart pressure control.



## Advanced PID Heating System—Espresso Ready in 30 Seconds.

Image: An internal diagram illustrating the advanced PID heating system within the espresso machine, emphasizing its role in achieving espresso readiness in 30 seconds.

### Frothing Milk

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. Turn the steam knob to the steam position. Wait for the steam indicator light to illuminate, indicating the machine has reached frothing temperature.
3. Position the steam wand just below the surface of the milk. Open the steam knob slowly to release steam.
4. Move the pitcher up and down gently to incorporate air and create foam. Once desired foam consistency is achieved, submerge the wand deeper to heat the milk.
5. When the milk reaches the desired temperature (around 140-150°F or 60-65°C), close the steam knob and remove the pitcher.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
7. Pour the frothed milk over your espresso to create lattes or cappuccinos.



## Pro Stainless Steam Wand—Durable and Easy to Clean.

Image: A hand holding a stainless steel pitcher, frothing milk using the professional stainless steel steam wand of the Laekerrt Espresso Machine, demonstrating its durability and ease of cleaning.

### CLEANING AND MAINTENANCE

Regular cleaning and maintenance will prolong the life of your espresso machine and ensure consistent coffee quality.

#### Daily Cleaning

- **Portafilter and Filters:** After each use, remove the portafilter and discard the coffee grounds. Rinse the portafilter and filter under warm water. Use a brush to remove any stubborn coffee residue.
- **Drip Tray:** Empty and rinse the drip tray daily. It is detachable for easy cleaning.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge a small amount of steam to clear any milk residue from inside the wand.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

## Descaling

Over time, mineral deposits (limescale) can build up inside your machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water, 1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the portafilter and steam wand.
4. Run half of the solution through the coffee brewing cycle (without coffee).
5. Run the remaining half of the solution through the steam wand.
6. After descaling, rinse the water tank thoroughly and fill it with fresh water. Run several full tanks of fresh water through both the brewing cycle and the steam wand to flush out any remaining descaling solution.

## TROUBLESHOOTING

If you encounter any issues with your Laekerrt Espresso Machine, please refer to the following common problems and their solutions:

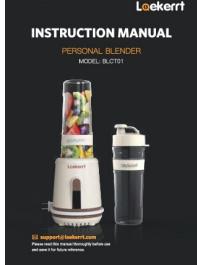
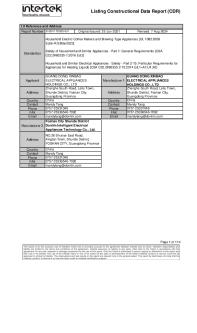
Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Water tank empty or not properly seated. Coffee grounds too fine or tamped too hard. Machine needs descaling. Filter clogged.	Fill water tank and ensure it's seated correctly. Use coarser grind or tamp less firmly. Perform descaling procedure. Clean the filter and portafilter thoroughly.
No steam from wand	Machine not at steam temperature. Steam wand clogged. Water tank empty.	Wait for steam indicator light. Clean steam wand hole with a pin. Fill water tank.
Water leaking from machine	Water tank not properly seated. Drip tray full. Portafilter not securely attached.	Re-seat water tank firmly. Empty the drip tray. Ensure portafilter is twisted fully into place.

If the problem persists after trying these solutions, please contact Laekerrt customer support for further assistance.

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For customer support, please refer to the contact information provided with your product packaging or visit the official Laekerrt website.

## Related Documents - CMEP

	<p><a href="#"><b>Laekerrt Espresso Machine: Quick Start Guide</b></a></p> <p>A concise guide to setting up and operating your Laekerrt espresso machine, covering water filling, preheating, coffee loading, brewing, and milk steaming.</p>
	<p><a href="#"><b>Laekerrt BLCT01 Personal Blender: Instruction Manual and User Guide</b></a></p> <p>Comprehensive instruction manual for the Laekerrt BLCT01 Personal Blender. Learn about important safeguards, how to use, clean, and troubleshoot your blender. Includes warranty information.</p>
	<p><a href="#"><b>GUANG DONG XINBAO Coffee Maker Safety and Compliance Report (Models CM5418-UL and others)</b></a></p> <p>Official constructional data report for GUANG DONG XINBAO coffee makers, detailing safety compliance, critical components, and testing for models including CM5418-UL, CM5418BC-UL, CM5418E-UL, CM5432-UL, and more, tested against UL and CSA standards.</p>