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### Laekerrt LAEKERRT-D9BKDGX

# Laekerrt 20 Bar Espresso Machine Instruction Manual

Model: LAEKERRT-D9BKDGX

## 1. INTRODUCTION

Thank you for choosing the Laekerrt 20 Bar Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.



*Image: Laekerrt 20 Bar Espresso Machine in red.*

## **2. IMPORTANT SAFETY INSTRUCTIONS**

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.

- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the water tank lid is removed during the brewing cycle.

### 3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your Laekerrt Espresso Machine:



**Laekerrt Original High-Quality Accessories for Quick Espresso.**

*Image: Labeled diagram of the espresso machine and its accessories.*

## Included Components:

- Laekerrt Espresso Machine (Model LAEKERRT-D9BKDGGSX)
- 35 oz Removable Water Tank
- 2-in-1 Portafilter
- One-Cup Filter Basket
- Two-Cup Filter Basket
- Coffee Spoon/Tamper
- Detachable Drip Tray
- Quick Start Guide
- Instruction Manual (this document)

## 4. INITIAL SETUP

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1. **Unpacking:** Carefully remove all packaging materials and ensure all components listed in Section 3 are present.
2. **Cleaning:** Before first use, wash the water tank, portafilter, filter baskets, and coffee spoon in warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Replace the tank securely.
4. **First Use / Priming:**
  - Ensure the water tank is filled.
  - Place a cup under the portafilter spout (without coffee).
  - Plug in the machine. The power indicator light will illuminate.
  - Press the power button to turn on the machine. It will begin to heat up.
  - Once heated (indicator light stable), press the single or double espresso button to run water through the system for approximately 30 seconds. This primes the pump and cleans the internal components.
  - Repeat this process for the steam wand by turning the steam knob to the steam position until water flows out, then turn it off.

## 5. OPERATING THE ESPRESSO MACHINE

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### 5.1 Making Espresso

1. **Preheat:** Ensure the machine is plugged in and powered on. Allow it to preheat until the indicator light is stable, typically around 30 seconds due to the Advanced PID Heating System.
2. **Prepare Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter. Add finely ground espresso coffee to the basket.
3. **Tamp Coffee:** Use the coffee spoon/tamper to level and firmly tamp the coffee grounds. Ensure the tamp is even.
4. **Attach Portafilter:** Securely attach the portafilter to the group head by inserting it and twisting firmly to the right until it locks into place.
5. **Brew Espresso:** Place your espresso cup(s) under the portafilter spouts. Press the single or double espresso button. The machine will begin brewing. The built-in smart pressure control optimizes extraction without manual adjustment.

6. **Stop Brewing:** The machine is programmable; press the button again to stop brewing when the desired volume is reached. For optimal flavor, aim for 25-30ml for a single shot and 50-60ml for a double shot.



*Image: Four steps to quickly enjoy your cappuccino.*

## 5.2 Using the Steam Wand for Milk Frothing

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Turn the steam knob to the steam position. Wait for the steam indicator light to stabilize, indicating the steam is ready.
3. **Purge Steam Wand:** Briefly open the steam valve to release any condensed water. Close the valve.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam valve. Angle the pitcher to create a swirling motion. For foam, keep the tip near the surface; for heated milk, immerse it deeper.
5. **Stop Steaming:** Once the milk reaches the desired temperature and texture, close the steam valve and remove the pitcher.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam valve again to clear any milk from inside the wand.

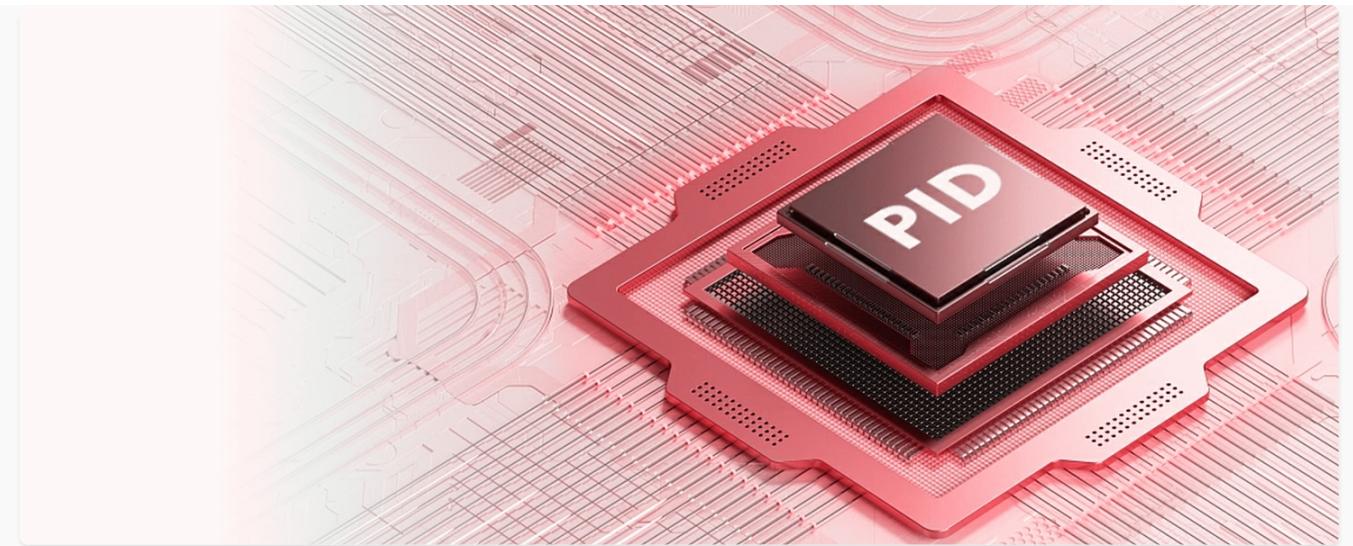


### Pro Stainless Steam Wand—Durable and Easy to Clean.

*Image: Professional stainless steel steam wand in use.*

#### 5.3 Pre-infusion Feature

The Laekerrt Espresso Machine incorporates a pre-infusion function. This feature gently soaks the coffee grounds with low-pressure water before full pressure brewing. This helps to ensure an even extraction, resulting in a more balanced and flavorful espresso.



*Image: Visual comparison of pre-infusion versus no pre-infusion.*

## 6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

### 6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard spent coffee grounds, and rinse the portafilter and filter basket under running water.
- **Drip Tray:** Empty and rinse the drip tray regularly. The detachable design makes this easy.
- **Steam Wand:** As mentioned in Section 5.2, wipe the steam wand immediately after frothing milk and purge it to prevent blockages.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.



*Image: User-friendly design features for easy maintenance.*

### 6.2 Water Tank Cleaning

Periodically remove the water tank and wash it with mild detergent and warm water. Rinse thoroughly to remove any soap residue. Ensure it is completely dry before refilling.

### 6.3 Descaling

Over time, mineral deposits (limescale) can build up inside the machine, affecting performance. Descaling your machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution designed for espresso machines and follow the product's instructions carefully. Always rinse the machine thoroughly with several cycles of fresh water after descaling.

## 7. TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; machine not primed; portafilter clogged; pump issue.	Fill water tank; prime the machine (Section 4.4); clean portafilter/filter basket; contact support if pump issue persists.
Weak or watery espresso	Coffee grounds too coarse; not enough coffee; insufficient tamping; machine needs descaling.	Use finer grind; increase coffee amount; tamp more firmly; descale the machine (Section 6.3).
No steam from wand	Steam wand clogged; machine not heated to steam temperature.	Clean steam wand thoroughly; wait for steam indicator light to stabilize.
Machine leaks water	Water tank not seated correctly; drip tray full; seal issue.	Ensure water tank is properly seated; empty drip tray; contact support if seals are damaged.
Espresso is too cold	Cups not preheated; machine not fully preheated.	Preheat cups on the cup warming grill or with hot water; ensure machine is fully preheated before brewing.

## 8. SPECIFICATIONS

Detailed technical specifications for your Laekerrt Espresso Machine:



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

*Image: Product dimensions of the espresso machine.*

- **Brand:** Laekerrt
- **Model:** LAEKERRT-D9BKDGGSX
- **Color:** Red
- **Product Dimensions:** 13.18"D x 11.96"W x 6.65"H
- **Item Weight:** 8.4 Pounds
- **Water Tank Capacity:** 35 Fluid Ounces
- **Pressure:** 20 Bar
- **Special Feature:** Programmable
- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Semi-Automatic
- **Coffee Input Type:** Ground
- **Power Source:** AC adapter
- **Dishwasher Safe Components:** No (refer to cleaning instructions)

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Laekerrt brand store. The brand store can be accessed via this link: [Laekerrt Brand Store](#).

Please have your model number (LAEKERRT-D9BKDGGSX) and purchase date available when contacting support.

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