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## LERTIN EM626

# LERTIN Espresso Machine User Manual

Model: EM626

## 1. INTRODUCTION

Thank you for choosing the LERTIN 20Bar Compact Stainless Espresso Maker. This semi-automatic espresso machine is designed to bring the professional barista experience into your home, allowing you to enjoy rich espresso, creamy cappuccinos, and refreshing cold brew coffee. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



Figure 1: The LERTIN Espresso Machine, showcasing its sleek silver design and digital display during operation.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions carefully before operating the appliance.
- 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.
- **Attention:** Do not switch on the power button before using the cold extraction function. Keep the cold extraction function in use with the power button off and the boiler cool.

### 3. PRODUCT COMPONENTS

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The LERTIN Espresso Machine comes with all necessary components for immediate use. Please verify all items are present upon unboxing.

# WHAT'S IN THE BOX

- Coffee Machine
- Spoon & Tamper
- Portafilter
- Double Cup Filter
- Single Cup Filter
- Instructions



Figure 2: What's in the box - Coffee Machine, Spoon & Tamper, Portafilter, Double Cup Filter, Single Cup Filter, and Instructions.

## Included Accessories:

- **Espresso Machine:** The main unit with digital display and controls.
- **Portafilter:** Holds the ground coffee for brewing.
- **51mm 1 & 2 Double-Layer Filter Cup:** For single or double espresso shots.
- **Tamper with Spoon:** For compacting coffee grounds and measuring.
- **57.5 oz Removable Water Tank:** Large capacity for multiple brews.
- **Instruction Manual:** This guide.

## 4. SETUP AND FIRST USE

Before using your LERTIN Espresso Machine for the first time, please follow these steps:

1. **Unpack:** Carefully remove all packaging materials and check for any damage.

2. **Clean:** Wash the removable water tank, portafilter, and filter cups with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Position:** Place the machine on a stable, flat, heat-resistant surface, away from walls and heat sources. Ensure adequate ventilation.
4. **Fill Water Tank:** Fill the 57.5 oz (1.7L) removable water tank with fresh, cold water up to the MAX line. Ensure the tank is properly seated in the machine.
5. **Initial Rinse (Priming):**
  - Plug the machine into a grounded electrical outlet.
  - Place a large cup under the brewing head.
  - Press the "ON/OFF" button to turn on the machine. The display will show the temperature and preheating progress.
  - Once preheating is complete (temperature reaches 198°F), press the "Espresso" button (single shot) to run water through the brewing head without coffee. Let it run for about 30 seconds.
  - Turn the steam knob to the hot water position and dispense hot water for about 30 seconds to prime the steam wand.
  - Repeat this process 2-3 times to thoroughly clean the internal system.
6. **Preheat Cups:** Place your espresso cups on the cup warming tray on top of the machine. This helps maintain coffee temperature.

# 57.5OZ REMOVABLE WATER TANK & DRIP TRAY

Durable Stainless Steel & Easy-Cleaning Separate Design



Large Capacity Water Tank



Removable & Washable



Visual Water Level



Red Buoy Reminder



Figure 3: The removable water tank and drip tray for easy filling and cleaning.

## 5. OPERATING INSTRUCTIONS

### 5.1 Making Espresso

Follow these steps to brew a perfect espresso shot:

- Prepare Water Tank:** Ensure the water tank is filled with fresh, cold water.
- Preheat Machine:** Turn on the machine by pressing the "ON/OFF" button. Wait for the machine to preheat to 198°F (approx. 16 seconds).
- Prepare Portafilter:**
  - Insert the desired filter cup (single or double) into the portafilter.
  - Add finely ground espresso coffee into the filter cup. For a single shot, use about 7-9g; for a double shot, use about 14-18g.
  - Distribute the coffee grounds evenly and tamp firmly with the tamper. Ensure the edges are clean.

4. **Attach Portafilter:** Align the portafilter with the group head on the machine, insert it, and twist firmly to the right until it is securely locked.
5. **Place Cup:** Place your preheated espresso cup(s) on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:**
  - For a single shot, press the "Espresso" button (single cup icon).
  - For a double shot, press the "Espresso x2" button (double cup icon).
  - The machine will automatically brew the preset amount of espresso (approx.  $30\pm10\text{ml}$  for single,  $60\pm20\text{ml}$  for double). The display will show the brewing time.
7. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds.



Figure 4: Quick brewing for single, double, large cup, and cold brew options.

## 5.2 Milk Frothing (for Cappuccino & Latte)

The integrated steam wand allows you to create rich, creamy milk foam for your favorite milk-based coffee drinks.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. **Activate Steam:** Press the "Steam" button (steam icon) on the control panel. The machine will begin to heat up for steaming.
3. **Purge Steam Wand:** Once the steam indicator light is solid, turn the steam knob counter-clockwise to release a small amount of steam into an empty cup to purge any condensed water. Turn the knob off.
4. **Froth Milk:**
  - Submerge the tip of the steam wand just below the surface of the milk in the pitcher.
  - Slowly turn the steam knob counter-clockwise to release steam.
  - Keep the tip near the surface to create foam, then lower it slightly to heat the milk.
  - Continue until the milk reaches desired temperature and texture (approx. 140-150°F / 60-65°C). The steam wand has a rubberized insulated sleeve for safety.
5. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly turn on the steam again to clear the nozzle.

# 1200W POWERFUL STEAM SYSTEM

Make Dense Milk Foam To Meet your various needs



Figure 5: The 1200W powerful steam system with 360° adjustable and removable nozzle.

## 5.3 Making Cold Brew

The LERTIN Espresso Machine offers a unique cold extraction function for refreshing cold brew.

- 1. Important Note:** Ensure the machine is OFF and the boiler is cool before using the cold extraction function. Do NOT switch on the power button.
- 2. Prepare Water Tank:** Fill the water tank with ice water.
- 3. Prepare Portafilter:** Add ground coffee (approx. 8-14g) to the filter cup and tamp lightly.
- 4. Attach Portafilter:** Securely attach the portafilter to the machine.
- 5. Place Cup:** Place a cup with ice under the portafilter.
- 6. Start Cold Brew:** Press the "Cold Brew" button (ice cube icon). The machine will extract cold brew.

## 5.4 Dispensing Hot Water

The steam wand can also dispense hot water for tea, Americanos, or other hot beverages.

- 1. Ensure Water Tank:** Make sure the water tank has sufficient water.
- 2. Activate Hot Water:** Press the "Hot Water" button (hot water icon).
- 3. Dispense:** Place a cup under the steam wand. Turn the steam knob counter-clockwise to dispense hot water.
- 4. Stop:** Turn the steam knob clockwise to stop the flow.

## 6. CLEANING AND MAINTENANCE

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

### 6.1 Daily Cleaning

- Portafilter and Filter Cups:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter cups under running water.
- Drip Tray:** Empty and rinse the drip tray daily. The red buoy will indicate when it needs emptying.
- Steam Wand:** Wipe the steam wand immediately after each use with a damp cloth. Briefly purge steam to clear any milk residue.
- Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

### 6.2 Descaling

Mineral deposits from water can build up over time and affect machine performance. Descaling your machine every 2-3 months, or more frequently if you have hard water.

- Prepare Descaling Solution:** Mix a descaling solution according to the manufacturer's instructions (e.g., citric acid solution or commercial descaler) with water in the water tank.
- Run Solution:** Place a large container under the brewing head and steam wand. Run half of the solution through the brewing head (without coffee) and the other half through the steam wand (hot water function).
- Rinse:** After running the solution, fill the water tank with fresh, clean water and run it through the machine (both brewing head and steam wand) twice to thoroughly rinse out any descaling solution.

## 7. TROUBLESHOOTING

If you encounter issues with your LERTIN Espresso Machine, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Water tank empty or not seated correctly. Coffee grounds too fine or tamped too hard. Machine needs descaling. Filter cup or group head clogged.	Fill water tank and ensure it's properly inserted. Use coarser grind or tamp less firmly. Perform descaling procedure. Clean filter cup and group head.
Coffee is watery / No crema	Coffee grounds too coarse or not enough coffee. Insufficient tamping. Machine not fully preheated.	Use finer grind or more coffee. Tamp more firmly. Wait for the machine to reach 198°F before brewing.

Problem	Possible Cause	Solution
Steam wand not producing steam	Steam function not activated. Steam wand clogged with milk residue. Machine not at steaming temperature.	Press the "Steam" button and wait for it to heat up. Clean the steam wand nozzle thoroughly. Wait for the steam indicator light to become solid.
Water leaking from machine	Water tank not seated correctly. Portafilter not securely locked. Drip tray is full.	Re-seat the water tank firmly. Ensure portafilter is twisted fully to the right. Empty the drip tray.

If the problem persists after trying these solutions, please contact LERTIN customer support.

## 8. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	LERTIN
Model Name	EM626
Pressure System	20 Bar Professional Pressure Pump
Power	1200W
Water Tank Capacity	57.5 OZ (1.7 Liters) Removable
Temperature Control	PID Constant Temperature Control (198°F)
Display	High Definition Display (Time & Temperature)
Dimensions (D x W x H)	5"D x 11.4"W x 11"H
Material	Stainless Steel Exterior
Features	Milk Frother Steam Wand, Cold Brew Function, Automatic Shut-Off (30 mins), Cup Warming Tray
Included Components	Espresso Machine, Milk Frother, 57.5 oz Removable Water Tank, 51mm 1 & 2 Double-Layer Filter Cup, 51mm 3 ears stainless steel bottom Portafilter, Tamper with Spoon, Instruction Manual

# CONTROLLED TEMPERATURE & TIME

Suitable For Different Heights Of Cups

-  Compact Design
-  Automatic Shut-Off
-  Hot/Cold Coffee
-  Pre-Infusion
-  Stainless Steel



Figure 6: Compact design and dimensions of the LERTIN Espresso Machine.

## 9. WARRANTY AND SUPPORT

LERTIN values your satisfaction. For any questions or concerns regarding your product, please contact our customer support team. While specific warranty details are not provided in this manual, please refer to your purchase documentation or the official LERTIN website for warranty information.

**Contact Information:** Please refer to the contact details provided with your product packaging or visit the official LERTIN website for support.

**Online Resources:** You can often find additional support, FAQs, and product registration on the LERTIN brand store: [LERTIN Store on Amazon](#).

## Related Documents - EM626

 <p>ESPRESSO COFFEE MAKER INSTRUCTION MANUAL</p> <p>Model No.: EM626 Specification: 120V 60Hz 1200W</p>	<p><a href="#"><b>EM626 Espresso Coffee Maker Instruction Manual</b></a></p> <p>Comprehensive instruction manual for the EM626 Espresso Coffee Maker, covering safety precautions, product structure, operating instructions, coffee making, hot water dispensing, steam making, milk frothing, cleaning procedures, and troubleshooting.</p>
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## Documents - LERTIN – EM626



### [\*\*LERTIN EM626 Espresso Coffee Maker Instruction Manual\*\*](#)

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