

Laekerrt CMEP02

Laekerrt Espresso Machine User Manual

Model: CMEP02

INTRODUCTION

Thank you for choosing the Laekerrt Espresso Machine. This compact and powerful 20-bar espresso machine is designed to bring professional-quality coffee beverages to your home. With its advanced features like a milk frother steam wand and quick heating system, you can enjoy delicious espresso, lattes, and cappuccinos with ease. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your machine.



Image: The Laekerrt Espresso Machine, model CMEP02, in blue, actively brewing two streams of espresso into clear glass cups, showcasing its sleek design and compact footprint.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the machine is placed on a stable, flat, heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep out of reach of children. Close supervision is necessary when the appliance is used by or near children.
- Unplug from the 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.
- Use only attachments and accessories recommended by the manufacturer.
- Do not touch hot surfaces. Use handles or knobs.
- Extreme caution must be used when moving an appliance containing hot liquids.

WHAT'S INCLUDED

Your Laekerrt Espresso Machine package includes the following components:

- 1 x Laekerrt Espresso Machine (Model CMEP02)
- 1 x Quick Start Guide
- 1 x Instruction Manual (this document)
- 1 x 34 oz Removable Water Tank
- 1 x 51mm One Cup Filter
- 1 x 51mm Two Cup Filter
- 1 x 51mm Portafilter
- 1 x Tamper with Spoon

WHAT YOU GET

2-IN-1
Filter Holder



REMOVABLE
Water Tank

DETACHABLE
Drip Tray



Image: A visual breakdown of the included accessories: the 2-in-1 filter holder with single and double shot baskets, the removable water tank, and the detachable drip tray, highlighting key components for user convenience.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components listed in "What's Included" are present.
2. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and filter baskets with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX line. Place the tank securely back into its position on the machine.
4. **First Use (Priming):**
 - Plug the machine into a grounded electrical outlet.
 - Place a large cup under the portafilter (without coffee).
 - Press the power button to turn on the machine. Wait for the indicator light to stop flashing, indicating it's heated up.
 - Press the single cup button to run water through the system. Repeat this process 2-3 times to clean and prime the internal components.

OPERATING INSTRUCTIONS

Making Espresso

1. **Prepare Coffee Grounds:** Use freshly ground espresso beans. For optimal extraction, a fine grind is recommended.
2. **Fill Filter Basket:** Place either the single or double cup filter into the portafilter. Fill with the appropriate amount of coffee grounds.
3. **Tamp Coffee:** Use the included tamper to firmly press the coffee grounds. Ensure an even and level surface.
4. **Attach Portafilter:** Insert the portafilter into the brew head and turn it to the right until it is securely locked in place.
5. **Place Cup:** Position your espresso cup(s) on the drip tray directly under the portafilter spouts. The removable drip tray allows for taller cups.
6. **Brew Espresso:** Press the single cup or double cup button. The machine will automatically brew the programmed volume of espresso. You can program the coffee volume according to the instructions in the Quick Start Guide.

High Pressure **20 BAR**



Image: The Laekerrt Espresso Machine in action, highlighting its 20-bar high-pressure pump for optimal espresso extraction, producing a rich crema.

ADVANCED FAST HEATING SYSTEM



30 seconds to warm up can be extracted multiple times without waiting



Image: An internal view of the espresso machine illustrating its advanced fast heating system with PID temperature control, ensuring a rapid 30-second warm-up time for consistent brewing.

Using the Milk Frother Steam Wand

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 control knob to the steam position. Wait for the steam indicator light to illuminate steadily, indicating the steam wand is ready.
3. **Froth Milk:** Submerge the tip of the steam wand just below the surface of the milk. Turn the steam knob fully open. Move the pitcher up and down slowly to create microfoam.
4. **Heat Milk:** Once desired foam is achieved, lower the pitcher to fully submerge the wand and heat the

milk to your preferred temperature.

5. **Clean Wand:** Immediately after frothing, turn off the steam, wipe the steam wand with a damp cloth, and briefly purge steam to clear any milk residue.



STABLE STEAM CONTROL



Image: A hand demonstrating the use of the 360° adjustable steam wand to create stable, creamy microfoam for various coffee beverages, with examples of latte art such as rosettas and hearts.

CUP WARMING GRILL

Always allows you to enjoy your favourite coffee at its optimum temperature.



Image: A close-up of the integrated cup warming grill on top of the Laekerrt Espresso Machine, designed to keep your coffee cups at an optimum temperature for a better coffee experience.

MAINTENANCE AND CLEANING

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

- **Daily Cleaning:**

- Empty and clean the drip tray after each use. The drip tray is detachable for easy cleaning.
- Remove and rinse the portafilter and filter basket immediately after brewing.

- Wipe down the exterior of the machine with a damp cloth.
- **Weekly Cleaning:**
 - Clean the water tank with warm, soapy water.
 - Clean the brew head by running a cycle without coffee.
- **Descaling:** Descale the machine every 2-3 months, or more frequently if you have hard water. Use a descaling solution specifically designed for espresso machines and follow the product's instructions. This process removes mineral buildup that can affect performance and taste.



Image: A side view of the Laekerrt Espresso Machine emphasizing its versatility for various coffee types (espresso, cappuccino, latte), its sleek and space-saving design, and its simple cleaning process.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; clogged filter; machine not heated.	Refill water tank; clean filter and portafilter; wait for indicator light to stabilize.
Coffee is too weak.	Coffee grounds too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
No steam from wand.	Steam function not activated; wand clogged.	Ensure steam indicator is steady; clean steam wand thoroughly.
Machine leaks water.	Water tank not seated correctly; drip tray full.	Reseat water tank; empty drip tray.

SPECIFICATIONS

- **Brand:** Laekerrt
- **Model Name:** CMEP02
- **Color:** Blue
- **Product Dimensions:** 12.26"D x 5.49"W x 11.79"H
- **Item Weight:** 9.92 pounds
- **Coffee Maker Type:** Espresso Machine
- **Pressure:** 20 Bar (Italian-made pump)
- **Special Features:** Auto Shut-Off, Cup Warmer, Milk Frother, PID Temperature Control Chip
- **Filter Type:** Reusable Stainless Steel One Cup Filter & Two Cup Filter (51mm)
- **Water Tank Capacity:** 34 fluid ounces (approx. 1 liter)
- **Operation Mode:** Semi-Automatic
- **Coffee Input Type:** Ground coffee
- **Heating System:** Advanced Fast Heating System (30 seconds warm-up)

WARRANTY AND SUPPORT

Laekerrt stands behind the quality of its products. For specific warranty details, please refer to the warranty card included in your product packaging or visit the official Laekerrt website. Our professional team of engineers is available online to answer any questions you may have regarding your coffee machine. Please retain your proof of purchase for warranty claims.

For customer support, technical assistance, or to inquire about replacement parts, please contact Laekerrt customer service through the contact information provided on our official website or your purchase platform.