

User manual
for the model:

EN

Grinders Line

William - PL72

English

Dimensions:

14 x 22,5 x 38,5 cm

Net weight:

6,6 kg

Power supply:

230V 50Hz / 120V 60Hz

Power output:

150 W

Beans hopper capacity:

350 g

Burrs diameter:

64 mm



THANK YOU FOR CHOOSING US

Careful design and choice of components are the secret of the excellent performance of all of our models.

We develop our products with technology applied only to the best professional machines. The materials used meet very high standards of quality and reliability to provide you with durable, and long-lasting products.



Write down the serial number of your product

Serial number

Purchased from

Date of purchase



For more information,
please register your product on care.lelit.com

Index

Safety notes	4	
Main specifications	8	
Product overview	9	3
Instructions for use	10	
Solving the most common problems	15	
The art of Espresso coffee	16	
Cleaning and maintenance	18	
Warranty terms	20	

01.

Safety notes

Warnings - Please read this manual carefully before use.

This grinder is recommended for grinding coffee beans. The controls on the front panel have easily understandable symbols. The machine is designed for home use and is not suitable for heavy duty professional use. The noise level of the appliance does not exceed 70 dB (A). The information and pictures provided may be changed without notice to improve the grinder performance.

Symbols used

It is absolutely essential to observe the following warnings and symbols:



Shock hazard. *Failure to comply may cause electric shock with danger to life.*



Caution. *Failure to comply may cause damage to the appliance.*



Please Note. *This symbol indicates important advice and information for the user.*

Numbers in brackets

The numbers in brackets refer to the key provided in the description of the appliance in **Chapter 03 "Product overview"** and to the pictures in the **Quick start guide** attached.



General warnings

This manual is an integral and essential part of the product. Please read all these warnings carefully as they provide important information on safe installation, use and maintenance. These instructions should be carefully retained for future reference.

- Store the packaging material (plastic bags, polystyrene, etc.) out of the reach of children.
- This manual warns you against improper use.
- The appliance is only designed for grinding coffee beans.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; communities; by clients in hotels, motels and other residential type environments; bed and breakfast type environments. It's not indicated for a continuous, professional use.
- Keep the appliance and its cord out of the reach of children.
- Do not install the appliance in a zone where a water jet could be used.
- The appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The appliance must be installed in an environment where it can be used only by people that have knowledge and experience of it, especially for what concerns security and hygiene.
- No liability is accepted for the manumission of any component.
- Cleaning and maintenance must not be done by children without supervision.
- Any use other than that described above is improper and could be hazardous; the manufacturer accepts no liability whatsoever for any damage arising from improper use of the appliance.
- No liability is accepted for the use of unauthorized spares and/or accessories.
- No liability is accepted for repairs not carried out by authorized service

centers.

- The appliance must not be left unattended or used outdoors.
- The appliance must not be exposed to atmospheric agents (rain, sun, ice).
- The appliance should not be immersed in water or cleaned by spraying.

In all the above cases the warranty will be void.



Essential safety warnings

As with all the electrical appliances, the risk of electric shock cannot be excluded, therefore, the following safety warnings should be carefully observed.

- Before switching on, ensure that the power supply voltage corresponds to that indicated on the plate on the base of the appliance and that the power supply is properly earthed.
- Do not tamper with the appliance. Contact an authorized technician or the nearest service center for any problem.
- Do not touch the appliance if your hands or feet are wet.
- Do not touch the plug with wet hands.

- Ensure that the electrical outlet is always freely accessible so that the plug can be easily removed when necessary.
- When removing the plug, always hold it directly. It should never be removed by pulling on the power cord, as this can cause damage.
- To disconnect the appliance, remove the plug from wall outlet.
- In the event of any fault or malfunction, do not attempt to carry out repairs. Switch the appliance off, remove the plug and contact the Service Center.
- In the event of damage to the plug or the power cord, do not operate the appliance, these should be replaced only and exclusively by the Service Center.
- Do not use adapters, multiple sockets or extension cords. If their use is unavoidable, use simple adapters or multiple sockets and extension cords that conform to current safety standards, taking care not to exceed the current limit marked on the simple adapter or extension cord, or the maximum capacity of the multiple socket.
- Unplug from outlet when unattended, before assembling, disassembling, cleaning.
- To avoid injury risks, do not leave the

power cord dangling from the table or next to hot surfaces, edges, sharp objects.

02. Main specifications

8

We design our grinders based on our customers' needs.

We are sure that the features selected for this model will meet all your wishes, so you can get a perfect tasting coffee for yourself and your guests!



LCC (Lelit Control Center)

It allows to program the grinding time for 1 or 2 coffee shots.



Switch for additions

To manually decide for eventual coffee additions or stop the grinding before the programmed time.



Adjustable filterholder pin

With a simple operation it's possible to adjust the height of the pin so that your filterholder can automatically and firmly stay on the filterholder support.



Coffee chute

An innovative coffee chute that can be easily regulated in order to deliver the ground coffee with precision inside any filterholder.



Magnetic drip tray

Easily removable for perfect cleaning.



Tamper support

To have the chosen tamper always at hand.

03. Product overview

Take your new grinder out of the box and have a look at the various components and accessories designed for you. The numbers refer to the pictures in the **Quick start guide** attached.

- 1.** Beans hopper cover.
- 2.** Beans hopper.
- 3.** Tamper support, micrometric regulation grinding wheel.
- 4.** Switch for adding coffee/stopping the grinding before the programmed time
- 5.** On/off switch.
- 6.** Stand-by led light.
- 7.** Grinding switch (PUSH).
- 8.** Filterholder fork.
- 9.** LCC (Lelit Control Center)
- 10.** Adjustable coffee chute.
- 11.** Adjustable filterholder pin.
- 12.** Removable drip tray.

What's in the box

- a.** Power cord.
- b.** Hopper cover.
- c.** Removable drip tray.
- d.** Instruction manual.

04.

Instructions for use

To make a good cup of coffee, you must know how to use your grinder properly and will need a bit of practice. Follow the instructions carefully. You can also refer to the **Quick start guide** where you will find illustrated instructions

10

 **Note.** *It is important to carefully follow these instructions the first time the grinder is started, to ensure that it works properly.*

Open the packaging

A.1 Open the box, take out the grinder and remove all the bags and packing materials. Place the grinder on a flat surface to grant an optimal stability.

 **Caution.** *The unit weights 6,6 kg.*

Fill the hopper with coffee beans

B.1 Remove the cover (1).

B.2 Fill the hopper (2) with the chosen coffee beans.

B.3 Place the cover back in its seat.

 **Caution.** *Never use the grinder without the cover on the hopper.*

Switch the grinder on

 **Caution.** *Ensure that the power supply voltage is the same as that indicated on the information plate and that the supply system has an adequate circuit breaker.*

C.1 Connect one end of the power socket (a) to the socket on the back of the appliance and the other end (plug) into the wall socket.

C.2 Turn the grinder on by pressing the on/off switch (5). The stand-by led light (6) will blink for a short time, the LCC display (9) will show the Lelit logo, the software version and the grinder icon confirming the turning on.

 **Note.** *The led light (6) indicates both the ON/OFF mode as well as the programming mode.*

D Check the functioning

Note. Thanks to the pre-set parameters, the grinder is immediately ready to grind your coffee.

D.1 Position the filterholder, with the correct filter inserted, on the fork (8) to “hook” it with the pin (11).

Note. In the case you can't insert your filterholder on the fork (8), you can change the position of the upper filterholder pin (11), loosening it with a screwdriver to lift or lower it. Once you found the optimal position, screw the pin back (11) to grant a secure support for your filterholder.

D.2 To grind 1 dose, press once the grinding switch (7) (PUSH), the LCC (9) display will show in sequence the image referring to the dose per 1 coffee, the grinding time programmed and the image of the grinder in action.

D.3 To grind 2 doses, press twice the grinding switch (7) (PUSH). The 2 presses have to be within 2 seconds. The LCC (9) display will show in sequence the image referring to the dose per 2 coffees, the grinding time programmed and the image of the grinder in action.

E Grind the coffee

Note. The grinder has been equipped with 64 mm flat mills, that grant a uniform and professional grinding.

E.1 Check that the hopper is filled with beans and that it has the cover (1).

E.2 Turn the grinder on by pressing the on/off switch (5). The stand-by led light (6) will blink for a short time, the LCC display (9) will show the grinder icon confirming the turning on.

E.3 Position the filterholder, with the correct filter inserted, on the fork (8) to “hook” it with the pin (11).

E.4 To grind 1 dose, press once the grinding switch (7) (PUSH), the LCC (9) display will show in sequence the image referring to the dose per 1 coffee, the grinding time programmed and the image of the grinder in action.

The grinder grinds the dose according to the set time. Wait until the grinding is over, the message “OK” and then the grinder icon will appear on the LCC (9) display. Remove the filterholder from the fork (8).

E.5 To grind 2 doses, press twice the grinding switch (7) (PUSH). The 2 presses have to be within 2 seconds, the LCC (9) display will show in sequence the im-

age referring to the dose per 2 coffees, the grinding time programmed and the image of the grinder in action.

The grinder grinds the dose according to the set time. Wait until the grinding is over, the message "OK" and then the grinder icon will appear on the LCC (9) display. Remove the filterholder from the fork (8).

E.6. To grind any quantity of coffee continuously, press the switch (4) and keep it pressed, the image referring to the "adding coffee" function will appear on the LCC (9) display.

E.7. Check the grinding and the quantity per dose.

 **Note.** *Once the grinding has started, you can stop it before the set time, pressing the switch (4).*

 **Caution.** *The switch (4) is for: continuous grinding (keep it always pressed: maximum time 19 seconds); stopping the grinding once started before the set time; adding coffee once the grinding is over.*

E.8 Eventual coffee rests can be removed from the removable drip tray (12) just pulling it. The tray (12) is fixed with magnets: removing and placing it back is really easy and practical!

Regulate the chute

F.1 The grinder is equipped with an innovative adjustable coffee chute (10) that precisely directs the coffee into any filterholder. If the ground coffee is not delivered in the center of your filterholder, move the internal part of the chute backwards/onwards with your fingers in order to center the fall of the ground coffee into your filterholder.

Regulate the grinding

 **Note.** *The grinder has been set in the factory for a medium size grinding, ideal for the grinding of most types of coffee blends, available in the market.*

 **Caution.** *Regulate the grinding ALWAYS and ONLY while the grinder is grinding.*

G.1 Rotate the grinding wheel (3) to change the coffee granulometry. Rotate the wheel clock-wise (towards the small points) to obtain a finer grinding, anti-clock-wise for a coarser grinding.

 **Note.** *Micrometric regulation does not require any blockage.*

Note. *If the coffee flow in your espresso machine is very slow, the coffee grinding is too fine, if it's quick, the coffee grinding is too coarse. Many factors influence the coffee flow such as: the amount of coffee, its pressing, the espresso machine adjustments, how clean the filters are and also the climatic conditions.*

H Adjust the doses

Note. *The grinder is fitted with the LCC (Lelit control center), which allows to program the grinding time for both doses.*

Note. *The factory pre-set parameters are 3,0 seconds for 1 dose and 5,5 seconds for 2 doses. The grinding time can vary from 2 seconds to 20 seconds.*

H.1 To enter in the programming mode and change the grinding time for 1 dose, press once the "-" button, the display shows the icon and the time (3,0") for 1 dose.

H.2 To enter in the programming mode and change the grinding time for 2 doses, press twice the "-" button, the display shows the icon and the time (5,5") for 2 doses.

H.3 Press the "+" button to access, and then press the "-" or "+" button to decrease or increase the grinding time.

H.4 Three seconds after the last press of a button, LCC stores the data and exits from settings mode.

I Reset the parameters

I.1 To reset the electronic card, turn the grinder off. Once off, keep the "+" button of the LCC pressed, and then turn on the grinder by pressing the switch (5), the "Preset done" message will appear on the LCC display to confirm that the reset has been completed. Turn off and turn on the grinder by pressing the switch (5).

J Energy saving

J.1 When the grinder has not been used for 30 minutes, it goes in stand-by, the LCC display turns off and the led light (6) blinks every 3 seconds.

J.2. To turn it back on, press the button (7) (PUSH) or the button (4) (adding coffee).

Note. *To disable the stand-by function, turn the grinder off, by pressing the switch (5). Keep the button (4) (adding coffee) pressed and turn the grinder back on by pressing the switch (5), the led light (6) will remain off. Turn off and turn on the grinder by pressing the switch (5).*

Note. *Every time the grinder is turned on, if the stand by function is disabled, the led*

(6) will light for 1,5 seconds and then will remain off.

 **Note.** To enable the stand-by function, turn the grinder off, by pressing the switch (5). Keep the button (4) (adding coffee) pressed and turn the grinder back on by pressing the switch (5), the led light (6) will start to blink. Turn off and turn on the grinder by pressing the switch (5).

 **Note.** Every time the grinder is turned on, if the stand by function is enabled, the led (6) will blink for a short time and then will remain off.

05. Solving the most common problems

We advise you to read the following instructions carefully in order to solve the most common problems before calling the nearest service center.

1 The grinder does not grind coffee

Dirty grinding blades (oils and fats deposits of coffee residues)	Carry out the grinding mills cleaning, see the user manual, (Cleaning of the mills) for the operating instructions.
The grinding blades are too closed, they are touching.	Adjust the setting to obtain a coarser grinding.
Grinding blades worn.	Contact the service center.
Foreing objet that blocks grinding blades.	Contact the service center.

2 The motor grinder doesn't work

The grinder has worked for a long time in continuous, causing an overheating of the motor.	Wait until the motor cools down (15-30min.) before switching the grinder on again.
The grinder has exceeded the maximum time of grinding in continuous. (20 seconds)	On the display will appear the following icon:  After a waiting time of 100 seconds, the grinder will automatically reset.
The LCC does not function.	Contact the service center.

06.

The art of Espresso coffee

16

Contrary to what you might think, making a perfect Espresso is not that easy. It takes experience, ability, passion and a little bit of curiosity. In this paragraph we would like to share with you some of the basic rules for making a perfect cup of Espresso.

The “5 M”

.....

If you want to make perfect Espressos, you should start by ensuring the five essential factors which turn a simple cup of coffee into an Espresso for connoisseurs! These are the “5 M’s”; in Italian: miscela (blend), macinatura (grinding), macchina (machine), manualità (skill) and manutenzione (maintenance).

1- Miscela (Blend)

Good Espressos are always made with a good blend of coffee. An Espresso with the right taste requires a blend of two types of coffee, Arabica and Robusta. The first gives the coffee its delicate aroma and the right amount of acidity, while the second type gives it its full taste, body and cream. The quantities depend on your own taste. Try out different combinations until you find the blend you like best!

2- Macinatura (Grinding)

The grinder is a must for making good Espresso. Coffee should always be ground just before it is used so that it preserves its taste and aroma.

The Lelit grinders let you adjust the grinding level to suit the coffee blend

in order to establish the correct extraction time and amount of cream.

3- Macchina (Espresso machine)

Choosing the right espresso machine is equally important. Lelit coffee machines are designed and built to let you adjust the water pressure and temperature to your requirements. The right balance of these two factors allows you to extract from the ground coffee not only the substances that provide its taste, but also the insoluble particles that give your coffee body and aroma.

4- Manualità (Skill)

Half of the result depends on how you use the machine. A passionate expert is an essential part of the Espresso production chain and can enhance the result to bring additional value to the final product. Passion and practice are, therefore, the secrets to learning how to use the machine. You can experiment with different blends of coffee, grinding, pressing, water temperature and pressure, not just to make an Espresso, but to make the one that is just right for you.

5- Manutenzione (Maintenance)

Daily maintenance, scheduled main-

tenance and care of the machine will ensure the quality of the beverage and the durability of the product you have purchased. A clean machine says a lot about your passion for coffee making.

Coffee varieties

The choice of the blend is an essential factor for making the ideal coffee for your taste. There are a lot of different varieties of coffee blends on the market to choose from. The differences in flavour, aroma and texture depend on the quantities of the two varieties of coffee that make the blend.

Arabica

This is a sweeter and more delicate variety of coffee, with a rich aroma and cream that is very thin, dense and compact.



Arabica

It is grown between 900/2000 m
Rich aroma.

Caffeine between 0.9 ~ 1.7%

Robusta

This variety is woody, bitter, full-bodied and spicy, with little aroma. Its cream is more frothy and grey.



Robusta

It is grown between 200/600 m
Spicy aroma.

Caffeine between 1.8 ~ 4%

The blend selection is important for creating the perfect coffee for your

palate. There are many blends in the market. Differences in taste, perfume, consistency depend from the proportions of the two main coffee varieties.

No variety of coffee can make an ideal Espresso on its own.

The perfect Espresso has a top layer of cream 2-3 mm thick, a nut brown to dark brown colour, with reddish tinges and light streaks, a harmonious flavour, a strong, balanced aroma and a sweet, long-lasting aftertaste.

It has a strong aroma with notes of flowers, fruits, toast and chocolate. These sensations can last just a moment or can persist for a few minutes in your mouth. The taste is round and well structured. The acid and bitter perceptions are well balanced whereas there is little or no astringency.

The ideal parameters to obtain this type of coffee are:

7 ± 0,5 g. of ground coffee.

25 seconds to brew 30 ml.

88 / 92°C when brewing and 80°C in the cup.

8 / 10 bar pressure during extraction.

Even Arabica blends often contain a small amount of Robusta, which is necessary to enhance the cream and add aroma and body to the espresso.

Blends made for coffee bars usually contain 20% Robusta but in southern Italy, where they prefer a stronger taste, the percentage can reach 40- 50%.

At the end of the day, it's just a matter of taste...Experiment until you find the blend you like best!

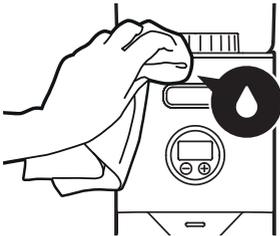
07. Cleaning and maintenance

18

Cleaning and maintenance of the grinder are essential for the quality of the grinding and the durability of the appliance.

Cleaning

The grinder must be cleaned every 4 kg of ground coffee.
Before starting, remove the plug from the electrical outlet.



Use a soft cloth, preferably microfiber, like the Lelit cloth (inserted in PLA9101 – not included with the unit), and moisten it with plain water. Do not use abrasive detergents and do not immerse the grinder in water.

Cleaning of the mills

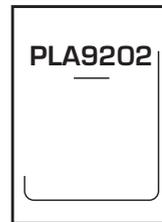
It's well known that the coarseness of the ground coffee affects the quality of the espresso in the cup.

During grinding, some coffee particles deposit between the teeth of the millstones reducing the distance between the discs, or between the cones and consequently also the size of the grains of coffee powder which come

out of the grinder .

These deposits, consisting of fats and oils, due to the high temperatures developed between the mills, go rancid quickly and create molds that damage the ground coffee in an irreversible way.

The cleaning of the mills and of the mill chamber becomes extremely important. This must be performed with a specific product (code PLA9202 – not included with the unit), i.e a powder formed by small crystals based on gluten-free food starches with a very high absorbing power for oils and fats. Passing through the mills the crystals clean away the coffee deposits enabling the grinding of a coffee powder free of odors.

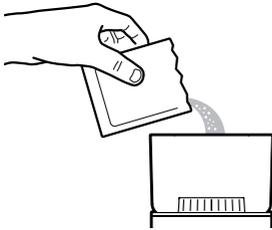


Any eventual residues do not contain harmful substances to the consumer or to the grinder.

Cleaning the mills is very easy, just fol-

low the following steps:

- Empty completely the beans hopper (2).
- Press the grinding switch in order to get rid completely of the remaining coffee beans.
- Pour a pack of grinder detergent powder (PLA9202) into the hopper (2), paying attention to the fact that the powder must penetrate the mills.



- Press the switch (4) for about 5 seconds so that the powder penetrates completely through the mills.
- Fill the hopper (2) with coffee beans.
- Throw away the first couple of portions of ground coffee.
- The cleaning is over.

Maintenance

We advise to replace the mills periodically, once worn out. Maintenance has to be fulfilled just by an authorized service center and with original spare parts.

08.

Warranty terms

Legal warranty

20

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.



IMPORTANT INFORMATION

For the correct disposal of the product in accordance with EU DIRECTIVE 2002/96/EC and with Legislative Decree no. 151 of 25 July 2005. At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special authorized differential waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health caused by improper disposal and enables recovery of the materials it contains, with significant savings in energy and resources. The product is marked with a crossed-out wheeled bin as a reminder of the need to dispose of household appliances separately.



EC DECLARATION OF CONFORMITY

Gemme Italian Producers srl declares under its own responsibility that the product:

Grinder type: PL72

To which this declaration relates, conforms to the following standards:

IEC 60335-2-14:2006(ed.5)+A1:2008+A2:2012+IEC 60335-1:2010(ed.5)

EN55014-1:2006+A1:2009+A2:2011 - EN55014-2:1997+A1:2001+A2:2008

EN61000-3-2:2014+EN61000-3-3:2013

pursuant to directives:

2014/35/EU - 2014/30/EU

NB: This declaration is null and void should the grinder be modified without our specific authorization.

Castegnato, 01/05/2019 - Managing Director

Gemme Italian Producers srl
25045 Castegnato (Bs)



User manual code 7800031 REV03 , date 06/05/19
Art. PL72

©2018 Gemme Italian Producers Srl. All Rights Reserved
.....

The information and pictures provided may be changed
without notice to improve the machine performance.