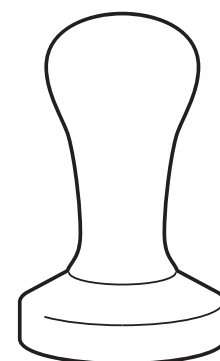


Accessories (not included)



Tampers

PLA481W

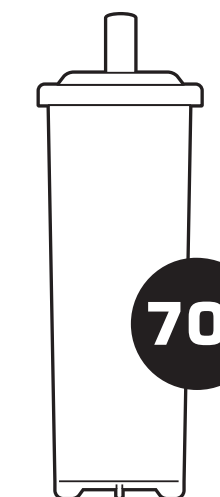
Lelit58 stainless steel tamper with bicolour wood handle

PLA481R

Lelit58 stainless steel tamper with red wood handle

PLA481A

Lelit58 stainless steel tamper with aluminium handle.



Resin filters

PLA930M

Package containing 2 Lelit resin filter for water tank (70 l endurance).

For cleaning

PLA180S

Lelit58 complete set of filters, including a blind filter

PLA9201

Package containing 40 single-dose bags of detergent for espresso brew groups

PLA9202

Package containing 20 single-dose bags of detergent for burrs and grinding chambers

PLA9101

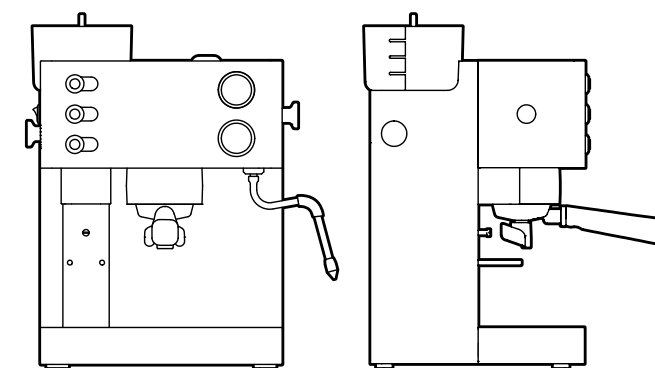
Cleaning kit for coffee machines and filter holder (microfiber cloth, paintbrush and brush).

Vip Line - KATE

Technical sheet

The espresso machines that combine quality, design and technology.

Models:
PL82T



Dimensions: 33.5x27.5x44 cm

Weight: 12 kg

Pump pressure: 15 bar

Water Tank Capacity: 2.5 lt

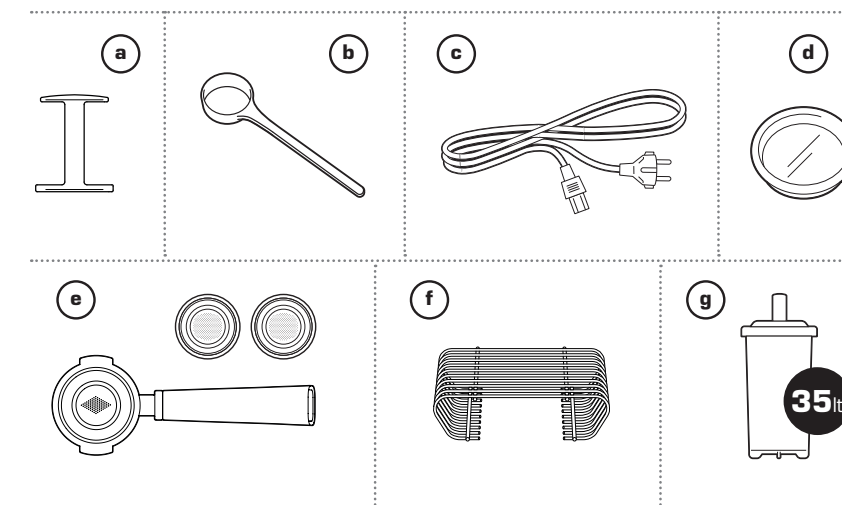
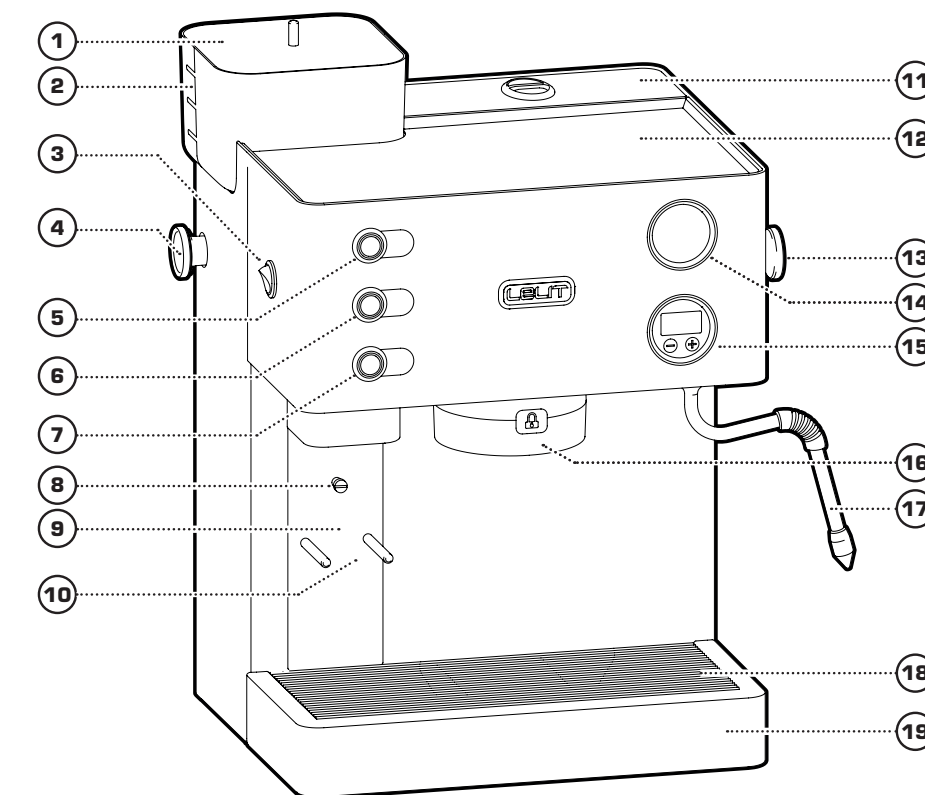
Brass boiler capacity: 300 ml



Let our video show you how to use your espresso machine like a real barista.



To see the tutorial, please scan the QR-Code. To read the QR code, download the proper app from your store.



Open the leaflet for...

The quick start Guide

Vip Line
KATE - PL82T


espresso.lelit.com

CE EAC

Instruction manual code 7800028, REV 03,
dated 20/05/19 - Model PL82T
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The information and pictures provided may be changed without notice to improve the machine performance.

LELIT

User Manual



KATE
Vip line
PL82T

The espresso machines that combine quality, design and technology

Quick start guide

Vip Line - Kate

IT Italiano

A. Apri l'imballo **B.** Ricarica dell'acqua del serbatoio **C.** Riempi la campana con caffè in grani **D.** Accendi la macchina espresso **E.** Verifica il funzionamento **F.** Prepara la macchina espresso **G.** Regola la macinatura **H.** Regola le dosi **I.** Macina ed eroga il caffè **J.** Preparare la macchina espresso **K.** Eroga vapore **L.** Eroga acqua calda **M.** Modifica i parametri di fabbrica

DE Deutsch

A. Öffnen Sie die Verpackung **B.** Wassertank befüllen **C.** Bohnenbehälter auffüllen **D.** Einschalten der espressomaschine **E.** Betriebsprüfung **F.** Vorbereitung der espressomaschine **G.** Regulierung des Mahlens **H.** Einstellung der Dosiermenge **I.** Kaffee mahlen und entnehmen **J.** Vorbereitung der espressomaschine **K.** Dampf entnehmen **L.** Heißwasser entnehmen **M.** Abänderung der werkseitig eingestellten Parameter

RO Română

A. Deschideți ambalajul **B.** Reîncarcare cu apă **C.** Umpleți rezervorul cu cafea boabe **D.** Porniți mașina de cafea espresso **E.** Verificați funcționarea **F.** Pregătiți mașina de cafea espresso pentru extracție **G.** Reglați rășnirea **H.** Reglați dozele **I.** Erogarea cafelei **J.** Pregătirea mașinii **K.** Erogarea aburului **L.** Erogarea apei calde **M.** Modificarea parametrilor din fabrică

FR Français

A. Ouvrez l'emballage **B.** Recharge de l'eau **C.** Remplissez la trémie avec du café en grains **D.** Mettez la machine expresso sous tension **E.** Vérifiez le fonctionnement **F.** Préparez la machine expresso pour l'extraction **G.** Réglez la mouture **H.** Réglez les doses **I.** Moulez et extrayez le café **J.** Préparez la machine expresso **K.** Distribuez la vapeur **L.** Distribuez de l'eau chaude **M.** Modification des paramètres d'usine

ES Español

A. Abre el embalaje **B.** Recarga el agua **C.** Recarga la tolva con café en granos **D.** Enciende la máquina espresso **E.** Comprueba el funcionamiento **F.** Prepara la máquina espresso para la extracción de café **G.** Regulación de la molienda **H.** Regulación de las dosis **I.** Hacer café **J.** Prepara la máquina espresso **K.** Extrae el vapor **L.** Distribuye el agua caliente **M.** Cambio de los parámetros predeterminados

RU Русский

A. Откройте упаковку **B.** Заливка воды **C.** Заполнение контейнера кофейными зернами **D.** Включите кофеварку **E.** Проверка работы **F.** Подготовка кофеварки эспрессо для приготовления кофе **G.** Регулировка помола **H.** Регулировка дозы **I.** Помол и выпуск кофе **J.** Подготовка кофеварки эспрессо **K.** Выпуск пара **L.** Выпуск горячей воды **M.** Изменение заводских параметров

A Open the packaging

A.1

B Water filling

B.1

B.2

B.3

C Filling the hopper with coffee beans

C.1

C.2

C.3

D Switch on the coffee machine

D.1

D.2

D.3

D.4

D.5

E Checking that the machine is working properly

E.1

E.2

E.3

F Preparing the machine for making coffee

F.1

F.2

F.3-4

F.5

G Regulate the grinding

G.1

H Adjust the doses

H.1

H.2

I Grind and distributing the coffee

I.1

I.2

I.3

I.4

I.5

I.6

I.7

I.8

I.9

I.10

I.11

I.12

I.13

J Preparing the machine

J.1-2

K Steam distribution

K.1

K.2

K.3

L Hot water distribution

L.1

L.2

L.3

M Changing the factory settings

M.1

M.2

M.3

M.4



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