

John Lewis

Instruction manual

Espresso machine with integrated milk system



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Important safety information

Thank you for purchasing this John Lewis & Partners espresso machine.

Please read the instructions and warnings carefully to ensure a long life for your product and safe usage. This instruction leaflet must be retained with the product for future reference. These warnings have been provided in the interest of safety. You **MUST** read them carefully before using the appliance.

If you are unsure of the meaning of any of these warnings, please contact your nearest John Lewis & Partners shop or John Lewis & Partners Technical Support on 03301 230106.



**WARNING:** Polythene bags over the product or within packaging may be dangerous. To avoid the risk of suffocation, please keep away from pets, babies and children.

Please read **ALL** of the instructions, cautions, notes and warnings included in this instruction manual carefully before you begin to use this

appliance. When this unit is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the machine and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.



### **Safety precautions**

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

- 1 Read all instructions.
- 2 Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the coffee maker.
- 3 To protect against fire, electric shock and injury to persons do not immerse cord, plug or unit in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 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.
- 6 Do not operate any appliance with a

damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorised service facility for examination, repair or adjustment.

- 7 The use of accessories not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- 8 To disconnect, turn any control to the off position then remove the plug from the wall outlet.
- 9 Do not touch any hot surfaces, use handles or knobs.
- 10 Do not use outdoors or for commercial purposes.
- 11 Do not let cord hang over edge of table or counter or touch a hot surface.
- 12 Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
- 13 Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water on or above the minimum before turning the appliance on.
- 14 Do not remove the porta-filter while brewing coffee. Please make sure the three lights are on before you remove the porta-filter to

make additional coffee. Caution should also be taken while removing the porta-filter since the metal parts will be hot. Please make sure to hold it by the handle and to use the filter retention clip to dispose of the grounds. Caution should be taken when moving unit with hot liquids.

- 15 Do not remove the water reservoir until unit is turned off.
- 16 This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 17 The appliance can be used by children aged from 8 years and above and 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- 18 Keep the appliance and its cord out of reach of children less than 8 years.
- 19 Before removing any of the parts and accessories, make sure the three lights are

on, press the power button to the off position “O” and unplug the appliance.

- 20 Do not remove the porta-filter at any time during the brewing process.
- 21 Use caution when removing the porta-filter. The metal parts may still be very hot. Also, there may be hot water on the top of the filter. Hold it only by its handle and dispose of the brewed coffee grounds by using the filter retention clip.
- 22 If coffee does not drip, the filter is blocked. Turn off the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See the “Troubleshooting” section.
- 23 When cleaning the frothed milk dispensing tube: Place a large cup under the tube. Fill the milk reservoir with water and place it back on the unit. Turn the froth control dial clockwise to the clean position “☉” then press the “Latte/Clean” key for 3 seconds and release to activate the clean function. Let the unit dispense the water through the tube for approximately 30 seconds and then press the “Latte/Clean” key once to stop the process.
- 24 Do not place on or near a hot gas or

electric burner, or in a heated oven.

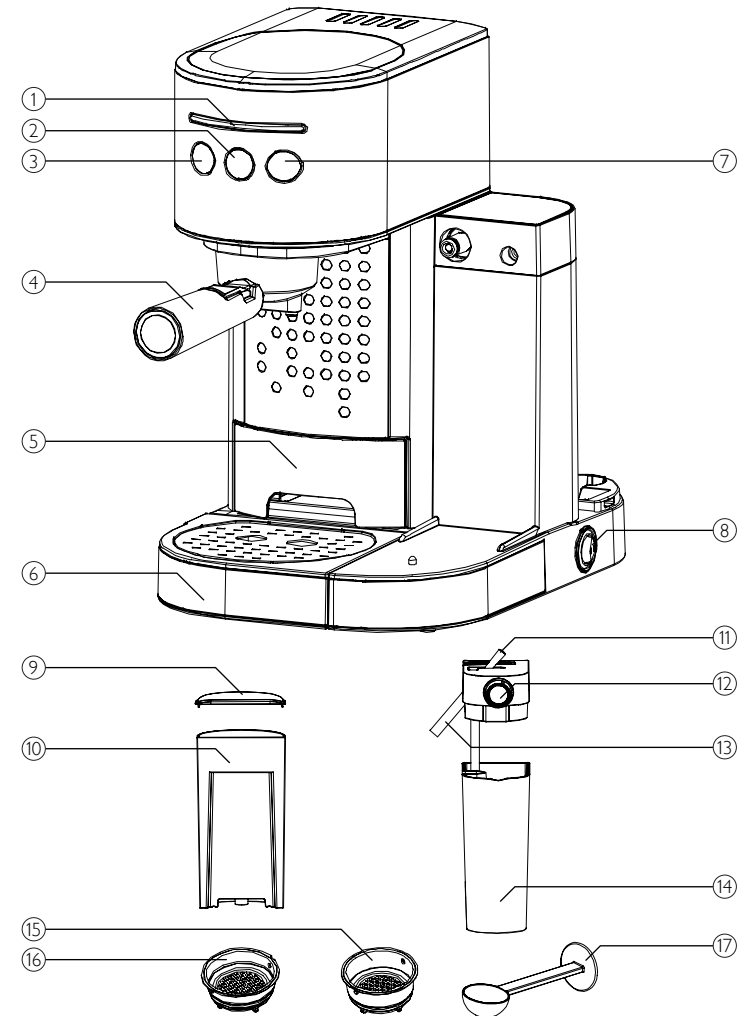
- 25 Do not use the appliance for other than its intended use.
- 26 Do not leave the appliance on unattended.
- 27 This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses;
  - By clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments.
- 28 Save these instructions.



### CAUTION: Steam

In order to avoid possible burns to body parts and / or other injury from hot steam and water or damage to the coffee machine, never remove the water reservoir or the porta-filter while your espresso/cappuccino maker is brewing coffee or frothing. Make sure the three lights are on before you remove the porta-filter to make more coffee. If you need to add more water or milk to the reservoirs, please make sure the three lights are on and turn off the unit by switching the red key on the side of the coffee machine to “0”, the off position.

### Your coffee machine – diagram



### Diagram key

- |                              |                                      |
|------------------------------|--------------------------------------|
| ① Indicator                  | ⑨ Water tank lid                     |
| ② Cappuccino / Froth button  | ⑩ Removable water tank               |
| ③ Espresso / Custom button   | ⑪ Frothed tube lever                 |
| ④ Porta-filter               | ⑫ Milk reservoir lid                 |
| ⑤ Cup height adjustment tray | ⑬ Frothed milk dispensing tube       |
| ⑥ Drip tray                  | ⑭ Removable / clear milk reservoir   |
| ⑦ Latte / Clean button       | ⑮ Filter for double shot of espresso |
| ⑧ Power switch               | ⑯ Filter for single shot of espresso |
|                              | ⑰ Tamper                             |

Before first use

How to clean and prime the unit before its first use.  
Please refer to the diagram on the previous page to familiarise yourself with the product and identify all of its parts.

- 1 Please make sure the coffee machine is off by switching the red power key on its side to the "0" setting. Ensure that it is unplugged.
- 2 Remove all stickers and labels from the coffee machine.
- 3 Remove and then wash the water reservoir, the milk reservoir, the porta-filter, the three filters and measuring scoop in a mixture of mild detergent and water. Rinse each part thoroughly and place it back into the coffee machine.
- 4 Refer to the section "Fitting the porta-filter" before removing or replacing the porta-filter.
- 5 To clean inside the appliance, follow the method to make cappuccino but add water to both the water reservoir and the milk reservoir and do not put coffee in the filter.
- 6 Never immerse the appliance in water or attempt to reach any of its internal parts.



NOTE: To ensure that your coffee machine works perfectly, clean it after each use.

Priming the coffee machine

To prime the unit, run the steam cycle for 90 seconds by following the steps below:

- 1 Fill the water reservoir to a point between the "Min" and "Max" levels.
- 2 Fill the milk reservoir with water between the "Min" and "Max" levels.
- 3 Select one of the filters and put it into the porta-filter. Place the porta-filter in the coffee machine, ensuring that it is properly locked into place. Place a cup underneath it and place the tip of the frothed milk dispensing tube inside the cup.
- 4 Plug in the coffee machine.
- 5 Turn the power switch to the "I" setting.
- 6 The three control panel lights will start flashing. Once these lights stop flashing and shine solidly, press the "Cappuccino" key twice.
- 7 Once this process is completed, the three lights will again stop flashing and shine solidly. Now your unit is primed and ready for use.

Selecting the right cup

Before preparing your beverage, please make sure to select the right cup size:  
Single espresso: 60 ml (2 oz)  
Double espresso: 119 ml (4 oz)  
Small cappuccino: 178 ml (6 oz)  
Large cappuccino: 355 ml (12 oz)

Small latte: 296 ml (10 oz)  
Large latte: 474 ml (16 oz)

Selecting the right coffee

The coffee

The coffee should be freshly ground and dark-roasted. You may want to try a French or Italian roast ground for espresso. Pre-ground coffee will only retain its flavour for 7-8 days, provided it is stored in an airtight container in a cool, dark area. Do not store it in a refrigerator or freezer. Whole beans should be ground immediately before use. Coffee beans stored in an airtight container will keep their flavour for up to four weeks.

The grind

If you are grinding your own coffee, this is a vital step. It will take practice. The coffee must be finely ground. The correct grind should look like salt. If the grind is too fine, the water will not flow through the coffee even under pressure. These grinds look like powder and feel like flour when rubbed between the fingers. If the grind is too coarse, the water will flow through the coffee too quickly, preventing a full-flavored extraction. Use a high-quality grinder to get a uniform consistency.

What not to use

Do not use sugar-roasted ground coffee or sugar-roasted coffee beans as these will clog the filter and damage the appliance. If sugar-roasted coffee is accidentally used, please stop using the machine and contact your nearest John Lewis & Partners shop or John Lewis & Partners Technical Support on 03301 230106. We recommend descaling the machine periodically to keep it in good working condition.

Shot size and temperature range

Types	Shot size range (g)	Temperature range (°C)
Single espresso	40-52	70-85
Double espresso	76-102	70-85
Manual espresso	112-145	70-85
Single cappuccino	80-105	60-83
Double cappuccino	140-190	60-83
Single latte	150-220	60-83
Double latte	240-340	60-83

## Operating instructions

### Filling the water reservoir

- 1 Fill the reservoir with water. You can use a jug or remove the reservoir from the machine and fill it from a tap or water filter. Open the lid and fill the reservoir with the desired amount of water, ensuring the fill level is somewhere between the "MIN" and "MAX" markings on the tank. Never use warm or hot water to fill the water reservoir.
- 2 Close the water reservoir lid. If you removed the reservoir to fill it, ensure it is properly fitted back into place.

### Filling the milk reservoir

If you plan to prepare a cappuccino or a latte, remove the milk reservoir from the unit and open the lid. Pour in the required quantity of cold milk, ensuring the fill level is somewhere between the "MIN" and "MAX" markings on the tank. Then place the milk reservoir back in the unit ensuring it is properly fitted.



NOTE: You can use whole milk, semi-skimmed, organic or soy milk.

### Choosing the filter

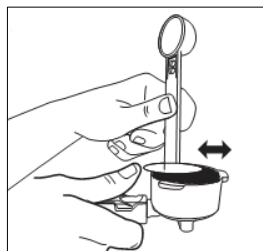
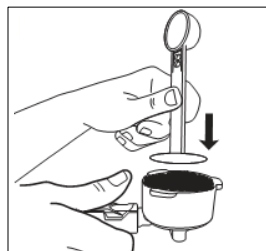
Select the filter to be used:

- For a single shot, if using ground coffee, use the single shot filter.
- For a double shot or two single shots, use the double shot filter.

### Adding ground coffee

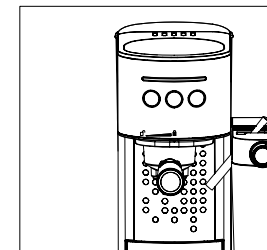
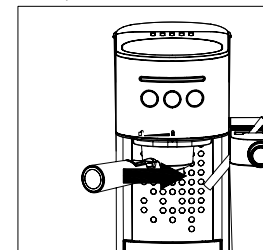
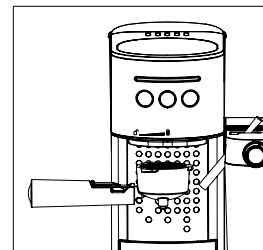
For ground coffee, place the selected filter in the porta-filter as follows:

- 1 Put fresh, fine ground espresso coffee into the filter. Be careful not to overfill.
- 2 Tamp down the ground coffee and compress firmly and evenly.
- 3 Wipe away any excess coffee from the rim to ensure a proper fit under the brew head.



## Fitting the porta-filter

- 1 Position the porta-filter underneath the brew head. Move the retainer clip back.
- 2 Position the handle so that the handle lines up with the open lock icon "d" on the coffee machine and fits into the groove.
- 3 Slowly turn it to the right until the retention clip is aligned with the closed lock symbol "a" on the coffee machine.



### Placing the cups

- Pull out the height adjustment tray if you are using a small demitasse cup to brew espresso.
- Keep the height adjustment tray inside its compartment if you are using a larger cup to brew cappuccino or latte.



CAUTION: When brewing a cappuccino or latte, please make sure to adjust the frothing tube lever to position the frothed milk tube inside the cup to be used.

## Switching on the coffee machine

First, plug in the coffee machine. Switch the red key on the side of the machine to the "I" setting.

The three control panel lights will start blinking until the water reaches the perfect temperature. Once these lights are shining solidly, the unit is ready to use.

## Coffee types

### Espresso

A unique method of coffee brewing in which hot water is forced through finely ground coffee. It is a far richer and more full-bodied brew than regular drip coffee. Because of its richness, espresso is usually served in 44 to 59 ml (1.5 to 2 oz.) portions, in demitasse cups.

Cappuccino

A cappuccino is made with one part espresso, one part steamed milk and one part frothed milk.

Latte

A latte is made with three parts steamed milk to one part espresso.

Selecting a function

Espresso

- Press the “Espresso” key once to brew one single shot.
- Press the “Espresso” key twice to brew a double shot.
- Press and hold the “Espresso” key for 3 seconds to customise the brewing process. When you have finished, press the “Espresso” key once again to end the process.

The unit will start brewing the espresso according to your selection. The unit will turn off automatically and the indicator lights will shine uninterruptedly to show that the process is complete.



Note: To brew less coffee than the preset serving, press the function button to stop the brewing process when the desired level of coffee is reached.

Cappuccino

Prior to preparing your cappuccino, adjust the quantity of frothed milk according to your preference by turning the froth control dial to the right for more foam and to the left for less foam.

- Note: The foam intensity can be adjusted during the brewing cycle.
- Press the “Cappuccino” key once to brew a small cup of cappuccino.
  - Press the “Cappuccino” key twice to brew a large cup of cappuccino.

Latte

Prior to preparing your latte, adjust the quantity of frothed milk according to your preference by turning the froth control dial to the right for more foam and to the left for less foam.

- Press the “Latte” key once to brew a small cup of latte.
- Press the “Latte” key twice to brew a large cup of latte.

Frothing milk

The machine also allows you to froth milk. Press and hold the “Cappuccino” key for 3 seconds to add more foam to your coffee or to froth milk for any other beverage such as a macchiato, hot chocolate or chai latte. When the

milk is frothed, press the “Cappuccino” key again to end the process.

After preparing milk

Once you have finished preparing your milk, you can either store the milk reservoir directly in the refrigerator ready for its next use or dispose of the leftover milk.

Troubleshooting

Problem	Cause	Solution
No coffee is dispensed.	1 There is no water in reservoir. 2 The coffee grind is too fine. 3 There is too much coffee in the filter. 4 The appliance was not turned on or plugged in. 5 The coffee has been tamped / compressed too much.	1 Add water. 2 Grind medium-ground coffee. 3 Remove coffee from the filter. 4 Plug the unit in and turn it on. 5 Refill the filter basket with coffee but do not tamp down too much.
Coffee leaks from the edge of the porta-filter.	1 The porta-filter has not been rotated to the full-lock position. 2 There are coffee grounds around the filter basket rim. 3 There is too much coffee in the filter.	1 Rotate the filter holder to the full-lock position. 2 Wipe the filter basket rim. 3 Remove some of the coffee.
The milk is not foaming properly after frothing or it is not being dispensed from the frothing tube.	1 The machine has run out of steam. 2 The milk is not cold enough. 3 The frothing tube is blocked.	1 Ensure there is enough water in the reservoir. 2 Chill milk and frothing jug prior to making cappuccino. 3 Follow the instructions to clean the milk reservoirs and frothing tube.
The coffee dispenses too quickly.	1 The ground coffee is too coarse. 2 There is not enough coffee in the filter.	1 Use a finer grind. 2 Use more coffee.
The coffee is too weak.	1 The small filter has been used for a double shot of espresso. 2 The ground coffee is too coarse.	1 Use a large filter for a double shot of espresso. 2 Use a finer grind.
The three control panel lights are flashing alternately.	The water tank is dry.	Add water to reservoir.

## Cleaning the milk reservoir and frothing tube

Although you can store leftover milk in the milk reservoir in the refrigerator, the reservoir and frothing tube must be cleaned regularly to avoid clogging and residue build-up. To clean the milk reservoir, please follow these steps:

- 1 Remove the milk reservoir from the unit
- 2 Remove the lid of the reservoir.
- 3 Pour away any leftover milk and rinse and wash the milk reservoir and its lid thoroughly with warm, soapy water. Rinse and dry the parts well. Do not use abrasive cleaners and scouring pads, as they will scratch the finish. The milk reservoir is dishwasher safe – it should be placed in the top rack. The lid is not dishwasher-safe and should be hand-washed.
- 4 When cleaning the milk reservoir, you can open the silicon sheet – but do not pull it out. Wash it under the tap and replace it.
- 5 Press and hold the “Latte/Clean” key for 3 seconds. The unit will start releasing steam through the frothing tube. Let it run for a few seconds until all milk residue has gone. When finished, press the “Latte/Clean” key once to end the process.
- 6 Dispose of any water left in the milk reservoir and place it back in the unit.



Note: To remove the milk reservoir, raise it and then pull it out.



## Cleaning the brew head, the porta-filter and filter

- 1 Switch the power key on the side of the machine to “O”, the off position. Unplug the machine.
- 2 Some of the metal parts might still be hot. Do not touch them until they have cooled.
- 3 Remove the porta-filter and discard the coffee grounds. Wash both the porta-filter and filter with warm soapy water and rinse them well. Do not wash the porta-filter or other filter in the dishwasher. These parts of the machine are not dishwasher-safe.
- 4 Wipe down the lower portion of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might remain.

- 5 Place the porta-filter (without a filter) back into the brew head.
- 6 Place a large, empty cup under the porta-filter.
- 7 Brew with water only. Press the “Espresso” key once to begin the process. It will stop automatically.

## Cleaning the water reservoir

Discard the remaining water by removing the reservoir and emptying it. The reservoir should be emptied after each use. Wash the water reservoir with soapy water, rinse it well and wipe it dry. The water reservoir is dishwasher-safe.



Note: Drip plate and tray, Filter is dishwasher safe.

## Cleaning the coffee machine

- Wipe the housing with a soft, damp wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
- Do not store the porta-filter in the brew head. This can adversely affect the seal between the brew head and the porta-filter while brewing espresso.



CAUTION: Do not immerse the coffee machine in water.

## Descaling

Mineral deposits that build up in the espresso maker will affect its operation. Your coffee machine must be descaled when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. You may also notice a build-up of calcium deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. Suggested cleaning intervals follow.

## Suggested descaling frequency

- Soft or filtered water – clean every 80 brew cycles
- Hard or tap water – clean every 40 brew cycles

## Descaling the water reservoir

- 1 Fill the reservoir with fresh, undiluted white household vinegar.
- 2 Leave the vinegar in the water reservoir overnight.
- 3 Discard the vinegar by removing the reservoir and emptying it.
- 4 Rinse the water reservoir thoroughly with tap water by half-filling the tank with water and emptying it. Repeat this step twice.

## Descaling the coffee machine

- 1 First, descale the inside of the water reservoir by following the descaling steps above.
- 2 Switch the power button to the "O" position and unplug the machine. Fill the reservoir with white vinegar above the minimum level fill line.
- 3 Insert the porta-filter (with filter and no coffee) and place a jug, carafe or regular cup on top of the drip tray, under the porta-filter.
- 4 Plug the power cord into the electrical outlet.
- 5 Switch the power button to the "I" position. When the 3 control panel lights turn solid blue, press the "Espresso/Custom" key twice. The vinegar will start flowing through the unit. It will stop automatically once the process is completed.
- 6 Place a jug or large cup (with at least 325 ml/ 11-ounce capacity) under the tube. Fill the milk reservoir with water and place it back on the unit. Turn the froth control dial clockwise to the clean position "0". Next, press the "Latte/Clean" key for 3 seconds to activate the cleaning function. Let the unit dispense the water through the tube for approximately 30 seconds and then press the "Latte/Clean" key once to end the process.
- 7 Repeat steps 1-7 as many times as necessary, using tap water to rinse any remaining traces of vinegar from the machine.

## Technical specifications

Model: JLPE 028

Rated input: 220-240V / 50/60Hz


Rated output: 1230-1470W

Milk tank capacity: 700ml

Water tank capacity: 1.2L

## Servicing and disposal

This product should only be repaired or serviced by an authorised service engineer. Only genuine, approved spare parts should be used.

This symbol  indicates that this product should not be treated as normal household waste and should be recycled. John Lewis & Partners does not operate in-store take back, but as a member of the Distributor Take Back scheme has funded the development and upgrade of recycling facilities across the UK.

Please take your old appliance to your nearest collection facility. For further details, contact your local council or visit: [www.recycle-more.co.uk](http://www.recycle-more.co.uk)

## Guarantee

This item is guaranteed for two years in respect of defects found to be due to faulty workmanship or materials. Proof of purchase is required for the validity of the guarantee. This guarantee is no longer valid in the case of accidental damage, alteration, repair by any unauthorised persons or poor maintenance. This guarantee in no way affects your statutory rights.

Please retain these instructions for further use.



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