

Accessories (not included)

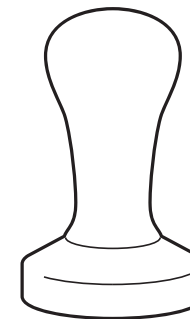
Tampers

PL100PLUS

Lelit stainless steel tamper with red wood handle for Ø58mm filterholders.

PL200PLUS

Lelit stainless steel tamper with aluminium handle for Ø58mm filterholders.



Resin filters

MC747PLUS

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

For cleaning

MC754/C

Ø58 mm blind filter.

PL103

Box with 10 pack of detergent (20 g each pack) for espresso brew groups.

PL104

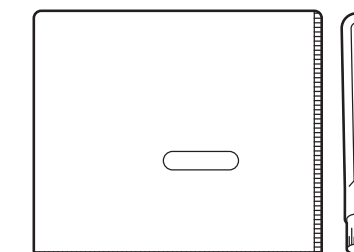
Box with 10 pack of detergent (15 g each pack) for burrs and grinding chambers.

MC972

Lelit microfiber cloth 37x44 cm.

PL106

Group brush.

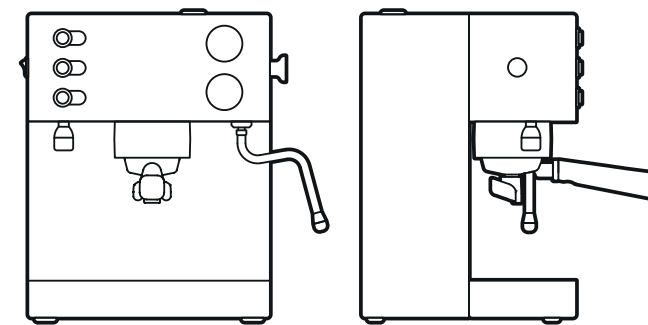


Vip Line
ELIZABETH

Technical sheet

Aesthetics and technology in a small space.

Model:
PL92T



Dimensions: 31x27x38 cm

Weight: 12kg

Pump pressure: 15 bar

Water Tank Capacity: 2.5 lt

Brass boiler capacity: 300 ml

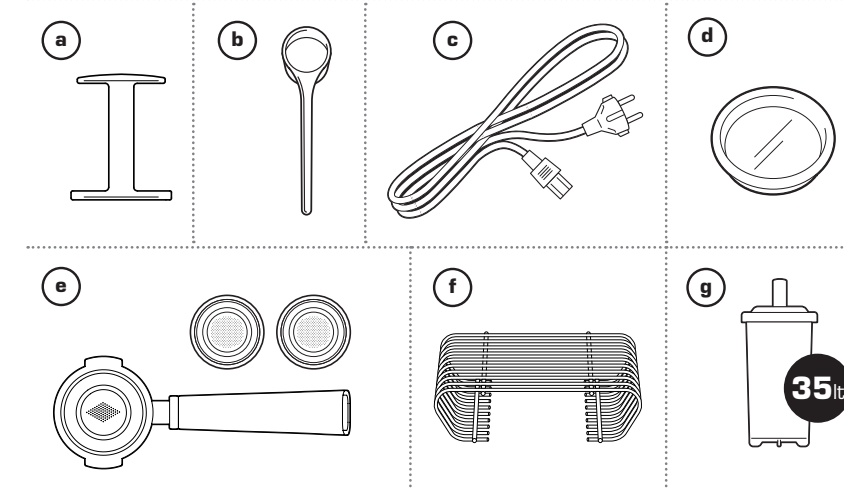
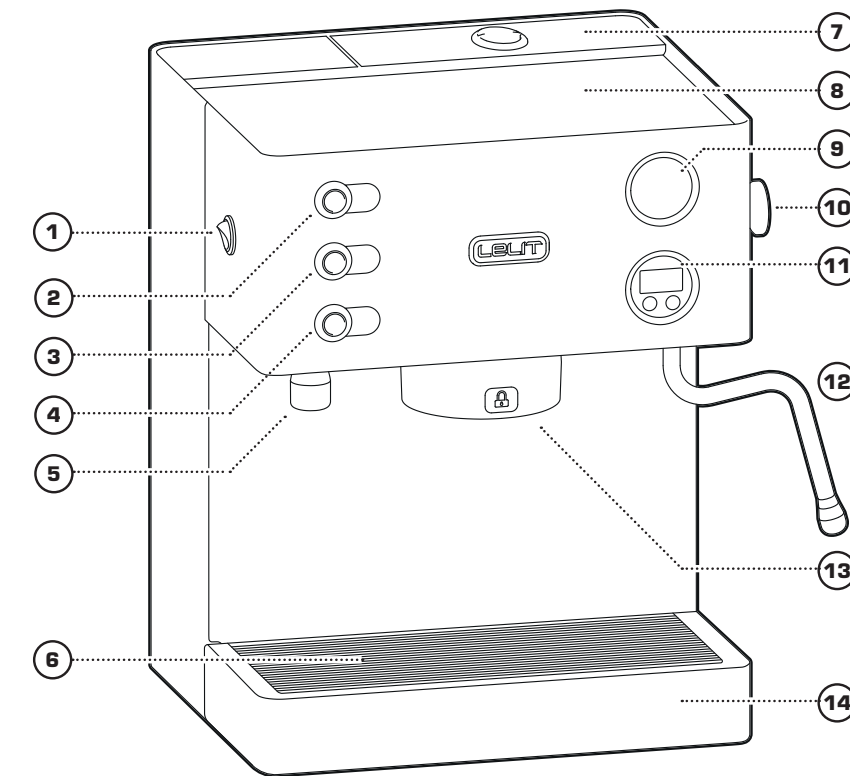
Stainless steel boiler capacity: 600 ml



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
ELIZABETH
PL92T



espresso.lelit.com



User manual code 7800034, REV 01, dated 20/09/18

Art. PL92T

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



User Manual

Elizabeth

Vip Line PL92T

LELIT

User Manual



ELIZABETH

Vip line
PL92T

The espresso machines that combine quality, design and technology

Quick start guide

Vip Line - ELIZABETH

IT Italiano

A. Apri l'imballo **B.** Ricarica l'acqua del serbatoio **C.** Accendi la macchina espresso **D.** Verifica il funzionamento **E.** Prepara la macchina espresso **F.** Eroga il caffè **G.** Preparare la macchina espresso **H.** Eroga vapore **I.** Eroga l'acqua calda **J.** Modifica dei parametri di fabbrica

FR Français

A. Ouvrez l'emballage **B.** Recharge de l'eau **C.** Mettez la machine espresso sous tension **D.** Vérifiez le fonctionnement **E.** Préparez la machine espresso pour l'extraction **F.** Extrayez le café **G.** Préparez la machine espresso **H.** Distribuez de la vapeur **I.** Distribuez de l'eau chaude **J.** Modification des paramètres d'usine

DE Deutsch

A. Öffnen Sie die Verpackung **B.** Wassertank befüllen **C.** Schalten Sie die Espressomaschine ein **D.** Betriebsprüfung **E.** Vorbereitung der Espressomaschine für die Kaffeeentnahme **F.** Kaffee entnehmen **G.** Vorbereitung der Espressomaschine **H.** Dampf entnehmen **I.** Heißwasser entnehmen **J.** Ändern von Werksparemern

ES Español

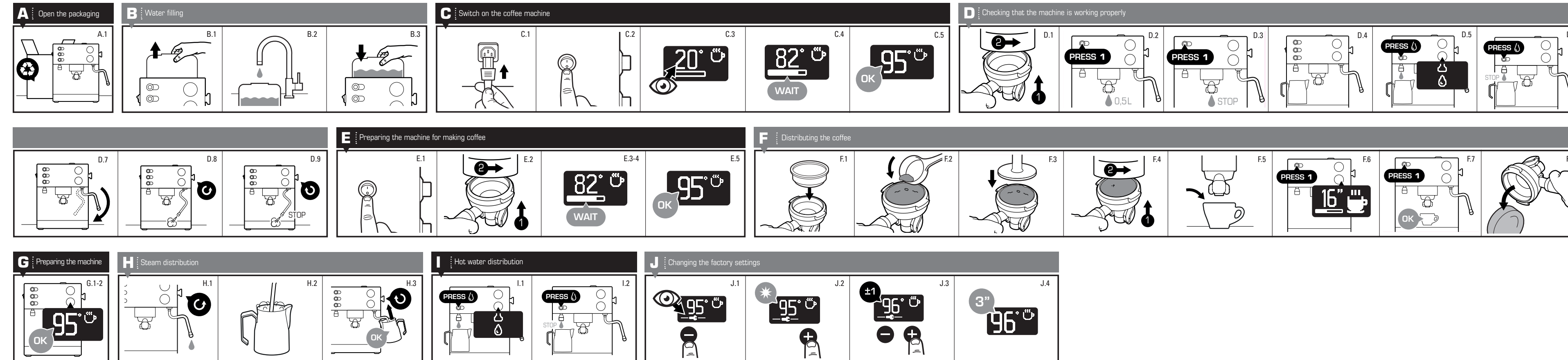
A. Abre el embalaje **B.** Recarga del agua **C.** Enciende la máquina espresso **D.** Comprueba el funcionamiento **E.** Prepara la máquina espresso para la extracción de café **F.** Hacer café **G.** Prepara la máquina espresso **H.** Extrae el vapor **I.** Extrae el agua caliente **J.** Cambio de los parámetros predeterminados

RO Română

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

RU Русский

A. Откройте упаковку **B.** Заливка воды **C.** Включите кофеварку **D.** Проверка работы **E.** Подготовка кофеварки эспрессо для приготовления кофе **F.** Выпуск кофе **G.** Подготовка кофеварки эспрессо **H.** Выпуск пара **I.** Выпуск горячей воды **J.** Изменение заводских параметров



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