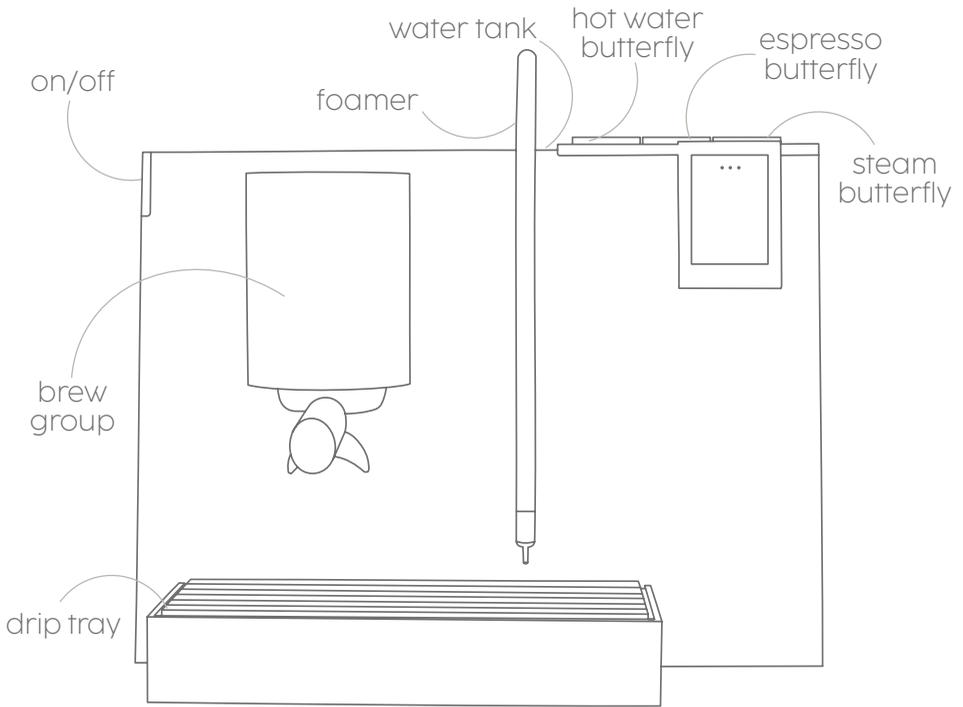


# quickstart guide

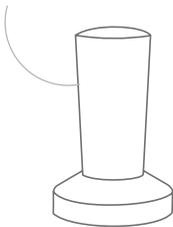
youn

LIGRE

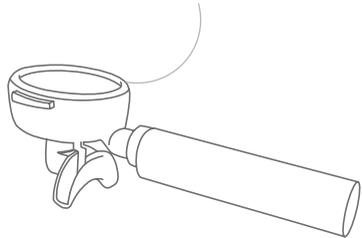
# Your LIGRE youn



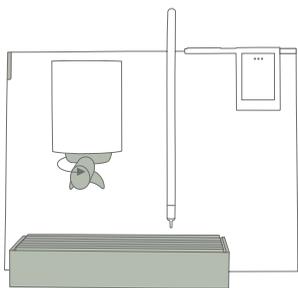
tamper



portafilter

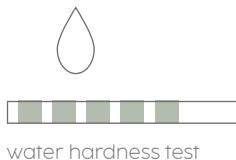


## 1 GETTING PREPARED



- Connect the power plug.
- Attach the drip tray.
- Fill up the water tank.
- Turn on your machine.
- Insert the portafilter to warm it.

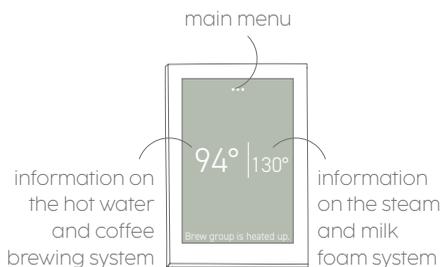
## 2 DOING THE SET-UP



water hardness test

- Follow the on-screen instructions for the initial set-up.
- If you do not know the hardness of your water, please use the test strip attached here.

## 3 LEARNING THE MENU



main menu

information on the hot water and coffee brewing system

information on the steam and milk foam system

LIGRE youn is now fully heated up and ready to go.

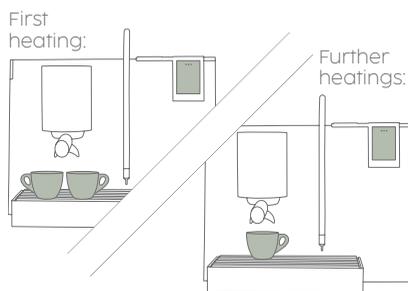
### Left display side:

access to hot water and coffee settings

### Right display side:

access to steam and milk foam settings

## 4 HEATING YOUR CUPS

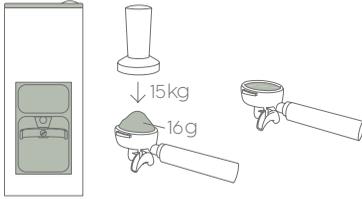


First heating:

Further heatings:

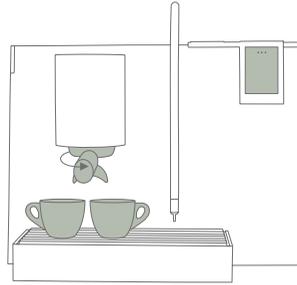
- Place your cups below the portafilter.
- At the very first and initial use, please tap on the espresso butterfly. Hot water will run through the brew group to flush the water pipes and heat your cups.
- For further cup heating just use the hot water button. Make sure to place your cup below the hot water outlet.

## 5 PREPARING THE PORTAFILTER



- If you have the LIGRE siji or another grinder, please grind beans for a double espresso (following the quick-start guide of LIGRE siji). Alternatively, you can use 16 g (equal to two spoons) of our enclosed ground coffee.
- Smooth out the coffee flour e.g. with a leveler for an even surface before tamping.
- Now compress it firmly and horizontally using the tamper.

## 6 EXTRACTING YOUR ESPRESSO



- Attach the portafilter.
- Place the pre-heated empty cups underneath.
- Press the espresso butterfly to initiate the easy mode. (The presetting is configured for a double-espresso, so please maintain this.)
- Your youn will start and stop automatically.

## 7 PREPARING THE MILK



- Use a container with a size of 500-600 ml – ideally a milk jug.
- For two cappuccini, fill up 300 ml of cold milk or cold vegan barista milk.
- Position the LIGRE foamer as shown above, ensuring that only the black ring is visible above the milk surface.

## 8 CREATING YOUR MILK FOAM



- Please tap on the steam butterfly to initiate the easy mode for milk foam preparation (without changing the presettings).
- It will start and stop automatically.  
NOTE: the easy mode of the LIGRE foamer only works with truly cold milk.
- Pour the foam from the jug onto the espresso.

Enjoy your first LIGRE cappuccino!