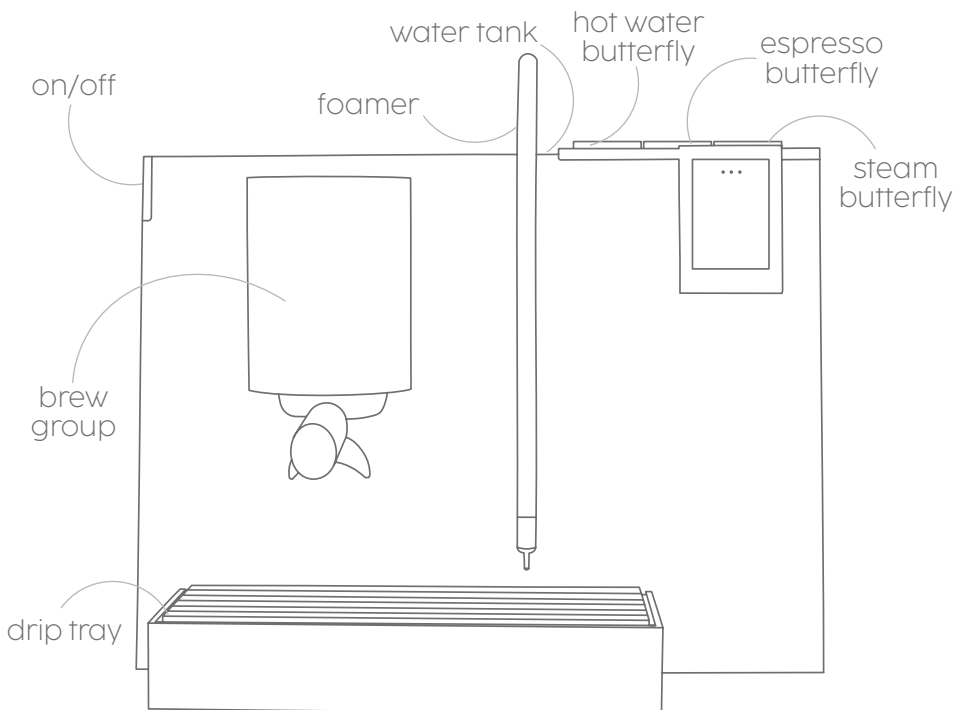


quickstart guide

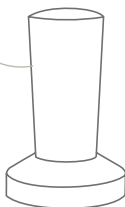
youn

L I G R E

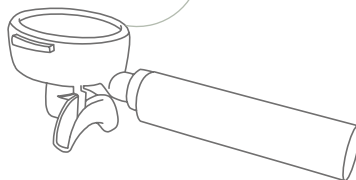
Your LIGRE youn



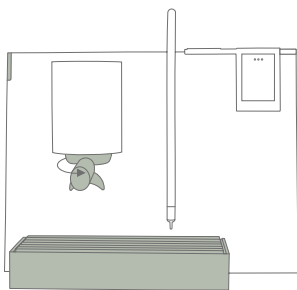
tamper



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.

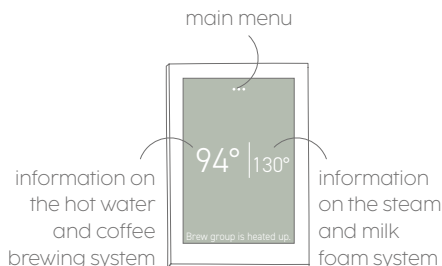
2 DOING THE SET-UP



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



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

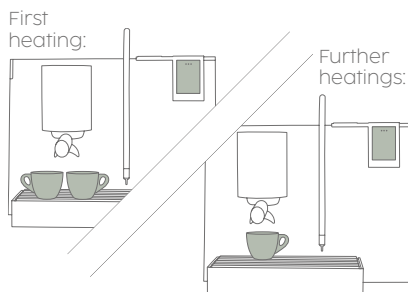
Left display side:

access to hot water and coffee settings

Right display side:

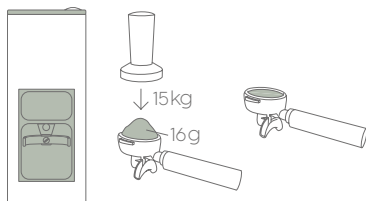
access to steam and milk foam settings

4 HEATING YOUR CUPS



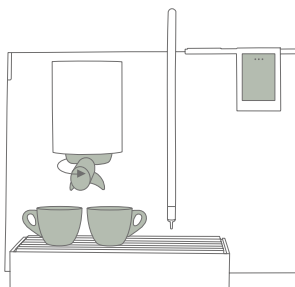
- Place your cups below the portafilter.
- At the very first and initial use, please tap on the espresso butterfly. Hot water will run through the brew group to flush the water pipes and heat your cups.
- For further cup heating just use the hot water button. Make sure to place your cup below the hot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

5 PREPARING THE PORTAFILTER



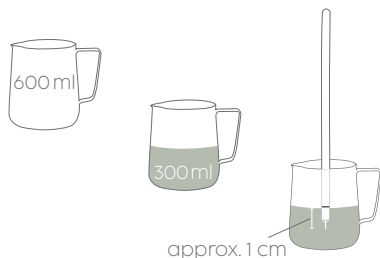
- If you have the LIGRE siji or another grinder, please grind beans for a double espresso (following the quick-start guide of LIGRE siji). Alternatively, you can use 16 g (equal to two spoons) of our enclosed ground coffee.
- Smooth out the coffee flour e.g. with a leveler for an even surface before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

6 EXTRACTING YOUR ESPRESSO



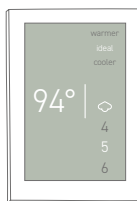
- Attach the portafilter.
- Place the pre-heated empty cups underneath.
- Press the espresso butterfly to initiate the easy mode. (The presetting is configured for a double-espresso, so please maintain this.)
- Your youn will start and stop automatically.

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!