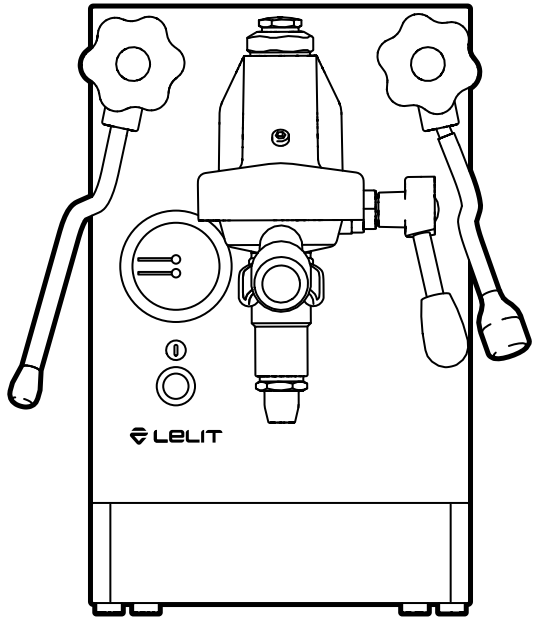
LELIT

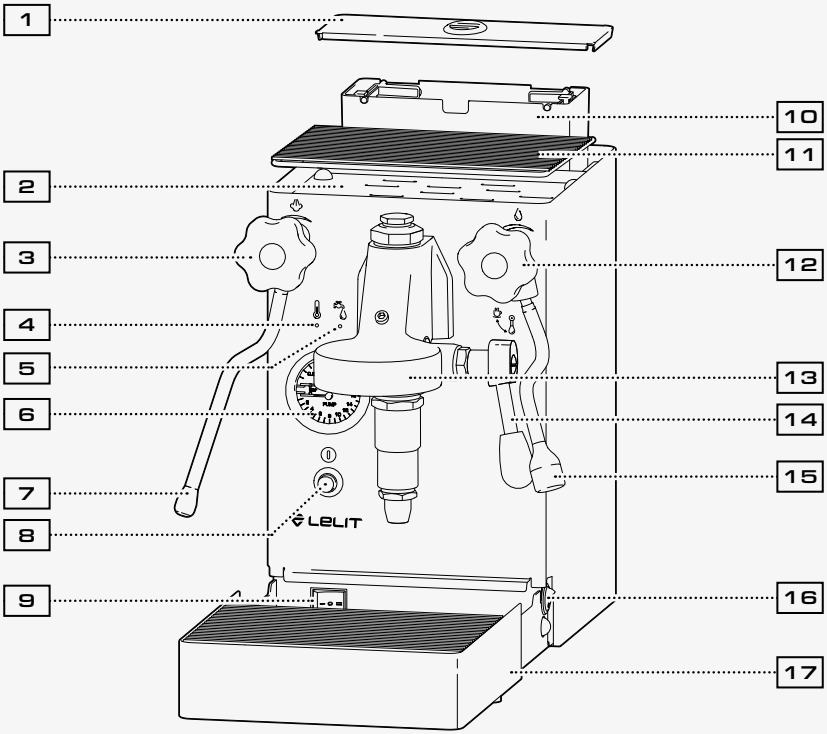


MaraX

PL62X

This document is meant to
illustrate the main features of
LELIT MaraX PL62X V2.

PRODUCT OVERVIEW



1. Water tank cover
2. Hot surface for cup grid
3. Steam dispensing knob
4. Pilot light machine ready
5. Pilot light water tank full of water
6. Manometer for steam and pump pressure during extraction
7. Multi-directional, anti-burn steam wand
8. ON/OFF main switch (with lighted frame)
9. Temperature mode switch
10. Water tank (2,6 l)
11. Wire grate for hot surface
12. Hot water dispensing knob
13. Brewing group
14. Brewing group lever
15. Multi-directional, anti-burn hot water wand
16. Xmode switch
17. Removable drip tray, complete with wire grid

General features*

• **Hot water and steam taps** with LELIT logo embossed and visible from above. They are longer than the former ones, therefore the wands will not touch the body of the machine, preventing any possible scratch.

• **IMS filters** made of 304 stainless steel: 1 dose (9-11 g), 2 doses (16-18 g), 2 doses PLUS (18-21 g), blind.

• **Water tank** with LELIT logo embossed.

• **The OPV drain system** discharges the water back into the water tank instead of the drip tray. In this way, the user needs to empty it less often and the water consumption is halved.

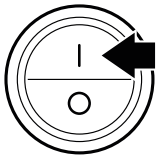
• **New silk-screened logo** displayed on the front to give the machine a new minimalist look, in line with the company's rebranding.

**The above features have been progressively introduced in MaraX V1 starting from April 2021*

Software updates

SWITCH MODE

MaraX has two functioning modes that aim to improve the thermal performance of the product:



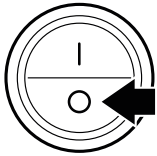
1. Xmode steam

In this mode, the machine works as if it was a dual boiler. The software focuses on the both boiler and the heat exchanger, guaranteeing steam availability after the brewing process is concluded. In this scenario, the temperature profile of the brewing process is less stable and precise over the use of the product. Overall, the machine has higher steam performances. The HX Boiler works more intensively to balance the thermal fluctuation inside the boiler during the brewing process.

The heating element is highly active:

A. During coffee brewing to maintain stable the thermal brewing profile
B. After coffee brewing to generate enough steam

Best scenario of use: flat white



2. Xmode coffee

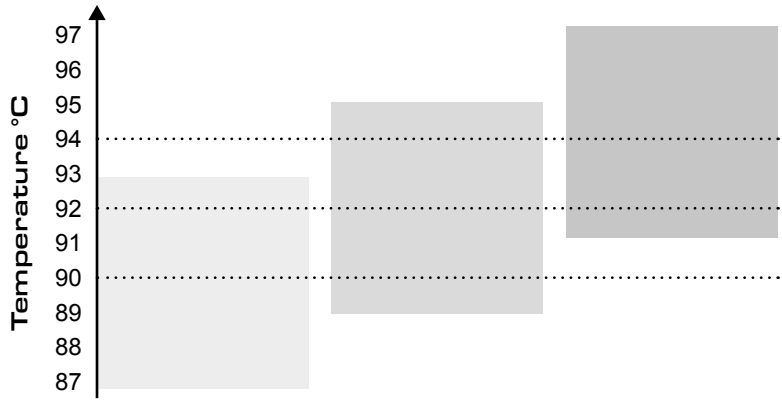
In this mode, the machine works as if it was a single boiler with PID control. The software turns off the steam boiler during coffee brewing, on the one hand, reducing the risk of overheating (typical problem of HX machines) and on the other hand, increasing the thermal stability. To recognise the setting the user is in, they just need to turn off and back on the machine; if the led of the power button blinks, it means that the Xmode coffee is active.

Best scenario of use: specialty coffee (light – roasted coffee beans)

TEMPERATURE SETTING

This switch is still located behind the drip tray and its function is to change the temperature range between I Hot, 0 Warm, II Extra Hot. More specifically the different temperatures allow the user to brew coffees with different characteristics:

- **SETTING I: 92°C** – balanced, nutty and chocolatey cup (light-roast)
- **SETTING 0: 90°C** – fruity, acidity and smooth cup (mid-roast)
- **SETTING II: 94°C** - bitter and more intensive cup (dark-roast)



On HX machines, the brew temperature highly depends on steam temperature, as they have only one boiler. In MaraX the two temperatures are quite independent from each other thanks to the double NTC system.

STEAM BOOST

Every time the lever is lifted and then lowered, the software tells the heating element to turn ON. This happens for two reasons: on the one hand, the boiler is heating up the cold water; on the other hand, the pressure to froth milk increases.

This means that the user can even just warm up milk without brewing coffee, they just need to lift and lower the lever in order to have more than 1.2 bar pressure for 120 seconds.

The steam boost is active for 120 seconds because this duration allows the user to froth large quantities of milk and, at the same time, it reduces big temperature fluctuations that might influence the following coffees.

Temperature profile

Temperature profiling varies depending on whether the machine is set on Xmode coffee or Xmode steam, but both have the following common characteristics:

- **Fast warm up:** the machine is ready in less than 24 minutes – this feature was already present in MaraX V1.

- **Warm up** does not depend on the switch mode the machine is set on.

DOUBLE NTC SYSTEM

MaraX has a double temperature sensor system which results in a more reactive machine during warm up and in an excellent thermal stability in the steam and hot water delivery. Additionally, this works as double control system and when one of the sensors detects a temperature fluctuation, the heating elements works to adjust it. Finally, it reduces overheating, problem shared by traditional HX machines, that might influence the following coffees after the first extraction.

Additionally, in MaraX the thermosiphon stall problem shared by common HX machine has been reduced. After 10 minutes from the last coffee, the software tells the pump to active in order to remove the air bubble that restore the set pressure values in the hydraulic circuit. The group never gets cold because the water flow is always kept active inside of the product.

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