

La Specialista

MAESTRO



- QUICK GUIDE -

De'Longhi

PREPARING YOUR MACHINE



Remove stickers & packing materials



Wash and dry accessories; including water tank.



Insert the drip tray with cup grill.



Fill water tank.



Plug in machine and switch on the main power.



For more details on setting up your La Specialista please check out the De'Longhi How To Channel



SETTING LA SPECIALISTA FOR FIRST USE



Place a container under the water spout.



Press  to rinse.




Insert filter basket into portafilter.



Attach the portafilter.



Press  to rinse.



Open the steam dial for a few seconds. For optimal steam performance we recommend you repeat this action 3 or 4 times. This is to purge the steam arm before frothing or steaming your milk.

Step 1 - grinding



Sensor GRINDING TECHNOLOGY

Guarantees a precise and consistent coffee dose even when changing the grind size, ensuring extraction consistency.



1 Add beans to hopper. Fresh is best; fill in just with the quantity you need. Store the remainder of your beans in a vacuum container.



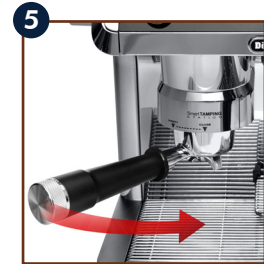
2 The ideal setting depends on your coffee bean type. The factory default is 5 but for a finer or coarser grind we invite you to check on the **coffee guide settings table**. **If you need to adjust, do it while grinding.**



3 Select single or double dose filter and place in the portafilter. If you are using the double filter, press the X2 button. Please note: the x 2 button will double the volume of the espresso shot as well.



4 Set the dose level by adjusting the dial starting from the min. position.



5 Attach portafilter. Once locked into place, grinding will start. To disable the grinder from auto starting turn the dial to ☰ setting.



BARISTA TIPS:

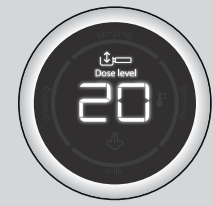
A grinding level between 3 and 6 is recommended for most coffees. A grinding level of 1 or 2 is very fine and should be used with special coffees only (light roasted)

When preparing  **Espresso Cool**, use the dedicated coffee filters.



The numbers displayed are a setting reference once the right level of coffee in the portafilter is reached. They do not correspond to grinder settings or to measurement units (gr/oz) or to grinding time.

Refer to coffee guide table settings to find useful indications on dosages, based on the coffee beans and roast levels.



Refer to **"Focus on perfect dose"** on next page for suggestions. 

Focus on perfect dose



Dose Adjust dose

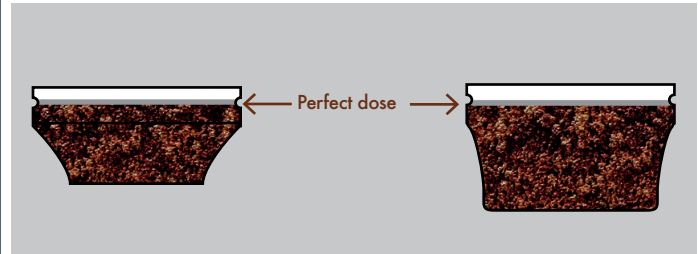


Each variety of coffee beans can behave differently during grinding and this is the reason why setting the dose at the beginning might require extra care.

With this illustration we give you some indications on how to regulate the dose. Please note these suggested setting ranges, based on the roasting level, are certainly a good starting point, but they might slightly vary depending on specific composition of your coffee beans.

1. Set the dose (to reach the mark inside of the filter basket, see image for perfect dose) starting from the minimum position.
2. Look at which roasting level your coffee is and based on that, turn the knob slowly, referencing the ranges.

Achieve Espresso perfection



The coffee filters have a mark inside to identify the level for perfect dose.

The perfect quantity corresponds to the line in relief.



BARISTA TIPS:

If your coffee is over or under extracted and the dose corresponds to the perfect dose line, adjust the grinder settings finer or coarser.



**OVER EXTRACTED
COFFEE**

(pouring too slowly)
needs coarser grind



**UNDER EXTRACTED
COFFEE**

(pouring too fast)
needs finer grind.

Step 2 - tamping



Smart TAMPING STATION

This technology allows you to reach consistent pressure results on the dose, without having any mess of spilled coffee grounds on the machine and on the working area.



1 After grinding, pull the lever down fully (do not remove portafilter). For a perfect result, you can do it twice.



2 Keep the lever down while removing the portafilter. Once it is done, place back the lever in its original position.



3 Check the level.



4 Attach the portafilter to the brewing unit.

★ **BARISTA TIPS:**
Ensure the coffee is at the recommended dosage level after tamping. You may need to adjust the dosage dial more times before reaching the perfect dose.

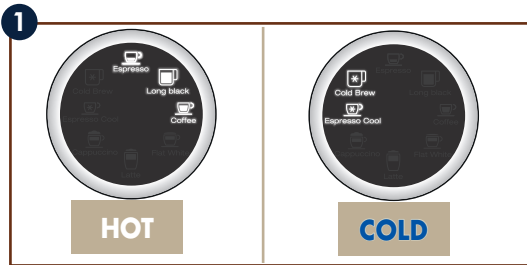
★ **BARISTA TIPS:**
Pull the filter holder out while the tamper is still down for polished finish of coffee.

★ **BARISTA TIPS:**
Coffee left on the edges of the filter after pressing does not in any way compromise the quality of the brewing and therefore the end result.

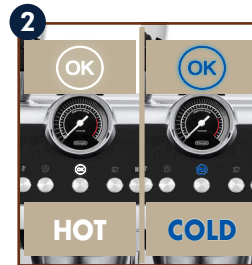
Rinsing before preparing drinks



When preparing a cold drink after a hot drink and viceversa, the result in cup could be not at the ideal temperature. It is recommended, before brewing, to run a rinse with the dedicated button.




Select the beverage you want to prepare.



The OK light turns white if you selected a hot drink or blue if you selected a cold drink.



Press the  button: hot or cold water runs from the coffee spout (in this way the coffee circuit will heat up or cool down).

Proceed preparing coffee drinks as illustrated in the following pages.

Step 3 - brewing hot coffee drinks



Dynamic PREINFUSION

It works by adapting the pre-infusion length to the density of the coffee dose to ensure that the entire surface of the pods is evenly and gently wet for an optimal extraction

Active TEMPERATURE

C O N T R O L

The water temperature is precisely controlled throughout the entire brewing process to ensure the ideal temperature stability for the extraction



Select your beverage.




Press OK to start brewing (preinfusion and infusion).

INFUSION TEMPERATURE PROFILES

- There are 5 temperatures profiles (1 to 5 on the display) to set, based on the coffee beans.

Setting 1: ≈ 90 °C Setting 3: ≈ 94 °C Setting 5: ≈ 98 °C

Setting 2: ≈ 92 °C Setting 4: ≈ 96 °C

- To understand which is the preferred temperature profile refer to coffee guide settings table.
- This is not the final in-cup temperature, but the water temperature to infuse. To maintain a perfect temperature of the beverage we suggest to pre-heat the cup.
- To select the temperature setting, keep pressing the button  to switch from one setting to the other until you reach the preferred one.



ESPRESSO BASED BEVERAGES MENU



Single dose  Double dose 

Approx. 35 ml Approx. 35 ml

OR

Approx. 70 ml

Espresso



Single dose  Double dose 

Approx. 80 ml Approx. 80 ml

OR

Approx. 160 ml

Coffee

Single dose  Double dose 

Approx. 100 ml Approx. 200 ml

Espresso (~35 ml) Espresso (~70 ml)

Water (~65ml) Water (~130ml)

Long Black

★ DO YOU WANT TO MAKE AN AMERICANO?

Step 1: make an Espresso using a large cup.

Step 2: once delivered the espresso, press  to delivery hot water.

Coffee (~35 ml)

Step 3 - brewing Cold Brew



Select **Cold Brew** 



Prepare the glass adding 2 or 3 ice cubes.



The OK light is blue to indicate that a cold coffee is selected. Press it to start brewing.



As no pressure is produced to brew this beverage, the manometer will not turn to a higher position



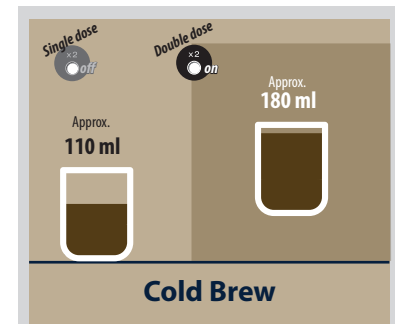
★ BARISTA TIPS:



When preparing Cold Brew, a grinding level between 4 and 6 is recommended


★ BARISTA TIPS:

Fresh water is best: be sure the water in the tank is fresh.
If the water is a couple of days old, empty and rinse the water tank thoroughly. Always keep the water tank clean.



Step 3 - brewing Espresso Cool



When preparing  **Espresso Cool**, use the dedicated coffee filters. Proceed with steps 1 - Grinding and 2 - Tamping.



Select **Espresso Cool** 



Prepare the glass adding 1 or 2 ice cubes.



The OK light is blue to indicate that a cold coffee is selected. Press it to start brewing.



★ BARISTA TIPS:



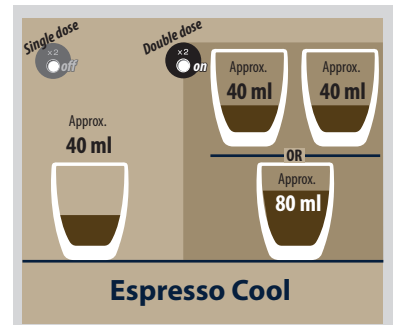
When preparing Espresso Cool, a grinding level between 3 and 6 is recommended

★ BARISTA TIPS:

Fresh water is best: be sure the water in the tank is fresh. If the water is a couple of days old, empty and rinse the water tank thoroughly. Always keep the water tank clean.

★ BARISTA TIPS:

After brewing, use the scraper tool to remove the coffee



Step 4 - manual frothing



My LatteArt



In Latte Art, microfoam texture and temperature are the two elements that, when combined, play an essential role in achieving the desired result.

Find out more in our dedicated video



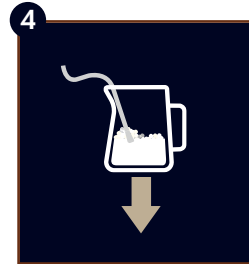
1 Fill the milk jug with fresh cold milk. Milk will up to triple in volume.



2 Turn the steam wand on briefly to purge condensation. Make sure the wand is pointing away from you.



3 To make the froth, put the nozzle on the surface of the milk and air will catch by the mixing of milk and steam.



4 Keep the steam nozzle just on the surface, careful not to make big bubbles by letting too much air in.



5 Insert the steam nozzle just under the milk: this creates a vortex. Once the desired temperature is reached turn the steam knob off and wait till steam stops completely before removing jug.



CLEANING TIP:

Always clean the steam nozzle with a clean damp cloth and release a short burst of steam to remove milk residue.



BARISTA TIPS:

Fresh is best : Be sure to use fresh cold milk every time. Whole milk is recommended for best results. Dairy and Non Dairy alternatives will vary in ease of texturing depending on type.



BARISTA TIPS:

After foaming milk, eliminate unwanted bubbles by swirling the jug and tapping this on a surface.

Step 4 -automatic frothing



LatteCrema SYSTEM



1 Fill the milk container with fresh cold milk from the refrigerator (4-6°C).



2 Close with the lid.



3 Turn the knob to select the desired froth.



4 Attach the milk container.



5 Prepare the perfect dose (see Steps 1- grinding & 2- tamping) and attach the portafilter.



6 Select your beverage.



7 Adjust milk spout. Press OK to start brewing. The appliance automatically brews coffee and milk in sequence.

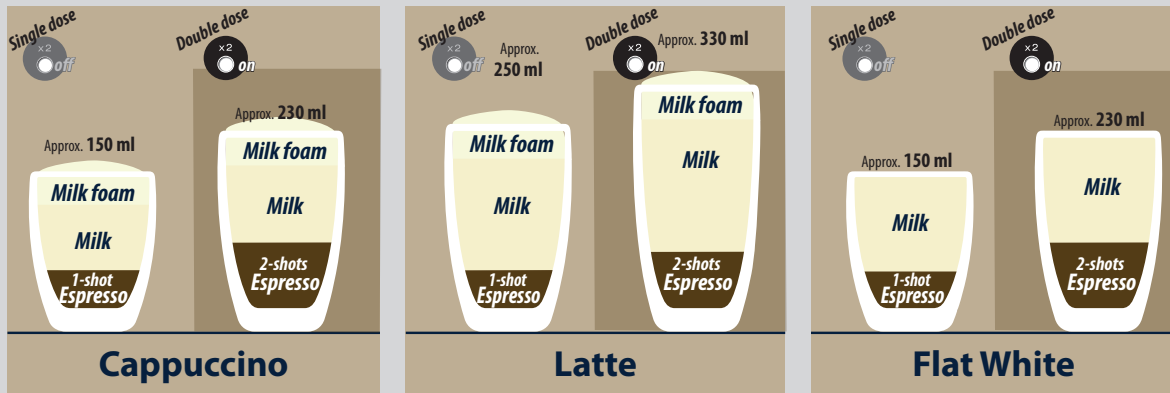
★ **BARISTA TIPS:**
For the best milk texturing always use fresh cold milk from the refrigerator. Texturing quality will vary with dairy and non dairy milk alternatives.

MILK FROTH KNOB POSITIONS:

	MAX Froth	MED Froth	MIN Froth	
■	■	■	■	■
CLEAN				INSERT
To clean Latte Crema System after each use				To extract or insert the knob



AUTOMATIC ESPRESSO & MILK BASED BEVERAGES



DOUBLE DOSE MILK BEVERAGES:

Fill the milk container with a sufficient quantity of milk, not exceeding the MAX level marked on the container. Each mark on the side of the container corresponds to about 100 ml of milk.

Using fresh cold full cream milk will achieve the best results.

CLEANING THE MILK FROTHER LID:

The milk frother lid must be cleaned each time you use a milk function: see next page.

Cleaning & Maintenance - Lattecrema system



1 Leave the milk container in the machine (you do not need to empty it). Place a cup or other container under the frothed milk spout.



2 Turn the knob to "Clean".



3 Cleaning automatically starts and stops. **WATCH OUT:** Remember, after cleaning, to turn the knob back on foam setting.



4 Remove the milk container and put it in the refrigerator and use soon.



Eco MultiClean



EAN: 8004399333307

For perfect cleaning, we recommend Eco MultiClean: it ensures hygiene by removing milk proteins and fats from the milk frother and milk container and can be used to clean the whole machine.



Pour the cleaner on the cloth and clean:



• Nozzle and milk container



• Milk container connection



• Entire machine

Cleaning & Maintenance - Coffee filters



The coffee filters have been developed to deliver optimal extraction results with this recipe. For best results, the filters must always be clean and free from all coffee residues.

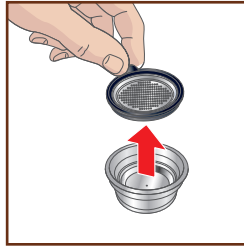


Cleaning the dedicated filter for Espresso Cool

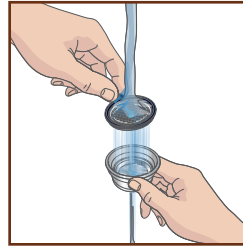
Once a month, clean the coffee filters thoroughly:



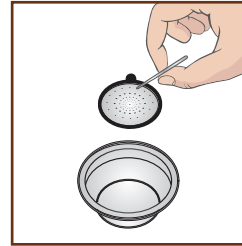
After using the appliance, always rinse the filters under abundant running water.



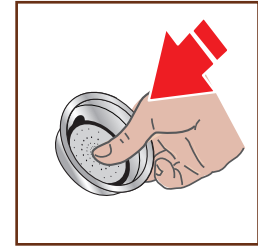
Extract the perforated filter



Rinse with running water



Check the holes are not blocked. If necessary, clean with a pin



Dry with a cloth. Put the perforated filter back in the housing and press as far as it will go

Take Care of your Coffee Machine




SoftBalls



Innovative patented system that prevents limescale formation. Extends the life of the coffee machine without altering the sensory properties of the water, guaranteeing consistently creamy and aromatic coffee.

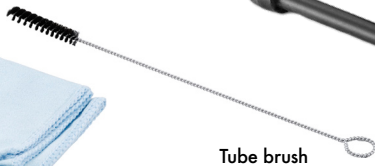
EcoDecalk mini



Its top quality ingredients make EcoDecalk a highly effective and natural limescale remover. When the  light comes on, follow the steps illustrated in the user manual to descale correctly the machine.



Microfibre cloth



Tube brush



Brush /
Scraper tool



Water hardness
test



Accessory for
cleaning with tabs



Cleaning needle
for steam wand

Visit "Delonghi.com" for more information



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