

La Specialista

MAESTRO



快速入门指南

- QUICK GUIDE -

De'Longhi

使用前的准备工作



撕除贴纸和包装纸。



清洗并擦干所有配件，包括水箱。



插入带玻璃杯/马克杯盘的滴水盘。



水箱中加入清水至—MAX线。




电源线连接器和插座，并按下主电源开关。

首次使用



在流出口下方放置一个最小容积为100ml的容器。



按下 ，开始冲洗。




将咖啡过滤器装入过滤器手柄中。



正确安装过滤器手柄。



按下  灯对应的按钮 开始冲洗。



旋转蒸汽旋钮，释放几秒蒸汽，以冲洗蒸汽回路。我们建议您在制作奶泡前重复此操作3-4次，以获得更好的蒸汽性能。

第一步：磨豆



研磨感应技术



检查咖啡豆容器是否已正确安装，在咖啡豆容器中加入新鲜咖啡豆。加入您所需的量，将剩余咖啡豆储存在真空容器中。



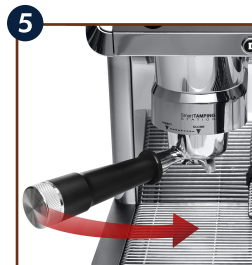
理想研磨度设置取决于您所使用的咖啡豆类型。出厂默认值为5，若您想要研磨得更细或更粗，**请查看咖啡指南手册中的研磨设置表（在机器研磨时调整研磨度）。**



选择一杯或两杯咖啡过滤器，安装在过滤器手柄中。如果您需要使用两杯咖啡过滤器，请按下X2按钮。
请注意：X2按钮会使意式浓缩咖啡的杯量增加一倍。



从Min最小值开始旋转粉量调节旋钮以设置制作咖啡所需的咖啡粉量指数。




将装有咖啡过滤器的过滤器手柄安装至咖啡粉研磨出口。一旦锁定到位，将自动开始研磨；如需关闭自动研磨功能，请将咖啡粉量调节旋钮转至☞位置。



制作咖啡小贴士：

大多数咖啡豆推荐的研磨度都在3-6之间。只有少数的咖啡（浅度烘焙）才适用于1或2的精细研磨度。

请注意： 当制作沁冷冷浓缩咖啡时，需要使用专用咖啡过滤器。



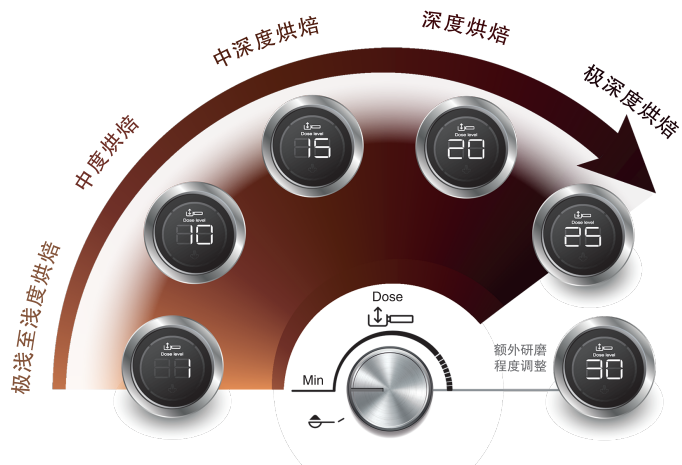
显示屏上的数字是过滤器手柄中所使用咖啡粉量的参考指数，它与研磨器设置无关，也不与测量单位（克/盎司）或研磨时间相对应。请参考咖啡指南手册，根据咖啡豆种类和烘焙程度选择合适的用量。



请参考下页“理想咖啡粉量”一节的描述进行设置。



粉量调节

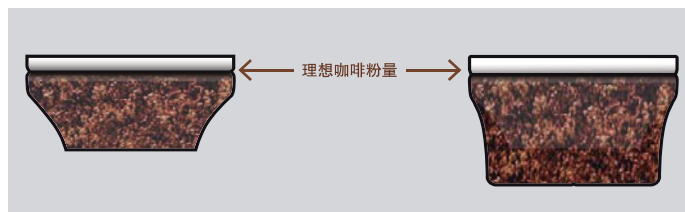


在研磨过程中，不同的咖啡豆会呈现出不同的状态。这就是为什么在最开始时设定粉量需要格外谨慎。

以上图解介绍了如何调节咖啡粉量。请注意，咖啡粉量指数是基于咖啡豆烘焙程度而设定的，这对于制作咖啡有很好的参照作用。但根据您所使用咖啡豆的具体类型，参数范围可能会略有不同。

1. 从Min最小位置开始设置粉量指数（达到咖啡过滤器内的标记线处，参考“理想咖啡粉量”配图）。
2. 查看咖啡豆的烘焙程度，在此基础上慢慢转动粉量调节旋钮至合适位置。

萃取意式浓缩咖啡的理想咖啡粉量



咖啡过滤器上已标记出一条“向内凹”的参考线，由此在咖啡过滤器内部可观察到经过压粉后咖啡粉研磨量的理想位置。

如果粉量高于或低于此参考线的位置，制作出咖啡的结果可能不会令人满意。



制作咖啡小贴士：

如果您的粉量指数已设置在理想范围内，但咖啡出现过度萃取或萃取不足的情况，请调整咖啡研磨器的设置为更细或更粗。



过度萃取

咖啡流速太慢，需要研磨得更粗



萃取不足

咖啡流速过快，需要研磨得更细



智能压粉技术



研磨后，尽可能往下按压压粉控制杆（不要取出过滤器手柄）。您可以重复一次该操作以获取优质出杯效果。



取下过滤器手柄时，需要保持压粉控制杆位置不变。取出过滤器手柄后，将压粉控制杆复位。



检查咖啡粉量。



把过滤器手柄安装到咖啡流出口。



制作咖啡小贴士：

完成压粉后，请确保咖啡粉量处于推荐的粉量水平。您可能需要多次调整粉量旋钮，以达到理想粉量。



制作咖啡小贴士：

按压压粉控制杆的同时，将过滤器手柄取出，粉饼的表面会更加光滑。



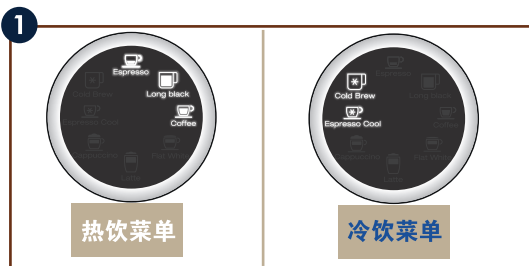
制作咖啡小贴士：

按压后残留在过滤器边缘的咖啡粉不会影响萃取和最终咖啡的品质。

萃取前手动冲洗





在切换热饮菜单和冷饮菜单的制作时，出至杯中的咖啡可能不在理想的温度。建议在萃取前，进行一次手动冲洗。




选择所需制作的饮品。



当选择热饮菜单时按钮  指示灯亮起（白色），当选择冷饮菜单时按钮  指示灯亮起（蓝色）。



完成冲洗后，请按照下页指引制作咖啡饮品。

在咖啡流出口下方放置一个容器。按下  按钮，热水或冷水从咖啡流出口流出（这个操作使咖啡回路加热或冷却）。



实时温控技术

动态预萃取技术



转动模式选择旋钮选择所需制作的饮品。



按下 \checkmark 按钮开始制作咖啡（预萃取与萃取），制作完成后自动停止。

萃取温度范围

· 根据咖啡豆的不同种类，有5档温度可供选择（显示屏上显示01-05的数字）。

设置01: $\approx 90^{\circ}\text{C}$

设置03: $\approx 94^{\circ}\text{C}$

设置05: $\approx 98^{\circ}\text{C}$

设置02: $\approx 92^{\circ}\text{C}$

设置04: $\approx 96^{\circ}\text{C}$

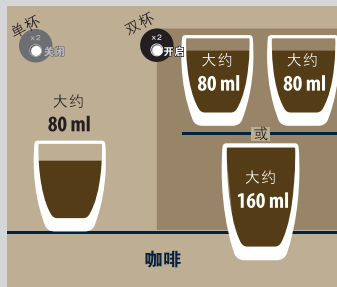


· 请参考咖啡指南手册上的设置表，选择理想的温度范围；

· 该温度不是最终的杯内咖啡温度，而是制作咖啡的水温。我们建议您预热杯子，以保持饮品的理想温度；

· 如需设置制作咖啡的温度，请按 U 灯对应的按钮来切换温度设置，直到选择到所需的温度范围。

咖啡饮品菜单



第三步：萃取冷萃咖啡





转动模式选择旋钮选择冷萃咖啡 .



在杯中加入2到3块冰块（每块冰块约16克）。



按钮  指示灯蓝色亮起表示已选择冷饮菜单菜单。按下按钮 , 开始制作咖啡, 制作完成后自动停止。



由于制作这款饮品时产生的压力比制作热饮菜单时低, 压力计指针将不会转到较高的位置。



制作咖啡小贴士：

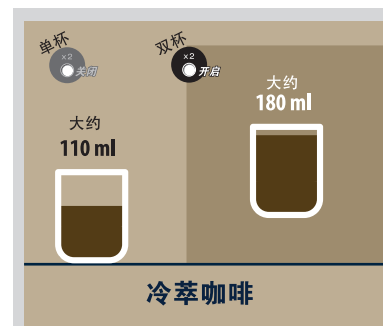


制作冷萃咖啡时, 研磨度建议设置在4-6的范围。



制作咖啡小贴士：

使用新鲜清水效果最佳, 请确保水箱中的水是新鲜的。如果水箱中的水不是当天注入的, 建议在制作咖啡前清空并彻底冲洗水箱。请始终保持水箱清洁。




第三步：萃取沁冷浓缩咖啡



当制作沁冷浓缩咖啡时，需要使用沁冷浓缩咖啡专用过滤器。换上过滤器后，参照“第一步：磨豆”和“第二步：压粉”的指引操作。





转动模式选择旋钮选择沁冷浓缩咖啡 。



在杯中加入1到2块冰块（每块冰块约16克）。



按钮  指示灯蓝色亮起表示已选择冷饮菜单菜单。按下按钮  开始制作咖啡，制作完成后自动停止。



制作咖啡小贴士：



制作沁冷浓缩咖啡时，研磨度建议设置在3-6的范围。

制作咖啡小贴士：

使用新鲜清水效果最佳，请确保水箱中的水是新鲜的。如果水箱中的水不是当天注入的，建议在制作咖啡前清空并彻底冲洗水箱。请始终保持水箱清洁。

制作咖啡小贴士：

完成萃取后，使用咖啡粉清洁刷一侧的刮刀工具清除过滤器中的咖啡粉渣。



第四步：手动制作奶泡



My LatteArt



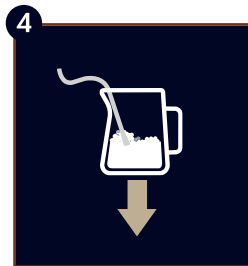
牛奶容器中倒入新鲜的冷藏牛奶。请注意牛奶打发后的体积最多能增加到原来的三倍。



旋转蒸汽旋钮至 位置释放蒸汽，清除冷凝水。确保蒸汽喷嘴不朝向人。



将蒸汽杆浸入牛奶液面下方适当位置，旋转蒸汽旋钮至 位置开始制作奶泡。蒸汽冲力会把空气混合进牛奶，形成的细密的奶泡。



蒸汽喷嘴应始终浸入牛奶液面，但不要让太多空气进入，避免产生大气泡。



将蒸汽喷嘴插入牛奶液面下方：蒸汽冲力在牛奶中产生涡流。当达到理想的奶泡状态时，关闭蒸汽旋钮，蒸汽完全停止后，取下牛奶容器。



清洁提示：

每次使用蒸汽杆后，用一块柔软的湿布擦除蒸汽杆上的牛奶残留物。



制作咖啡小贴士：

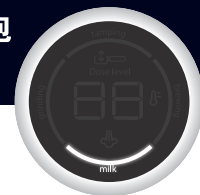
使用新鲜牛奶效果最佳：请使用新鲜的冷藏牛奶。推荐使用全脂牛奶，以获取优质奶泡效果。乳制品和非乳制品替代品种类的不同，打发的奶泡质地会有差别。



制作咖啡小贴士：

制作完奶泡后，轻摇牛奶容器有助于消除多余的气泡。

第四步：使用LatteCrema系统制作奶泡



牛奶容器中倒入新鲜的冷藏牛奶（4-6℃）。



盖上牛奶容器盖。



转动奶泡调节旋钮选择所需的奶泡绵密度。



安装牛奶容器。



设置理想咖啡粉量（参照“第一步：磨豆”以及“第二步：压粉”的描述操作），并安装好过滤器手柄。



选择所需制作的饮品。



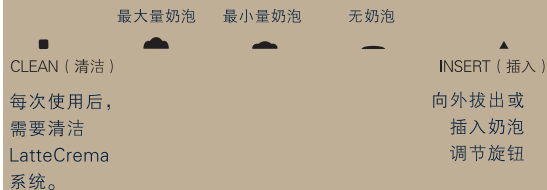
调节牛奶流出口。按下 按钮开始制作含牛奶饮品。机器将依次制作咖啡和奶泡。



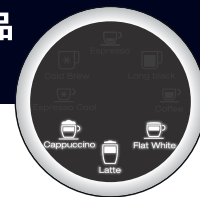
制作咖啡小贴士：

为了获得更优的奶泡质地，请使用从冰箱冷藏过的新鲜牛奶。乳制品和非乳制品替代品种类的不同，打发的奶泡质地会有差别。

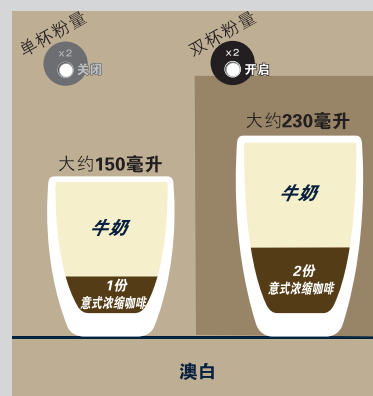
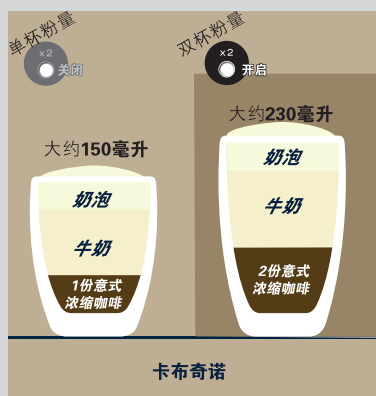
奶泡调节旋钮位置



制作含牛奶饮品



使用LatteCrema系统制作意式浓缩咖啡和含牛奶的饮品



★ 双倍量 (x2) 含牛奶饮品:

向牛奶容器中倒入足量牛奶, 但不要超过牛奶容器上标注的MAX (最高位置) 线。

牛奶容器侧边的每条标记线对应约100毫升牛奶。

使用冰箱冷藏的新鲜全脂牛奶, 以获得最佳的奶泡效果。

清洁牛奶容器:

每次制作完含牛奶饮品后, 务必清洁牛奶容器: 见下页。

LatteCrema系统的清洁与维护



1 将牛奶容器留在机器中（不需要清空）。在牛奶流出口的下方放置一个杯子或其他容器。



2 将旋钮转到“CLEAN”（清洁）位置。



3 清洁将自动开始，随后自动停止。
注意：请记住，清洁完成后，将旋钮转回牛奶泡沫位置。



4 取下牛奶容器，放入冰箱以备后用。如牛奶容器中牛奶使用完毕，请参考说明书11.7章节的描述清洁牛奶容器。



Eco MultiClean



EAN: 8004399333307

为了达到理想的清洁效果，我们推荐使用Eco MultiClean清洁剂：可以去除蒸汽杆和牛奶容器中的牛奶蛋白和脂肪，保证干净卫生。该清洁剂也可以用来清洁整个机器。



将清洁剂倒在清洁布上进行清洁



• 清洁喷嘴和牛奶容器



• 牛奶容器连接器



• 整机

咖啡过滤器的清洁与维护



咖啡过滤器的设计是为了达到理想的萃取效果。为了得到最佳的效果，过滤器必须保持清洁状态，没有任何咖啡残留。



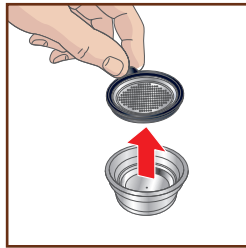
Espresso Cool

清洁沁冷浓缩咖啡专用过滤器

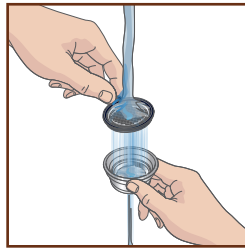
至少每月清洁一次咖啡过滤器：



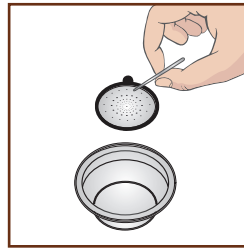
每次使用后，用清水清洗过滤器。



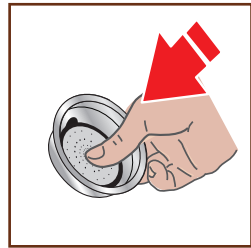
拉动垫圈，取出网孔过滤器。



用流水冲洗过滤器。



确保咖啡过滤器上的小孔没有被堵塞。如有需要，可用清洁针进行清洁。



用清洁布擦干。用力压下，将网孔过滤器安装回原位。




SoftBalls



Softballs软水珠是防止水垢形成的创新产品。可以延长咖啡机的使用寿命，但不会改变水的特性，进而保证咖啡的油脂和香气。

EcoDecalk mini



EcoDecalk除垢剂含有优质水垢去除剂，能实现高效清洁，无化学残留。
当指示灯亮起时，请按照使用说明书中的描述正确对机器进行除垢。



清洁布

咖啡管道清洁刷

咖啡粉清洁刷/刮刀工具

水硬度试验纸

咖啡流出口清洁盘

蒸汽杆清洁针

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.

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.



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.



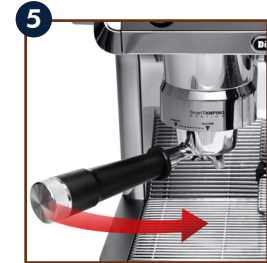
The ideal setting depends on your coffee bean type. The factory default is 5 but for a finer or coarser grind we invite you to check on the **coffee guide settings table**. **If you need to adjust, do it while grinding.**



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.



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



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



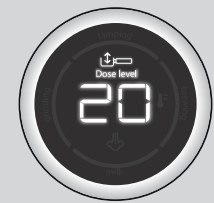
BARISTA TIPS:

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)



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.

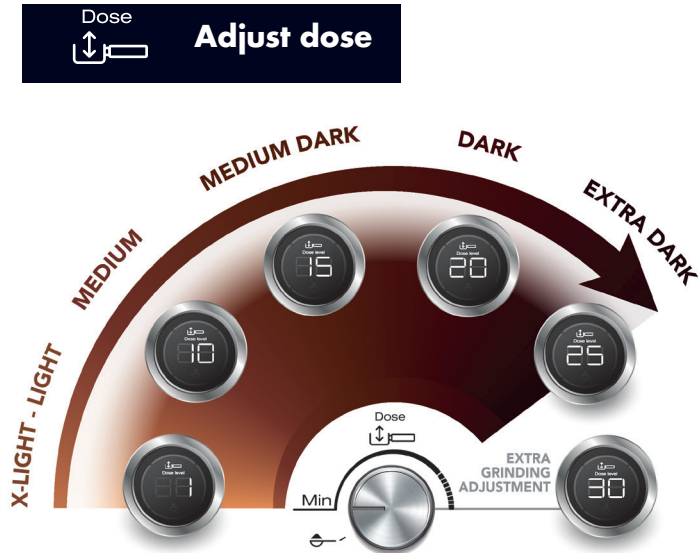


Refer to **"Focus on perfect dose"** on next page for suggestions. ➡

Focus on perfect dose



Achieve Espresso perfection



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.



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.

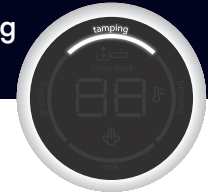


OVER EXTRACTED COFFEE
(pouring too slowly)
needs coarser grind



UNDER EXTRACTED COFFEE
(pouring too fast)
needs finer grind.

Step 2 - tamping



SmartTAMPING 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.



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



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



Check the level.



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.

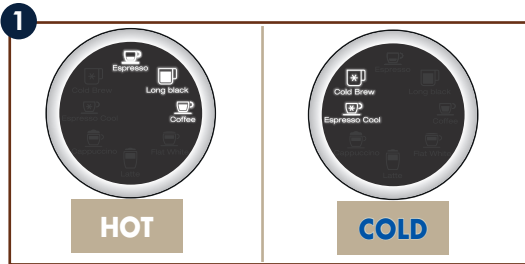


BARISTA TIPS:
Coffee left on the edges of the filter after pressing does not in any way compromise the quality of the brewing and therefore the end result.

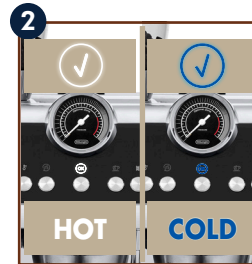
Rinsing before preparing drinks



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 ✓ 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 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: $\approx 90^{\circ}\text{C}$

Setting 3: $\approx 94^{\circ}\text{C}$

Setting 5: $\approx 98^{\circ}\text{C}$

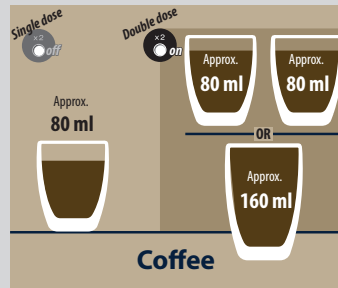
Setting 2: $\approx 92^{\circ}\text{C}$

Setting 4: $\approx 96^{\circ}\text{C}$

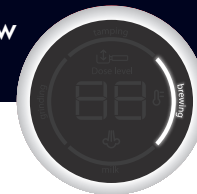
- To understand which is the preferred temperature profile refer to coffee guide settings table.
- This is not the final in-cup temperature, but the water temperature to infuse. To maintain a perfect temperature of the beverage we suggest to pre-heat the cup.
- To select the temperature setting, keep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



ESPRESSO BASED BEVERAGES MENU



Step 3 - brewing Cold Brew




Select **Cold Brew** 



Prepare the glass adding 2 or 3 ice cubes.



The  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:

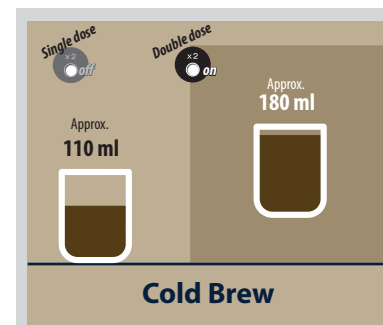


When preparing Cold Brew, a grinding level between 4 and 6 is recommended




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:



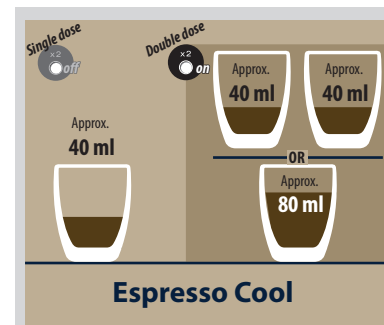
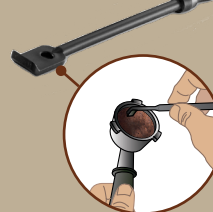
When preparing Espresso Cool, a grinding level between 3 and 6 is recommended

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



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



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



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



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



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



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



Close with the lid.



Turn the knob to select the desired froth.



Attach the milk container.



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



Select your beverage.



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



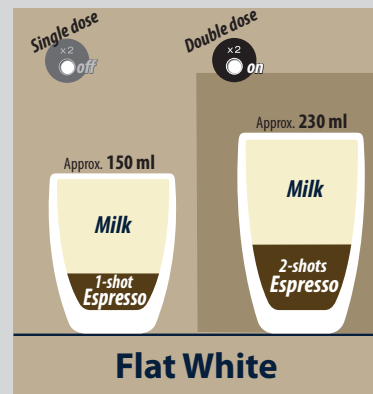
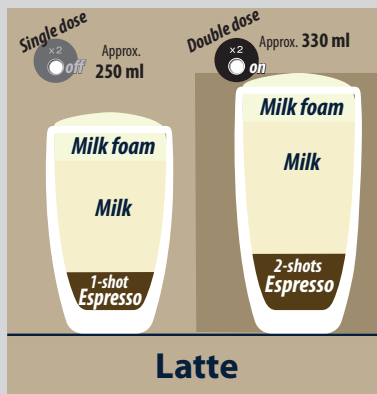
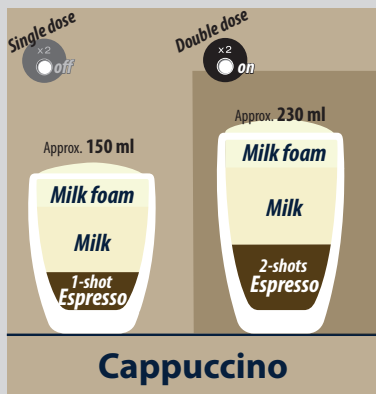
BARISTA TIPS:
For the best milk texturing always use fresh cold milk from the refrigerator. Texturing quality will vary with dairy and non dairy milk alternatives.

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.

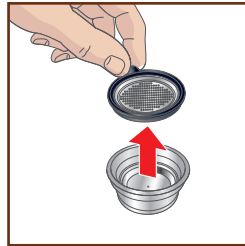


Cleaning the dedicated filter for Espresso Cool

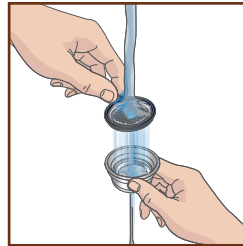
Once a month, clean the coffee filters thoroughly:



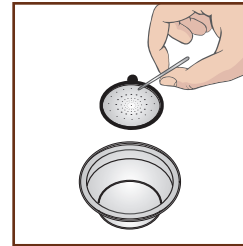
After using the appliance, always rinse the filters under abundant running water.



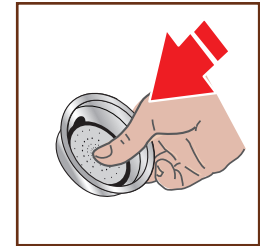
Extract the perforated filter



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.

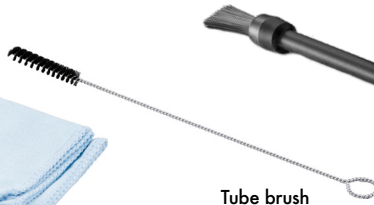
EcoDecalk *mini*



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 /
Scraped tool



Water hardness
test



Accessory for
cleaning with tabs



Cleaning needle
for steam wand

Visit "Delonghi.com" for more information



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