



La Specialista

MAESTRO



QUICK START GUIDE

De'Longhi

Need help?



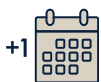
SCAN HERE

EC9885M



EASILY REGISTER YOUR MACHINE & UNLOCK EXCLUSIVE DE'LONGHI CLUB PERKS

Register your La Specialista Maestro Espresso Machine and automatically become a De'Longhi Club Member for special offers, private sales and specialized support.



1 ADDITIONAL YEAR
OF WARRANTY



MEMBERSHIP
DISCOUNT ON
ACCESSORIES



PRIVATE
ONLINE SALES



DE'LONGHI
SPECIALIST
SUPPORT



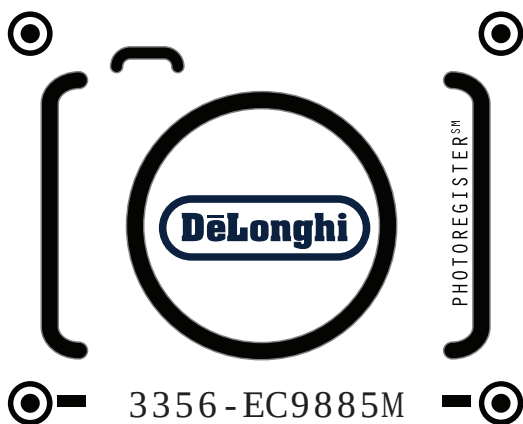
EASY
ORDERING



EXCLUSIVE COFFEE
EVENTS & NEWS

STEP #1: TAKE A PHOTO

- Snap a photo of the camera icon, including the points.



STEP #2: SEND PHOTO

- Send a photo via text, Facebook Messenger or upload online.



TEXT PHOTO
TO 71403



MESSANGER @
PHOTOREGISTER



ONLINE:
WWW.DELONGHI.PHOTO

NEED HELP?:

Visit photoregister.com/help
or text HELP to 71403.

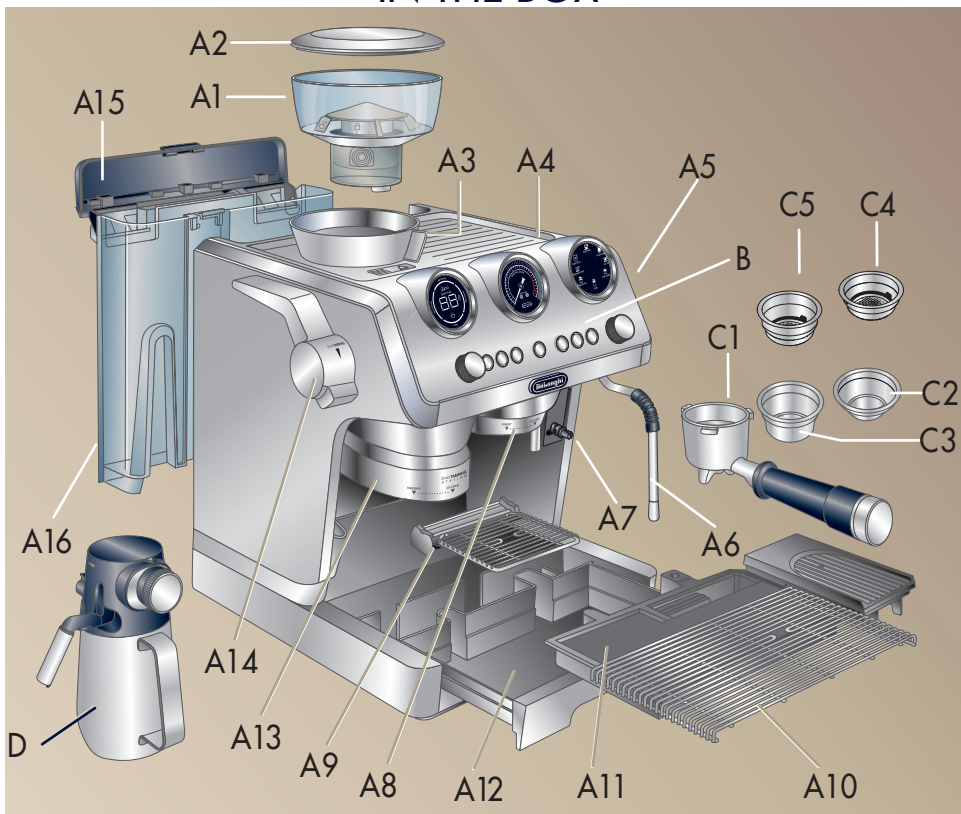
CONTACT US

- Call 1-800-945-0929
- Online: Delonghi.com

VISIT US AT DELONGHI.COM



IN THE BOX



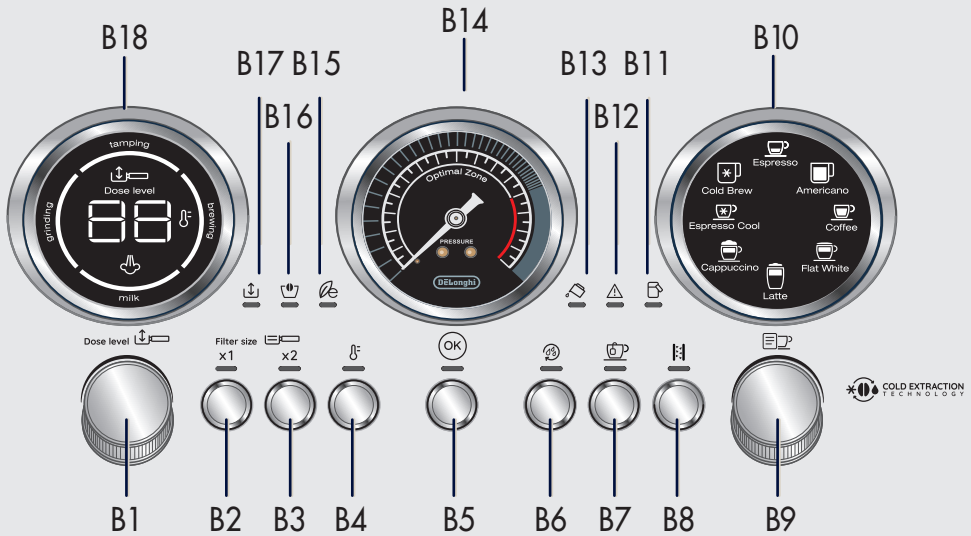
- A1. Bean container
- A2. Bean container lid
- A3. Grind selector
- A4. Cup tray
- A5. Steam dial
- A6. Steam wand and nozzle
- A7. Lattecrema System connection
- A8. Coffee outlet
- A9. Cup grille for espresso
- A10. Cup grille for glasses or mugs
- A11. Drip tray grille
- A12. Drip tray
- A13. Grinding outlet
- A14. Tamping lever
- A15. Water tank lid
- A16. Water tank
- B. Control Panel
- D. Milk carafe



Get Started &
Owner's Instructions
Booklets

This short guide is not intended to explain
all the functions of the appliance.
Please read all the owner's
instruction booklet before use.

CONTROL PANEL



- B1. Coffee dose dial
- B2. "X1" button: to use the 1 coffees filter
- B3. "X2" button: to use the 2 coffees filter
- B4. Coffee Temperature button
- B5. "OK" button: to deliver the beverage/confirm
- B6. "Acive Rinse" button
- B7. Hot water button
- B8. "Descaling" button
- B9. Beverage selector dial

B10. Beverage selected light:

Espresso based beverages

- Espresso
- Americano
- Coffee

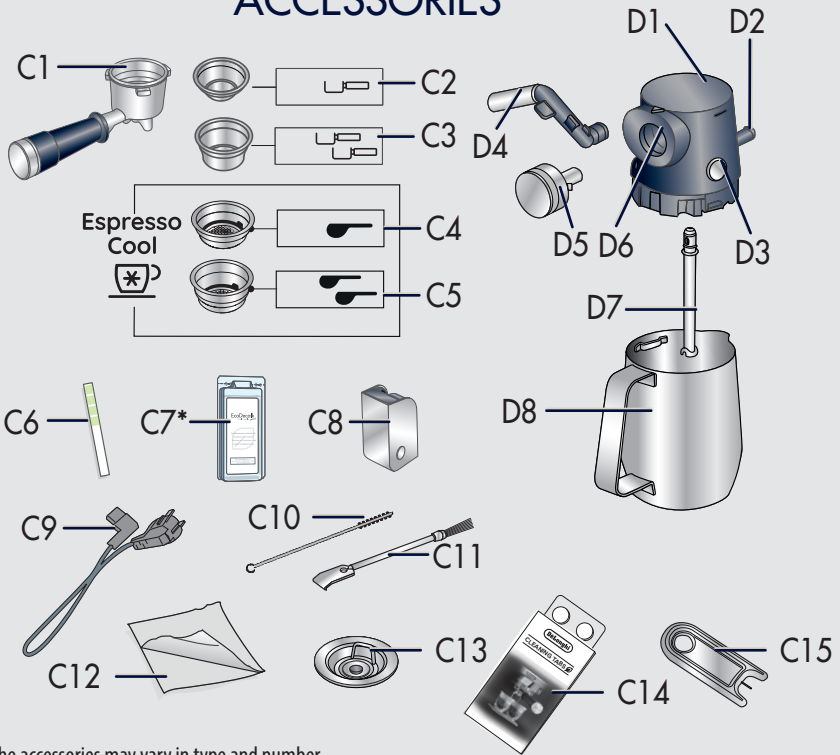
Milk based beverages

- Cappuccino
- Flat White
- Latte

Cold Extraction technology

- Espresso Cool
- Cold Brew
- B11. "Milk clean" light
- B12. "General alarm" light
- B13. "No water" light
- B14. Pressure gauge
- B15. "Energy saving" light
- B16. Beans container empty light
- B17. "Anti-clogging" light
- B18. Led module process:
 - Indicates the operation the appliance is running
 - Indicates the operation the appliance is running
 - The setting of the dose level
 - The infusion temperature setting
 - The selected setting

ACCESSORIES*



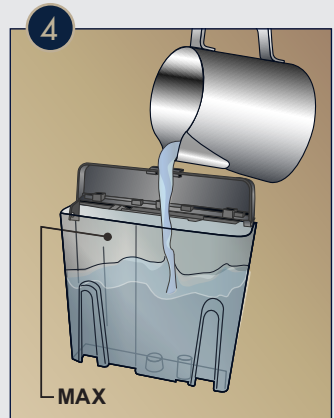
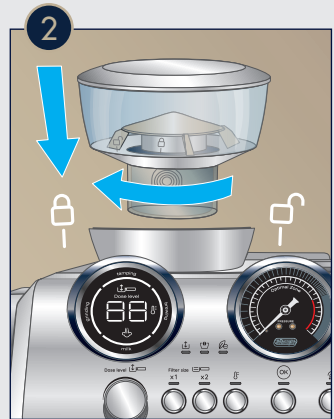
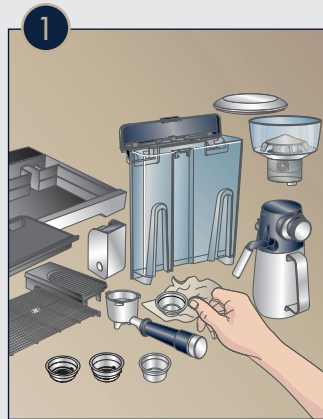
* The accessories may vary in type and number depending on the model

- C1. Portafilter
- C2. 1- cup coffee filter
- C3. 2- cups coffee filter
- Dedicated Espresso Cool filters:**
- C4. 1- cup Espresso Cool filter
- C5. 2- cups Espresso Cool filter
- C6. "Water hardness test" indicator paper
- C7. Descaler
- C8. Descaling accessory
- C9. Removable power cord
- C10. Tube brush
- C11. Cleaning brush
- C12. Cloth
- C13. Coffee outlet cleaning disk accessory
- C14. Coffee outlet cleaning tabs
- C15. Cleaning needle for steam wand

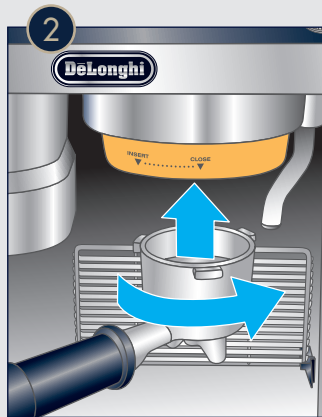
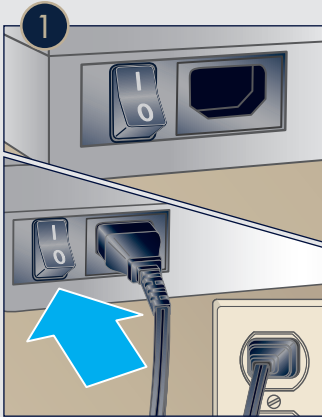
- D1. Milk container lid
- D2. Milk container connector
- D3. Lid release button
- D4. Milk spout (adjustable height)
- D5. Froth selection knob
- D6. Knob housing
- D7. Milk intake tube
- D8. Milk container

GET READY

Clean all accessories with warm water and mild detergent and dry them, install all accessories and fill the tank with fresh water.

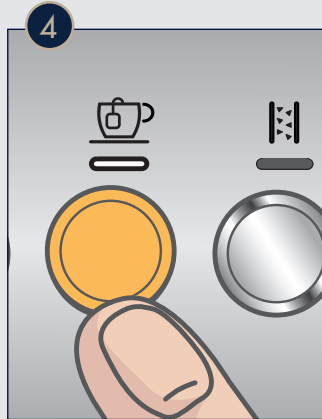


FIRST USE CYCLE



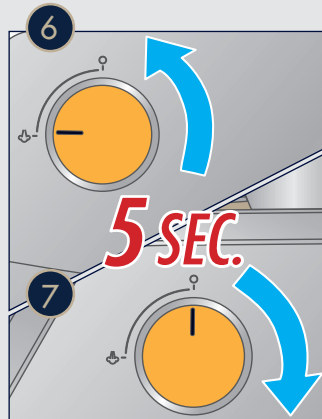
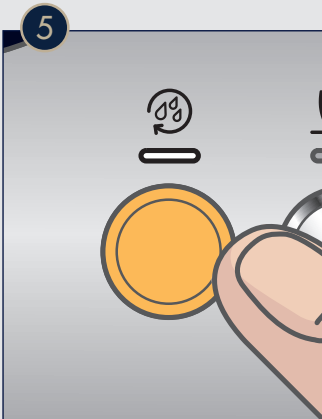
Rinse and get your machine ready to operate. This is only required the first time out of the box.

1 Plug the power cord into the machine and the outlet, then turn the power switch on.



4 Press  to rinse the hot water circuit.

5 Press  to rinse the coffee circuit.



6 Turn the steam dial (on the side of the machine) on, purge for **5 seconds** and shut off. 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.

ROAST CHART

Coffee is complex and develops over time. Use this chart as a reference and make adjustments as necessary. See the "Extraction Guidelines" section to evaluate your results. Enjoy exploring and finding what fits your taste profile.



LIGHT ROAST

- Light brown in color with no oil on the surface
- A toasted grain taste with pronounced acidity
- More caffeine than any other roast levels
- Origin flavors are better preserved than in a dark roast

DOSE

5

TEMPERATURE

5



MEDIUM ROAST

- Medium brown in color with more body than a light roast
- No oil on the bean surface
- More balanced in flavor, aroma and acidity
- Caffeine is more decreased, but still stronger than dark roasts

DOSE

10

TEMPERATURE

4

ROAST CHART



MEDIUM DARK ROAST

- A rich, darker color with some oil on the surface of the bean
- A heavier body in comparison to light and medium roasts
- Flavors are noticeable and taste somewhat spicy

DOSE

15

TEMPERATURE

3



DARK ROAST

- Dark in color with a sheen of oil on the surface
- The flavor is generally bitter, smokey or even burnt in taste
- The amount of caffeine is substantially decreased

DOSE

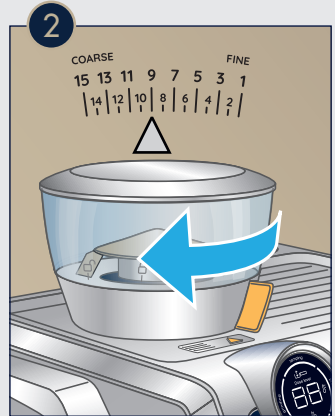
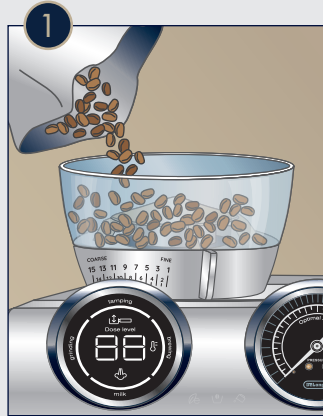
20

TEMPERATURE

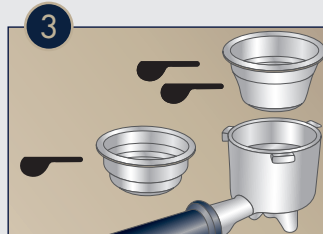
2

GRINDING & DOSING

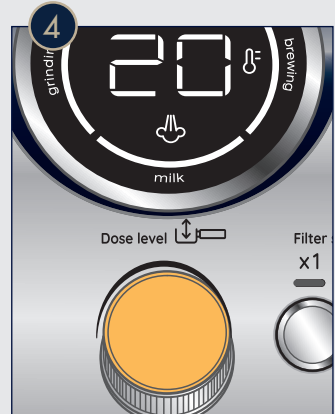
2 Select the grind setting: we suggest to start from the factory setting 9. See "Extraction Guidelines" on page 13 for further information.



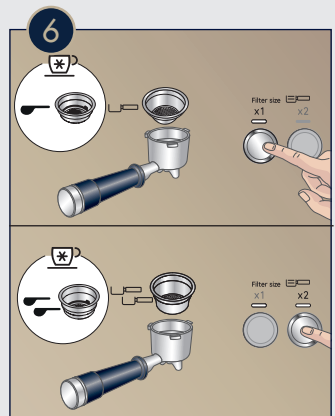
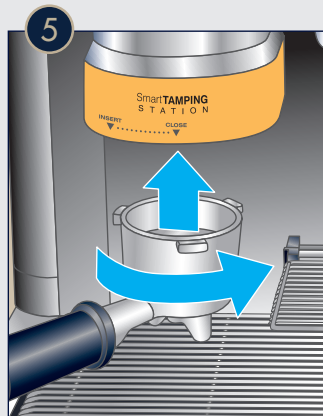
3 Insert the coffee filter in the portafilter (1-cup or 2-cups)



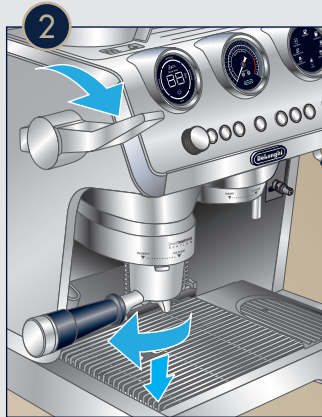
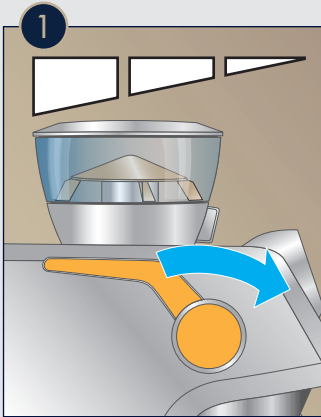
4 Select the right dose based on the Roast Chart. As a reference, the darker the roast of your coffee beans, the higher the dose.



5 Select the **x1** or **x2** button to activate grinding according with filter size.



TAMPING



- 1 After grinding, pull lever down fully and place back in start position.
- 2 Keep firmly with one hand the lever down while removing portafilter
- 3 Make sure the tamped ground coffee is within the line inside the filter. See Roast Chart for additional guidance.
Increase or decrease dose until desired amount has been achieved.

Please note:

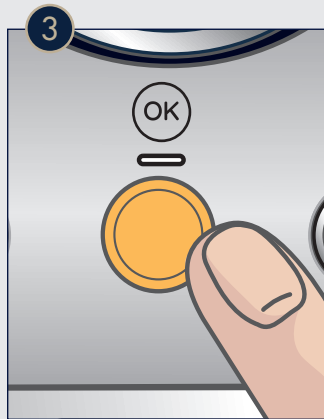
If any residual ground coffee remains after tamping, it will not impact the quality of the extraction.

BREWING

- 1 Select your beverage: Espresso, Coffee, Americano, Cappuccino, Latte or Flat White.

If you select a milk-based beverage, please continue to additional Milk Frothing sections after brewing.

- 2 Select the Coffee Temperature  Button to select 1 of the 5 settings available. Please see Roast Chart for guidance.



EXTRACTION GUIDELINES

Extracting the perfect espresso is an art and might take a couple of tries. Be ready to adjust the coarseness of the grind and always make sure to have the tamped ground coffee at the indicator line in the filter to be able to reach perfect extraction.



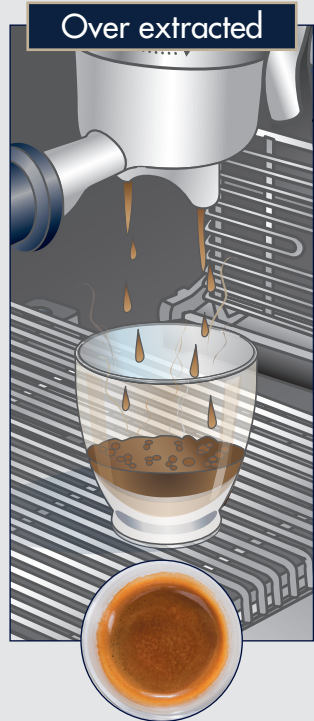
- Flowing fast like water
- Light and pale Crema

To make it perfect:

- Adjust grinding setting to a finer setting, starting from 9 and moving 1 step at a time during grinding operation
- Make sure ground quantity is at indicator level



- Flow like warm honey
- Nut-Brown Crema, 3-4mm thick
- Well-Balanced and Long Lasting on the Palate.



- Flowing in drips or not at all
- Crema very dark and not uniform

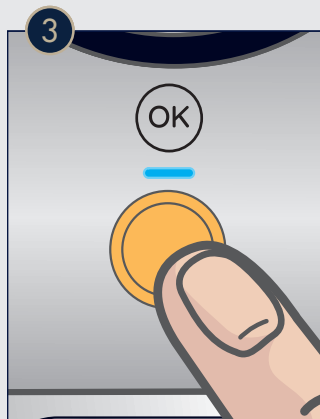
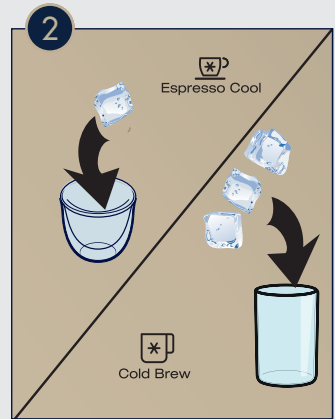
To make it perfect:

- Adjust grinding setting to a coarser setting, starting from 9 and moving 1 step at a time during grinding operation
- Make sure ground quantity is at indicator level

BREWING COLD DRINKS

1 Select your beverage: Espresso Cool, Cold Brew.

2 It is suggested to add some ice in the glass to optimise the final drink



MANUAL FROTHING

1 Fill the milk jug with fresh cold milk or preferred milk-alternative.

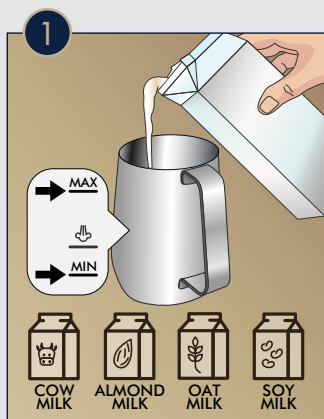
2 Turn steam wand on to purge condensation before use. Point steam wand away from you during this process.

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

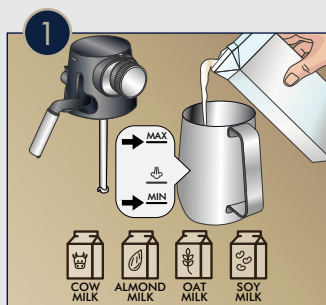
4 Keep the steam nozzle just on the surface, careful not to make big bubbles by not letting too much air in.

5 Insert the steam nozzle just under the milk to create rotation (or vortex). Once the milk jug is too hot to touch, turn off.

6 Clean the steam wand with a damp cloth immediately after use.

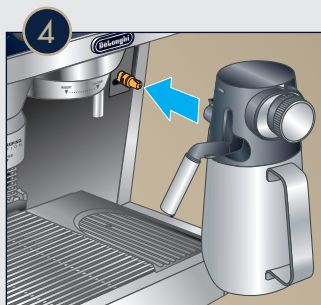


AUTOMATIC FROTHING



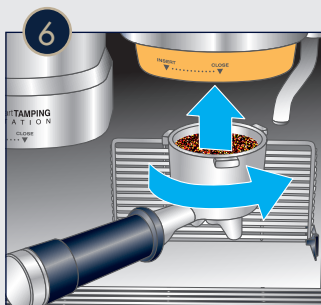
1 Fill the milk jug with fresh cold milk or preferred milk-alternative.

3 Turn knob to select desired froth level for beverage.



5 Select either Cappuccino, Latte or Flat White.

6 Prepare coffee or espresso portion of the recipe by following previous instructions on Grinding, Dosing, Tamping.



7 Press OK to start. Machine will automatically brew and froth milk in sequence.

8 After each use, turn the dial knob to "Clean" position. Hot water will be delivered. After cleaning, turn the knob back on foam setting.



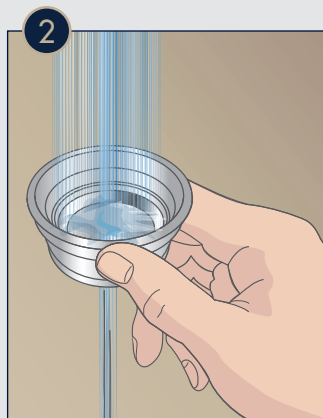
CLEANING & MAINTENANCE

Keeping your machine clean will improve the quality of the beverage and the longevity of the machine.

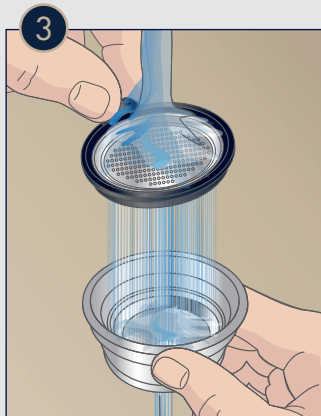
- 1 Empty drip-tray daily or when full.



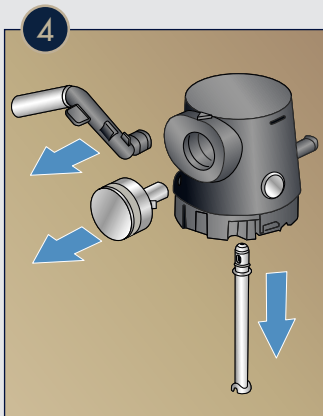
- 2 3 Clean filter baskets after each use.



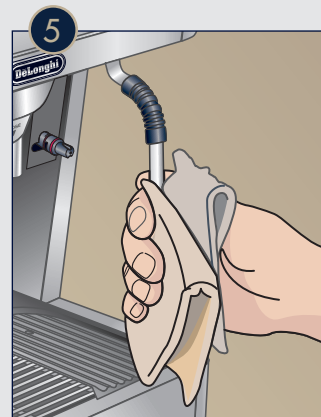
- 4 Thorough cleaning of Lattecrema by disassembling each part and wash them according with instruction manual



- 5 For any stubborn milk residue on the steam wand, use Delonghi Eco Multiclean Solution, available on delonghi.com.



- 6 Promptly descale the machine when the Descaling light turns on (orange). Follow the detailed instruction on the User Manual.





— ACCESSORIES —

Enjoy our full line of drinkware:
an exclusive line of Espresso, Cappuccino and Latte glasses.



Coffee Care & Maintenance

Experience the De'Longhi Care Kit Line to improve
the performance of your machine.



Descaler



Descaler mini



Water Filter



Coffee Care Kit



Multi-Clean

... to learn more about the De'Longhi accessories visit: delonghi.com

ACCESSOIRES

Profitez de notre gamme complète de verres :
une ligne exclusive de verres Espresso, Cappuccino et Latte.



Entretien et maintenance

Découvrez le De'Longhi Care Kit Line pour améliorer
les performances de votre machine

Détartrant



Détartrant mini



Filtre à eau



Coffee Care Kit

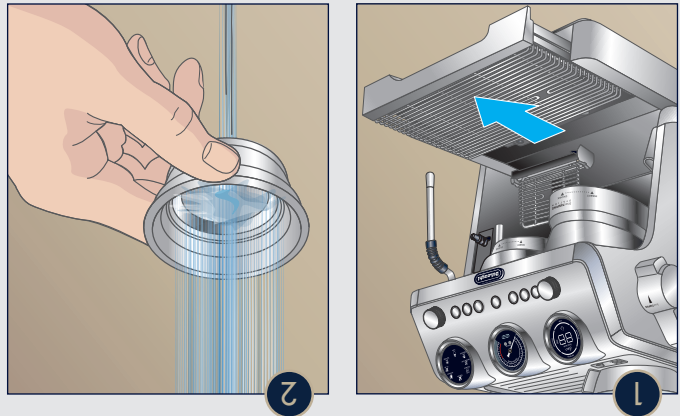


Multi-Clean

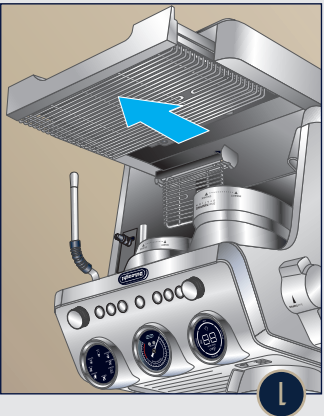


... pour en savoir plus sur les accessoires De'Longhi, visitez : delonghi.com

NETTOYAGE ET ENTRETIEN



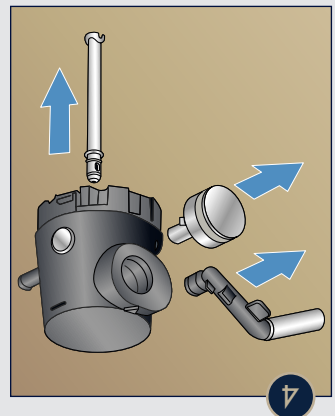
2



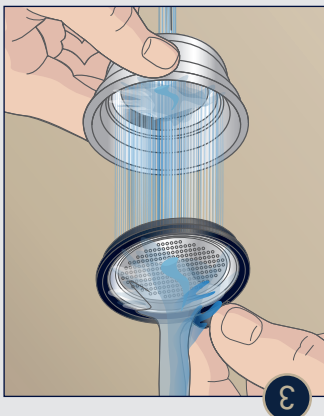
1

Garder la machine propre améliorera la qualité des boissons et la durée de vie de la machine.

1 Vider le plateau d'égouttement à tous les jours ou quand il est plein.



4



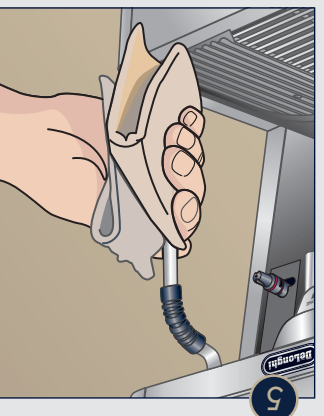
3

Nettoyer les filtres après chaque utilisation.

4 Nettoyage mécanique de l'accessoire en démontant chaque pièce et en lavant conformément au manuel d'instructions



6

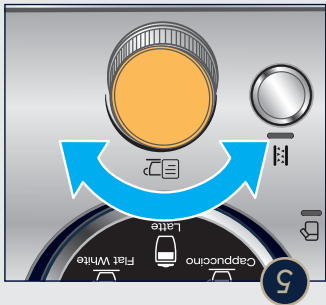
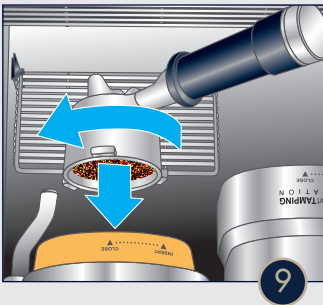
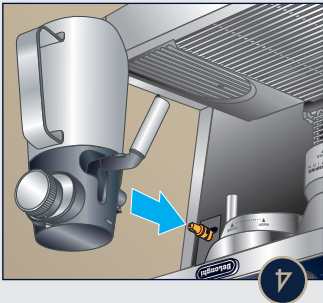
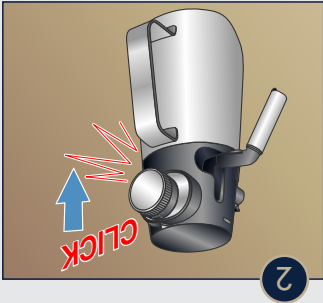
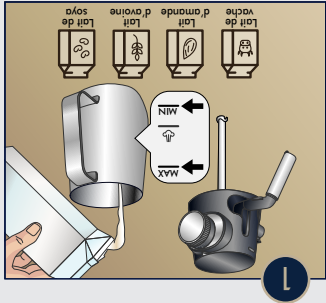
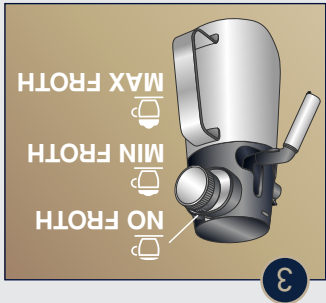
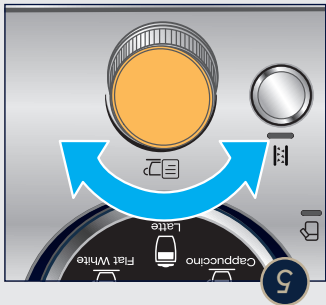
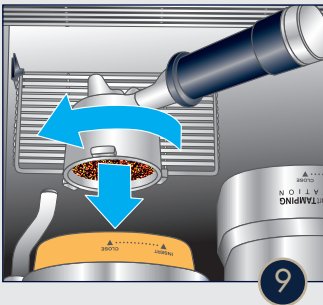
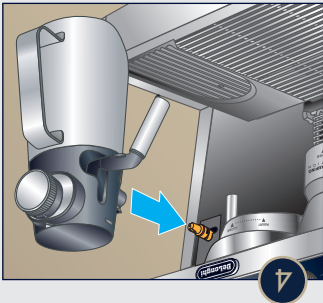
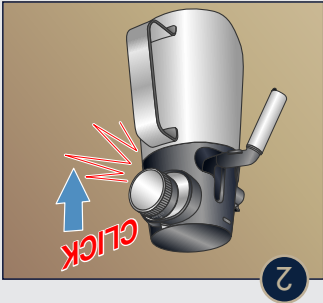
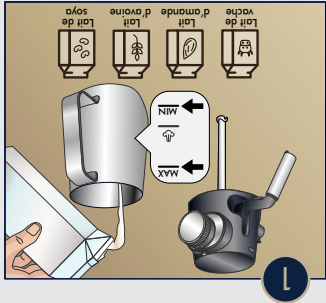
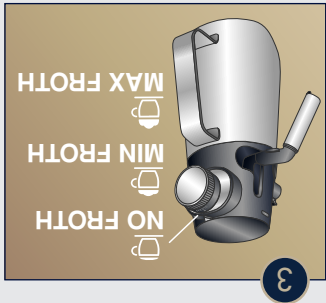
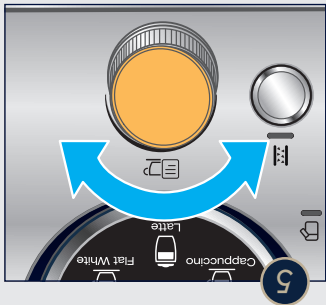
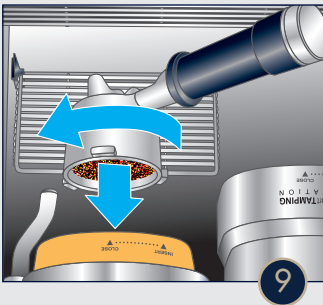
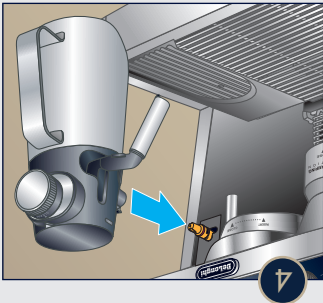
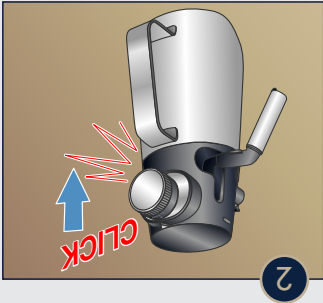
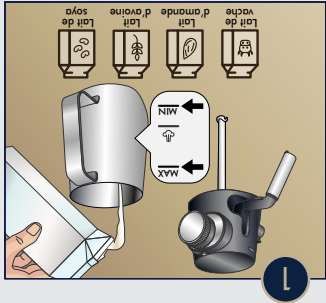
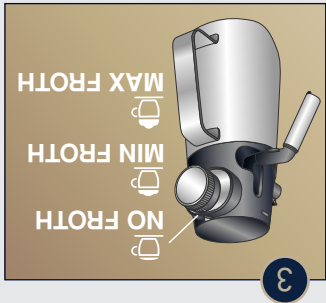
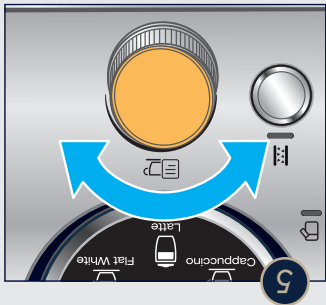
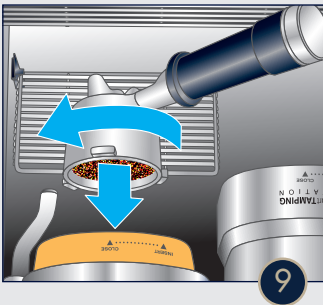
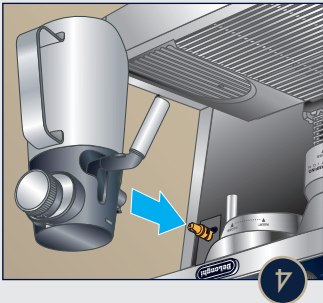
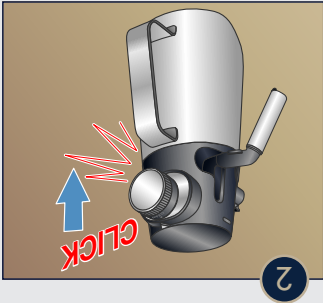
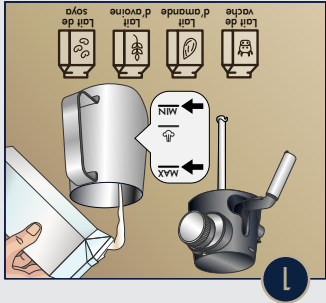
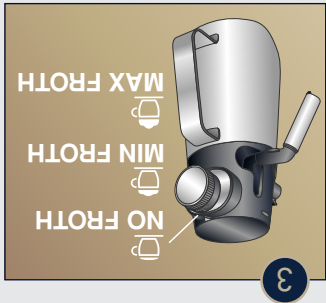
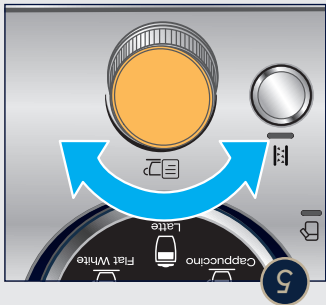
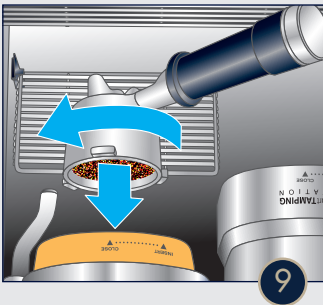
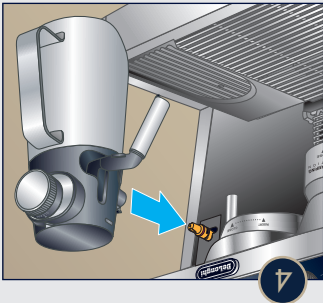
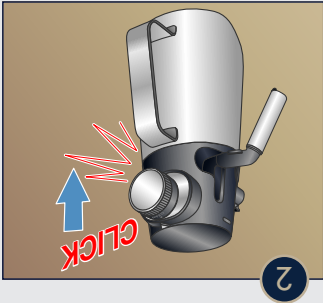
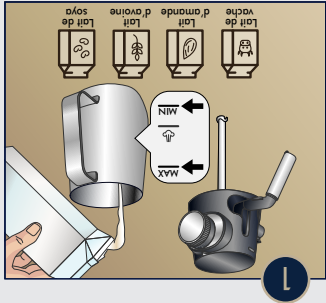
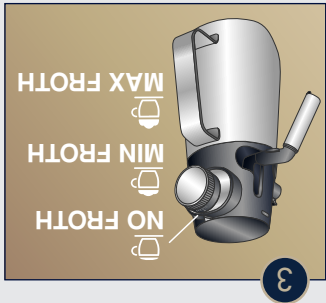
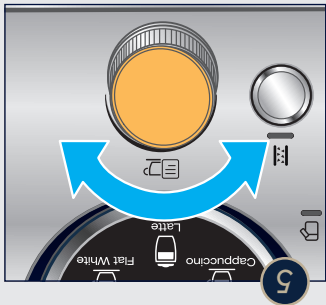
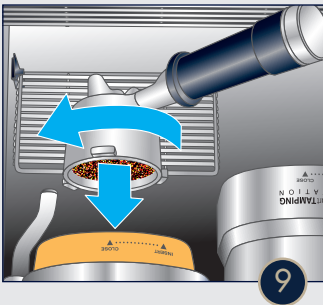
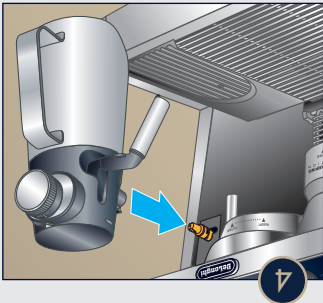
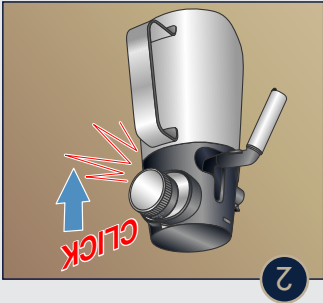
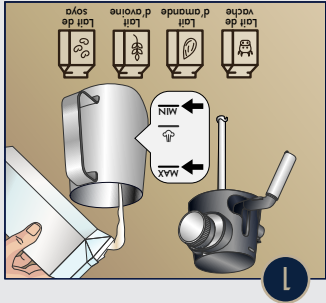
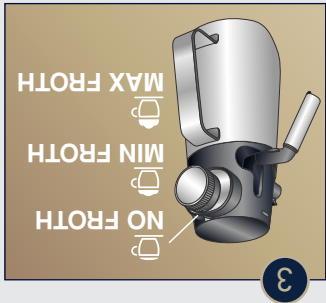
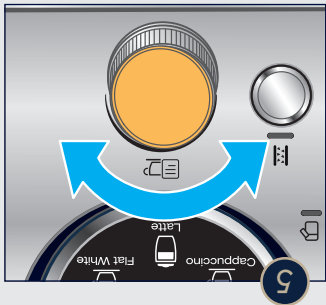
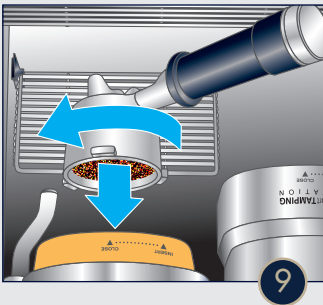
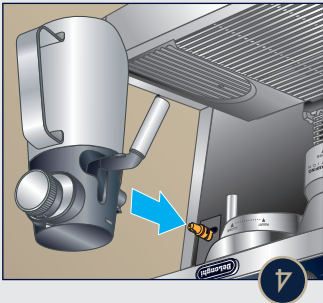
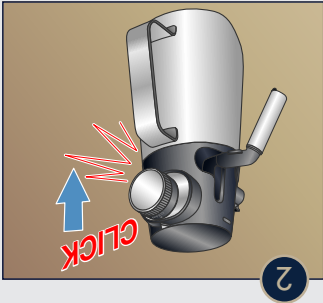
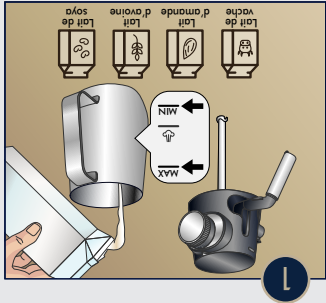
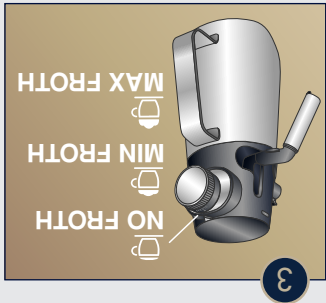
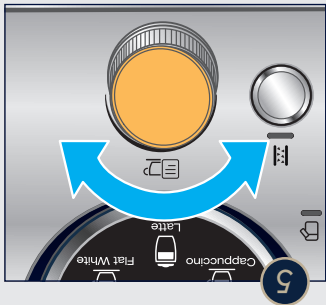
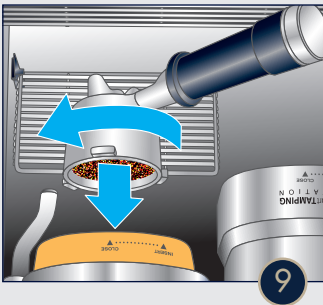
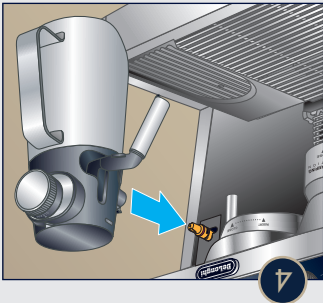
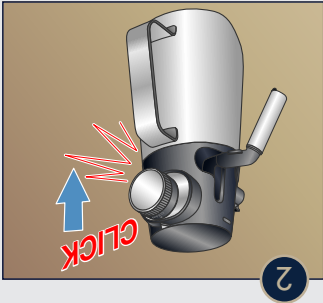
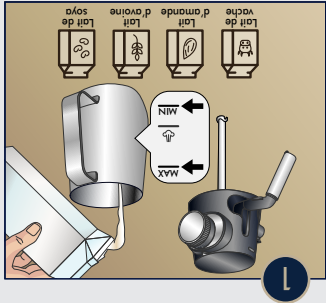
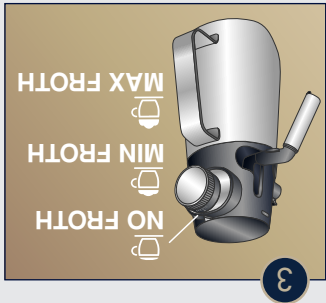
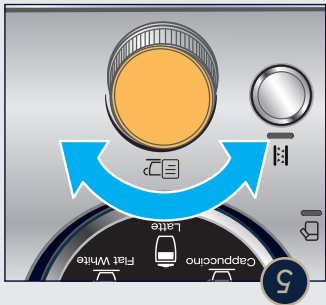
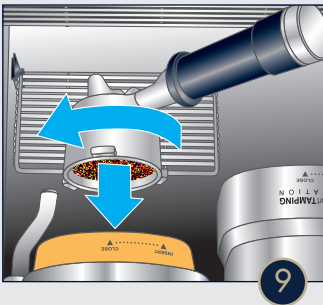
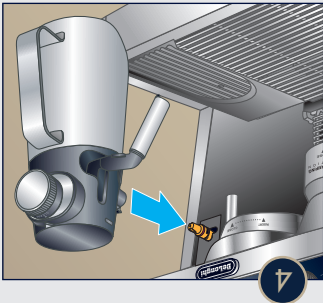
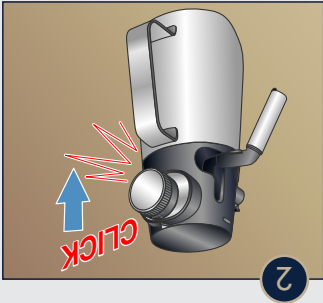
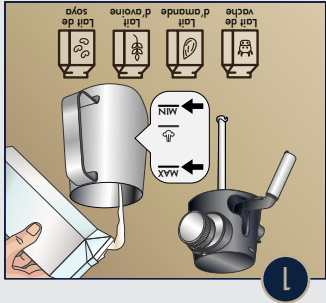
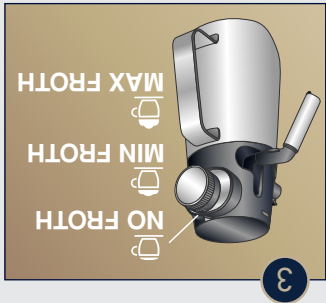
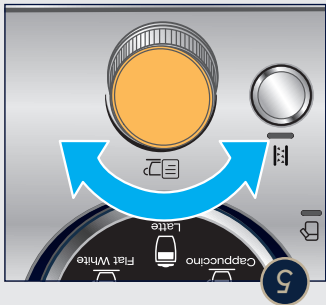
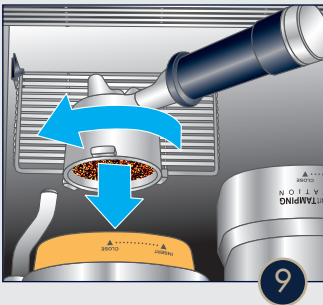
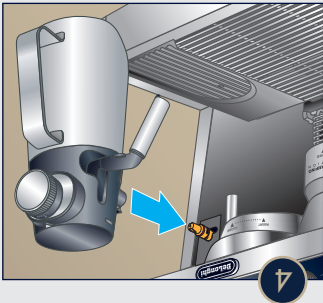
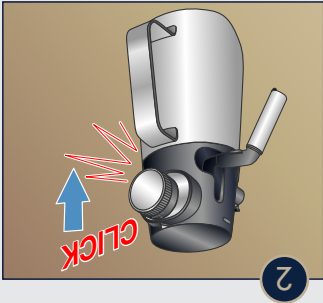
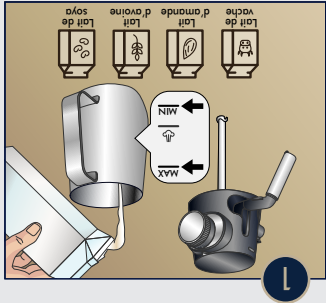
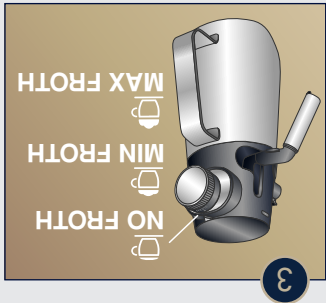
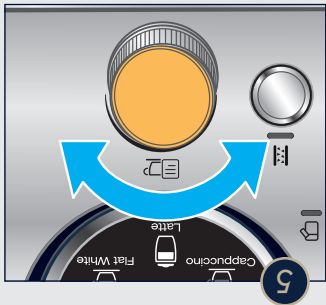
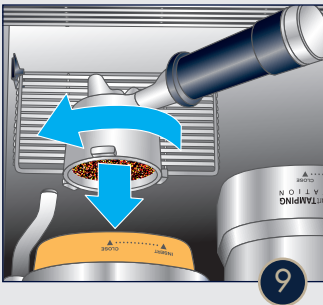
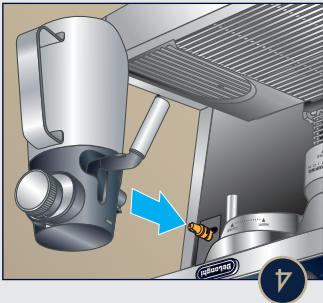
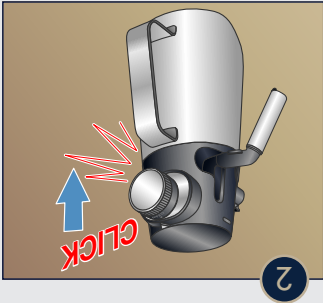
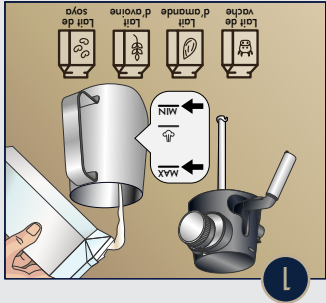
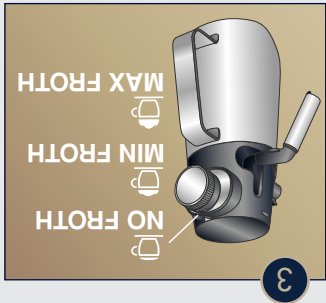
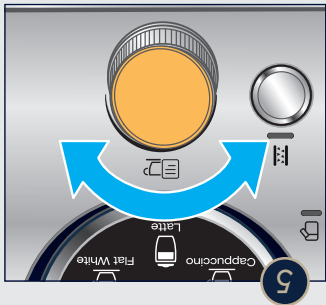
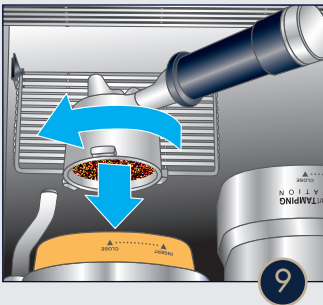
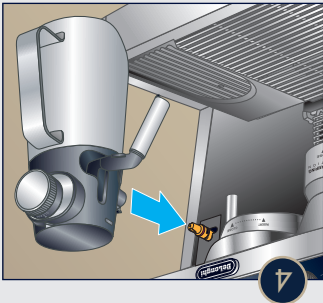
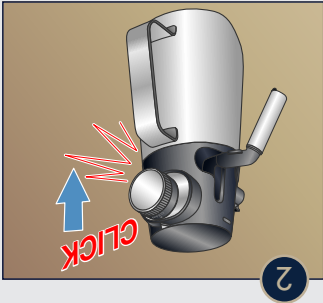
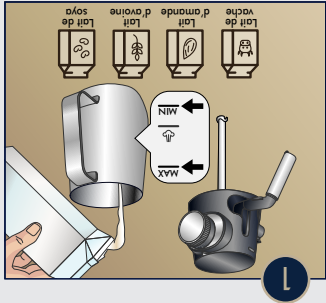
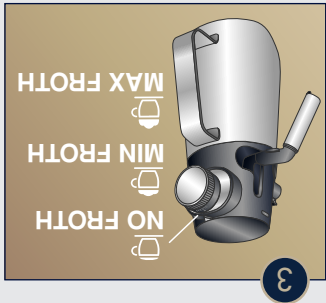
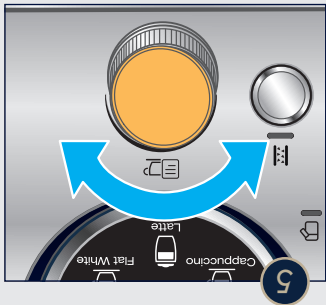
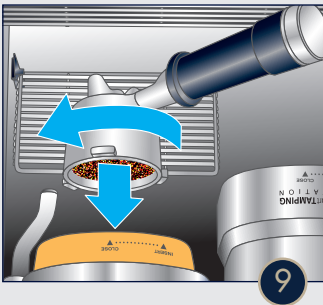
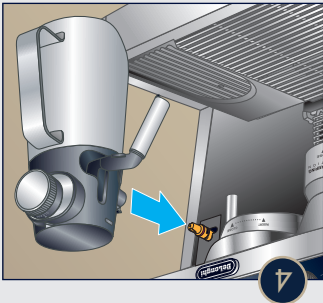
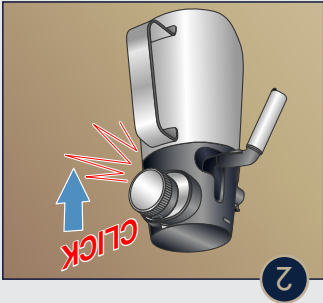
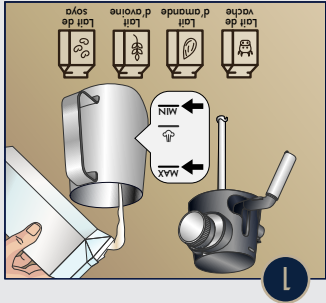
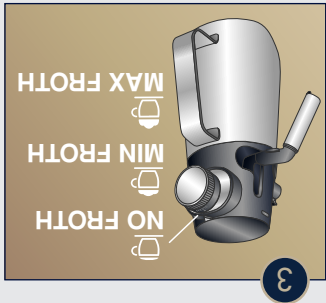
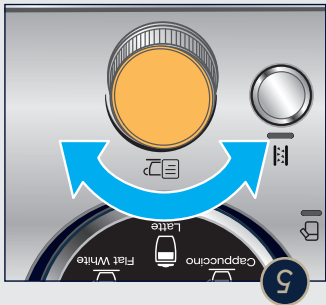
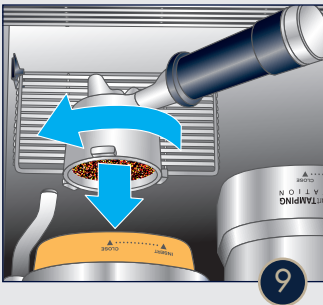
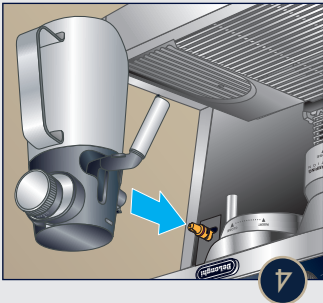
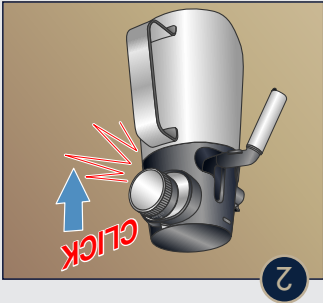
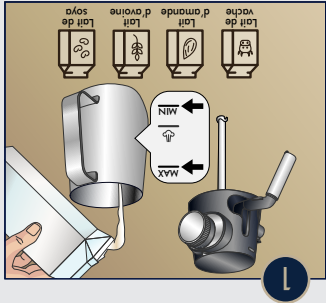
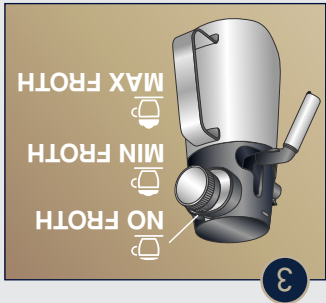
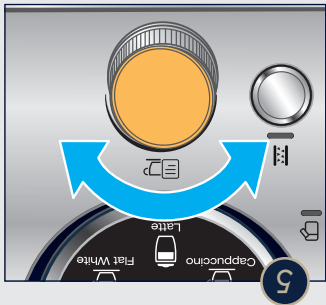
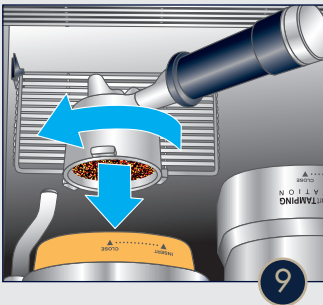
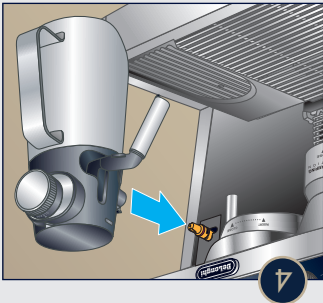
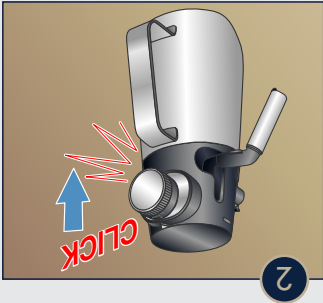
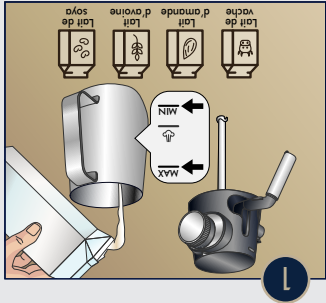
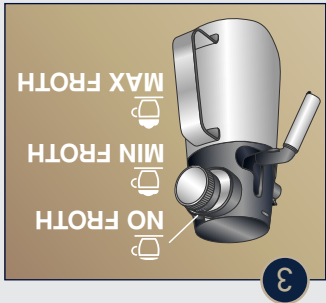
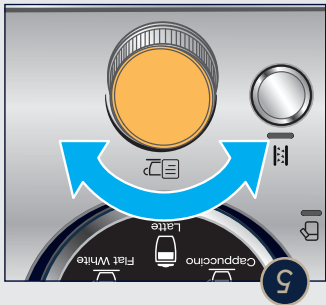
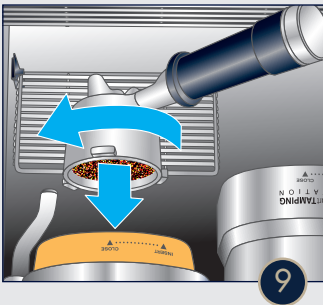
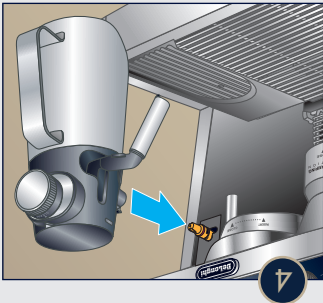
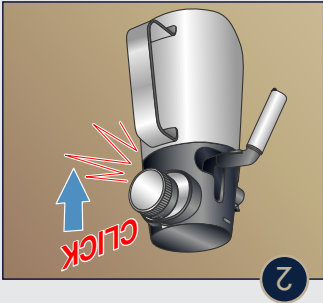
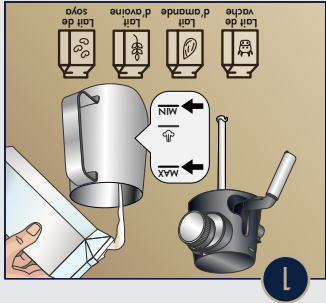
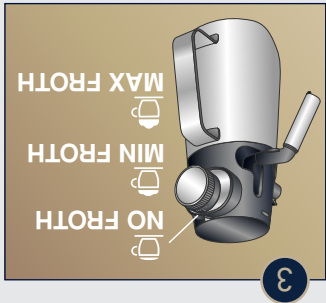
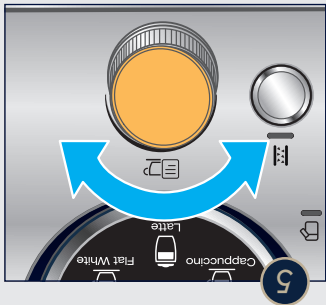
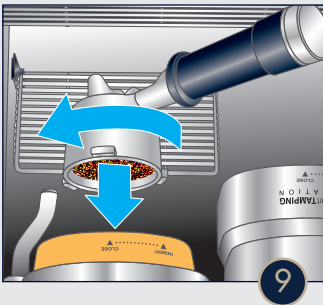
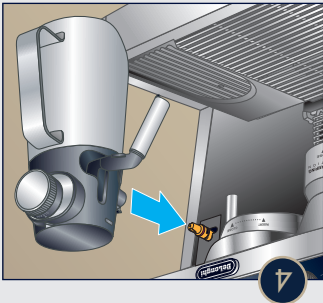
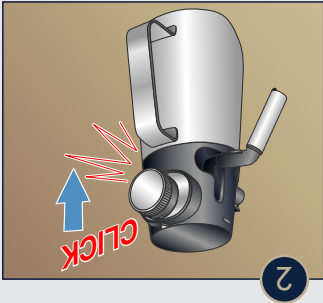
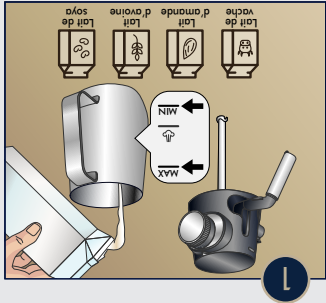
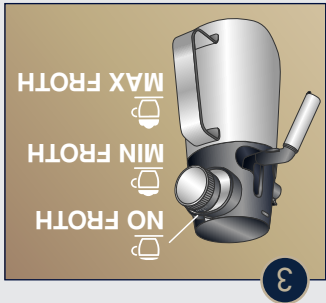
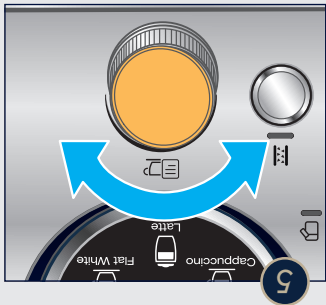
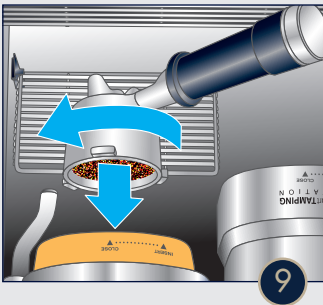
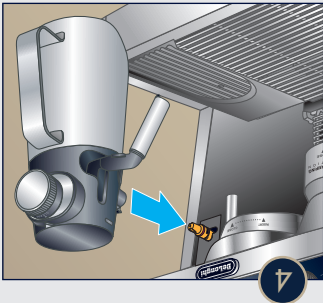
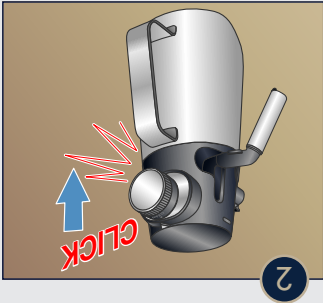
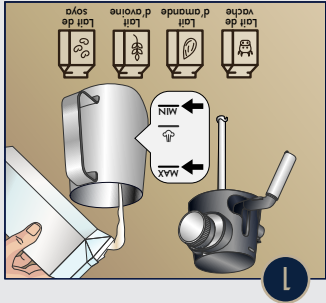
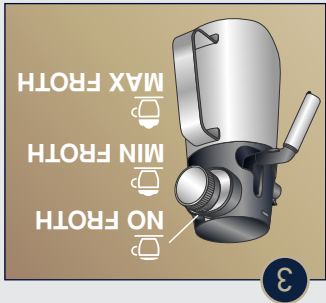
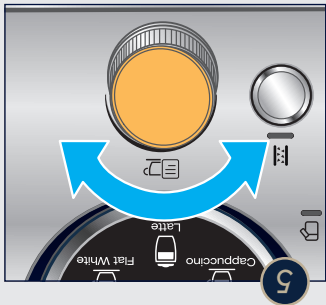
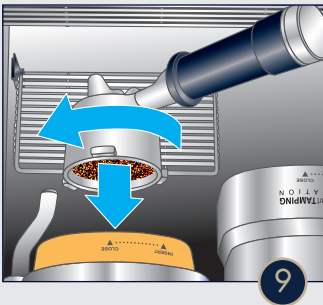
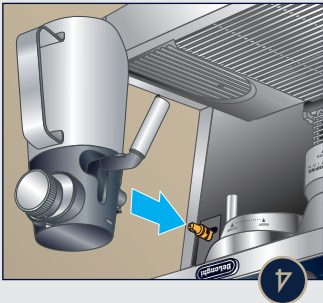
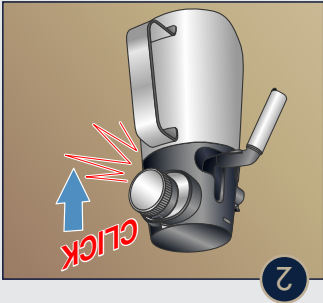
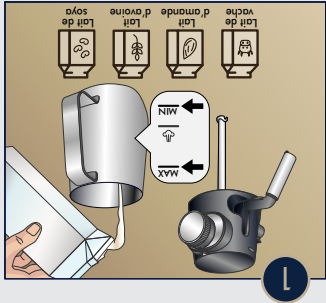
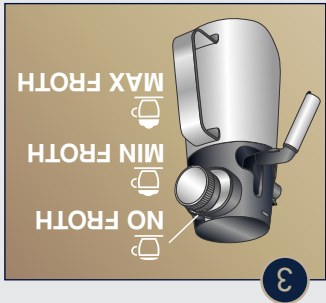
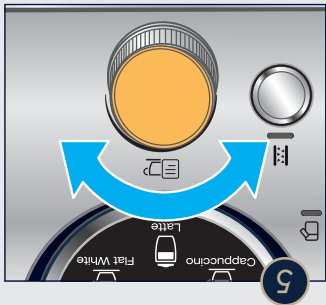
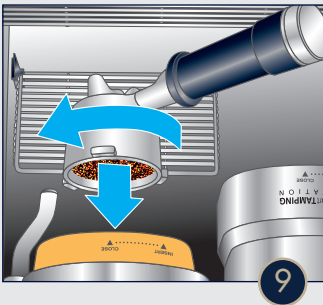
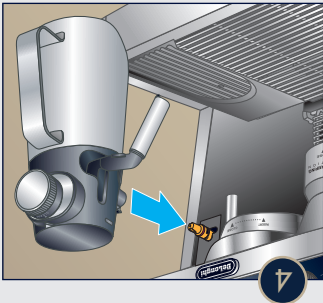
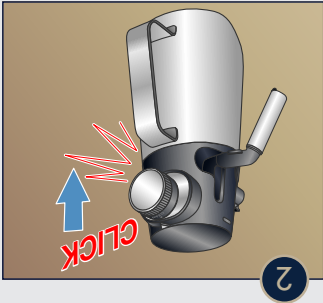
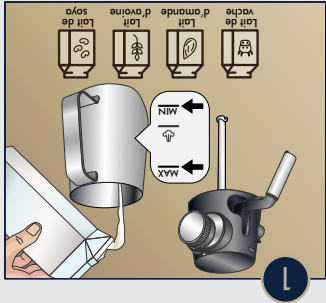
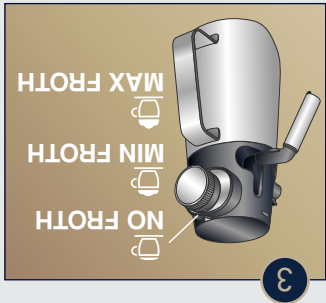
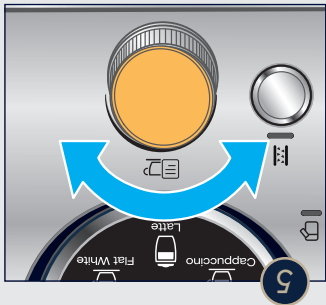
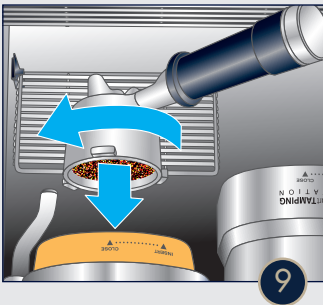
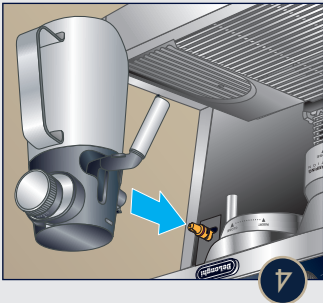
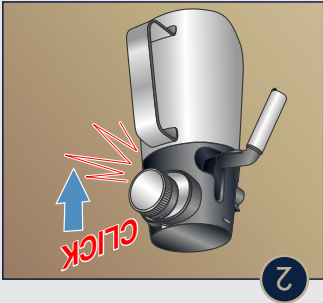
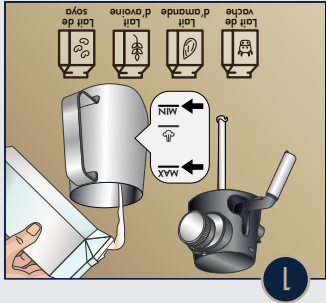
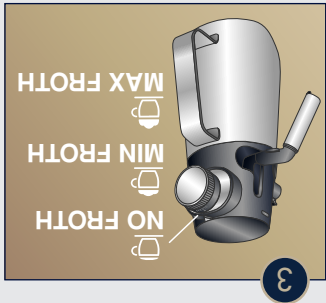
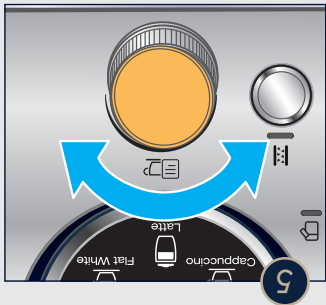
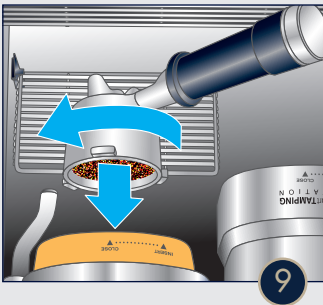
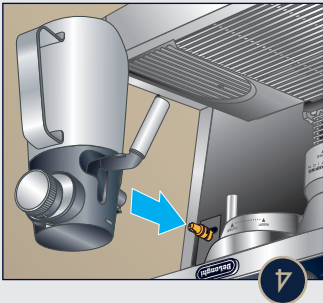
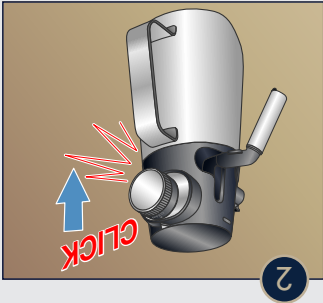
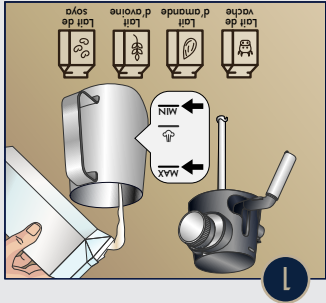
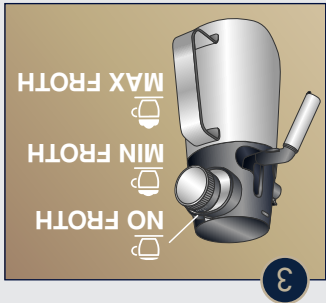
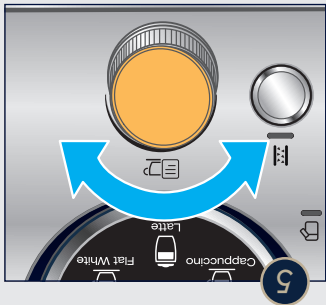
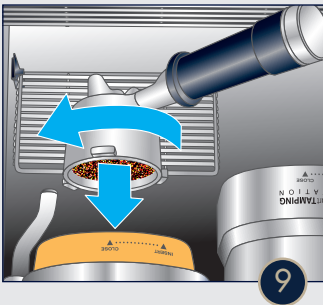
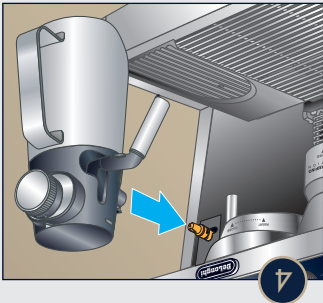
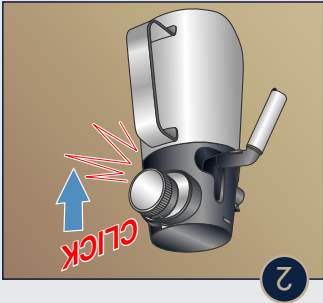
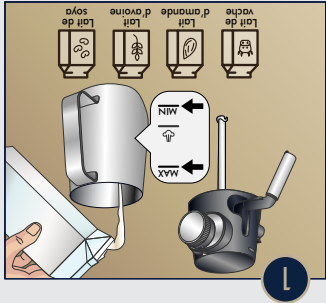
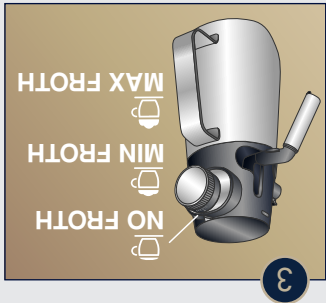
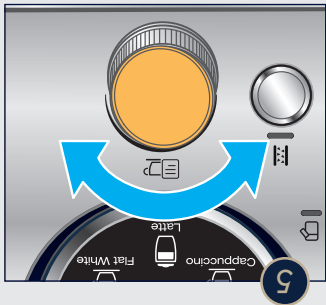
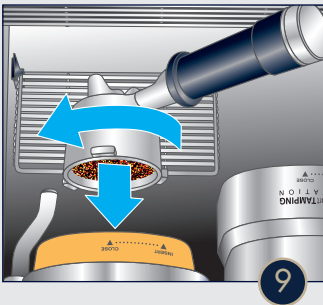
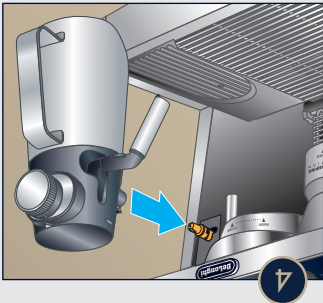
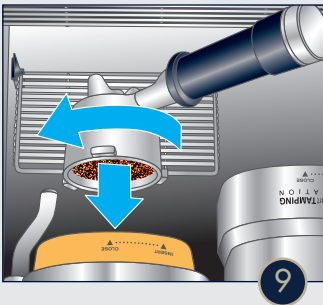
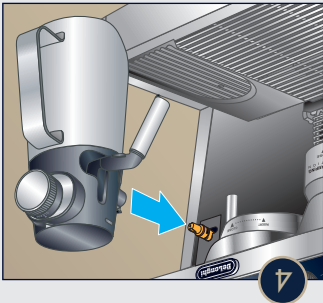
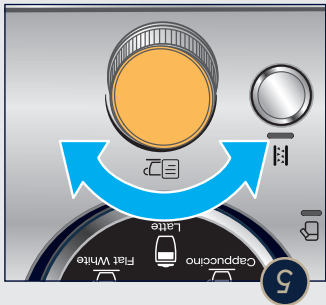
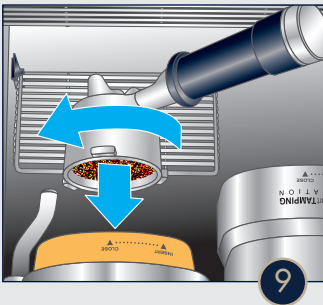
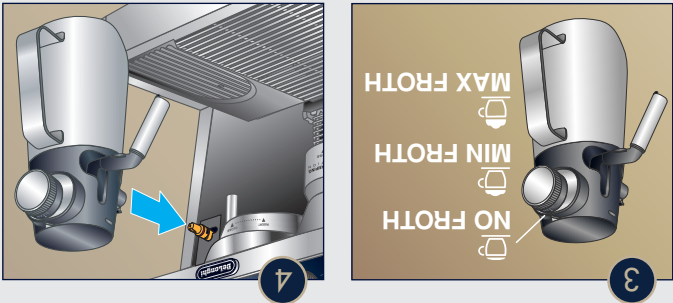
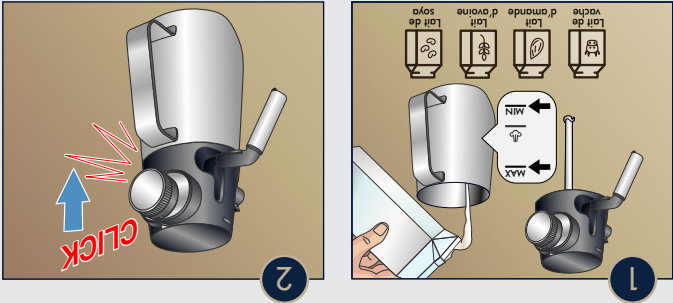


5

Pour enlever les résidus de lait tenaces sur la tige de vapeur, utiliser le nettoyant Eco Multiclean de De'Longhi, en vente à delonghi.com.

6 Détacher la machine des que le voyant s'allume (orange). Suivre les instructions détaillées dans le guide d'utilisation.

MOUSSAGE DU LAIT AUTOMATIQUE

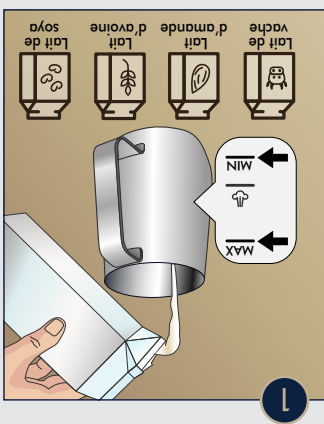


MOUSSAGE DU LAIT MANUEL

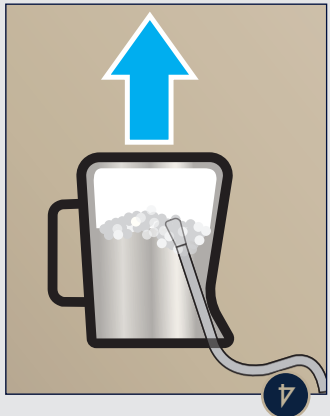
EC9885M



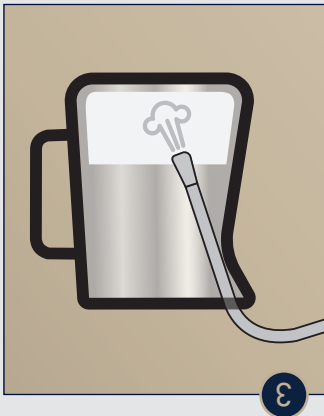
2



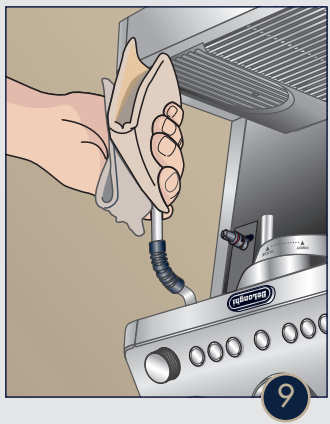
1



4



3



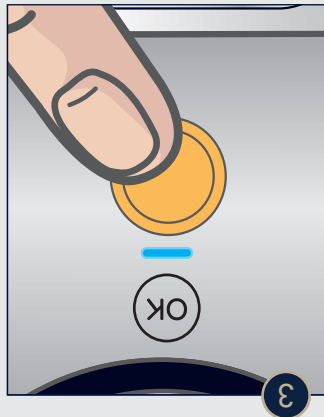
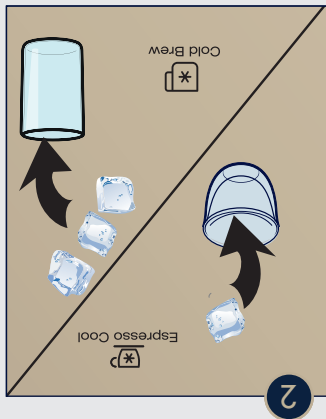
6



5

- 1 Remplir le pot à lait de lait frais et froid ou de votre boisson végétale préférée.
- 2 Allumer la tige de vapeur pour purger la condensation avant l'utilisation. Diriger la tige de vapeur loin de soi pendant ce processus.
- 3 Pour faire mousser le lait, placer le bec sur la surface du lait et l'air sera aspiré par le mélange du lait et de la vapeur.
- 4 Garder le bec vapeur à la surface et éviter de créer des grandes bulles en ne laissant pas trop d'air entrer.
- 5 Insérer le bec vapeur légèrement dans le lait pour créer un tourbillon. Lorsque le pot à lait est trop chaud au toucher, éteindre la vapeur.
- 6 Nettoyer la tige de vapeur avec un chiffon humide immédiatement après l'utilisation.

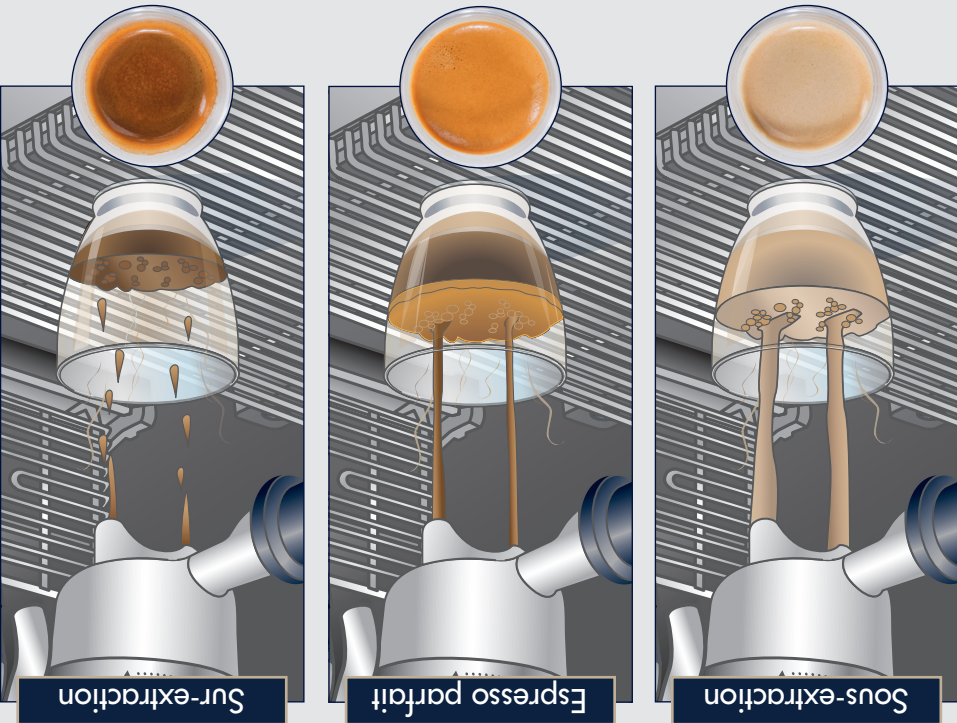
INFUSION DE BOISSONS FROIDES



- 1 Sélectionner la boisson: Espresso Cool, Cold Brew.
- 2 Il est suggéré d'ajouter un peu de glace dans le verre pour optimiser la boisson finale.

GUIDE D'EXTRACTION

La préparation d'un espresso parfait est un art et peut prendre quelques essais. Il faudra peut-être régler le degré de mouture, et assurez-vous que le café moulu est toujours tassé au niveau de la ligne à l'intérieur du filtre pour obtenir l'extraction parfaite.



- Coule vite comme l'eau
- Créma mince et pâle

Pour corriger le problème :

- Régler le degré de mouture pour obtenir une mouture plus fine
- S'assurer que la quantité de café moulu est dans la ligne

- Sur-extraction
- Créma de couleur noisette, 3-4 mm d'épaisseur
- Goût bien équilibré et persistant

Pour corriger le problème :

- Coule goutte à goutte ou pas du tout
- Créma très foncée et pas uniforme

- Régler le degré de mouture pour obtenir une mouture plus grossière
- S'assurer que la quantité de café moulu est dans la ligne

L'INFUSION

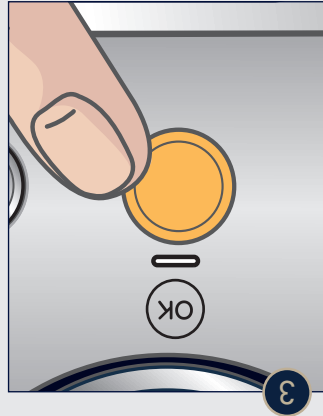


2



1

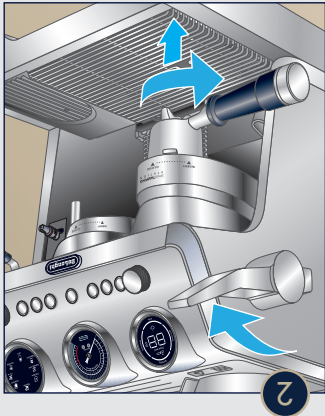
1 Sélectionner la
boisson : espresso,
café, américain,
cappuccino, latte ou
flat white.
Si vous sélectionnez une
boisson à base de lait,
veuillez consulter la
section sur le moutage
du lait après l'infusion.



3

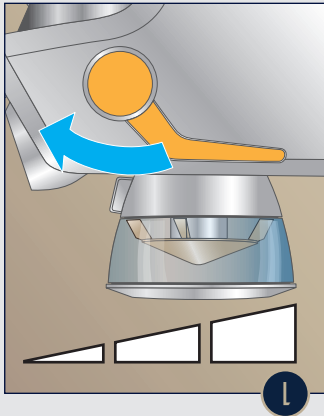
2 Sélectionner la
touche de la
température du café
pour choisir 1 des 5
options. Consulter le
Guide de torréfaction
pour plus d'information.

LE TASSAGE



1 Après la mouture, tirer le levier complètement vers le bas et retourner à la position de départ.

2 Garder le levier baissé pendant que le porte-filtre est retiré.



1



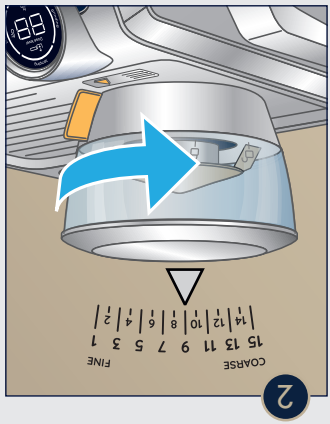
3

Nota bene:

S'il reste du café moulu résiduel après le tassage, cela n'affectera pas la qualité de l'extraction.

3 S'assurer que le niveau du café moulu tassé est dans la marque indiquée à l'intérieur du filtre. Consulter le Guide de torréfaction pour plus d'information. Augmenter ou réduire la dose pour atteindre la quantité désirée.

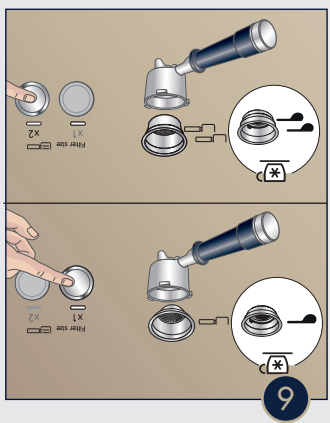
LA MOUTURE ET LE DOSAGE



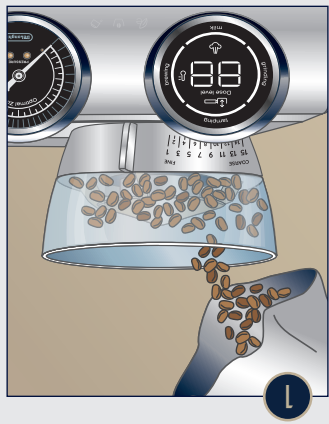
2



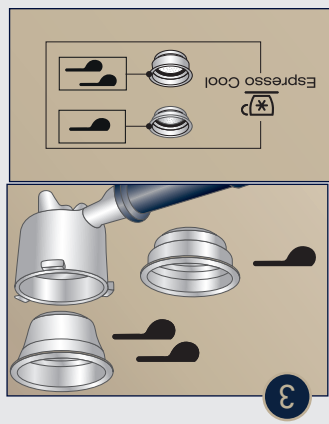
4



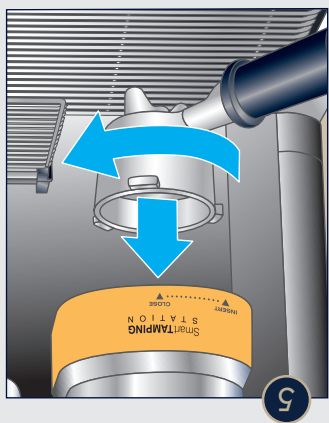
6



1



3



5

2 Sélectionner le bon degré de mouture: nous vous suggérons de partir du réglage d'usine 9. Voir «Guide d'entretien» à la page 13 pour plus d'informations.

3 Sélectionnez le filtre à café 1 tasse ou 2 tasses et placez-le dans le porte-filtre.

4 Sélectionner la bonne dose selon le guide de torréfaction. Pour référence, plus la torréfaction des grains de café est foncée, plus la dose est élevée.

5 Sélectionnez le bouton x1 ou x2 pour activer la mouture en fonction de la taille du filtre.

TORRÉFACTION MOYENNE FONCÉE

- Couleur plus riche et foncée avec un peu d'huile sur la surface des grains
- Plus de corps par rapport aux torréfactions légères et moyennes
- Les saveurs sont perceptibles et le goût est un peu épicé



15

DOSE

3

TEMPÉRATURE

TORRÉFACTION FONCÉE

- Les grains sont noirs et lustrés avec une surface huileuse
- Le goût est généralement amer, fumé ou même brûlé
- Il y a considérablement moins de caféine



20

DOSE

2

TEMPÉRATURE

— GUIDE DE TORRÉFICATION —

Le café est complexe et se développe avec le temps. Utilisez ce guide comme référence et apportez des changements au besoin. Consultez le « Guide d'extraction » pour évaluer vos résultats. Découvrez les différentes torréactions pour trouver celle qui convient à votre profil de goût.

TORRÉFICATION LÉGÈRE

- Brun clair sans huile sur la surface
- Un goût de grain grillé avec une acidité prononcée
- Plus de caféine que tous les autres niveaux de torréfaction
- Les arômes d'origine sont mieux conservés qu'avec une torréfaction foncée

DOSE
5

TEMPÉRATURE



TORRÉFICATION MOYENNE

- Brun moyen avec plus de corps qu'une torréfaction légère
- Pas d'huile sur la surface des grains
- Goût, acidité et arôme plus équilibrés
- Moins de caféine, mais niveau tout de même plus élevé que pour les torréactions plus foncées

DOSE
4

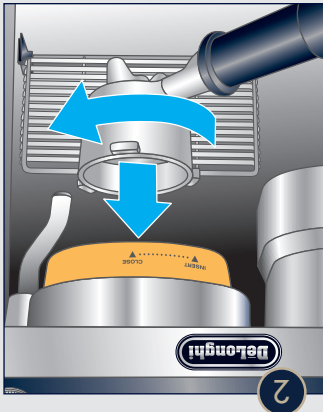
TEMPÉRATURE

DOSE
10

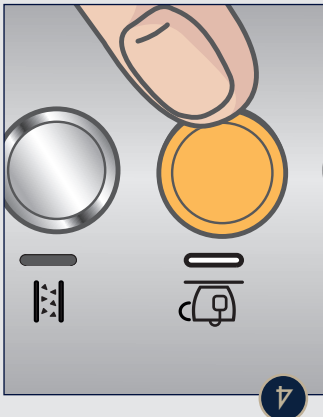


CYCLE DE PREMIÈRE UTILISATION

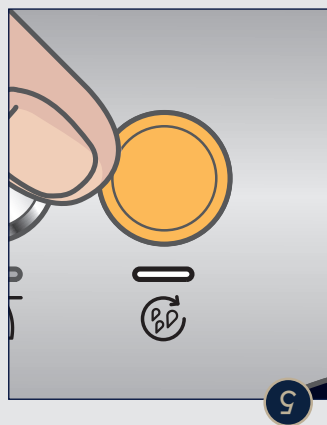
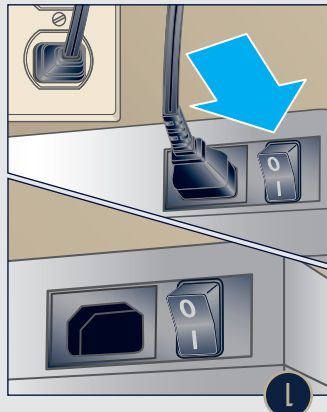
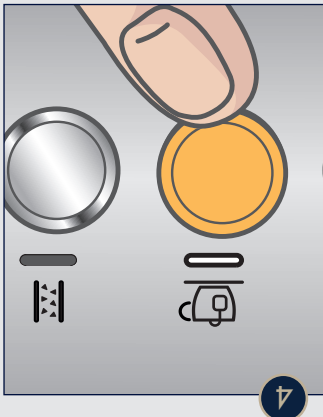
1 Rincer la machine et la préparer pour l'utilisation. A effectuer seulement avant la première utilisation.
2 Brancher le cordon d'alimentation dans la machine et la prise, puis allumer l'interrupteur.



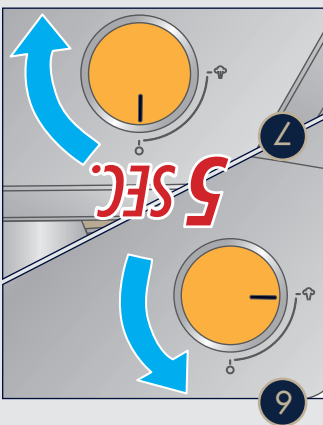
4 Appuyez sur  pour rincer le circuit d'eau chaude



5 Appuyez sur  pour rincer le circuit café.

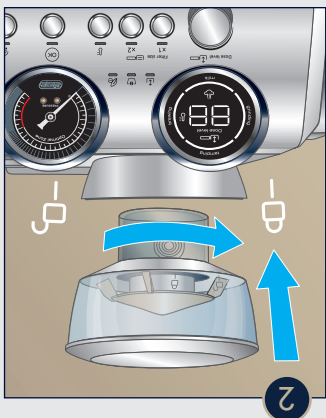
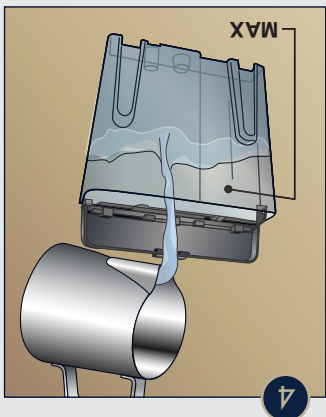
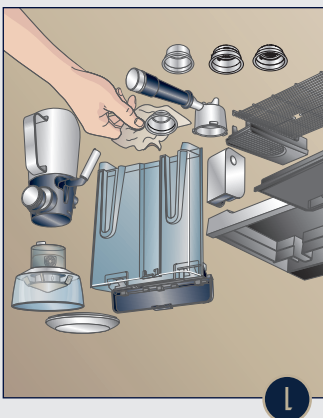
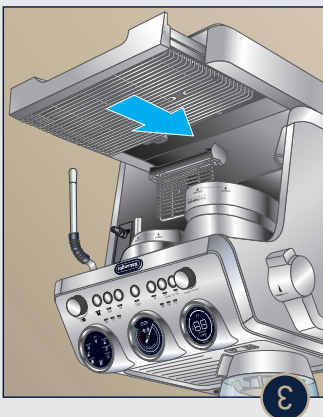


6 Ouvrez la molaie vapeur pour libérer de la vapeur pendant au moins 5 secondes. Pour des performances de vapeur optimales, il est recommandé de répéter cette action 3 ou 4 fois. Cela sert à purger la buse vapeur avant de faire mousser ou chauffer le lait.

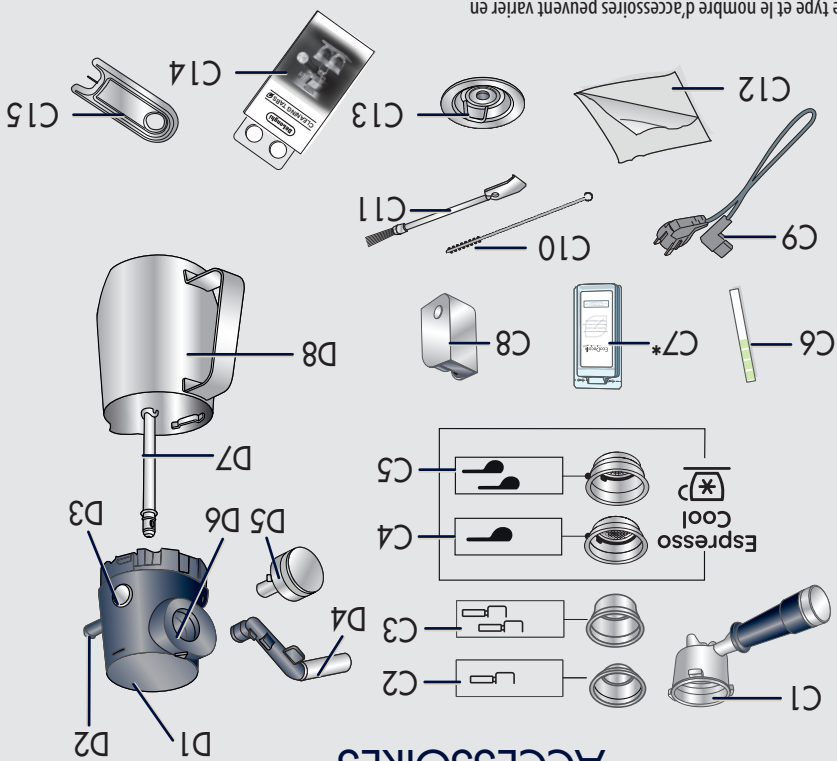


PRÉPARER LA MACHINE

Nettoyer tous les accessoires avec de l'eau chaude et un détergent à vaisselle doux, puis les sécher. Installer tous les accessoires et remplir le réservoir d'eau.



ACCESSOIRES*



* Le type et le nombre d'accessoires peuvent varier en fonction du modèle

Filtres dédiés Espresso Cool :

- C1. Porte-filtre
- C2. Filtre à café 1 tasse
- C3. Filtre à café 2 tasses
- C4. Filtre 1 tasse pour Espresso Cool
- C5. Filtre 2 tasses pour Espresso Cool
- C6. Papier indicateur « Test de dureté de l'eau »
- C7. Détartrant
- C8. Accessoire de détartrage
- C9. Cordon d'alimentation amovible
- C10. Brosse à tube
- C11. Brosse de nettoyage
- C12. Chiffon
- C13. Accessoire de disque de nettoyage de sortie de café
- C14. Languettes de nettoyage de sortie de café
- C15. Accessoire de nettoyage de la buse vapeur

- D1. Couverture du pot à lait
- D2. Raccord de la carafe à lait
- D3. Bouton de déverrouillage du couvercle
- D4. Bec à lait (hauteur réglable)
- D5. Molette de sélection de la mousse
- D6. Boîtier de la manette
- D7. Tube d'admission de lait
- D8. Carafe à lait

PANNEAU DE COMMANDE



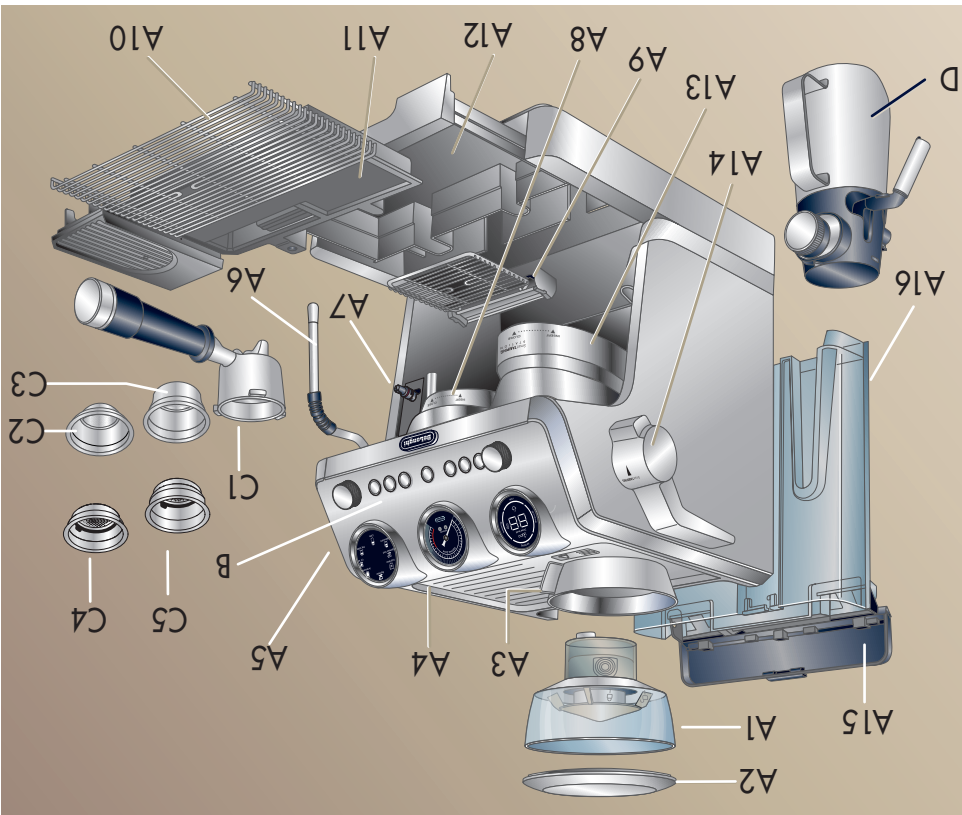
Cold Extraction technology

- Espresso Cool
- Cold Brew
- B11. Voyant « Lait propre
- B12. Voyant « Alarme générale »
- B13. Voyant « Pas d'eau »
- B14. Manomètre
- B15. Voyant « Économie d'énergie »
- B16. Voyant « Pas de réservoir à grains »
- B17. Voyant « Anti-colmatage »
- B18. LED d'avancement du processus :
- Indique l'opération en cours
- Réglage du niveau de dose
- Réglage de la température d'infusion
- Réglage sélectionné

Boissons chaudes à base de café espresso

- Espresso
 - Americano
 - Coffee
 - Boissons à base de lait
 - Cappuccino
 - Flat White
 - Latte
- B1. Bouton de dosage de café
B2. Bouton « x1 » : pour utiliser le filtre à 1 café
B3. Bouton « x2 » : pour utiliser le filtre à 2 cafés
B4. Bouton de température du café
B5. Bouton « OK » : pour distribuer la boisson / confirmer
B6. Bouton « rinçage actif »
B7. Bouton d'eau chaude
B8. Bouton de démarrage
B9. Molette de sélection de boissons
B10. Voyant de la boisson sélectionnée :

DANS LA BOÎTE



- A1. Bac à grains
- A2. Couverture du bac à grains
- A3. Sélecteur de mouture (fine à grossière)
- A4. Repose-tasses
- A5. Molette vapeur
- A6. Buse vapeur et buse
- A7. Connexion Lattecrema
- A8. Sortie de café
- A9. Grille de tasse à espresso
- A10. Grille à verres ou tasses
- A11. Grille du bac d'égouttage
- A12. Bac d'égouttage
- A13. Sortie du moulin à café (station de tassage)
- A14. Levier de pression
- A15. Couverture du réservoir d'eau
- A16. Réservoir d'eau
- B. Panneau de commande
- D. Carafe à lait

Ce court guide n'explique pas toutes les fonctions de cette machine. Veuillez vous assurer de lire le guide d'utilisation au complet avant d'utiliser cet appareil.

Guide de démarrage
et Guide d'utilisation



ENREGISTREZ FACILEMENT VOTRE MACHINE ET PROFITEZ D'AVANTAGES EXCLUSIFS AUX MEMBRES DU CLUB DE'LONGHI.

Enregistrez votre machine à café La Specialista Prestigio et devenez automatiquement membre du Club De'Longhi pour profiter d'offres spéciales, de soldes privés et d'un service à la clientèle spécialisé.



1 AN DE GARANTIE
SUPPLÉMENTAIRE



RABAIS DE MEMBRE
SUR LES
ACCESSOIRES



SOLDES PRIVÉS
EN LIGNE



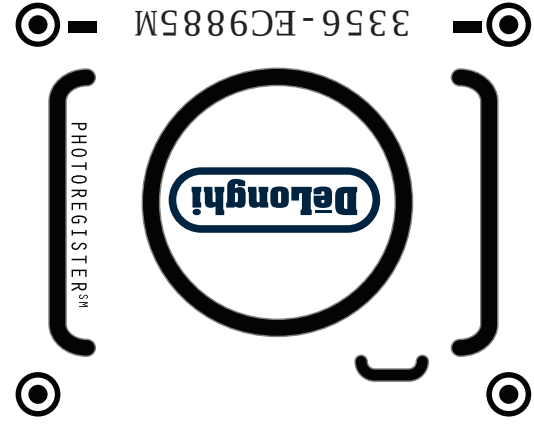
SOUTIEN DES
EXPERTS
DE'LONGHI



COMMANDES
FACILES



NOUVELLES ET
ÉVÈNEMENTS CAFÉ
EXCLUSIFS



ÉTAPE 1. PRENEZ UNE PHOTO
• Prenez une photo de l'icône caméra, incluant les points.

BESOIN D'AIDE?

- Visitez photoregister.com/help ou envoyez le message AIDE à 71403.

CONTACTEZ-NOUS

- Par téléphone : 1 800 945-0929
- En ligne : Delonghi.com

VISTEZ.DELONGHI.COM



EN LIGNE :
WWW.DELONGHI.PHOTO



MESSANGER
@PHOTOREGISTER



ENVOYEZ LA PHOTO
À 71403

Facebook Messenger ou la

• Envoyez la photo par SMS,

ÉTAPE 2. ENVOYEZ LA PHOTO



La Spécialista MAESTRO



GUIDE DE DÉMARRAGE
RAPIDE



Besoin d'aide ?



SCANNEZ ICI

EC9885M

