

La Specialista

QUICK START GUIDE

HANDCRAFT YOUR ESPRESSO,
THE RIGHT WAY.



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

Register your La Specialista Coffee 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



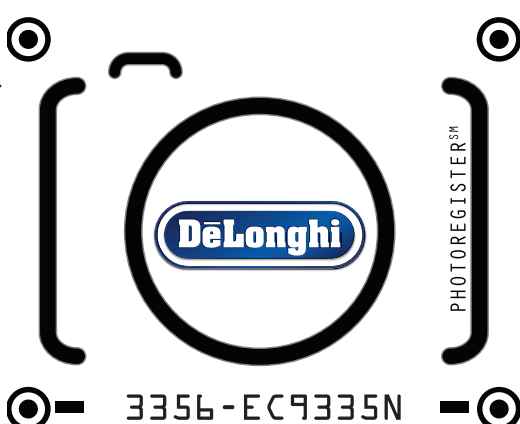
EASY
ORDERING



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



MESSENGER @
PHOTOREGISTER



ONLINE:
WWW.DELONGHI.PHOTO

NEED HELP?: Visit photoregister.com/help or text HELP to 71403

CONTACT US

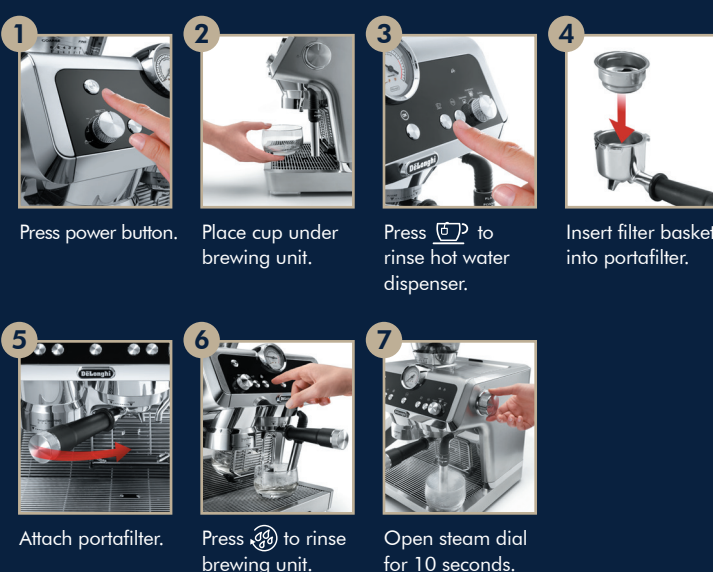
- Call 1-800-945-0929
- Online: Delonghi.com

SETTING UP YOUR MACHINE

PREPPING YOUR MACHINE FOR USE



PRIMING YOUR MACHINE



HOW-TO VIDEOS | DE'LONGHI NORTH AMERICA

Check out our YouTube page for unboxing and how-to videos with additional details on setting up your La Specialista machine.

SPECIALTY COFFEE 101

From farm to cup, specialty coffees use high-quality beans from the same origin to create unique, consistent flavor profiles. To fully enjoy specialty coffee, beans need to be well-prepared, freshly roasted and properly brewed.

TYPES OF BEANS



DIFFERENT TYPES OF ROASTS



RECOMMEND BEANS

To get a balanced flavor without bitterness, we recommend a medium-roast, Arabica bean from Latin America, Africa or South East Asia. Beans should be stored in glass, ceramic or non-reactive metal containers with an airtight seal in a cool, dark & dry place.



Use a complimentary 10% off discount towards your second De'Longhi purchase*
*For De'Longhi Club members only

• DISCOVER MORE DE'LONGHI KITCHEN AND COMFORT PRODUCTS AT WWW.DELONGHI.COM •



SETTING UP A BREW TEST

Before brewing up your favorite coffee drinks, it's important to do a brew test to make setting adjustments to achieve the perfect espresso.

BREW TEST STEP 1 | GRINDING

Sensor GRINDING TECHNOLOGY

Proper grinding is critical in the authentic preparation of espresso. The exclusive Sensor Grinding Technology ensures precise and consistent coffee dose, according to your preferred grinding settings.



1 Add beans to hopper.

BARISTA TIP: Only add the amount of beans you will be grinding to achieve the freshest, best-tasting coffee.



2 To find the ideal setting for your coffee beans, start at 3, which is the factory default. If you need to adjust to a finer or coarser grind, do it while grinding (see step 6).

BARISTA TIP: Coffee will require from 4 to Course setting, while espresso requires from 3 to Fine setting.



3 Select single or double filter and place in the portafilter. If you are using the double filter, press the X2 button.



4 Press to warm your cup and filter by rising hot water through the empty portafilter. After rising, remove portafilter and dry the filter.



5 Adjust the dosage dial, starting from the min. position to reach the indicated mark inside filter. After your visual check after tamping, you might need to adjust dosage.

BARISTA TIP: Med-light roasts may require different dosages than dark roasts.



6 Attach portafilter. Once locked into place, grinding will start. To prevent the grinding function from starting again, set dial to .

BARISTA TIP: Ensure the coffee is at the recommended dosage level after tamping.

BREW TEST STEP 2 | TAMPING

Smart TAMPING STATION

A perfect coffee dose must be pressed in the right way. The Smart Tamping Station applies the correct pressure for optimal extraction, leaving your counters perfectly clean.



1 After grinding and before you remove the portafilter, pull the lever down until you feel resistance. Don't pull pass MAX indicator.



2 Remove the portafilter after tamping & check the level.



3 Attach the portafilter & you are ready to brew.

TAMPING VISUAL CHECK



PERFECT DOSAGE
The level of ground, tamped coffee is filled to the indicator line.



EXCESSIVE DOSAGE
If the level is above the indicator line, start over and reduce dosage.



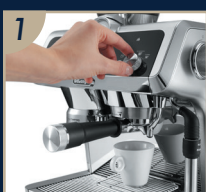
INSUFFICIENT DOSAGE
If the level is below the indicator line, start over and increase the dosage.

BARISTA TIP: To check for the perfect tamp, turn the portafilter upside down. If the puck stays put, you are good to brew.

BREW TEST STEP 3 | BREWING SELECTION

Active TEMPERATURE CONTROL

The perfect extraction needs a consistent brewing temperature. The Active Temperature Control provides precise temperature stability for the best in cup results.



1 For Brew Test, set dial to Espresso.



2 Press OK to start brewing.

BREWING SETTINGS

SINGLE ESPRESSO
Use the single filter; choose a grinder setting from 3 to Fine; place cup underneath the brewing unit; set the dial to Espresso; press OK to start brewing.

DOUBLE ESPRESSO
Same as single espresso; except use the double filter and press X2 button before brewing.

AMERICANO
Use the double filter, press X2 button; choose a grinder setting between 3 to Fine; place cup underneath both the brewing unit and the hot water spout; set dial to Americano, press OK to start brewing.

ADJUSTING DOSAGE TO ACHIEVE ESPRESSO PERFECTION



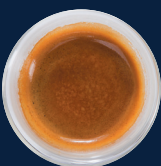
PERFECT ESPRESSO

- Compact, nut-color crema
- Balanced, long-lasting taste
- Rounded body



UNDER-EXTRACTED

- Light & thin crema
- Weak taste
- Watery body
- **Solution:** Your dosage is too low. Adjust grinding quantity to a higher level.



OVER-EXTRACTED

- Dark, thin crema
- Bitter aftertaste
- Heavy body
- **Solution:** Your dosage is too high. Adjust grinding quantity to a lower level.

BARISTA TIP: If the dosage is correct and still over or under extracting, try adjusting the grind size. Set to finer grind if your coffee is under-extracted or a coarser setting if your coffee is over-extracted.

BREW TEST STEP 4 | FROTHING

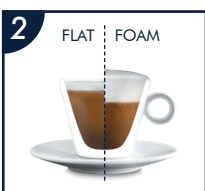
Advanced LATTE SYSTEM

A cappuccino that fully reflects Italian tradition starts with the preparation of a superb espresso and continues with meticulous frothing of the milk. The Advanced Latte System ensures full froth, creamy cappuccinos or silky smooth, steamed milk with ease.



1 Place milk pitcher, filled with about an 1.5 inch of milk, under the wand. Milk will up to triple in volume.

BARISTA TIP: The best foam is made from cold whole or 2% milk. *



2 Select **FLAT** or **FOAM**.
FLAT: To steam milk
FOAM: To froth milk

BARISTA TIP: You can foam milk using the flat setting by holding the steam wand closer to the surface to add more air.



3 Open the steam dial until the milk reaches the desired results, for approx 60 seconds.

BARISTA TIP: You can tell the milk is ready when the container becomes almost too hot to touch.



4 Pour over your espresso.



5 Use a damp towel to wipe the steam wand clean & release the steam.



6 Enjoy your cappuccino!

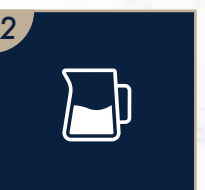
*Frothing quality will vary depending on the type of dairy or non-dairy milk selected.
De'Longhi recommends cold whole or non-dairy milks that are found in the refrigerator case at the store.

HOW TO MAKE A LATTE ART HEART

A step-by-step guide for creating a latte art heart. From here, it takes time, patience and a whole lot of practice to create the perfect heart on your coffee canvas.



1 Brew espresso.



2 After foaming milk, eliminate unwanted bubbles by swirling the pitcher. The result should look like wet paint.



3 Start pouring milk into the cup.

BARISTA TIP: Pouring higher will allow the milk to dive under the surface & create an even colored base.



4 Once the cup is about 3/4 full, put the pitcher spout very close to the surface of the crema to begin pouring a dot in the center of the cup.



5 To finish the heart, make one quick movement to the opposite side of the cup.

BARISTA TIP: You can foam milk using the flat setting by holding the steam wand closer to the surface to add more air.

ENJOY!

