



La Specialista

Handcraft your coffee

Better Everyday



De'Longhi's goal is to offer the experience of a perfect cup of coffee, prepared with a simple gesture and savoured at home. With the heritage and know-how of the Italian coffee culture, De'Longhi provides the ideal solutions for creating a perfect espresso, creamy cappuccino, soft latte macchiato or any other espresso drink.



PLEASE REFER TO THE INSTRUCTION MANUAL FOR MORE INFORMATION



www.delonghi.com

Hints and tips



For more details on setting up your La Specialista please check out the De'Longhi How To Channel  [YouTube](#)



Click

Insert the coffee bean container and turn until it clicks.



Place a container under the outlets.



Press  to rinse.



Attach the filter holder. Press  to rinse.



Open the steam dial.



Select your beverage and you are ready to start making coffee.



Plug in the machine and switch on the main power.



Insert the drip tray with cup grill.

Setting La Specialista to be ready for first use

1

Grinding

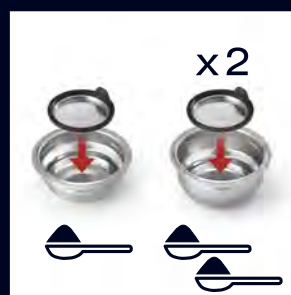
Sensor **GRINDING**
TECHNOLOGY

Proper grinding is key in the authentic preparation of espresso.

The exclusive Sensor Grinding Technology ensures precise and consistent coffee dose, according to your preferred grinding setting.



Warm your cup by rinsing water through the empty filter holder.



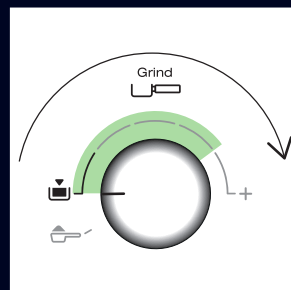
Select single or double filter. For double filter press "X2" before grinding.



Turn the bean hopper dial by one position at a time to set grinding level (only set during grinding).



Adjust the dial to reach the right coffee dose.



The machine is pre-set on minimum. Based on type of coffee find the right dose by gradually turning the dial within the green arc.

BARISTA TIP:
Light to medium roast require coarser setting. Dark roast requires finer setting. We suggest you to buy small bag of coffee beans at the time so using them fresh you will appreciate a perfect cup of coffee.

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 the working area perfectly clean.



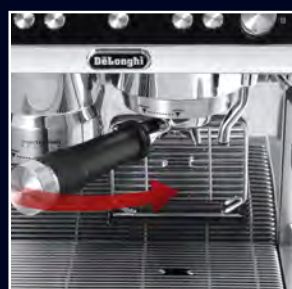
After grinding, pull the lever down fully (do not remove filter holder).



Remove the filter holder and check the level.



Ensure the dose level is at the indicator line.



Attach the filter holder and you are ready to brew.

3

Brewing

Active **TEMPERATURE**
CONTROL

The perfect extraction needs a consistent brewing temperature.

The Active Temperature Control provides precise temperature stability for the best in cup result.



Select your beverage.



Press OK to start brewing (preinfusion and infusion).



PERFECT ESPRESSO
Compact nut-colour crema
Balanced long-lasting taste
Rounded body



UNDER-EXTRACTED
Light and thin crema
Weak taste
Watery body



OVER-EXTRACTED
Dark thin crema
Bitterish astringent taste
Heavy body

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.

4

Milk frothing

Advanced **LATTE**
SYSTEM

Advanced Latte System ensures you can fully froth creamy cappuccino or silky smooth steamy milk by easily choosing FLAT or FOAM on the selector, place the jug in and wait until the desired result is reached.



Place the milk jug under the nozzle.



Select FLAT or FOAM.
FLAT: to steam milk.
FOAM: to froth milk.



Open the steam dial until the milk reaches the desired result.



Pour over the espresso and enjoy.

BARISTA TIP:
For high quality frothing fresh refrigerated milk is recommended.

Frothing quality may differ according to the type of milk or plant-based drink.