

La Specialista

MAESTRO



- QUICK GUIDE -



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



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.



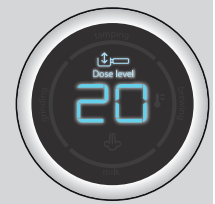
4 Set the dose level by adjusting the dial starting from the min. position.



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

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.

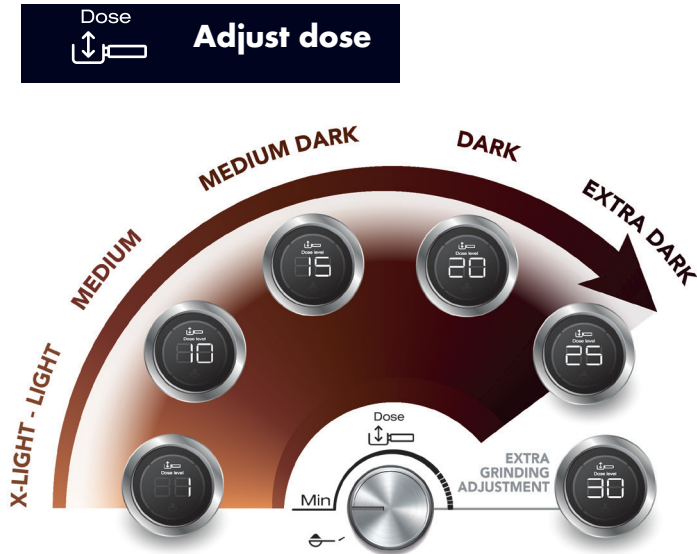


Refer to **“Focus on perfect dose”** on next page for suggestions. ➡

Focus on perfect dose



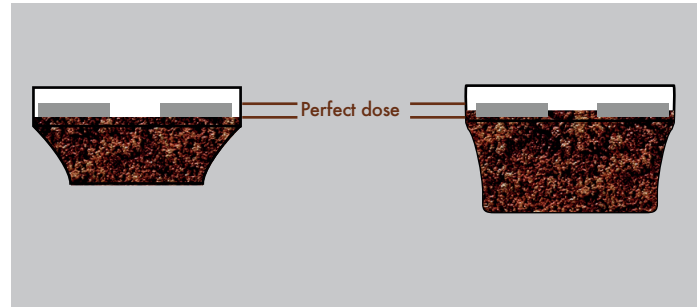
Achieve Espresso perfection



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 laser mark inside to identify the level for perfect dose.

Try different levels within the mark, keeping in mind that the minimum dose corresponds to the bottom line of the mark and the maximum dose corresponds to the upper line of the mark.



BARISTA TIP:

if your coffee is over or under extracted and the dose is within the perfect dose range, 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.



SmartTAMPING STATION



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 TIP:
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 TIP:
Pull the filter holder out while the tamper is still down for polished finish of coffee.

Step 3 - brewing



Active TEMPERATURE C O N T R O L

Dynamic PREINFUSION



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: $\approx 90^{\circ}\text{C}$

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

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

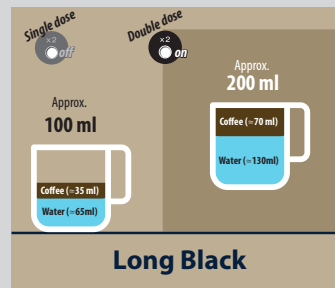
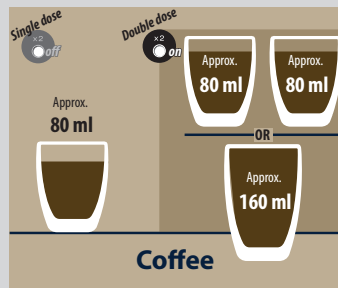
Setting 2: $\approx 92^{\circ}\text{C}$

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



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.



Step 4 - manual frothing



My LatteArt

Find out more in our dedicated video series for how to use your La Specialista Maestro



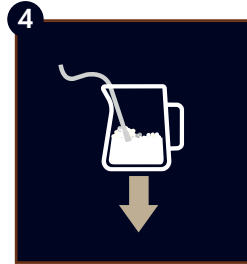
1 Fill the milk jug with fresh cold milk. Milk will up to triple in volume.



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 until steam stops completely before removing the 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 TIP:**
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 TIP:**
After foaming milk, eliminate unwanted bubbles by swirling the pitcher.

Step 4 -automatic frothing



LatteCrema
SYSTEM



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.



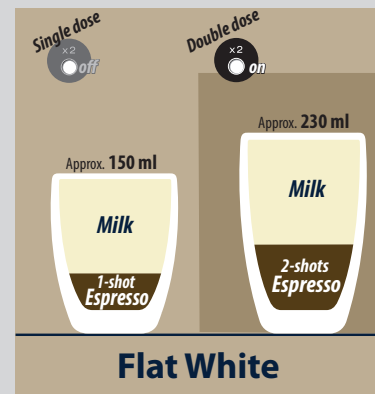
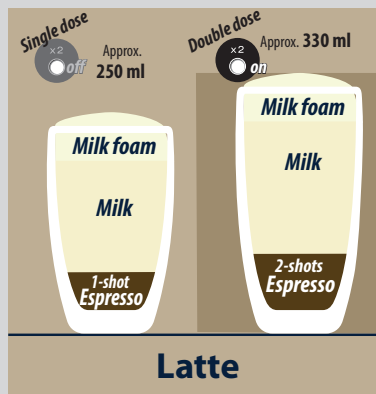
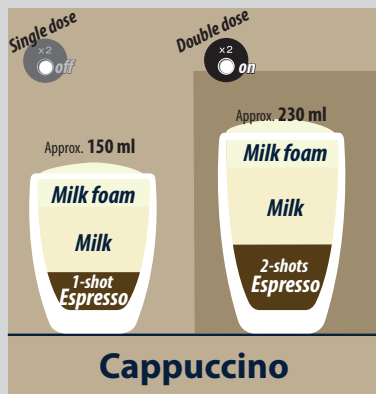
BARISTA TIP:
For the best milk texturing always use fresh cold milk from the refrigerator. Texturing quality will vary with dairy and non dairy milk alternatives.

MILK FROTH KNOB POSITIONS:

	MAX Froth	MED Froth	MIN Froth	
CLEAN				
To clean Latte Crema System after each use				
				INSERT
				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 recipient 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

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.

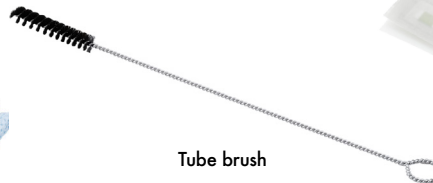
EcoDecalk *mini*



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



Water hardness
test



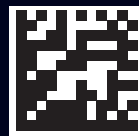
Accessory for
cleaning with tabs

Optional Cleaning Tools for steam nozzle and coffee outlet

Visit "Delonghi.com" for more information



www.delonghi.com



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