

La Specialista

PRESTIGIO



- QUICK GUIDE -

De'Longhi

PREPARING YOUR MACHINE




Remove stickers & packing materials



Wash and dry accessories; including water tank.



Insert the Bean container in the coffee grinder. The container is correctly inserted when the arrow is lined up with the  symbol and you hear a "click".



Insert the drip tray with cup grill.



Fill water tank.



Plug in machine and switch on the main power.

DeLonghi

How-To

For more details on setting up your La Specialista Prestigio 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.

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.



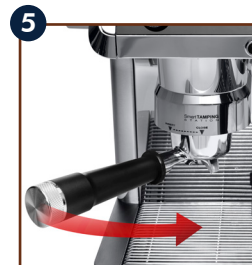
2 The ideal setting depends on your coffee bean type. The factory default is 5. If you are not satisfied, adjust the level according to your personal taste and the type of coffee (do it while grinding).



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.

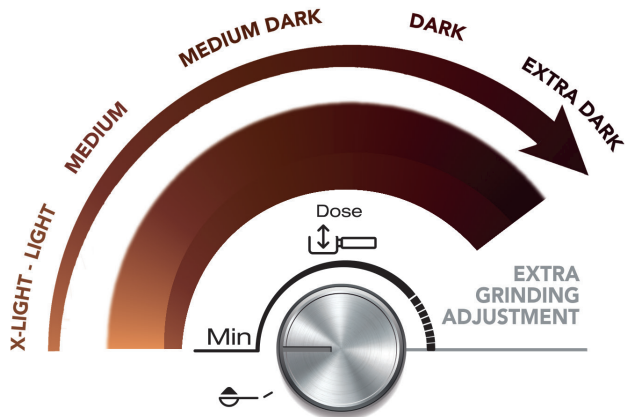
Refer to **"Focus on perfect dose"** on next page for suggestions.



Focus on perfect dose



Adjust dose

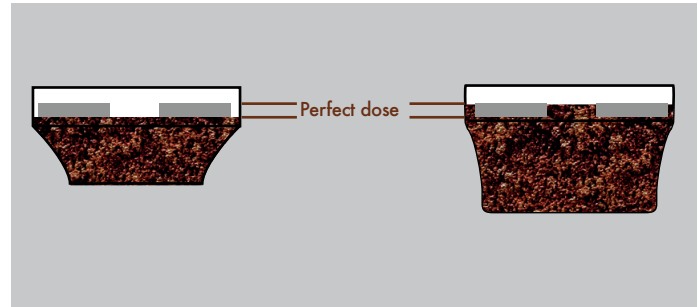


Each variety of coffee beans can behave differently during grinding and this is the reason why setting the dose at the beginning might require extra care.

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.

Achieve Espresso perfection



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.

Smart **TAMPING** 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 CONTROL

Dynamic PREINFUSION



Select the temperature



Select your beverage.



Press OK to start brewing (preinfusion and infusion).

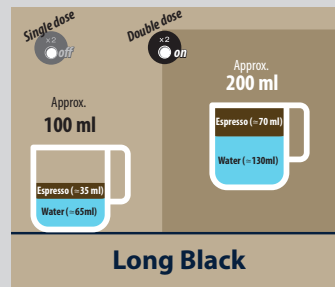
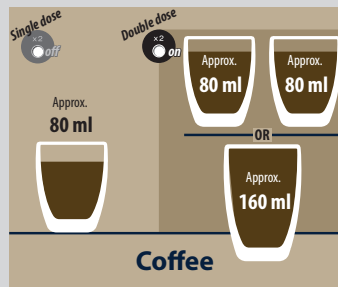
INFUSION TEMPERATURE PROFILES

- The water temperature is precisely controlled throughout the entire brewing process to ensure the ideal temperature stability for the extraction. La Specialista Prestigio offers up to 3 infusion temperature* profiles to select, correspondent to a range of temperatures between 92° and 96°C.
- Coffee bean varieties as well as roasting colours require their own specific temperature setting for the best extraction: Robusta coffee beans prefer lower temperature; Arabica prefers higher temperature. The same is applicable to beans with a darker roasting colour or to freshly-roasted beans than those degassed over time.

Temperature level	MIN	MED	MAX
Corresponding light			
Coffee Beans Roasting Range	DARK	MEDIUM to DARK	LIGHT to MEDIUM

* This temperature refers to the water inside the thermoblock. This differs from the temperature of the beverage in the cup or the temperature measured when the beverage comes out from the portafilter spouts.

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



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



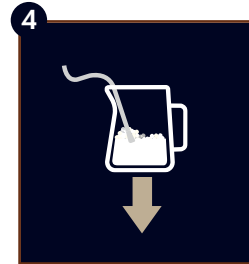
Fill the milk jug with fresh cold milk. Milk will up to triple in volume.



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 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.

Take Care of your Coffee Machine

Regular maintenance and cleaning helps preserve the coffee machine, keeping it running efficiently for a longer period of time.

Discover the full range of original accessories.

Visit "Delonghi.com" for more information.



www.delonghi.com



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