



Please refer to the *Instruction Manual* for more information



www.delonghi.com

La Specialista

Handcraft your coffee



Better Everyday

Setting La Specialista to be ready for first use



Wash & dry accessories.



Insert the coffee bean container and turn until it clicks.



Insert the drip tray with cup grill.



Fill the water tank.



Plug in the machine and switch on the main power.




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.



For more details on setting up your La Specialista please check out the De'Longhi How To Channel



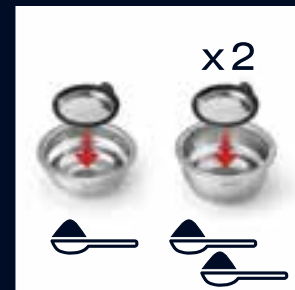
Sensor **GRINDING** TECHNOLOGY

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.

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.

Active **TEMPERATURE** C O N T R O L

The perfect extraction needs a consistent brewing temperature.

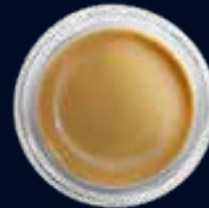
The Active Temperature Control provides precise temperature stability for the best in cup result.



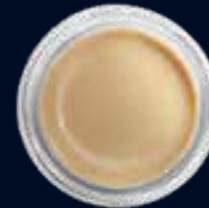
Select your beverage.



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



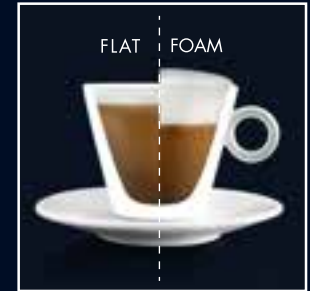
OVER-EXTRACTED
Dark thin crema
Bitterish astringent taste
Heavy body



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 cappuccino or silky smooth steamed milk with ease.



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.

Hints and tips

Milk frothing



For high quality frothing fresh refrigerated milk is recommended.



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

Easy cleaning



Regularly dismantle and clean the filter with warm water.



Remove and clean the steam nozzles after each use to avoid milk residue.



Choose your cup

Place your preferred cup. La Specialista can hold cups up to 12 cm.

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