

[Manuals.plus](#) /

› [De'Longhi](#) /

› De'Longhi La Specialista EC9335BK Espresso Machine User Manual

De'Longhi EC9335BK

De'Longhi La Specialista Espresso Machine

Model: EC9335BK

[Overview](#)

[Setup](#)

[Operation](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty &](#)

[Support](#)

1. PRODUCT OVERVIEW

The De'Longhi La Specialista EC9335BK is an advanced espresso machine designed for precise coffee preparation. It features an integrated sensor grinder, a dual heating system for immediate beverage preparation, an advanced latte system, and a dedicated hot water spout for Americanos or tea.



Figure 1.1: Exploded view of the De'Longhi La Specialista espresso machine, illustrating its main components and highlighting key technologies.

2. SETUP

2.1 Unboxing and Initial Placement

Carefully remove all packaging materials and place the machine on a stable, flat surface. Ensure adequate space around the machine for ventilation and access to the water tank and bean hopper.

2.2 Water Tank and Bean Hopper

1. Fill the water tank with fresh, cold water. Ensure the tank is properly seated in its compartment.
2. Open the bean hopper lid and fill it with whole coffee beans. Close the lid securely.



Figure 2.1: Side view of the espresso machine, showing the removable water tank for easy refilling.

2.3 Power Connection

Connect the power cord to the machine and then to a grounded electrical outlet. Turn on the master power switch located at the back of the machine. The machine will perform an initial heating cycle, indicated by

flashing lights. It is ready for use when the lights become steady.

3. OPERATING INSTRUCTIONS

3.1 Grinding Coffee

The integrated Sensor Grinding Technology ensures a consistent and optimal dose of coffee. Attach the portafilter to the grinding unit. The machine will automatically grind the correct amount of coffee. Adjust the grind fineness dial as needed for your preferred extraction.

3.2 Tamping

Utilize the Smart Tamping Station to achieve consistent pressure for flawless results. After grinding, activate the lever to press the coffee grounds in the portafilter with the appropriate pressure.



Figure 3.1: The Smart Tamping Station ensures consistent and optimal tamping pressure for coffee grounds.

3.3 Brewing Espresso

Attach the portafilter to the brewing group. Place your cup(s) under the spouts. Select your desired shot size (1 or 2 shots) and press the OK button to start brewing. The Active Temperature Control maintains ideal

temperature stability for optimal coffee extraction.

MORE CONTROL & PRECISION



The machine is shown brewing two cups of espresso simultaneously using its dual spouts. The machine features a digital display and various buttons for controlling the brewing process. The background is a blurred indoor setting with a plant and a glass vase.

-  Dual Heating System
-  Smart Tamping
-  1-Second Quick Start
-  Sensor Grinding Technology

Figure 3.2: The machine brewing two cups of espresso, demonstrating the dual spouts.

3.4 Advanced Latte System (Milk Frothing)

The Advanced Latte System allows for the creation of perfect milk texture for lattes and cappuccinos. Position a milk pitcher under the steam wand. Select the 'Flat' or 'Foam' setting and activate the steam function. The dual heating system ensures no waiting time between brewing espresso and frothing milk.

3.5 Hot Water Spout (Americano/Tea)

For Americanos or tea, use the separate hot water spout. Place a cup under the spout and activate the hot water function. This provides hot water without affecting the espresso brewing process.

AUTHENTIC AMERICANO

Separate hot water spout to brew an authentic Americano.



Figure 3.3: The dedicated hot water spout provides convenience for preparing Americanos or tea.

4. MAINTENANCE

4.1 Daily Cleaning

- Empty and clean the drip tray daily.
- Wipe down the exterior of the machine with a damp cloth.
- Rinse the portafilter and filter baskets after each use.
- Purge the steam wand after each use to prevent milk residue buildup.

4.2 Descaling

Regular descaling is crucial for maintaining machine performance and longevity. Follow the instructions in the full product manual for the descaling procedure, typically performed when indicated by the machine or every few months depending on water hardness and usage.

5. TROUBLESHOOTING

5.1 Common Issues

- **Inadequate Pressure/Poor Extraction:** This can be caused by too coarse a grind, too little coffee, or insufficient tamping. Adjust grind size, coffee dose, and tamping pressure.
- **Varying Espresso Volume:** The amount of espresso extracted can vary with grind size and coffee amount. Reprogramming may be necessary after adjusting these settings.
- **Filter Basket Loose in Portafilter:** Ensure the filter basket is securely seated in the portafilter. Refer to the video below for visual guidance.

Your browser does not support the video tag.

Video 5.1: A short video demonstrating how to address a loose filter basket in the portafilter, ensuring proper seating for optimal brewing.

6. SPECIFICATIONS

Feature	Detail
Brand	De'Longhi
Model Number	EC9335BK
Color	Black
Material	Stainless Steel
Product Dimensions (D x W x H)	14.48"D x 15"W x 17.5"H
Item Weight	29.7 Pounds
Capacity	4.2 Pounds (Water Tank)
Wattage	1450 watts
Voltage	120V
Operation Mode	Semi-Automatic
Special Features	Sensor Grinder, Smart Tamping Station, Dual Heating System, Active Temperature Control, Advanced Latte System, Hot Water Spout

7. WARRANTY & SUPPORT

7.1 Product Warranty

This De'Longhi La Specialista espresso machine comes with a 2-year standard warranty, which can be extended by an additional 1 year upon product registration, totaling 3 years of coverage. Please refer to the warranty card included in your packaging for full terms and conditions.

7.2 Customer Support

For technical assistance, spare parts, or further information, please visit the official De'Longhi website or contact their customer service department. Contact details can typically be found in the full product manual or

on the manufacturer's website.