De'Longhi EC9355J-M

De'Longhi La Specialista Prestigio EC9355J-M Espresso Machine User Manual

Model: EC9355J-M | Brand: De'Longhi

Introduction | Safety Information | Product Overview | Setup | Operating Instructions | Maintenance | Troubleshooting | Specifications | Warranty & Support

1. Introduction

Thank you for purchasing the De'Longhi La Specialista Prestigio EC9355J-M Espresso Machine. This advanced espresso and cappuccino maker is designed to provide a professional coffee experience at home. It features innovative technologies such as Bean Adapt Technology, Sensor Grinding Technology, and a Smart Tamping Station to ensure optimal extraction and rich flavors. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to help you get the most out of your machine.



Figure 1: De'Longhi La Specialista Prestigio EC9355J-M Espresso Machine (Silver)

2. Safety Information

Please read all safety instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the appliance is connected to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep children and unauthorized persons away from the appliance during operation.
- Do not touch hot surfaces. Use handles or knobs.
- Unplug the appliance before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- This appliance is for household use only. Do not use outdoors.

3. Product Overview and Components

The De'Longhi La Specialista Prestigio EC9355J-M is equipped with several key features to enhance your coffee brewing experience.

3.1 Key Technologies

- **Bean Adapt Technology:** Optimizes extraction settings (grind size, dose, pre-infusion, brewing temperature) based on your coffee beans to bring out rich flavors and aromas.
- **Sensor Grinding Technology:** An 8-level grind setting system that senses the selected grind size and adjusts grinding time for precise dosing, ensuring consistent and delicious coffee. Includes a hopper sensor to notify users when coffee beans are low, preventing dry grinding.
- **Smart Tamping Station:** Allows for optimal tamping directly within the machine. Simply place the portafilter in the station, grind the beans, and pull the lever for perfect tamping, preventing coffee grounds from scattering.
- **Active Temperature Control:** Features two independent heating systems for stable temperature control, ensuring consistent espresso flavor and aroma.
- **Dynamic Pre-infusion:** Gently pre-infuses the coffee grounds to extract maximum aroma. The machine automatically adjusts the pre-infusion time based on the grind size.
- **My Latte Art:** A professional frother and steam boiler create fine, smooth milk foam that maintains its texture over time, perfect for latte art.

3.2 Main Components



Figure 2: Front view of the espresso machine, highlighting its sleek design.

- **Bean Hopper:** For storing whole coffee beans.
- **Grinder:** Integrated grinder with 8 grind settings.
- **Portafilter:** Holds the ground coffee for brewing.
- **Smart Tamping Station:** Integrated tamping mechanism.
- **Steam Wand (Milk Frother):** For steaming and frothing milk.
- **Water Tank:** Removable tank for water.
- **Control Panel:** Buttons for espresso extraction, steam, and temperature settings.
- **Drip Tray:** Collects excess liquid.
- **Cup Tray:** Adjustable height for various cup sizes.



Figure 3: Included accessories: Tamper, Milk Jug, Filter Holder, Filters, and Descaler.

4. Setup

Before first use, follow these steps to set up your espresso machine:

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a stable, flat surface away from water sources and heat.
3. **Water Tank:** Remove the water tank, rinse it, and fill it with fresh, cold water up to the MAX level. Reinsert the tank securely.
4. **Initial Rinse:** Perform an initial rinse cycle without coffee to clean the internal circuits. Refer to the detailed instructions in the full manual for this process.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. Operating Instructions

5.1 Making Espresso

1. **Fill Bean Hopper:** Add fresh coffee beans to the hopper.
2. **Select Grind Setting:** Adjust the grind setting according to your preference (8 levels available).
3. **Prepare Portafilter:** Place the portafilter into the Smart Tamping Station.
4. **Grind Coffee:** Activate the grinder to dispense the desired amount of coffee into the portafilter. The Sensor Grinding Technology will ensure precise dosing.
5. **Tamp Coffee:** Pull the lever of the Smart Tamping Station to tamp the coffee grounds evenly.
6. **Attach Portafilter:** Securely attach the portafilter to the brewing group.
7. **Place Cup:** Position your cup(s) on the adjustable cup tray.
8. **Brew Espresso:** Press the 1-cup or 2-cup espresso button on the control panel. The machine will automatically brew your espresso.



Figure 4: Sensor Grinding Technology for precise coffee dosing.

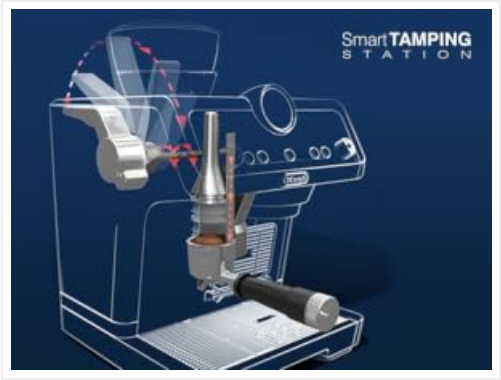


Figure 5: Smart Tamping Station for consistent and mess-free tamping.



Figure 6: Dynamic Pre-infusion for enhanced aroma extraction.

5.2 Steaming Milk for Latte Art

1. **Fill Milk Jug:** Fill the milk jug with cold milk.
2. **Activate Steam:** Press the steam button on the control panel. Wait for the steam wand to reach optimal temperature.
3. **Froth Milk:** Immerse the steam wand into the milk and open the steam valve. Move the jug to create a fine, smooth milk foam.
4. **Clean Steam Wand:** After frothing, close the steam valve and clean the steam wand immediately with a damp cloth.
5. **Pour Latte Art:** Pour the frothed milk into your espresso to create beautiful latte art.



Figure 7: My Latte Art system for creating professional milk foam.



Figure 8: Enjoying a rich coffee experience with latte art.

6. Maintenance

Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

- **Daily Cleaning:**
  - Empty and clean the drip tray and coffee grounds container.
  - Wipe the steam wand after each use.
  - Clean the portafilter and filters.
- **Weekly Cleaning:**
  - Clean the water tank.
  - Wipe down the exterior of the machine with a damp cloth.
- **Descaling:**
  The machine will indicate when descaling is required. Use De'Longhi EcoDecalk descaler or URNEX Cafiza espresso machine cleaner tablets (1.2g x 100 tablets) if De'Longhi cleaning tablets are not available before Fall 2022. Follow the descaling instructions provided in the full product manual.



Figure 9: Cleaning accessories and descaler for maintenance.

7. Troubleshooting

If you encounter issues with your machine, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispensed.	Water tank empty, clogged filter, or machine not primed.	Fill water tank, clean filter, or prime the machine as per manual.
Espresso is too weak/strong.	Incorrect grind size, coffee dose, or tamping pressure.	Adjust grind size, coffee quantity, or tamping. Refer to Bean Adapt Technology section.
Milk not frothing properly.	Steam wand clogged or milk not cold enough.	Clean steam wand thoroughly. Use fresh, cold milk.
Machine not turning on.	Power cord not connected, or power outlet issue.	Check power connection and outlet.

For more detailed troubleshooting, please consult the complete user manual or contact customer support.

8. Specifications

Feature	Detail
Model Number	EC9355J-M
Dimensions (W x D x H)	38.5 x 37 x 45 cm (approx. 15.16 x 14.57 x 17.72 inches)
Weight	Approx. 13.5 kg (29.76 lbs)
Power Consumption	1450W
Power Supply	AC100V 50/60Hz
Water Tank Capacity	2.0 L
Material	Aluminum, Stainless Steel
Color	Silver
Features	Integrated coffee grinder, Smart Tamping, My Latte Art system

9. Warranty & Support

De'Longhi offers comprehensive support for your La Specialista Prestigio EC9355J-M espresso machine.

- **Warranty:** Register your product with De'Longhi Family for a 5-year warranty.
- **Repair Service:** Enjoy prompt repair services.
- **Dedicated Support Dial:** Access a dedicated support line for assistance. Video call support is also available.
- **Barista Coffee Course:** Access online barista coffee courses approved by De'Longhi to learn tips and trends.

For warranty claims or technical support, please refer to the contact information provided in your product registration or on the official De'Longhi website. Please note that this support is for domestic use and products purchased from authorized retailers (e.g., Bic Camera, Yodobashi Camera, Amazon, De'Longhi direct stores). Parallel import products are not covered.



Figure 10: De'Longhi Better Support program details, including warranty and services.

© 2023 De'Longhi. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question