

[Manuals.plus](#) /

› [De'Longhi](#) /

› De'Longhi La Specialista Arte EC9155.W Manual Espresso Machine Instruction Manual

## De'Longhi EC9155.W

# De'Longhi La Specialista Arte EC9155.W Manual Espresso Machine

Instruction Manual

## INTRODUCTION

---

This manual provides essential information for the safe and efficient operation of your De'Longhi La Specialista Arte EC9155.W manual espresso machine. Please read all instructions carefully before using the appliance and retain this manual for future reference.



This image displays the De'Longhi La Specialista Arte EC9155.W espresso machine, showcasing its elegant white finish and compact design. It features a built-in grinder, pressure gauge, and steam wand, with two freshly brewed espressos in glass cups and a latte in a separate glass.

## SAFETY INFORMATION

---

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. This appliance is for household use only.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your mains voltage.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Always unplug the appliance when not in use and before cleaning.

- Avoid contact with hot surfaces, such as the steam wand and hot water spout.

## COMPONENTS OVERVIEW

---

Familiarize yourself with the main parts of your espresso machine:

- **Bean Hopper:** For whole coffee beans.
- **Grind Selector Dial:** Adjusts the fineness of the grind (8 settings).
- **Pressure Gauge:** Monitors brewing pressure.
- **Control Panel:** Buttons for various functions (Espresso, Long Black, Hot Water, Steam).
- **Portafilter:** Holds ground coffee for brewing.
- **Tamping Station:** Integrated tool for compacting ground coffee.
- **Steam Wand (My Latte Art):** For frothing milk.
- **Drip Tray:** Collects excess water and coffee drips.
- **Water Tank:** Removable tank for water.

# Refinado y versátil

**8**  
**configuraciones**  
**de molienda**

**3**  
**bebidas de café**  
**preestablecidas**

**3**  
**temperaturas de**  
**infusión**



An overview of the De'Longhi La Specialista Arte EC9155.W's key features, including its 8 grind configurations for precise coffee preparation, 3 pre-set coffee beverages (Espresso, Long Black, Hot Water), and 3 infusion temperature settings for optimal extraction.

## SETUP

### 1. Unpacking and Initial Cleaning

1. Remove all packaging materials.
2. Wash the water tank, portafilter, filter baskets, and drip tray with warm water and mild detergent. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

### 2. Filling the Water Tank

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold drinking water up to the MAX level.

- Replace the water tank securely.

### 3. Filling the Bean Hopper

- Lift the lid of the bean hopper.
- Pour fresh, whole coffee beans into the hopper.
- Close the lid.

### 4. First Use / Priming

- Plug the machine into a grounded power outlet.
- Place a container under the hot water spout and the steam wand.
- Follow the on-screen prompts or refer to the quick start guide for the initial priming cycle, which flushes the internal circuits.

## OPERATING INSTRUCTIONS

---

### 1. Grinding Coffee

1. Insert the desired filter basket (single or double) into the portafilter.
2. Place the portafilter under the grinder outlet.
3. Adjust the **Grind Selector Dial** to your preferred fineness (e.g., finer for espresso, coarser for other methods). The machine features 8 grind settings.
4. Press the grind button to start grinding. The sensor grinding technology ensures a consistent dose.

# Realza el sabor de los granos de café

## 8 ajustes de molienda

Esta tecnología garantiza una dosis única o doble consistente y un tamaño de molienda cada vez.



This image focuses on the integrated conical burr grinder of the De'Longhi La Specialista Arte EC9155.W, illustrating its 8 adjustable grind settings. A hand is shown positioning the portafilter under the grinder, ready to receive a consistent dose of freshly ground coffee.

## 2. Dosing and Tamping

1. After grinding, ensure the portafilter is filled with ground coffee.
2. Use the integrated tamping station to evenly compact the coffee grounds. Apply firm, even pressure.
3. Wipe any excess coffee from the rim of the portafilter.



The image captures the process of tamping ground coffee within the portafilter, using the machine's integrated tamping guide. This ensures an even and compact coffee puck for optimal extraction.

### 3. Brewing Espresso

1. Insert the portafilter into the brewing group and turn it to lock it into place.
2. Place one or two cups under the portafilter spouts.
3. Select your desired temperature setting (3 options available for different bean roasts).
4. Press the 'Espresso' button. The machine will automatically brew the coffee.



This image shows the espresso extraction process, with rich, dark coffee flowing from the machine's spouts into two clear glass cups, demonstrating the machine's brewing capability.

# Mantén la temperatura adecuada

## Control de temperatura

El sistema mantiene una temperatura constante del agua durante el proceso de elaboración del café.



The image shows the De'Longhi La Specialista Arte EC9155.W actively brewing coffee into a glass cup. This highlights the machine's active temperature control system, which ensures a stable water temperature for optimal coffee extraction.

## 4. Pre-set Recipes

The machine offers three pre-set beverage options:

- **Espresso:** For a classic shot of espresso.
- **Long Black:** For a longer coffee, combining espresso with hot water.
- **Hot Water:** Dispenses hot water for tea or Americanos.

## 5. Milk Frothing (My Latte Art)

1. Fill a milk pitcher with cold milk (dairy or plant-based).
2. Position the steam wand just below the surface of the milk.
3. Activate the steam function.
4. Lower the pitcher slightly to introduce air for frothing, then submerge the wand to heat the milk and create silky

microfoam.

5. Clean the steam wand immediately after use.

# Elabora la espuma de leche ideal

## Arte MyLatte

La varilla de vapor manual es perfecta para texturizar microespuma suave y sedosa para practicar creaciones de arte Latte



A close-up of the My Latte Art steam wand in action on the De'Longhi La Specialista Arte EC9155.W. A hand holds a milk pitcher, demonstrating the manual frothing process to create smooth, silky microfoam for latte art.

# Ve más allá del espresso



**DeLonghi**

This image showcases the versatility of the De'Longhi La Specialista Arte EC9155.W, displaying a range of coffee drinks from a classic espresso to a long black and various milk-based beverages, illustrating the machine's capability to go beyond simple espresso.

## MAINTENANCE

---

### 1. Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Purge the wand briefly to clear any internal blockages.
- **Drip Tray:** Empty and clean the drip tray regularly to prevent overflow and maintain hygiene.

### 2. Weekly Cleaning

- **Brew Group:** Use a damp cloth to wipe the brew group area.

- **Water Tank:** Wash the water tank with warm water and mild detergent.

### 3. Descaling

Regular descaling is crucial to maintain machine performance and extend its lifespan. The frequency depends on water hardness and usage. Follow the descaling instructions provided in the full user manual or on the De'Longhi website, using a suitable descaling solution.

### 4. Grinder Cleaning

Periodically clean the grinder to ensure optimal performance. Refer to the full user manual for detailed instructions on how to access and clean the burrs.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispensed	Water tank empty; clogged filter; machine not primed.	Fill water tank; clean filter; perform priming cycle.
Coffee is too weak/watery	Grind too coarse; insufficient coffee dose; tamping too light.	Adjust grind finer; increase coffee dose; tamp more firmly.
Coffee flows too slowly or not at all	Grind too fine; too much coffee; tamping too hard.	Adjust grind coarser; reduce coffee dose; tamp lighter.
No steam from wand	Steam wand clogged; machine not at steam temperature.	Clean steam wand; wait for machine to heat up for steam.
Water leaking from machine	Water tank not seated correctly; drip tray full; seal issue.	Ensure water tank is secure; empty drip tray; contact support if issue persists.

## SPECIFICATIONS

- **Brand:** De'Longhi
- **Model Number:** EC9155.W
- **Color:** White
- **Dimensions (L x W x H):** 36.5 cm x 27.5 cm x 40 cm (approx. 10 x 48 x 50 cm as per some listings)
- **Weight:** 10 kg
- **Voltage:** 240 Volts
- **Power:** 1550 W (from product title)
- **Special Features:** Milk Frother, Programmable, Sensor Grinding, Active Temperature Control
- **Coffee Type:** Espresso, Cappuccino, Latte, Long Black
- **Operation Mode:** Manual

# Imaginala en casa



reddot winner 2022



A diagram illustrating the physical dimensions of the De'Longhi La Specialista Arte EC9155.W espresso machine. The height is 399mm, width is 285mm, and depth is 365mm, providing a clear understanding of its size for placement.

## WARRANTY AND SUPPORT

Your De'Longhi La Specialista Arte EC9155.W espresso machine comes with a manufacturer's warranty. For specific warranty terms, registration, and support, please refer to the documentation included with your product or visit the official De'Longhi website. For technical assistance or spare parts, contact De'Longhi customer service.

**Online Resources:** For additional tips, video tutorials, and frequently asked questions, please visit the official De'Longhi support page.

