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De'Longhi EC9555.BK

De'Longhi La Specialista Opera EC9555.BK Espresso Machine User Manual

Brand: De'Longhi

Model: EC9555.BK

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your De'Longhi La Specialista Opera EC9555.BK Espresso Machine. Designed for an authentic coffee experience at home, this machine offers advanced technologies for superior quality coffee with effortless control. Please read this manual thoroughly before first use and keep it for future reference.



Figure 1: Front view of the De'Longhi La Specialista Opera EC9555.BK Espresso Machine, showcasing its sleek black and chrome design with two espresso cups filled with coffee.

KEY FEATURES

- **Cold Extraction Technology:** Prepare Cold Brew in under 5 minutes and enjoy the exclusive Espresso Cool recipe.
- **Personalized Settings:** Customize your coffee with 3 temperature settings and an integrated grinder offering 15 grind levels.
- **Active Temperature Control:** Ensures consistent water temperature during brewing for precise and consistent flavor.
- **My LatteArt Steam Wand:** Professional steam wand for creating silky smooth to voluminous textured milk foam for lattes and cappuccinos.
- **Sensor Grinding Technology:** Provides precise and consistent grinding for optimal extraction.
- **Smart Tamping Station:** Integrated tamping system for consistent pressure and mess-free operation.
- **Barista Kit Included:** Comes with a 350ml stainless steel milk jug, single and double shot filter baskets, nozzle cleaning needle, and tube brush.

- **Versatile Beverage Options:** Offers 5 pre-set recipes including Espresso, Coffee, Americano, Cold Brew, and Espresso Cool, plus hot water for tea.
- **Adjustable Cup Height:** Accommodates cups and mugs up to 12 cm in height.

SETUP AND FIRST USE

1. Unpacking and Placement

1. Carefully remove all packaging materials and accessories.
2. Place the machine on a stable, flat, and heat-resistant surface, away from water sources and direct sunlight. Ensure adequate ventilation around the machine.
3. Ensure the drip tray and water tank are correctly inserted.

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 indicator.
- Replace the water tank securely.

3. Filling the Bean Hopper

- Open the lid of the bean hopper located on top of the machine.
- Pour fresh coffee beans into the hopper. Do not overfill.
- Close the lid securely to maintain bean freshness.

4. Initial Priming

- Plug the machine into a suitable power outlet.
- Turn on the machine. It will undergo a brief heating cycle (approx. 20 seconds).
- Place a container under the coffee spouts and steam wand.
- Follow the on-screen prompts or refer to the quick start guide for the initial water circuit priming process. This typically involves dispensing hot water through the coffee spouts and steam wand to flush the system.

OPERATING INSTRUCTIONS

1. Grinding and Dosing



Figure 2: Close-up of the machine's control panel, showing the bean hopper, grind settings, and various beverage selection buttons.

- **Select Filter Size:** Choose between 1-cup or 2-cup filter basket using the corresponding button.
- **Adjust Grind Level:** Use the grind setting dial to select one of the 15 available levels. Finer grinds are for espresso, coarser for cold brew.
- **Insert Portafilter:** Place the portafilter into the grinding outlet.
- **Start Grinding:** The Sensor Grinding Technology will automatically grind the precise amount of coffee.
- **Smart Tamping:** Once grinding is complete, use the integrated Smart Tamping lever to tamp the coffee grounds evenly. Ensure the lever is fully engaged for proper tamping.

2. Brewing Coffee

- **Insert Portafilter:** Securely lock the portafilter into the brewing group.
- **Place Cup:** Position your cup(s) under the coffee spouts. The drip tray can be adjusted for different cup heights.



Figure 3: The machine demonstrating its adjustable cup height feature, accommodating various cup sizes.

- **Select Beverage:** Choose your desired beverage (Espresso, Coffee, Americano, Cold Brew, Espresso Cool) from the control panel.
- **Adjust Temperature (Optional):** Use the temperature setting button to select one of the 3 available brewing temperatures.
- **Start Brewing:** Press the selected beverage button to begin the brewing process.
- **Cold Brew Specifics:** For Cold Brew, the machine uses a low-pressure extraction process at ambient temperature, similar to classic drip extraction.





Figure 4: The machine dispensing cold brew coffee into a glass, highlighting its cold extraction capability.

3. Using the My LatteArt Steam Wand

- Fill the stainless steel milk jug (included) with cold milk.
- Position the steam wand into the milk.
- Activate the steam function. Rotate the steam knob to control steam intensity.
- Steam the milk until desired temperature and texture are achieved.
- Immediately after use, clean the steam wand with a damp cloth to prevent milk residue buildup.

4. Hot Water Dispensing

- Place a cup under the hot water spout (often integrated with the steam wand).
- Select the hot water function on the control panel.
- Dispense the desired amount of hot water for tea or other beverages.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and optimal performance of your espresso machine.

Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray and grid daily.
- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds, rinse the portafilter and filter basket under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge a small amount of steam to clear any internal milk residue. Use the cleaning needle (included) to clear any blockages in the nozzle.
- **Coffee Spouts:** Wipe the coffee spouts with a damp cloth.

Weekly/Bi-Weekly Cleaning

- **Brew Group:** Use a brush to clean any coffee grounds from the brew group area.
- **Water Tank:** Rinse the water tank thoroughly.

Descaling

- The machine will indicate when descaling is required.
- Use a De'Longhi descaling solution as per the instructions on the descaler packaging.
- Follow the machine's descaling program, which typically involves filling the water tank with descaling solution and water, running the solution through the machine, and then rinsing with fresh water.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispensed / Very slow flow	Coffee ground too fine; too much coffee in filter; filter clogged; machine needs descaling.	Adjust grind setting coarser; reduce coffee dose; clean filter basket; perform descaling cycle.
Coffee is too weak / Watery	Coffee ground too coarse; not enough coffee in filter; water temperature too low.	Adjust grind setting finer; increase coffee dose; select higher brewing temperature.

Problem	Possible Cause	Solution
No steam from wand	Steam wand clogged; machine not ready for steam.	Clean steam wand nozzle with needle; wait for machine to reach steam temperature.
Water leaking from machine	Drip tray full or incorrectly inserted; water tank not seated correctly.	Empty and reinsert drip tray; ensure water tank is fully pushed in.
Grinder not working	Bean hopper empty; grinder clogged.	Fill bean hopper; clean grinder (refer to specific cleaning instructions in full manual).

For more detailed troubleshooting, please refer to the complete user manual or contact De'Longhi customer support.

SPECIFICATIONS

Brand	De'Longhi
Model Number	EC9555.BK
Color	Black
Dimensions (L x W x H)	37 x 38 x 44.5 cm (14.57 x 14.96 x 17.52 inches)
Weight	13.2 Kilograms (29.1 lbs)
Capacity	2 Liters (Water Tank)
Power	1550 Watts
Voltage	240 Volts
Material	Metal
Grind Settings	15 levels
Coffee Temperature Settings	3 settings
Auto Shut-off Function	Yes
Country of Origin	China

WARRANTY AND SUPPORT

Your De'Longhi La Specialista Opera EC9555.BK Espresso Machine comes with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions.

- **Spare Parts Availability:** Spare parts are available for 2 years from the date of purchase.
- **Customer Support:** For technical assistance, warranty claims, or to purchase accessories and spare parts, please contact De'Longhi customer support through their official website or the contact information provided in your product packaging.

