De'Longhi EC9555M

De'Longhi La Specialista Opera Espresso Machine

Model: EC9555M

Introduction

Craft espresso effortlessly with the intuitive La Specialista Opera from De'Longhi. Created for the at-home barista, this stylish machine equips you with the tools to craft custom espresso drinks all while keeping you in control of the process. The Italian-made burr grinder has 15 precise grind settings, developed to expertly grind all bean varieties in a single or double dose, ensuring a precisely brewed espresso, every time. The La Specialista Opera comes equipped with Smart Tamping technology, helping you achieve an even tamp and consistent extraction eliminating the guesswork and the mess. The Active Temperature Control allows you to select one of 3 temperature settings to match water infusion temperature to beans for optimal extraction, allowing you to get the best flavor. De'Longhi's proprietary Cold Extraction Technology allows you to enjoy the refreshing cold brew and espresso cool recipes in under 5 minutes. This innovative technology utilizes precisely measured water flow and pressure rates, along with specific extraction temperatures, to create a delicious cold brew beverage. Finally, the powerful, commercial-style steam wand heats up quickly, delivering the right steam pressure needed to create consistently smooth microfoam for latte art. Save time with the five beverage presets - espresso, americano, cold brew, espresso cool, and hot water. Craft espresso at home, effortlessly, with La Specialista Opera from De'Longhi.



De'Longhi La Specialista Opera Espresso Machine on a kitchen counter.

Initial Setup

Before first use, ensure all packaging materials are removed. Fill the water tank with fresh, cold water up to the MAX level. Fill the bean hopper with your preferred whole coffee beans. Plug the machine into a grounded power outlet.

Operating Instructions

Grinding and Tamping

Place the portafilter under the grinder spout. Select your desired dose level using the 'Dose Level' dial. The machine features 15 precise grind settings; adjust as needed for your beans. Once the grinding is complete, use the Smart Tamping lever to achieve consistent and mess-free tamping. The machine will indicate when tamping is complete.



A hand pouring coffee beans into the grinder hopper of the espresso machine.



A hand operating the smart tamping lever on the espresso machine.

Espresso Extraction

Once the portafilter is tamped, lock it into the brew head. Place your cup(s) on the drip tray. Select your desired beverage (Espresso, Americano, Coffee) using the selection dial. Press the OK button to begin extraction. The machine's 19-bar Italian pump ensures optimal pressure for a rich, balanced espresso.



A close-up of espresso being extracted into a glass from the machine.

Cold Brew & Espresso Cool

The La Specialista Opera features Cold Extraction Technology. Select 'Cold Brew' or 'Espresso Cool' from the beverage dial. The machine will precisely measure water flow and pressure rates at specific extraction temperatures to create your cold beverage in under 5 minutes.



The espresso machine dispensing cold brew coffee into a glass with ice.

Steaming Milk

For lattes and cappuccinos, use the commercial-style steam wand. Fill the stainless steel milk frothing jug with milk. Position the steam wand into the milk and turn the steam dial to activate. The powerful steam delivers smooth microfoam for latte art. Turn the dial back to stop steaming.



A hand holding a milk frothing jug under the steam wand of the espresso machine.

Official Product Video: Making Coffee

A user demonstrates filling beans, grinding, and tamping on the De'Longhi La Specialista machine, followed by espresso extraction.

Maintenance

Cleaning and Care

Regular cleaning ensures optimal performance and longevity of your machine. Do not use solvents, abrasive detergents, or alcohol for cleaning.

Drip Tray Cleaning

Empty and clean the drip tray when the red level indicator rises from the metal grid. Remove the tray, dispose of water, and wash with warm water and mild detergent. Dry thoroughly before reinserting.

Grinder Cleaning

Periodically clean the burr grinder. Refer to the manual for specific instructions on removing the bean hopper and

cleaning the burrs with the provided brush.

Portafilter and Filters

After each use, remove the portafilter and knock out the used coffee grounds. Rinse the portafilter and filter basket under running water. For deeper cleaning, use a mild detergent and ensure all coffee residue is removed. Dry completely.

Steam Wand Cleaning

After each use, purge the steam wand briefly to clear any milk residue. Wipe the exterior of the wand with a clean, damp cloth immediately. If the holes become blocked, use the provided needle tool to clear them.

Descaling

The machine will indicate when descaling is required. The frequency depends on water hardness and usage. Use De'Longhi descaler solution and follow the instructions provided in the full manual. Some users with very hard water may need to descale monthly.

Official Product Video: Cleaning and Maintenance

Official De'Longhi video demonstrating the cleaning and maintenance procedures for the La Specialista Opera espresso machine, including drip tray, grinder, portafilter, and steam wand.

Troubleshooting

Common Issues

- **Red Triangle Sign:** If a red triangle sign appears, it indicates a general alarm. Consult the full user manual for specific error codes and solutions.
- **Poor Espresso Extraction:** Ensure your coffee grind size is appropriate (not too coarse or too fine), tamping pressure is consistent, and the water infusion temperature is correctly set for your beans.
- **No Steam or Weak Steam:** Check if the machine has reached the correct temperature for steaming. Ensure the steam wand is not clogged with dried milk residue. Purge the wand before and after use.
- **Machine Not Turning On:** Verify the power cord is securely plugged into a working outlet. Check the water tank level; the machine may not operate if the tank is empty.

Specifications

Feature	Detail
Brand	De'Longhi
Model Name	La Specialista Opera
Model Number	EC9555M
Color	Stainless Steel
Product Dimensions	14"D x 15"W x 17.5"H
Item Weight	28.1 pounds
Voltage	120 Volts

Operation Mode	Semi-Automatic
Special Features	Integrated Coffee Grinder, Cold Extraction Technology, Italian Pump, Commercial Style Steam Wand, Smart Tamping Technology
Included Components	De'Longhi La Specialista Opera Espresso Machine with Cold Brew Total Hardness Test, Cleaning Brush Single filter (pressurized), Double Filter (pressurized) Single filter (unpressurized), Double Filter, (unpressurized) Stainless Steel Milk Frothing Jug

Warranty and Support

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

Customer Support

For further assistance, troubleshooting, or to purchase accessories, please visit the official De'Longhi website or contact their customer service department. Contact information can be found in your product documentation or on the De'Longhi website.

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