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› [De'Longhi La Specialista Arte Evo EC9255M Espresso Machine Instruction Manual](#)

De'Longhi La Specialista Arte Evo EC9255M

De'Longhi La Specialista Arte Evo EC9255M Espresso Machine

Instruction Manual

1. PRODUCT OVERVIEW

The De'Longhi La Specialista Arte Evo EC9255M is a sophisticated espresso machine designed for coffee enthusiasts. It features a built-in conical burr grinder, a powerful steam wand for milk frothing, and innovative Cold Extraction Technology for quick cold brew. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to ensure optimal performance and enjoyment of your machine.



Image 1.1: The De'Longhi La Specialista Arte Evo EC9255M Espresso Machine, showcasing its sleek design and capabilities for hot and cold beverages.

2. SETUP AND INITIAL USE

Before using your De'Longhi La Specialista Arte Evo, please follow these steps for proper setup.

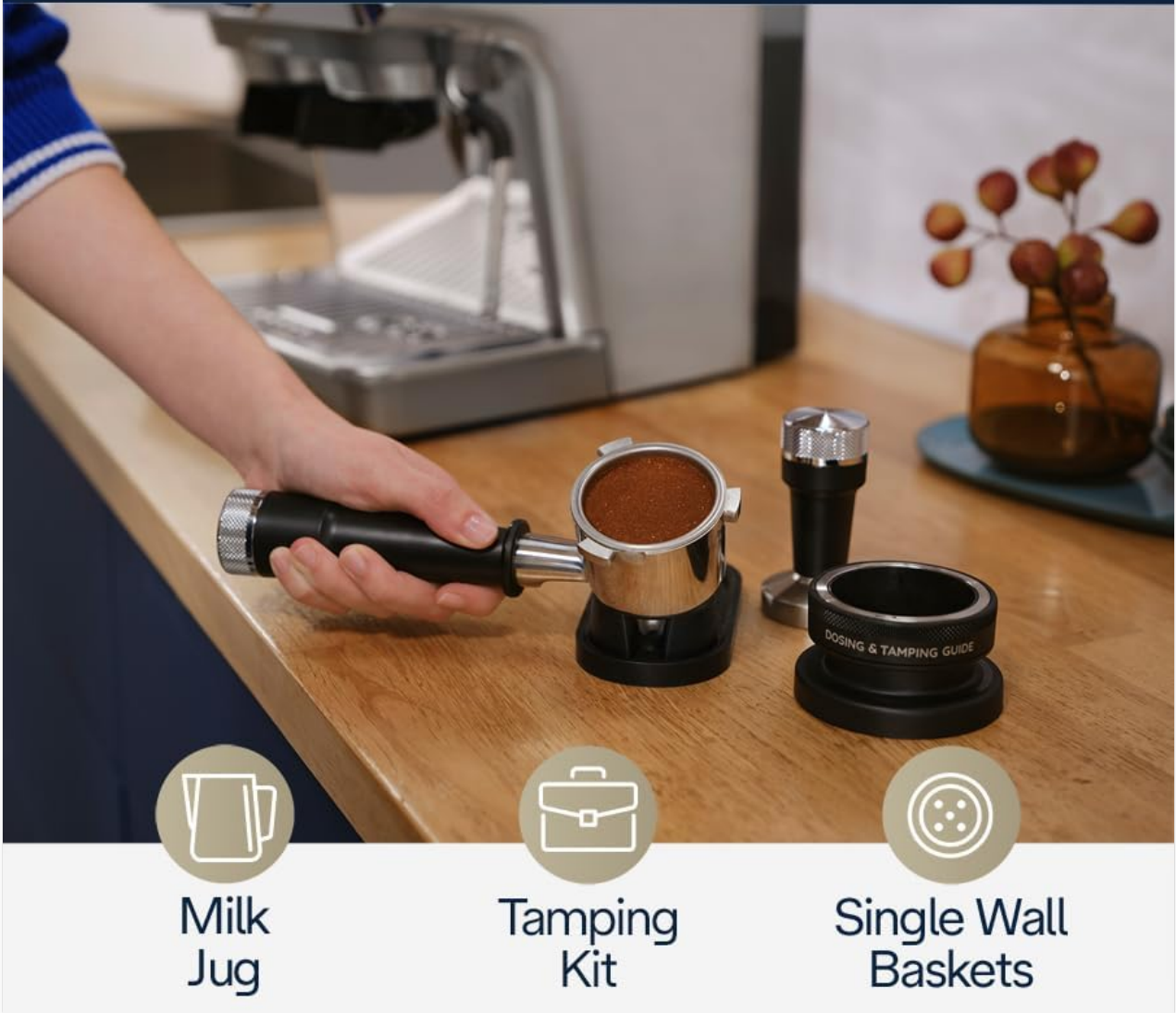
2.1 Unboxing and Component Identification

Carefully remove all components from the packaging. Ensure all parts listed in the product's included components are present:

- De'Longhi La Specialista Arte Evo with Cold Brew Technology
- Cleaning needle for steam nozzle
- Tamper
- Tamping mat
- Dosing funnel
- Descaler 100mL
- Single coffee filter

- Double coffee filter
- Stainless Steel Milk Frothing Jug 12oz
- Total Hardness Test
- Cleaning Brush

PROFESSIONAL BARISTA KIT



Milk
Jug



Tamping
Kit



Single Wall
Baskets

Image 2.1: The professional barista kit, including the milk jug, tamping kit, and single wall baskets, essential for preparing your coffee.

2.2 Water Tank and Bean Hopper

1. Fill the water tank with fresh, cold water. Ensure it is properly seated.
2. Fill the bean hopper with your preferred whole coffee beans. The conical burr grinder is integrated for convenience.

2.3 First Use / Priming

Before first use, prime the machine by running hot water through the system without coffee. Refer to the detailed instructions in the full user manual for specific priming steps.

3. OPERATING INSTRUCTIONS

This section details the steps for preparing various beverages with your espresso machine.

3.1 Grinding Coffee

The built-in conical burr grinder offers 8 grind settings to suit different coffee bean varieties and desired extraction levels. Adjust the grind setting dial to achieve the optimal fineness for your chosen beverage.

CONICAL BURR GRINDER



Image 3.1: The integrated conical burr grinder, featuring 8 grind settings and a dosing dial for precise coffee preparation.

3.2 Espresso Brewing

The machine features a 15 bar Italian pump for ideal pressure during the brewing process, including low pressure pre-infusion and optimal 9 bar high pressure extraction. It offers 4 convenient pre-set recipes: Espresso, Americano, Cold Brew, and Hot Water.

1. Select your desired filter basket (single or double).
2. Grind and tamp your coffee using the dosing and tamping guide for consistent results.

3. Insert the portafilter into the group head.
4. Select the 'Espresso' preset and initiate brewing.

OPTIMAL EXTRACTION



4 Recipes
Espresso, Americano,
Cold Brew, or Hot Water



Pre-Infusion



**15 Bar
Pump**

Image 3.2: Illustrates the optimal extraction process, highlighting the 4 available recipes, pre-infusion, and the 15 bar pump.

3.3 Milk Frothing

The commercial-style steam wand heats up quickly and delivers the necessary steam pressure to create consistently smooth micro-foam, ideal for latte art.

1. Fill the stainless steel milk frothing jug with cold milk.
2. Position the steam wand just below the surface of the milk.
3. Activate the steam function and move the jug to create a swirling motion for micro-foam.
4. Turn off the steam and wipe the wand immediately after use.

POWERFUL STEAM WAND



My LatteArt
steam wand



Microfoam Milk
Texturing

Image 3.3: The powerful steam wand in action, demonstrating its capability for micro-foam milk texturing, perfect for latte art.

3.4 Cold Brew Preparation

Utilize De'Longhi's proprietary Cold Extraction Technology to enjoy cold brew in under 5 minutes. This technology uses precisely measured water flow, pressure rates, and specific extraction temperatures.

1. Place a glass with ice under the spouts.
2. Select the 'Cold Brew' preset.
3. The machine will automatically perform the cold extraction process.

COLD BREW IN MINUTES



Cold Brew in
Under 5 minutes

Cold Extraction
Technology

Image 3.4: Demonstrates the machine's ability to produce cold brew in under 5 minutes using Cold Extraction Technology.

3.5 Active Temperature Control

The Active Temperature Control technology provides 3 infusion temperatures, ensuring stable water temperature throughout the brewing process for ideal extraction. Different coffee bean varieties and roasting levels benefit from specific temperature settings.

4. MAINTENANCE AND CLEANING

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

4.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray daily. It is detachable for easy cleaning.
- **Portafilter and Filter Baskets:** Rinse the portafilter and filter baskets after each use.
- **Steam Wand:** Wipe the steam wand immediately after frothing milk to prevent milk residue from drying.

Use the cleaning needle for the steam nozzle if blockages occur.

4.2 Descaling

The machine requires periodic descaling to remove mineral buildup. Use the provided De'Longhi descaler (100mL) or a suitable descaling solution. Follow the descaling instructions in the full user manual, typically indicated by a descaling alert on the machine.

4.3 General Cleaning

Many parts, including the drip tray and some components of the barista kit, are dishwasher safe, making clean-up a breeze. Refer to the manual for specific dishwasher-safe parts.



Image 4.1: The compact design of the machine, emphasizing its ease of cleaning with detachable, dishwasher-safe parts.

5. TROUBLESHOOTING

If you encounter issues with your De'Longhi La Specialista Arte Evo, refer to the common problems and solutions below. For more complex issues, consult the full user manual or contact customer support.

Problem	Possible Cause	Solution
No coffee dispensed	Water tank empty; clogged filter; machine not primed.	Refill water tank; clean filter; prime the machine.
Weak or watery coffee	Grind too coarse; insufficient coffee dose; tamping too light.	Adjust grind finer; increase coffee dose; tamp more firmly.
No steam from wand	Steam wand clogged; not heated to temperature.	Clean steam wand with needle; allow machine to heat up fully.
Machine leaking water	Drip tray full; water tank not seated correctly; seal issue.	Empty drip tray; re-seat water tank; contact support if persistent.

6. SPECIFICATIONS

- **Brand:** De'Longhi
- **Model Name:** La Specialista Arte Evo
- **Model Number:** EC9255M
- **Color:** Stainless Steel
- **Product Dimensions:** 14.37 x 11.22 x 15.87 inches
- **Item Weight:** 21.5 pounds
- **Pump Pressure:** 15 Bar Italian Pump
- **Grinder:** Built-in Conical Burr Grinder with 8 settings
- **Special Features:** Cold Extraction Technology, Manual Milk Frother, 4 Pre-set Recipes (Espresso, Americano, Cold Brew, Hot Water), Active Temperature Control with 3 infusion temperatures, Barista Kit included.
- **UPC:** 703670568381

7. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product or visit the official De'Longhi website. Keep your proof of purchase for any warranty claims.

De'Longhi Customer Service: For technical assistance, spare parts, or further inquiries, please contact De'Longhi customer support through their official channels.

