



Please refer to the Instruction Manual for more information



[www.delonghi.com](http://www.delonghi.com)

# La Specialista

Handcraft your coffee

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Better Everyday

# Setting La Specialista to be ready for first use



Wash & dry accessories.



Insert the coffee bean container and turn until it clicks.



Insert the drip tray with cup grill.



Fill the water tank.



Plug in the machine and switch on the main power.



Place a container under the outlets.



Press  to rinse.



Attach the filter holder.  
Press  to rinse.



Open the steam dial.



Select your beverage and you are ready to start making coffee.



For more details on setting up your La Specialista please check out the De'Longhi How To Channel



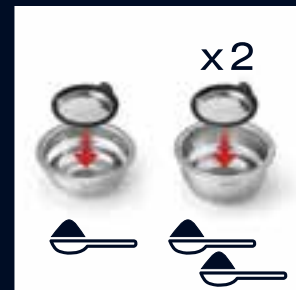
## Sensor **GRINDING** TECHNOLOGY

Proper grinding is key in the authentic preparation of espresso.

The exclusive Sensor Grinding Technology ensures precise and consistent coffee dose, according to your preferred grinding setting.



Warm your cup by rinsing water through the empty filter holder.



Select single or double filter. For double filter press "X2" before grinding.



Turn the bean hopper dial by one position at a time to set grinding level (only set during grinding).



Adjust the dial to reach the right coffee dose.

## Smart **TAMPING** S T A T I O N

A perfect coffee dose must be pressed in the right way. The Smart Tamping Station applies the correct pressure for optimal extraction, leaving the working area perfectly clean.



After grinding, pull the lever down fully (do not remove filter holder).



Remove the filter holder and check the level.



Ensure the dose level is at the indicator line.



Attach the filter holder and you are ready to brew.

## Active **TEMPERATURE** C O N T R O L

The perfect extraction needs a consistent brewing temperature.

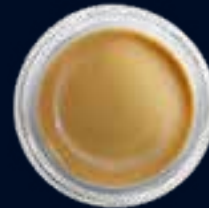
The Active Temperature Control provides precise temperature stability for the best in cup result.



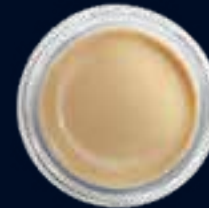
Select your beverage.



Press OK to start brewing (preinfusion and infusion).



**PERFECT ESPRESSO**  
Compact nut-colour crema  
Balanced long-lasting taste  
Rounded body



**UNDER-EXTRACTED**  
Light and thin crema  
Weak taste  
Watery body



**OVER-EXTRACTED**  
Dark thin crema  
Bitterish astringent taste  
Heavy body



A cappuccino that fully reflects Italian tradition starts with the preparation of a superb espresso and continues with meticulous frothing of the milk. The Advanced Latte System ensures full froth creamy cappuccino or silky smooth steamed milk with ease.



Place the milk jug under the nozzle.



Open the steam dial until the milk reaches the desired result.



Select FLAT or FOAM.  
FLAT: to steam milk.  
FOAM: to froth milk.



Pour over the espresso and enjoy.

## Hints and tips



Choose  
your cup

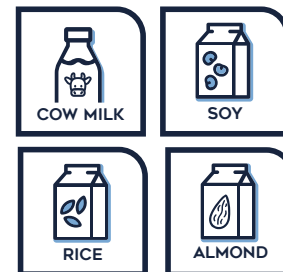
Place your  
preferred cup.  
La Specialista  
can hold cups  
up to 12 cm.

Place your  
preferred cup.  
La Specialista  
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Milk  
frothing



For high quality frothing  
fresh refrigerated milk is  
recommended.



Frothing quality may differ  
according to the type of milk  
or plant-based drink.

Easy  
cleaning



Regularly dismantle and clean  
the filter with warm water.



Remove and clean the steam  
nozzles after each use to  
avoid milk residue.