

La Specialista TOUCH



The guide to your ultimate coffee taste

Welcome to the world of coffee with La Specialista Touch – your manual coffee machine that will guide you on a journey through the art of coffee-making, where each step brings you closer to that irresistible taste.

At the heart of every cup is a delicate balance between science and art. Making a good coffee can take time, but with a little patience and passion, you'll master the process.

This guide is your companion, filled with tips, secrets and how-to's to help you create rich Espressos and velvety Cappuccinos.

Let the magic begin! Dive into the beautiful world of coffee and enjoy every moment of your coffee journey – where taste becomes an emotion and every cup a sensory moment.

La Specialista
TOUCH

What
you need
to know
about your
machine:
tools



1. Tamping Mat: Inspired by professional baristas, it is designed to rest on your countertop, providing a sturdy base for tamping your coffee grounds in the portafilter. It ensures stability and protects your work surface, allowing you to press the coffee dose evenly and precisely

2. The Dosing & Tamping Guide is a handy tool that attaches directly to the portafilter before grinding. It helps you achieve the perfect coffee dose and ensures an even and precise tamp while minimising mess.

3. Advanced Tamper: this is an innovative tamping system as it advises when the dose has reached the perfect level (ok) and when you need to add grounds or to remove (using the Dose Adjust). You can find more detailed instructions in the Step by Step section.

4. The Dose Adjust tool is designed to remove excess coffee grounds from the filter, helping you achieve the perfect dose level for an optimal brew every time.



Enjoy the coffee brewing process

**Guaranteed quality and flavour with
Bean Adapt technology.**

Bean Adapt Technology is designed to help you unlock the optimal flavour from your favourite coffee beans. Since each variety of beans has unique characteristics, adaptations to grind size, infusion length and extraction temperature are all required. With Bean Adapt, you will be guided step-by-step on screen. This ensures you can get the best from your coffee beans' flavour and achieve a tasteful and vibrant cup of coffee.

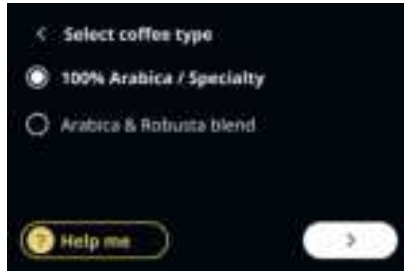


The **La Specialista Touch display** is your guide through every step of the coffee-making process. With a little patience and careful attention to the instructions, you'll effortlessly navigate each stage. Start by following the step-by-step setup instructions displayed on the screen, ensuring a smooth and easy start to your coffee journey. Tasting your coffee will be an essential part of this journey, helping you to fine-tune your process and ensure the results match your expectations.

Let's get started.

Get ready for your coffee preparation with Bean Adapt.

Step 1:



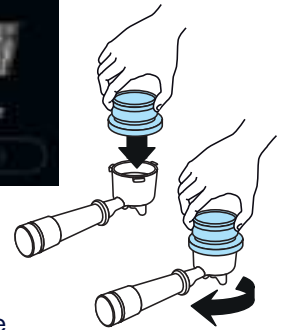
Start by filling the bean hopper and navigate the display adding the information on your coffee beans.

Step 2:

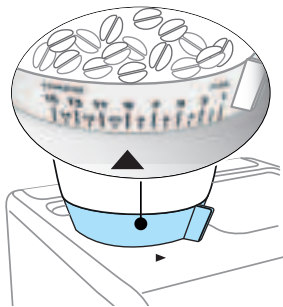
Select the filter size to be used.



Select the filter basket (single or double) and insert it into the portafilter. Attach the Dosing and Tamping guide to the portafilter, turning it clockwise. Insert the portafilter straight into the grinding cradle.



Step 3:



Make sure the grinder is set to the grinding position shown on the display before you start.



Step 4:

Start grinding

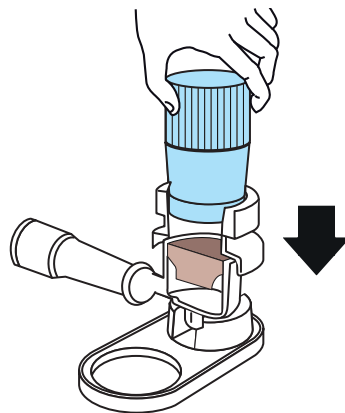
To start grinding, rest the portafilter in the cradle, then push the portafilter towards the machine until you hear a CLICK, then release.

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Step 5:

It is time to tamp the coffee dose.

TIPS AND TRICKS! Start by giving the portafilter a gentle tap to evenly distribute the ground coffee.



Place the portafilter on the tamping mat, hold it and push down on your ground coffee with a firm, even pressure. Our advanced tamper will then help to indicate whether you have the right volume of grounds. (See Step 6). A firm tamping pressure is ideal for a balanced extraction.

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Step 6:

Checking the dose level

The tamper will indicate if the dose is at the right level. It shows (OK) or (-1,-2) if it is too low and (+1, +2) if too high.

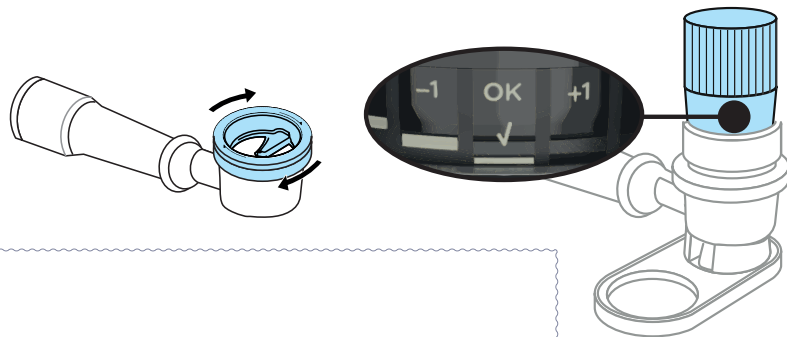
TIPS AND TRICKS! To read the tamper marks correctly, make sure the line is fully visible. You're likely going to need to get eye level with the tamper to best check the results.

Step 7:

The dose level

If the tamper shows OK, press OK on the screen; remove the dose and tamping guide and attach the portafilter on to the brewing group. Now it's time to press the brewing button and enjoy your first espresso.

- If the tamper shows **-1 or -2**, press the corresponding option on the screen. You'll be prompted to add more coffee grounds. To proceed, insert the portafilter back into the grinding cradle and push it to top up the dose.
- If the tamper shows **+1 or +2**, press the corresponding option on the screen. You'll need to remove the excess dose with the Dose Adjust tool: once the dose is corrected, you can proceed to the brewing step.



Step 8:

Checking the brew

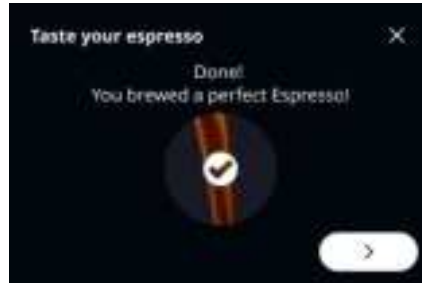
What does the screen indicate?

If your first Espresso is already good, then well done! If it is not quite right, do not worry; even experienced baristas take time to fine-tune their shots.

If the screen indicates that the coffee flow is too fast, it means you need a finer grind. Change the grind setting to a finer one, we'd suggest one less than your previous grind setting, then repeat the grinding, tamping and brewing steps.

If the screen indicates that the coffee flow is too slow, it means you need a coarser grind. Change the grind setting to a coarser one, again, we'd recommend only moving the grind level up by one, then repeat the grinding, tamping and brewing steps.

TIPS AND TRICKS! Ideally, you should be changing the grinder setting during the grinding process and by increments of one. This prevents wear and potential bean fragments from damaging your grinders.



HELPFUL TIP: Bean Adapt Technology automatically adjusts the pre-infusion settings and brewing temperature based on the coffee beans you're using to ensure the best result in your cup. If you wish to customise them, you can easily do so in the settings section.

Step 9:

Enjoy your coffee

After the time and care you have put in, now you're ready to enjoy your flavoursome cup of coffee. Savour the moment and indulge in this rich, sensory experience – or surprise someone else with the amazing drink you've crafted.

If you want to enjoy this initial Espresso with milk, see 'Step 3' onwards on the next pages.



Coffee and Milk: A Perfectly Balanced Harmony

Coffee and milk together create a perfect harmony of flavours, balancing the rich, bold notes of coffee with the creamy smoothness of milk. Whether it's a velvety latte, a frothy cappuccino, or a classic macchiato, this pairing elevates the coffee experience, making each sip indulgent and satisfying.



Crafting a smooth and velvety cappuccino

Step 1:

Drink selection



Select the Cappuccino icon on the screen.

Step 2:

Grind, tamp and brew

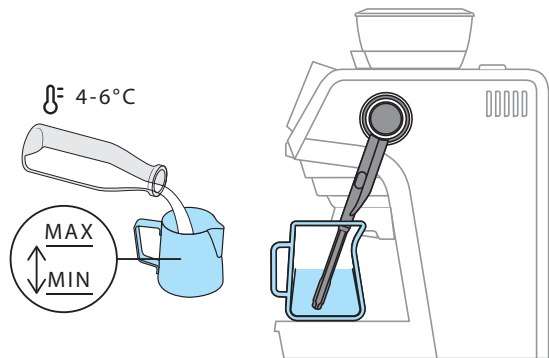


To start grinding, tap the grinding icon on the screen. Once this is complete, tamp and check your dose before brewing your Espresso. If you need a reminder on any of the steps required, flick back to the follow sections: Grinding: step 4, Tamping: step 5, Brewing: step 6.

TIPS AND TRICKS! Before you start grinding, make sure the filter basket description shown on the screen (Single/Double) matches the filter you have in your portafilter!

Step 3:

Froth the milk



Fill the milk jug with the volume of milk you'd like in your coffee, without exceeding the maximum line. Place the steam wand into the milk jug and rest the milk jug onto the milk jug area as shown in the picture. In the correct position, the dial at the top of the steam wand should be in position 'A'.

TIPS AND TRICKS! For a nice, velvety result we suggest using milk at fridge temperature. You can also use plant based milk of your choice. We suggest using the 'Barista' versions as they'll give you a better frothy finish.

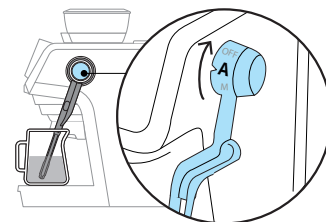
Step 4:

Select temperature and frothing settings

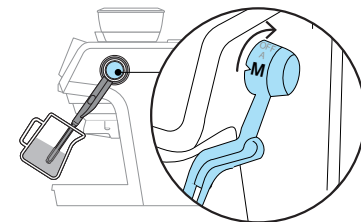
Each coffee with milk, such as a latte or cappuccino, has a suggested milk temperature and froth setting based on their authentic recipes already programmed which you can use. But you can also adjust these to suit your own preferences.



Start by selecting on the screen the type of milk you are about to froth: dairy or plant-based. Based on your choice, the machine will automatically set the ideal temperature: 55 °C or 60 °C for plant-based, 65 °C for dairy or if you prefer a hotter drink - perfect for on-the-go - you can choose the highest temperature setting, 70 °C.



You then have the option to select the volume of froth and there are 5 options in total. Settings 1 and 2 create a finer layer of foam and this velvety finish is ideal for a Flat White and latte art. Settings 3 and 4 are optimal for creating a milk with a thick and frothy layer, the best choice for a Cappuccino and setting 5 will create super dense foam to perfectly top a Latte Macchiato.

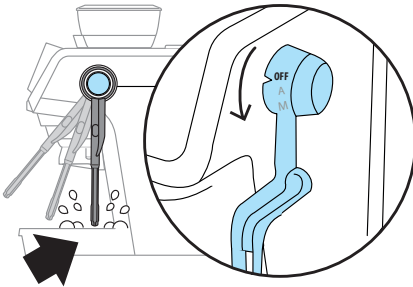


When you're happy with the settings for your milk, if you opt for hand's free frothing, by placing your jug into the Auto mode 'A' once you tap 'Play' to start (see Step 5), the milk will automatically be heated and frothed for you, removing all the guesswork.

If you do opt for Manual mode 'M', experiment and froth the milk just the way you like.

Step 5:

Once you have chosen your ideal settings, press Play to start frothing.



Step 6:

Cleaning

The Autolatte Art has its own cleaning programme to get rid of inner residue. After frothing, push the steam wand back into the parking position without the milk jug and it will automatically flush itself out.

For a deeper clean, we recommend using the cleaning needle to clear the steam tip hole once a week.



Step 7:

The best moment: pour the milk and enjoy

Give the milk a gentle swirl in the jug to smooth the texture, then pour it gently into the cup.

Indulge your senses and enjoy the amazing drink you've just crafted.



Practical tips/things you need to know

1. To access additional helpful information on the screen, tap the ‘i’ icon for more content and guidance.

2. Cold Brew

For the best results in your cup, carry out a cold rinse before Cold Brew preparation. Attach the portafilter to the machine without a coffee dose, select “Cold brew” on the homepage and confirm you want to proceed with rinsing.

3. Creative recipes

Unlock your creativity with La Specialista Touch. Experience the freedom to craft and experiment with a variety of syrups, whipped cream and other ingredients of your choice to create your own unique recipes, tailored to your preferences and tastebuds.

4. Variety of coffee beans

Each coffee bean has its own unique characteristics and flavour profile, which means finding the optimal settings for your brew can take some patience and time. Once you’ve created a coffee bean profile using Bean Adapt technology, you can save it and easily reuse it whenever needed, remembering to change the manual settings where required.







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