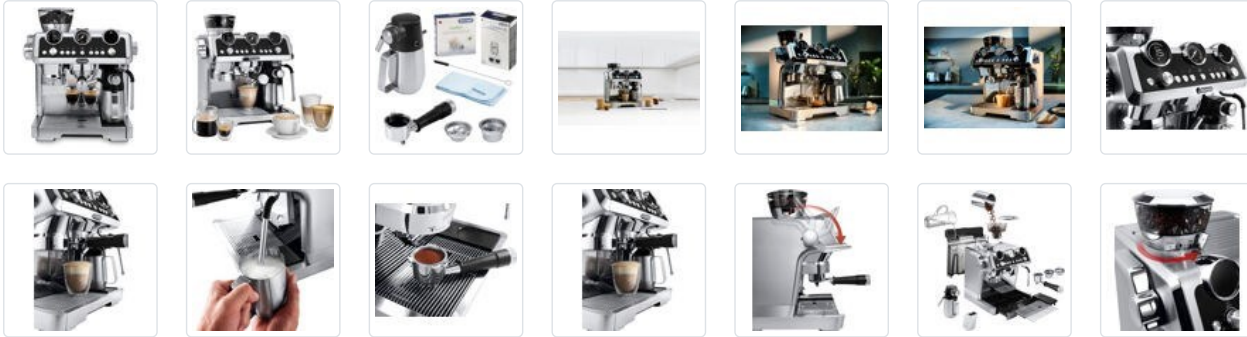


DeLonghi / EC9665M

La Specialista Maestro Smart Grinding Technology, Milk Frothing



The La Specialista Maestro brings into harmony the science of coffee beans and the art of brewing espresso the right way, much like a master conductor leading an orchestra. With engineering precision and an array of patented technology, the La Specialista Maestro allows each bean to fully express its flavor profile. Its Sensor Grinding technology features 8 grinding settings and precise digital dosing dial that registers micro adjustments (with two sensors) for utmost accurate dosing. Proprietary Smart Tamping Station consistently tamps the dose with no mess, while the dynamic pre-infusion process evenly wets the grounds to reach their perfect extraction. La Specialista offers two ways of steaming milk: master your latte art with powerful steam wand or froth milk automatically with a touch of a button thanks to proprietary De'Longhi LatteCrema System. On top of that, enjoy 6 specialty selections: espresso, coffee, americano, cappuccino, flat white, and latte that bring espresso flavor to its fullest potential. Discover an authentic, artisanal coffee experience at home.

- La Specialista Maestro espresso machine
- Scientifically engineered LatteCrema system automatically produces deliciously dense and creamy milk foam directly into each cup, always at the perfect temperature
- A powerful steam wand enables you to reach the optimal texture to experiment with your own Latte Art creations at home
- Integrated grinder with 2 sensors for the ideal dose and 8 grind settings (coarse to fine) for fresh espresso, every time
- Choose one of 8 grinding settings for the coffee beans of your choice and adjust the dose with a precise digital dosing guide
- Smart Tamping station helps you to masterfully tamp the dose at just the right pressure with less mess
- Active Temperature control features 5 infusion profile settings that vary by bean type
- Each profile offers its own temperature range to ensure better brew temperatures and flavor infusion
- Proprietary dynamic pre-infusion process adapts to the density of the coffee dose, and evenly wets the grounds to reach their perfect extraction
- Color: Stainless Steel

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ITEM DETAILS

Category	Small Appliances
Color	Stainless
UPS Shippable	Y
Shipping Weight	38.5
UPC Code	044387966504
Country of Origin	CN-China

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