

# La Specialista EC9355M

1

Sensor **GRINDING**  
TECHNOLOGY



2 Sensors to deliver consistent dose, 8 grind settings

2

Smart **TAMPING**  
STATION



Tamp the dose with the right pressure, without mistakes and mess, brew with single wall filters, up to 20 gr of coffee.

3

Dynamic **PREINFUSION**



Pre-infusion length is adapted to the density of coffee dose to ensure entire surface is evenly and gently wet



4

Active **TEMPERATURE**  
CONTROL



Dual-heating, Thermoblock system for temperature stability

5



My **LatteArt**

Choose between automatic or manual milk frothing; LatteCrema system for quality and ease, or commercial style steam wand for micro-texturing, latte art

6

**3** RECIPES

Espresso, Coffee, Americano