

# La Specialista

MAESTRO



## QUICK START GUIDE

**DeLonghi**

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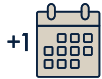
EC9665M



## EASILY REGISTER YOUR MACHINE & UNLOCK EXCLUSIVE DE'LONGHI CLUB PERKS

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Register your La Specialista Maestro Espresso Machine and automatically become a De'Longhi Club Member for special offers, private sales and specialized support.



1 ADDITIONAL YEAR  
OF WARRANTY



MEMBERSHIP  
DISCOUNT ON  
ACCESSORIES



PRIVATE  
ONLINE SALES



DE'LONGHI  
SPECIALIST  
SUPPORT



EASY  
ORDERING



EXCLUSIVE COFFEE  
EVENTS & NEWS

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### STEP #1: TAKE A PHOTO

- Snap a photo of the camera icon, including the points.



### STEP #2: SEND PHOTO

- Send a photo via text, Facebook Messenger or upload online.



TEXT PHOTO  
TO 71403



MESSANGER @  
PHOTOREGISTER



ONLINE:  
[WWW.DELONGHI.PHOTO](http://WWW.DELONGHI.PHOTO)

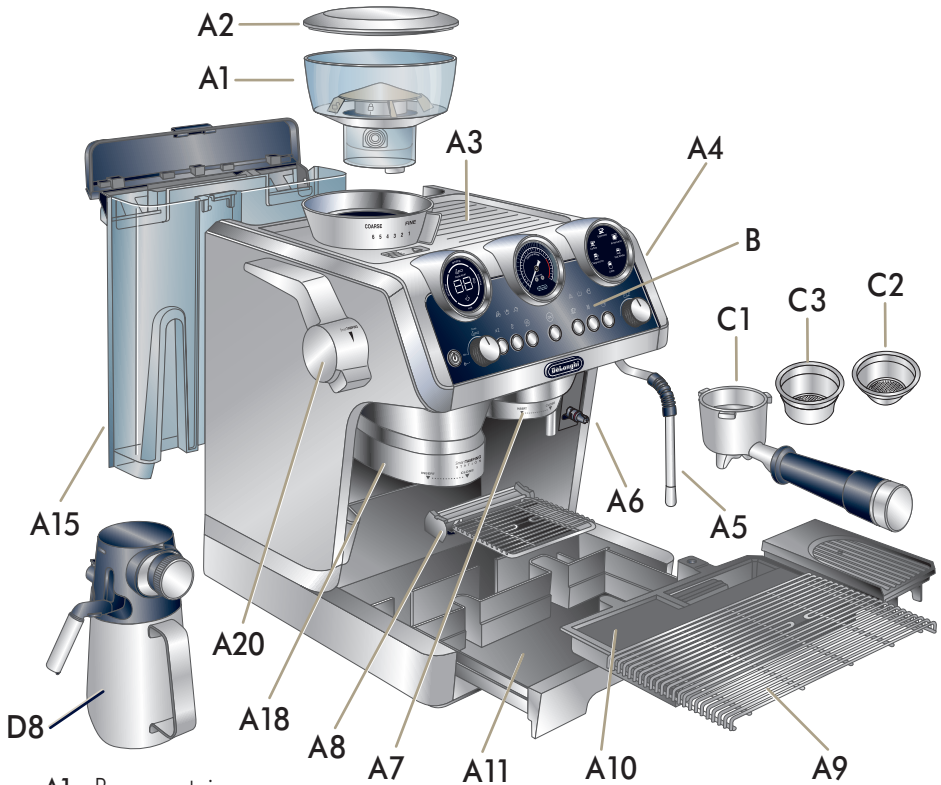
### NEED HELP?:

Visit [photoregister.com/help](http://photoregister.com/help)  
or text HELP to 71403.

### CONTACT US

- Call 1-800-945-0929
  - Online: [Delonghi.com](http://Delonghi.com)
-

## IN THE BOX



- A1. Bean container
- A2. Bean container lid
- A3. Cup tray
- A4. Steam dial
- A5. Steam wand and nozzle
- A6. Lattecrema System connection
- A7. Coffee outlet
- A8. Cup grille for espresso
- A9. Cup grille for glasses or mugs
- A10. Drip tray grille
- A11. Drip tray
- A15. Water tank
- B. Control Panel
- C1. Portafilter
- C2. Single espresso filter
- C3. Double espresso filter
- D8. Milk container



**Get Started &  
Owner's Instructions  
Booklets**

This short guide is not intended to explain  
all the functions of the appliance.  
Please read all the owner's  
instruction booklet before use.

# CONTROL PANEL



**B1.** ON/Standby button

**B2.** Coffee dose dial

**B3.** "X2" button: to use the 2 coffees filter

**B4.** Coffee Temperature button

**B5.** "Active Rinse" button

**B6.** "OK" button: to deliver the beverage/confirm

**B7.** Hot water button

**B8.** "Descaling" button

**B9.** "My" button: to customise beverage quantity

**B10.** Beverage selector dial

**B11.** Beverage selected light:

### Espresso based beverages

- Espresso
- Americano
- Coffee

### Milk based beverages

- Cappuccino
- Flat White
- Latte

**B12.** "Milk clean" light

**B13.** "No beans container" light

**B14.** "General alarm" light

**B15.** Pressure gauge

**B16.** "No water" light

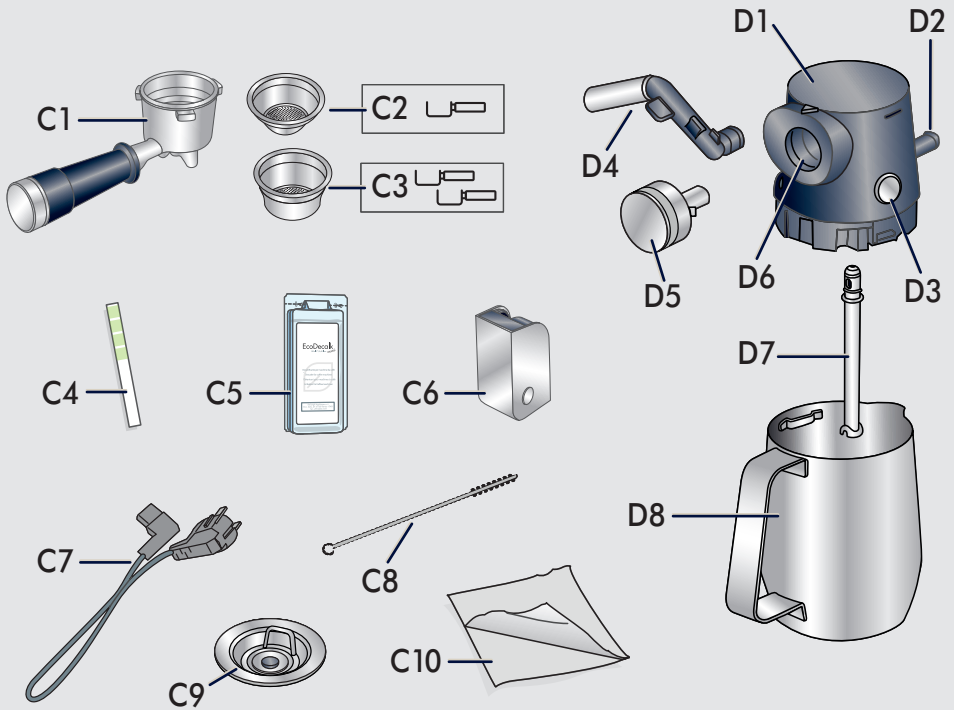
**B17.** Beans container empty light

**B18.** "Energy saving" light

**B19.** Led module process:

- Indicates the operation the appliance is running
- The setting of the dose level
- The infusion temperature setting

## ACCESSORIES

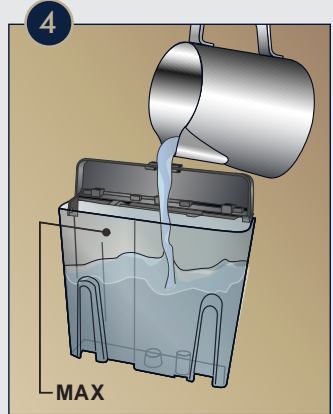
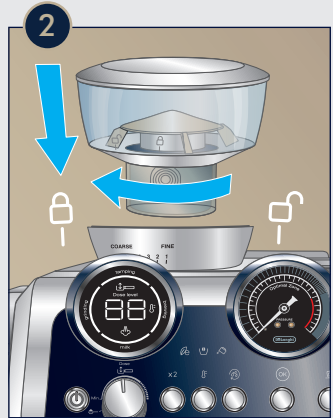
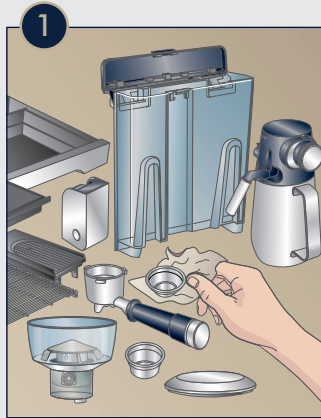


- C1. Portafilter
- C2. 1-cup coffee filter
- C3. 2-cups coffee filter
- C4. "Water hardness test" indicator paper
- C5. Descaler
- C6. Descaling accessory
- C7. Removable power cord
- C8. Tube brush
- C9. Coffee outlet cleaning disk accessory
- C10. Cloth

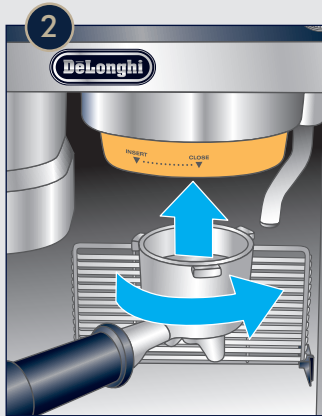
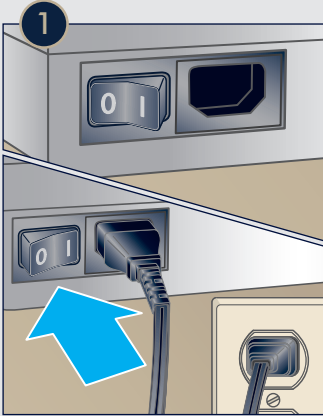
- D1. Milk container lid
- D2. Milk container connector
- D3. Lid release button
- D4. Milk spout (adjustable height)
- D5. Froth selection knob
- D6. Knob housing
- D7. Milk intake tube
- D8. Milk container

# GET READY

Clean all accessories with warm water and mild detergent and dry them, install all accessories and fill the tank with fresh water.

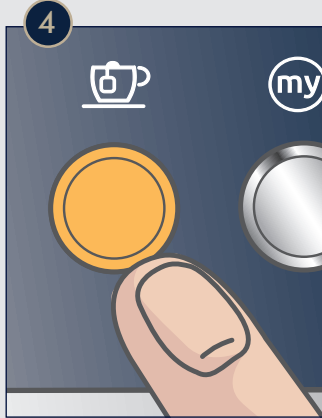


# FIRST USE CYCLE

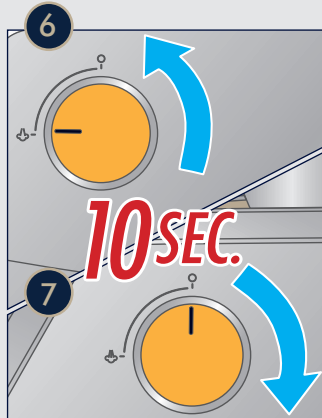


Rinse and get your machine ready to operate. This is only required the first time out of the box.

1 Plug the power cord into the machine and the outlet, then turn the power switch on.



6 Turn the steam dial (on the side of the machine) on, purge for **10 seconds** and shut off.



# ROAST CHART

Coffee is complex and develops over time. Use this chart as a reference and make adjustments as necessary. See the "Extraction Guidelines" section to evaluate your results. Enjoy exploring and finding what fits your taste profile.



## LIGHT ROAST

- Light brown in color with no oil on the surface
- A toasted grain taste with pronounced acidity
- More caffeine than any other roast levels
- Origin flavors are better preserved than in a dark roast

DOSE

5

GRIND

3

TEMPERATURE

5



## MEDIUM ROAST

- Medium brown in color with more body than a light roast
- No oil on the bean surface
- More balanced in flavor, aroma and acidity
- Caffeine is more decreased, but still stronger than dark roasts

DOSE

10

GRIND

4

TEMPERATURE

4



# ROAST CHART



## MEDIUM DARK ROAST

- A rich, darker color with some oil on the surface of the bean
- A heavier body in comparison to light and medium roasts
- Flavors are noticeable and taste somewhat spicy

DOSE

15

GRIND

4

TEMPERATURE

3



## DARK ROAST

- Dark in color with a sheen of oil on the surface
- The flavor is generally bitter, smokey or even burnt in taste
- The amount of caffeine is substantially decreased

DOSE

20

GRIND

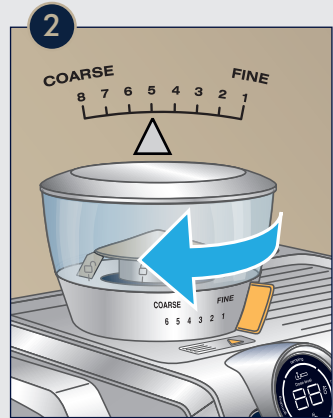
5

TEMPERATURE

2

# GRINDING & DOSING

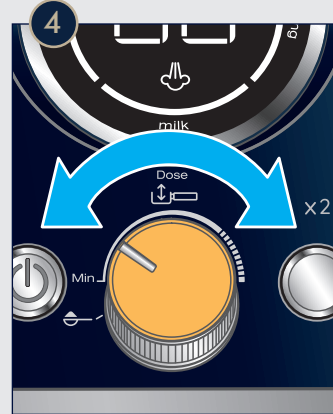
2 Select the right grind setting, based on the Roast Chart



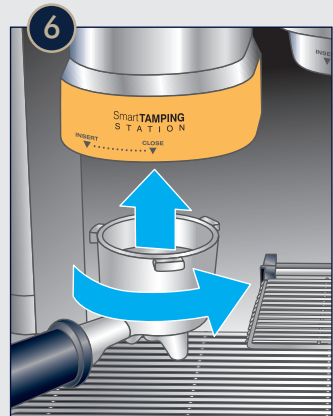
3 Select the **x2** button when preparing a double espresso BEFORE grinding and dosing and use the double filter basket.



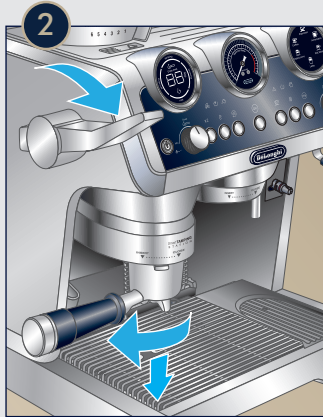
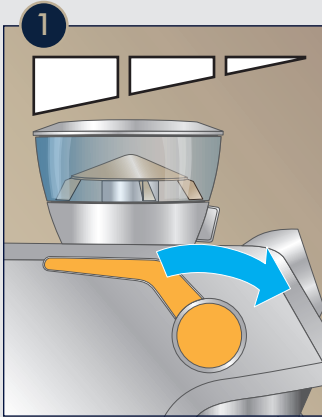
4 Select the right dose based on the Roast Chart.



5 As a reference, the darker the roast of your coffee beans, the higher the dose.



## TAMPING



1 After grinding, pull lever down fully and place back in start position.

2 Keep lever down while removing portafilter.

3 Make sure the tamped ground coffee is within the line inside the filter. See Roast Chart for additional guidance.

Increase or decrease dose until desired amount has been achieved.

### **Please note:**

If any residual ground coffee remains after tamping, it will not impact the quality of the extraction.

# BREWING

- 1 Select your beverage: Espresso, Coffee, Americano, Cappuccino, Latte or Flat White.

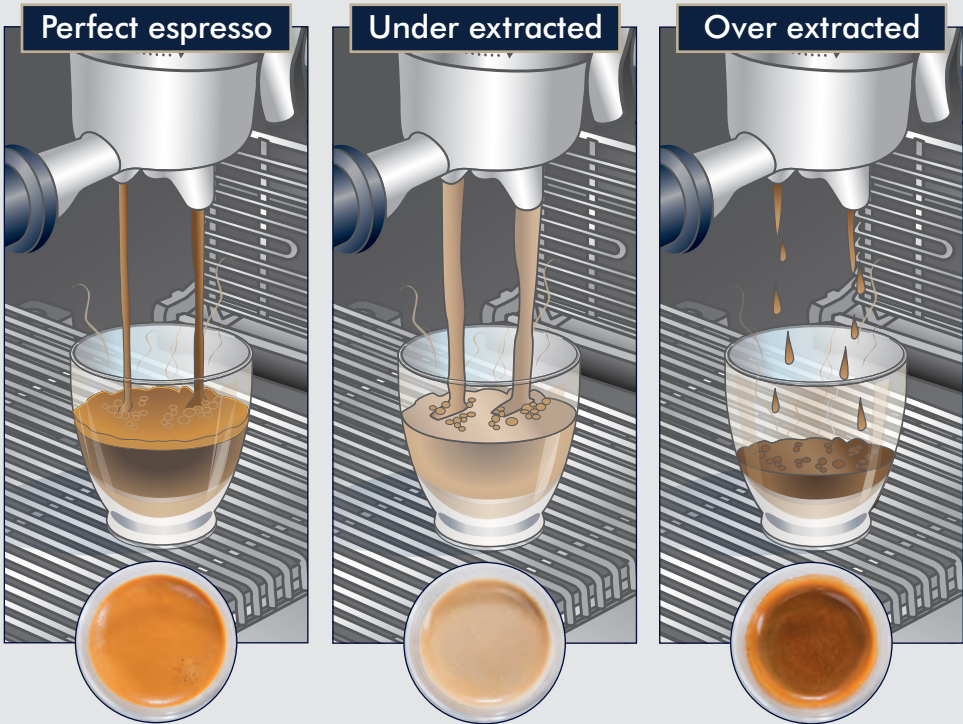
If you select a milk-based beverage, please continue to additional Milk Frothing sections after brewing.

- 2 Select the Coffee Temperature  $\text{°F}$  Button to select 1 of the 5 settings available. Please see Roast Chart for guidance.



## EXTRACTION GUIDELINES

Extracting the perfect espresso is an art and might take a couple of tries. Be ready to adjust the coarseness of the grind and always make sure to have the tamped ground coffee at the indicator line in the filter to be able to reach perfect extraction.



- Flow like warm honey
- Nut-Brown Crema, 3-4mm thick
- Well-Balanced and Long Lasting on the Palate.

- Flowing fast like water
- Light and pale Crema

### To make it perfect:

- Adjust grinding setting to a finer setting
- Make sure ground quantity is within the indicator level

- flowing in drips or not at all
- Crema very dark and not uniformed

### To make it perfect:

- Adjust grinding setting to a coarser setting
- Make sure ground quantity is within the indicator level

# MANUAL FROTHING

**1** Fill the milk jug with fresh cold milk or preferred milk-alternative.

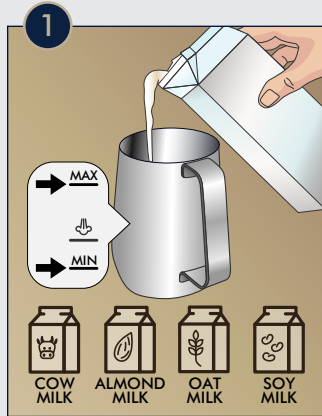
**2** Turn steam wand on to purge condensation before use. Point steam wand away from you during this process.

**3** To froth, place nozzle on the surface of milk and air will catch by the mixing of milk and steam.

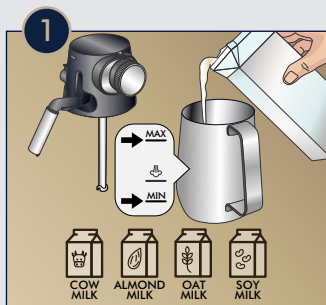
**4** Keep the steam nozzle just on the surface, careful not to make big bubbles by not letting too much air in.

**5** Insert the steam nozzle just under the milk to create rotation (or vortex). Once the milk jug is too hot to touch, turn off.

**6** Clean the steam wand with a damp cloth immediately after use.

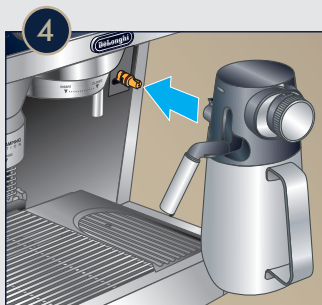


# AUTOMATIC FROTHING



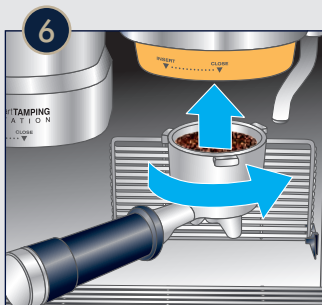
**1** Fill the milk jug with fresh cold milk or preferred milk-alternative.

**3** Turn knob to select desired froth level for beverage.



**5** Select either Cappuccino, Latte or Flat White.

**6** Prepare coffee or espresso portion of the recipe by following previous instructions on Grinding, Dosing, Tamping.



**7** Press OK to start. Machine will automatically brew and froth milk in sequence.

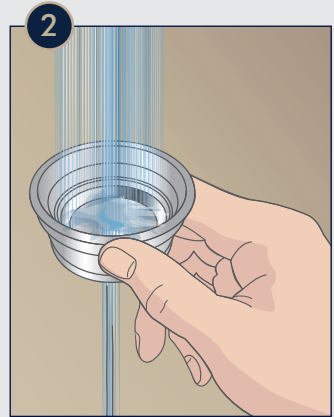
**8** After each use, turn the dial knob to "Clean" position. Hot water will be delivered. After cleaning, turn the knob back on foam setting.



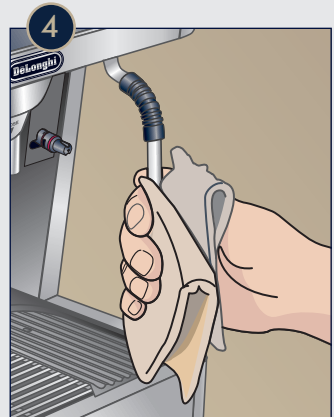
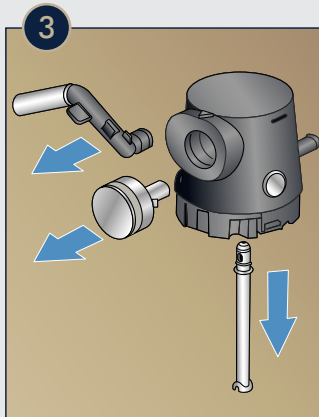
# CLEANING & MAINTENANCE

Keeping your machine clean will improve the quality of the beverage and the longevity of the machine.

- 1 Empty drip-tray daily or when full.
- 2 Clean filter baskets after each use.



- 3 Disassemble each part of the LatteCrema System and remove any milk residue daily.
- 4 For any stubborn milk residue on the steam wand, use DeLonghi Eco Multiclean Solution, available on [delonghi.com](http://delonghi.com).



- 5 Promptly descale the machine when the Descaling light turns on (orange). Follow the detailed instruction on the User Manual.

