



La Specialista Maestro

Discover the world of cold coffee beverages with La Specialista Maestro's NEW Cold Extraction Technology. The innovative process bypasses heat and optimizes extraction pressure, to deliver exciting new cold coffee recipes – Cold Brew and Espresso Cool.

Be your barista and experiment; try espresso cool with ice cream, syrups, for use in cooking or as an espresso martini. Sparkling Cold Brew? Simply add soda water and garnish with a squeeze of lemon, lime or orange.

La Specialista Maestro gives you the tools to craft the authentic barista experience, with precise control over grinding, dosing and temperature settings thanks to the Sensor Grinding technology and Active Temperature control. Choose to manually texture your milk and create latte art masterpieces with the MyLatte Art steam wand, or enjoy the convenience of the LatteCrema system automatic milk texturing.

- Sensor GRINDING Technology with 8 grind settings
- Active TEMPERATURE Control: Choose from 5 extraction temperature profiles
- Pressure gauge for full extraction control
- Coffee Thermoblock and independent heating system for reduced wait time between coffee and steam.
- Fits cups and mugs up to 14cm tall with espresso cup tray (8cm) to maintain crema.
- 8 customizable pre-set recipes: Espresso, Coffee, Long Black, Latte, Flat White and Cappuccino. Now with Cold Brew and Espresso Cool.
- Dedicated hot water outlet for teas and infusions.
- Filter holder with single and double wall baskets (1 & 2 cup).
- Descaling alarm and one-touch descaling function
- Removable 2.5L water tank with water level sensor



Dimensions (W x D x H)	419 x 368 x 465mm
Weight	16kg
Input power	1450w
Rated voltage and frequency	220-240V 50/60Hz
Water container capacity	2.5L
Pump pressure	19 Bar
Warranty	2 years