



# La Specialista Opera

La Specialista Opera offers an indulgent and enjoyable coffee experience, providing consumers with consistent quality tasting coffee.

From Dynamic Preinfusion Technology to 5 pre set recipes, each feature of La Specialista Opera has been meticulously designed to enhance coffee and milk preparation at home.

From getting the best out of your coffee beans to experimenting with milk creations, giving coffee lovers the effortless craft of perfect coffee every time.

### Sensor Grinding Technology

To deliver a consistent dose for single or double espresso, ground to precision, according to user selection. 15 grind settings and 250g hopper capacity.

### Cold Extraction Technology

The Cold Extraction Technology introduces 2 new recipes. Introducing café quality Cold Brew extraction in under 5 minutes, and the new exclusive Espresso Cool recipe, featuring a unique mouthfeel and smooth, creamy texture.

- Integrated coffee grinder with 15 settings
- 3 coffee infusion temperature settings via dedicated button
- Smart Tamping Station reduces mess and provides precision assistance
- 5 pre-set recipes: Espresso, Coffee, Long Black, Cold Brew and Espresso Cool
- Dedicated hot water outlet for teas and infusions.
- New Advanced Thermoblock for faster heat up of machine
- Removable 2L water tank with water level sensor and drip tray.



Dimensions (W x D x H)	380 x 370 x 445mm
Weight	13.2kg
Input power	1550w
Rated voltage and frequency	220-240V 50/60Hz
Water container capacity	2L
Pump pressure	19 Bar
Warranty	2 years