

La Specialista

ARTE



- QUICK GUIDE -



PREPARING YOUR MACHINE



1 Wash and dry accessories; including water tank.



2 Insert the drip tray with cup tray.



3 Fill water tank.



4 Plug in machine and switch on the main power.



For more details on setting up your La Specialista please check out the De'Longhi How To Channel

SETTING LA SPECIALISTA FOR FIRST USE



1 Place a container under the water spout.



2 Press OK to rinse.



3 Insert filter basket into portafilter.



4 Attach the portafilter.



5 Press OK to rinse.



6 Push the STEAM button and let the steam flow out for a few seconds. Then push the button again. For optimal steam performance we recommend you repeat this action 3 or 4 times. This is to purge the steam arm before frothing or steaming your milk.

Step 1 - grinding




1 Add beans to hopper. Fresh is best; fill in just with the quantity you need. Store the remainder of your beans in a vacuum container.



2 The ideal setting depends on your coffee bean type. The factory default is 5. If you are not satisfied, adjust the level according to your personal taste and the type of coffee (do it while grinding).



3 Select single or double dose filter and place in the portafilter. If you are using the double filter, press the  button until the X2 light comes on. Please note: the x 2 selection will double the volume of the espresso shot as well.



4 Insert the Dosing&Tamping Guide to the portafilter: **1 push** and **2 turn** until it locks.

DOSING & TAMPING GUIDE

The Dosing&Tamping Guide is used to avoid coffee from spilling while grinding, ensuring mess free operation and more consistent dosing.



5 Insert the portafilter



6 Push the portafilter until you hear a single "Click", then release: grinding starts and stops automatically.


RECOMMENDED GRINDING SETTINGS:

A grinding level between 3 and 6 is recommended for most coffees. A grinding level of 1 or 2 is very fine and should be used with special coffees only (light roasted)

Coffee Beans Roasting Range	Grinding setting
LIGHT	3-4
MEDIUM/MEDIUM DARK	4-5
DARK	5-6

★ BARISTA TIPS:

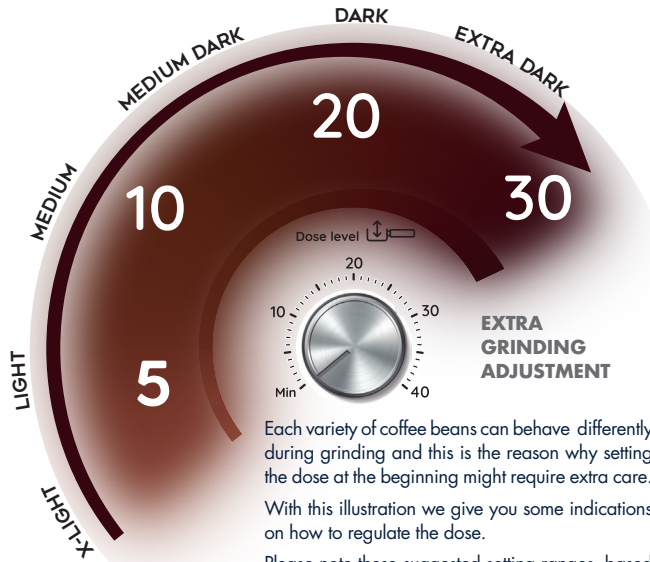
When preparing Cold Brew, a grinding level between 4 and 6 is recommended.

Refer to **"Focus on perfect dose"** on next page for suggestions. 

Focus on perfect dose



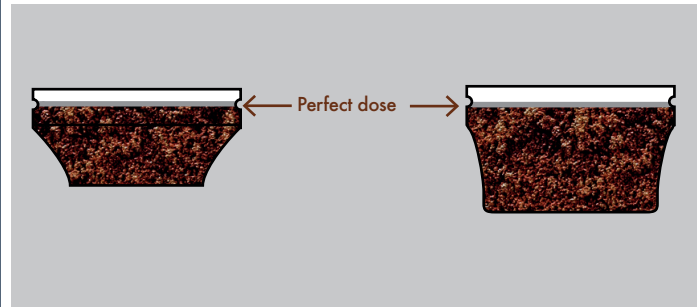
Adjust dose



on the roasting level, are certainly a good starting point, but they might slightly vary depending on specific composition of your coffee beans.

1. Set the dose (to reach the mark inside of the filter basket, see image for perfect dose) starting from the minimum position. The numbers of the dial are a setting reference once the perfect dose in the filter is reached. They do not correspond to grinder settings or to measurement units (gr/oz) or to grinding time
2. Look at which roasting level your coffee is and based on that, turn the knob slowly, referencing the ranges.

Perfect dose



The coffee filters have a mark inside to identify the level for perfect dose. The perfect quantity corresponds to the line in relief.

Step 2 - tamping



1 Extract the portafilter.



2 Tap gently the Dosing & Tamping Guide to level the grounded coffee inside.



3 Put the portafilter in the dedicated seat on the tamping mat



4 Tamp the coffee.



5 Remove the Dosing & Tamping Guide and check the coffee dose.



6 Attach the portafilter to the brewing unit.

★ **BARISTA TIP:** Ensure the coffee is at the recommended dosage level after tamping. You may need to adjust the dosage dial more times before reaching the perfect dose.

TAMPING MAT
Using the tamping mat provides ideal stability while tamping ensuring a more even extraction.

★ **BARISTA TIP:** For polished finish of coffee, rotate the tamper when tamping the coffee dose.

★ **BARISTA TIP:** Coffee left on the edges of the filter after pressing does not in any way compromise the quality of the brewing and therefore the end result.

Step 3 - brewing hot coffee drinks



1 Select the temperature



2 Select your drink.



3 Press OK to start brewing (preinfusion and infusion).

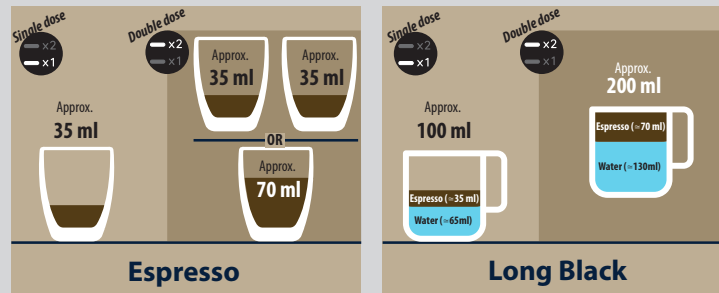
INFUSION TEMPERATURE PROFILES

- The water temperature is precisely controlled throughout the entire brewing process to ensure the ideal temperature stability for the extraction. La Specialista Arte offers up to 3 infusion temperature* profiles to select, correspondent to a range of temperatures between $\approx 92^{\circ}$ and $\approx 96^{\circ}$ C.
- Coffee bean varieties as well as roasting colours require their own specific temperature setting for the best extraction: Robusta coffee beans prefer lower temperature; Arabica prefers higher temperature. The same is applicable to beans with a darker roasting colour or to freshly-roasted beans than those degassed over time.

Temperature level	MIN	MED	MAX
Corresponding light			
Coffee Beans Roasting Range	DARK	MEDIUM to DARK	LIGHT to MEDIUM

* This temperature refers to the water inside the thermoblock. This differs from the temperature of the drink in the cup or the temperature measured when the drink comes out from the portafilter spouts.

ESPRESSO BASED DRINKS MENU



★ DO YOU WANT TO MAKE AN AMERICANO?

Step 1: make an Espresso using a large cup.

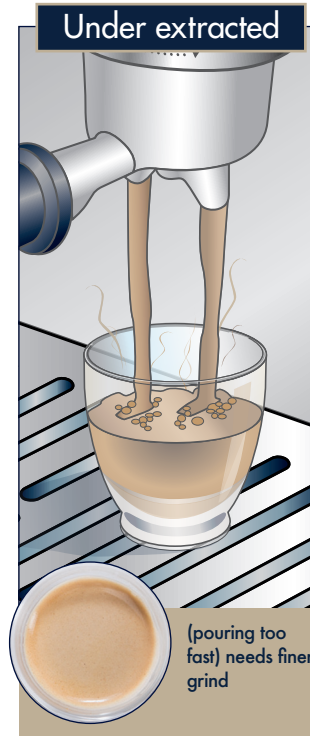
Step 2: once delivered the espresso, select and push OK to delivery hot water.



Achieve Espresso perfection



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.



Step 3 - brewing Cold Brew



Cold Extraction Technology is a method of brewing coffee with the use of room temperature or cold water. Cold Brew uses a longer infusion time instead of heat to extract the properties of the coffee beans, since the low temperature decreases the solvent power of the water.



Select **Cold Brew**



The OK light is blue to indicate that Cold Brew is selected. Press the OK button to make a cold rinse: after a few seconds press OK again to stop the rinse.



Attach the portafilter with the perfect dose.



Prepare the glass adding 2 or 3 ice cubes and put it under the spouts.



Press OK to start brewing Cold Brew. As no pressure is produced to brew this drink, the manometer will not turn to a higher position. Brewing automatically stops.

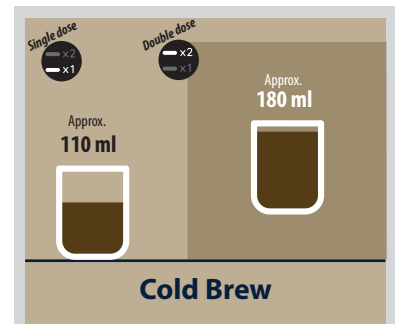
★ BARISTA TIPS:



When preparing Cold Brew, a grinding level between 4 and 6 is recommended

★ BARISTA TIPS:

Fresh water is best: be sure the water in the tank is fresh.
If the water is a couple of days old, empty and rinse the water tank thoroughly. Always keep the water tank clean.



My LatteArt

Find out more in our dedicated video series for how to use your La Specialista Arte



Fill the milk jug with fresh cold milk. Milk will up to triple in volume. Using a cold milk jug is advisable.



Push the steam button. After few seconds steam will be delivered.



To make the froth, put the nozzle on the surface of the milk and air will catch by the mixing of milk and steam.



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



Insert the steam nozzle just under the milk: this create a vortex. Once the desired temperature is reached turn the steam knob off and wait till steam stops completely before removing jug.



CLEANING TIP:

Always clean the steam nozzle with a clean damp cloth and release a short burst of steam to remove milk residue.



BARISTA TIP:

Fresh is best : Be sure to use fresh cold milk every time. Whole milk is recommended for best results. Dairy and Non Dairy alternatives will vary in ease of texturing depending on type.



BARISTA TIP:

After foaming milk, eliminate unwanted bubbles by swirling the pitcher.

Take Care of your Coffee Machine

(optional in some models)


SoftBalls



Innovative patented system that prevents limescale formation. Extends the life of the coffee machine without altering the sensory properties of the water, guaranteeing consistently creamy and aromatic coffee.

EcoDecalk mini



Its top quality ingredients make EcoDecalk a highly effective and natural limescale remover. When the  light comes on, follow the steps illustrated in the user manual to descale correctly the machine.

Eco MultiClean



Keep your coffee maker clean and free from milk residue. Our Eco MultiClean removes milk residue and effectively cleans external and removable parts of your coffee maker.



Water hardness test



Cleaning needle for steam wand

Optional Cleaning Tools

Visit "Delonghi.com" for more information



www.delonghi.com



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