

La Specialista

MAESTRO



QUICK START GUIDE

DeLonghi

Need help?



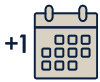
SCAN HERE

EC9885M



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

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



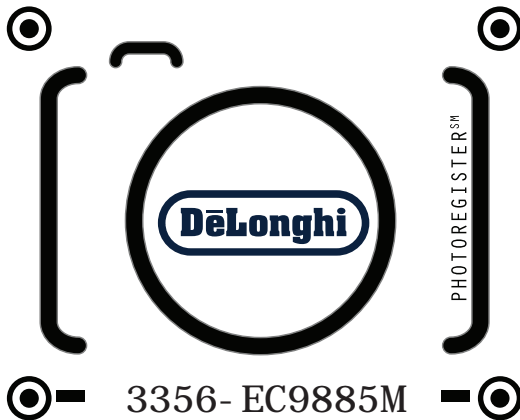
EASY
ORDERING



EXCLUSIVE COFFEE
EVENTS & NEWS

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

NEED HELP?:

Visit photoregister.com/help
or text HELP to 71403.

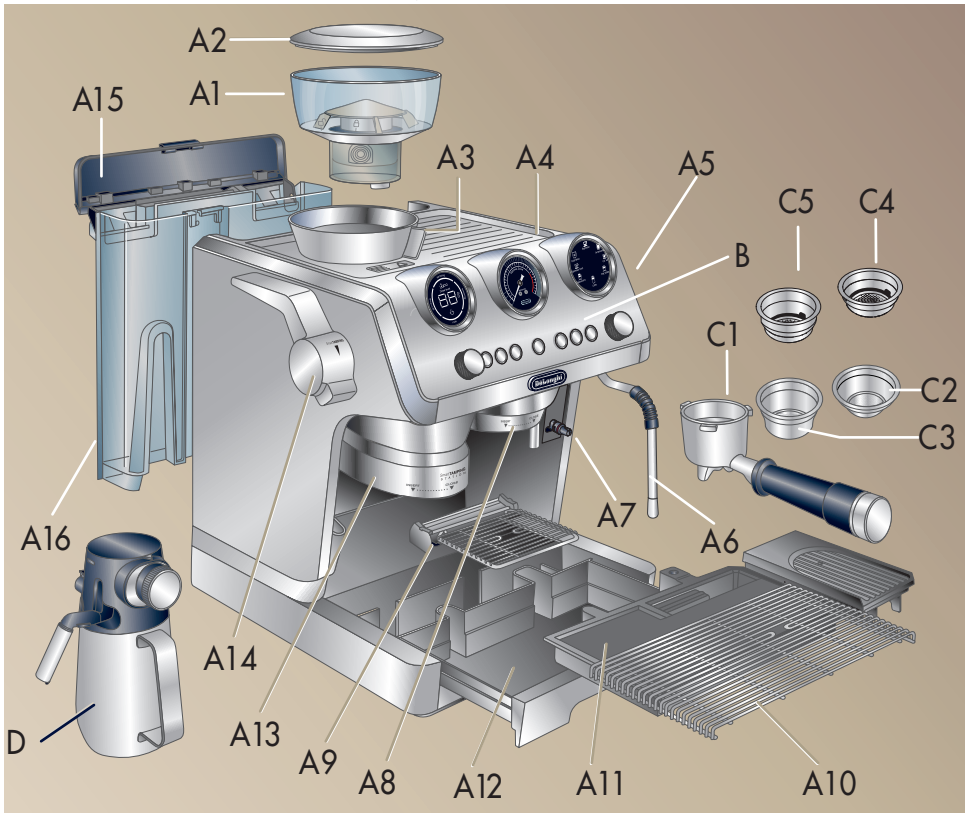
CONTACT US

- Call 1-800-945-0929
- Online: Delonghi.com

VISIT US AT DELONGHI.COM



IN THE BOX



- A1. Bean container
- A2. Bean container lid
- A3. Grind selector
- A4. Cup tray
- A5. Steam dial
- A6. Steam wand and nozzle
- A7. Lattecrema System connection
- A8. Coffee outlet
- A9. Cup grille for espresso
- A10. Cup grille for glasses or mugs
- A11. Drip tray grille
- A12. Drip tray
- A13. Grinding outlet
- A14. Tamping lever
- A15. Water tank lid
- A16. Water tank
- B. Control Panel
- D. Milk carafe

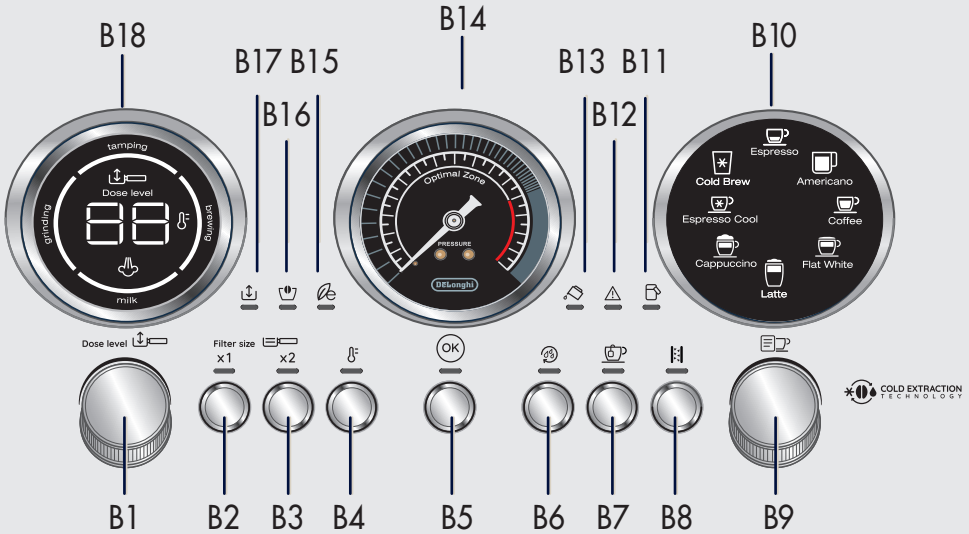


Get Started &
Owner's Instructions
Booklets

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

EC9885M

CONTROL PANEL



- B1. Coffee dose dial
- B2. "X1" button: to use the 1 coffees filter
- B3. "X2" button: to use the 2 coffees filter
- B4. Coffee Temperature button
- B5. "OK" button: to deliver the beverage/confirm
- B6. "Acive Rinse" button
- B7. Hot water button
- B8. "Descaling" button
- B9. Beverage selector dial

Espresso based beverages

- Espresso
- Americano
- Coffee

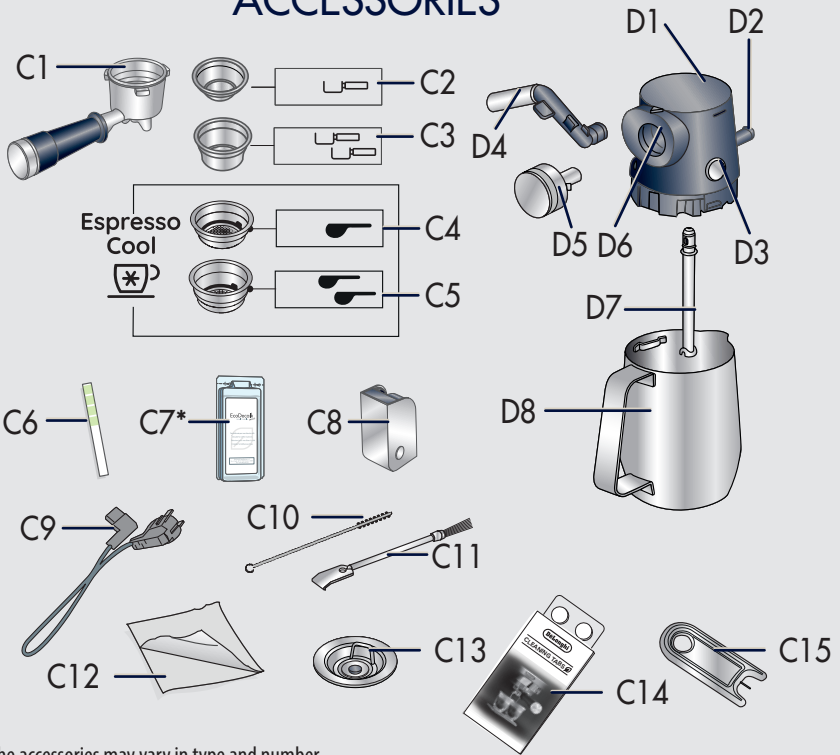
Milk based beverages

- Cappuccino
- Flat White
- Latte

Cold Extraction technology

- Espresso Cool
 - Cold Brew
- B11. "Milk clean" light
 - B12. "General alarm" light
 - B13. "No water" light
 - B14. Pressure gauge
 - B15. "Energy saving" light
 - B16. Beans container empty light
 - B17. "Anti-clogging" light
 - B18. Led module process:
 - Indicates the operation the appliance is running
 - Indicates the operation the appliance is running
 - The setting of the dose level
 - The infusion temperature setting
 - The selected setting

ACCESSORIES*



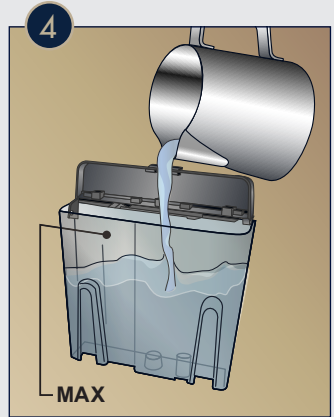
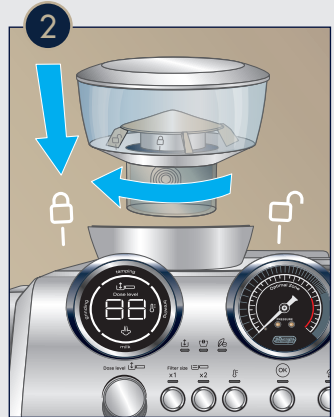
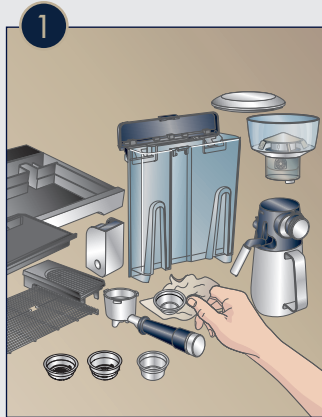
* The accessories may vary in type and number depending on the model

- C1. Portafilter
- C2. 1- cup coffee filter
- C3. 2- cups coffee filter
- Dedicated Espresso Cool filters:**
- C4. 1- cup Espresso Cool filter
- C5. 2- cups Espresso Cool filter
- C6. "Water hardness test" indicator paper
- C7. Descaler
- C8. Descaling accessory
- C9. Removable power cord
- C10. Tube brush
- C11. Cleaning brush
- C12. Cloth
- C13. Coffee outlet cleaning disk accessory
- C14. Coffee outlet cleaning tabs
- C15. Cleaning needle for steam wand

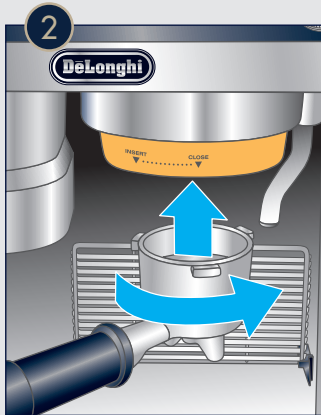
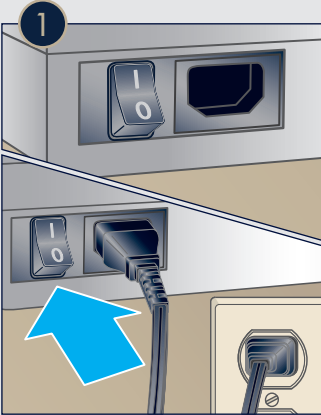
- D1. Milk container lid
- D2. Milk container connector
- D3. Lid release button
- D4. Milk spout (adjustable height)
- D5. Froth selection knob
- D6. Knob housing
- D7. Milk intake tube
- D8. Milk container

GET READY

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

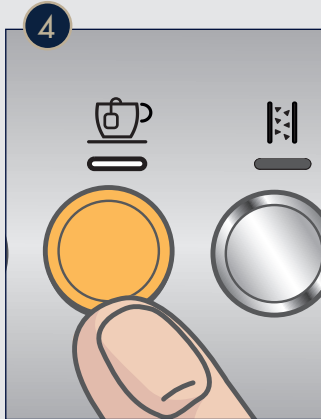
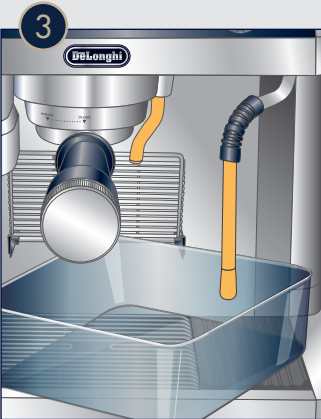


FIRST USE CYCLE

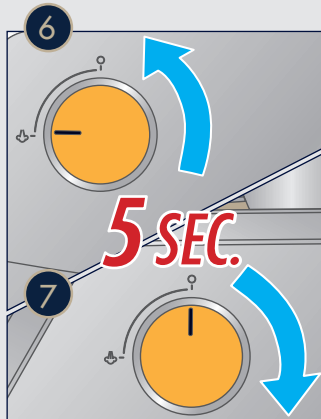
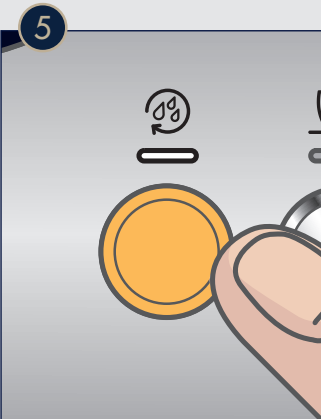


Rinse and get your machine ready to operate. This is only required the first time out of the box.

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



4 Press  to rinse the hot water circuit.



5 Press  to rinse the coffee circuit.

6 Turn the steam dial (on the side of the machine) on, purge for **5 seconds** and shut off. 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.

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

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

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

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

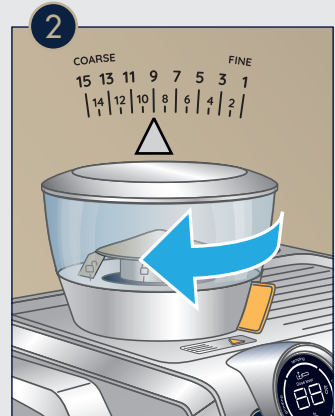
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TEMPERATURE

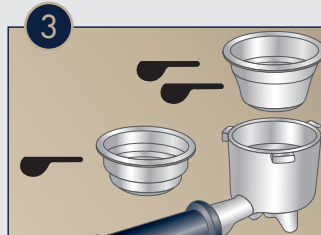
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GRINDING & DOSING

2 Select the grind setting: we suggest to start from the factory setting 9. See “Extraction Guidelines” on page 13 for further information.



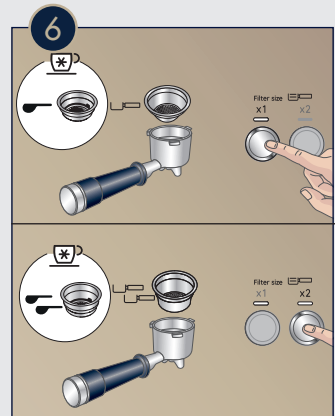
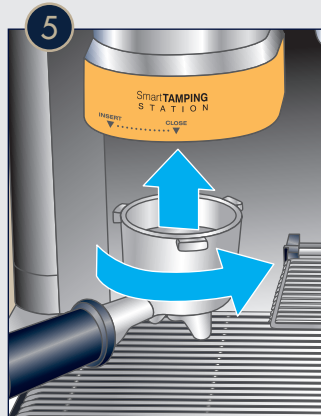
3 Insert the coffee filter in the portafilter (1-cup or 2-cups)



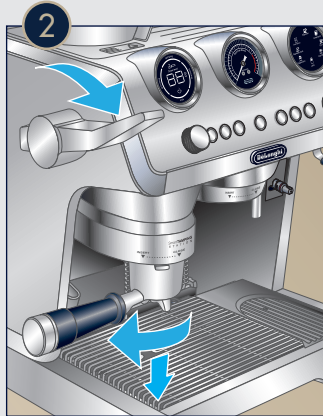
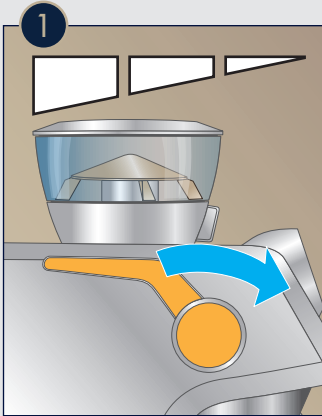
4 Select the right dose based on the Roast Chart. As a reference, the darker the roast of your coffee beans, the higher the dose.



5 Select the **x1** or **x2** button to activate grinding according with filter size.



TAMPING



- 1 After grinding, pull lever down fully and place back in start position.
- 2 Keep firmly with one hand the 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.


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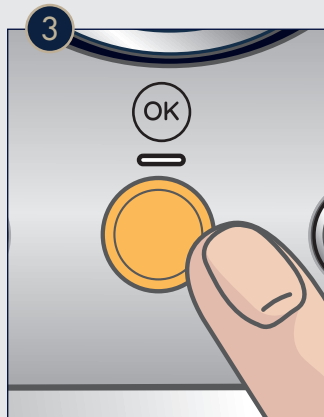
If any residual ground coffee remains after tamping, it will not impact the quality of the extraction.

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  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.



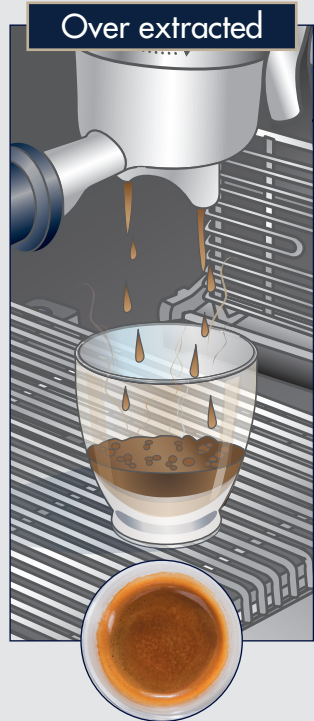
- Flowing fast like water
- Light and pale Crema

To make it perfect:

- Adjust grinding setting to a finer setting, starting from 9 and moving 1 step at a time during grinding operation
- Make sure ground quantity is at indicator level



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



- Flowing in drips or not at all
- Crema very dark and not uniform

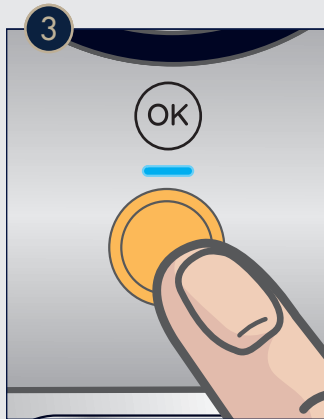
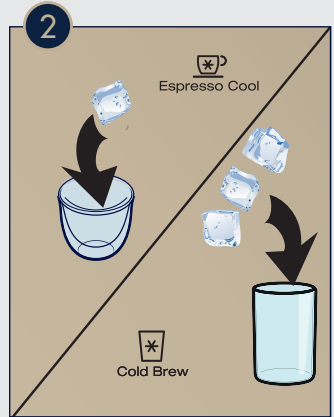
To make it perfect:

- Adjust grinding setting to a coarser setting, starting from 9 and moving 1 step at a time during grinding operation
- Make sure ground quantity is at indicator level

BREWING COLD DRINKS

1 Select your beverage: Espresso Cool, Cold Brew.

2 It is suggested to add some ice in the glass to optimise the final drink



MANUAL FROTHING

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

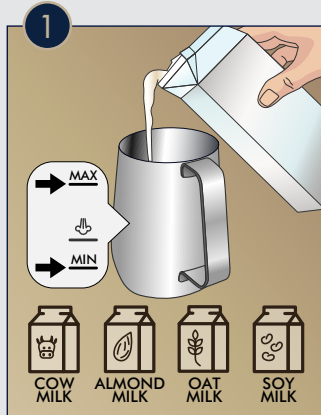
2 Turn steam wand on to purge condensation before use. Point steam wand away from you during this process.

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

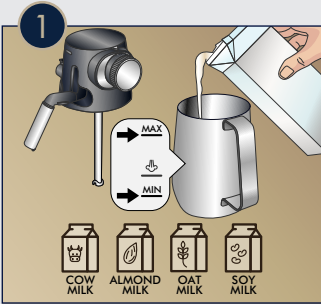
4 Keep the steam nozzle just on the surface, careful not to make big bubbles by not letting too much air in.

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.

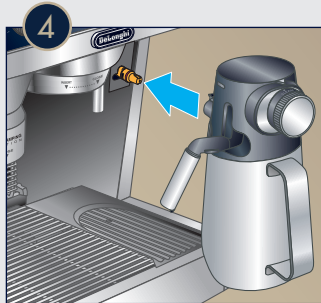


AUTOMATIC FROTHING



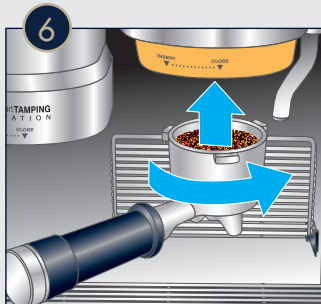
1 Fill the milk jug with fresh cold milk or preferred milk-alternative.

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.



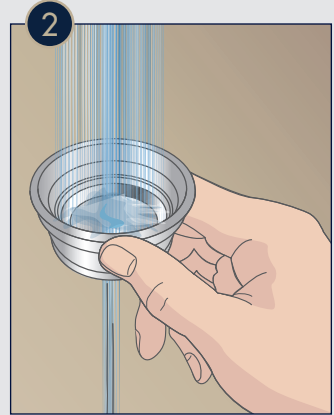
CLEANING & MAINTENANCE

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

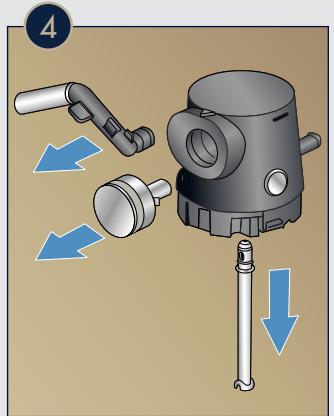
1 Empty drip-tray daily or when full.



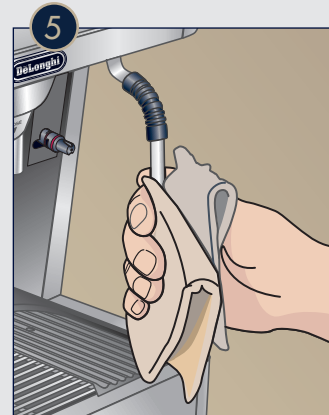
2 3 Clean filter baskets after each use.



4 Thorough cleaning of Lattecrema by disassembling each part and wash them according with instruction manual



5 For any stubborn milk residue on the steam wand, use Delonghi Eco Multiclean Solution, available on delonghi.com.



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





— ACCESSORIES —

Enjoy our full line of drinkware:
an exclusive line of Espresso, Cappuccino and Latte glasses.



Coffee Care & Maintenance

Experience the De'Longhi Care Kit Line to improve
the performance of your machine.



Descaler



Descaler mini



Water Filter



Coffee Care Kit



Multi-Clean

... to learn more about the De'Longhi accessories visit: delonghi.com