

La Specialista

ARTE



- QUICK GUIDE -

De'Longhi

PREPARING YOUR MACHINE



1 Wash and dry accessories; including water tank.



2 Insert the drip tray with cup tray.



3 Fill water tank.

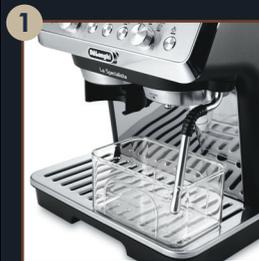


4 Plug in machine and switch on the main power.



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.

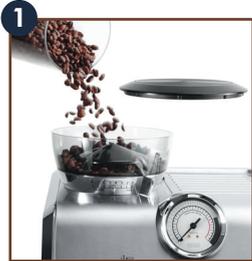


5 Press OK to rinse.



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)

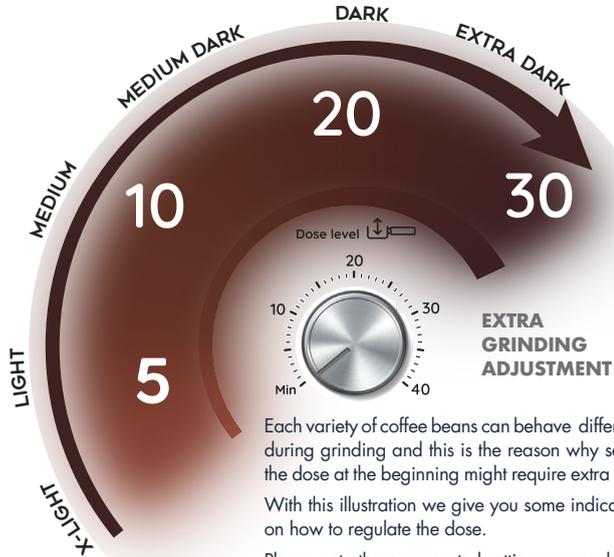
Coffee Beans Roasting Range	Grinding setting
LIGHT	3-4
MEDIUM/MEDIUM DARK	4-5
DARK	5-6

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

Focus on perfect dose



Dose Adjust dose



Each variety of coffee beans can behave differently during grinding and this is the reason why setting the dose at the beginning might require extra care.

With this illustration we give you some indications on how to regulate the dose.

Please note these suggested setting ranges, based 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.

Achieve Espresso perfection



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



BARISTA TIP:

If your coffee is over or under extracted and the dose corresponds to the perfect dose line, adjust the grinder settings finer or coarser.

Over extracted coffee (pouring too slowly) needs coarser grind

Under extracted coffee (pouring too fast) needs finer grind.

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



1 Select the temperature



2 Select your beverage.



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 $\approx 96^{\circ}\text{C}$.
- 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 beverage in the cup or the temperature measured when the beverage comes out from the portafilter spouts.

ESPRESSO BASED BEVERAGES MENU

<p>Single dose x2</p> <p>Approx. 35 ml</p>	<p>Double dose x2</p> <p>Approx. 35 ml</p>	OR	<p>Double dose x1</p> <p>Approx. 70 ml</p>
Espresso			
<p>Single dose x2</p> <p>Approx. 100 ml</p>	<p>Double dose x1</p> <p>Approx. 200 ml</p>		
Long Black			

★ 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.



Step 4 - manual frothing

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.



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

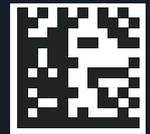
Regular maintenance and cleaning helps preserve the coffee machine, keeping it running efficiently for a longer period of time.

Discover the full range of original accessories.

Visit "Delonghi.com" for more information.



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