La Specialista
ARTE EVO

- QUICK GUIDE -
EC9255M

DēLonghi

EASILY REGISTER YOUR MACHINE
& GET MORE OUT OF YOUR ESPRESSO EXPERIENCE

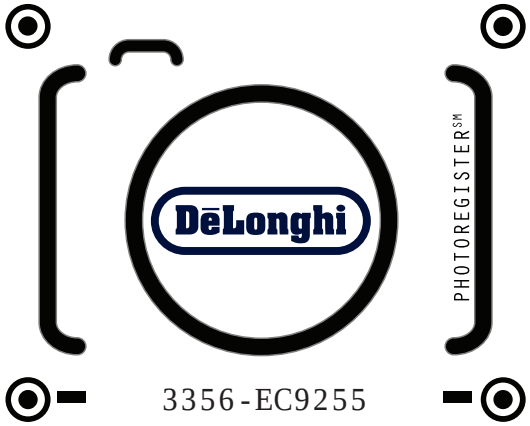
Register your La Specialista Arte Evo and become De'Longhi Club Member. Join the De'Longhi Club to get more out of your coffee experience.

- +1 WARRANTY — RECEIVE 1 ADDITIONAL YEAR OF WARRANTY FOR REGISTERING PRODUCT
- 20% OFF — MEMBERSHIP DISCOUNT ON ACCESSORIES
- PRIVATE ONLINE SALES
- DE LONGHI SPECIALIST SUPPORT
- EASY ORDERING
- EXCLUSIVE COFFEE EVENTS & NEWS

De'Longhi Club Member discount: Only members of the Club will receive special offers on coffee accessories.

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

MESSENGER @ PHOTOREGISTER

ONLINE: WWW.DELONGHI.PHOTO

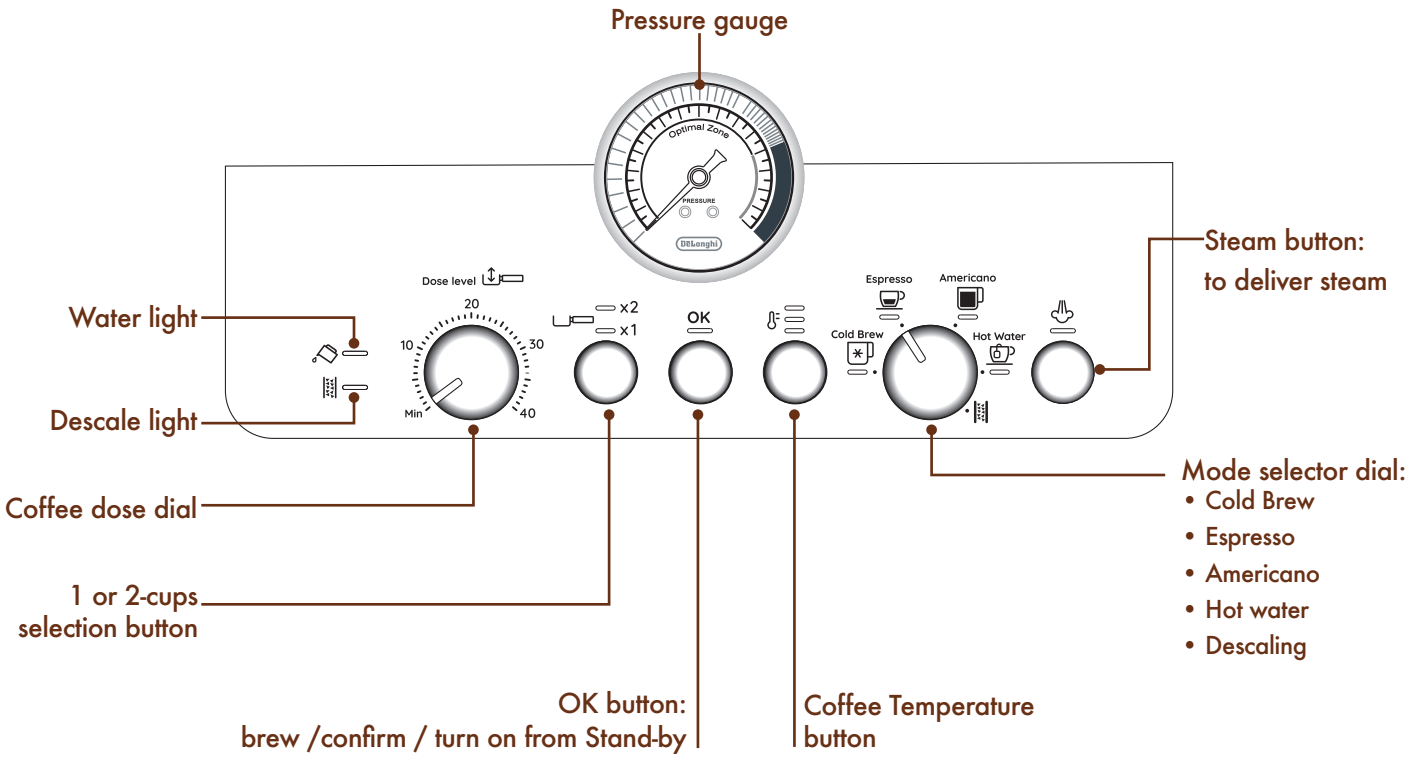
NEED HELP?:

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

CONTACT US

- Call: US: 1-800-322-3848
  Canada: 1-888-335-6644
- Online: Delonghi.com

Know your machine - Control Panel



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.

DēLonghi How-To YouTube

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 and dosing

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

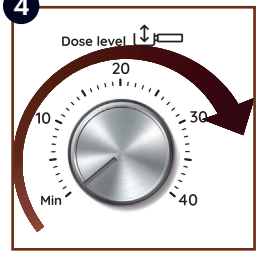
The ideal setting depends on your coffee bean type. Select the right grind setting based on the Roast Chart (next pages).

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

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



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

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.

6

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

7

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

If needed, you can stop the grinding cycle earlier by simply pushing the portafilter until it clicks again.

Refer to **"Roast Chart"** on next pages for suggestions.

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	GRIND	TEMPERATURE
5	3	

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	GRIND	TEMPERATURE
10	4	

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	GRIND	TEMPERATURE
15	4	

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	GRIND	TEMPERATURE
20	5	

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

Make sure that the tamped ground coffee is at the indicator maker inside the filter.

7

Attach the portafilter to the brewing unit.

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.

1

Select the temperature. Use the Roast Chart as reference

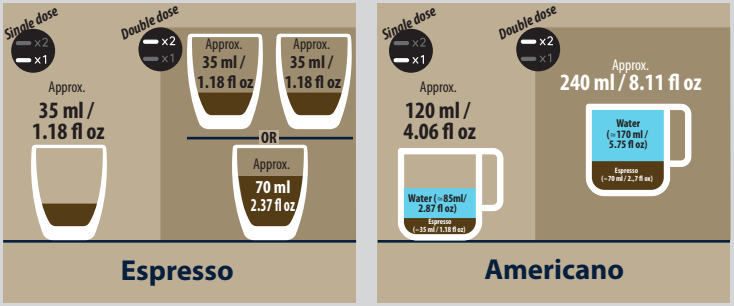
2

Select your drink.

3

Press OK to start brewing (preinfusion and infusion).

ESPRESSO BASED DRINKS MENU

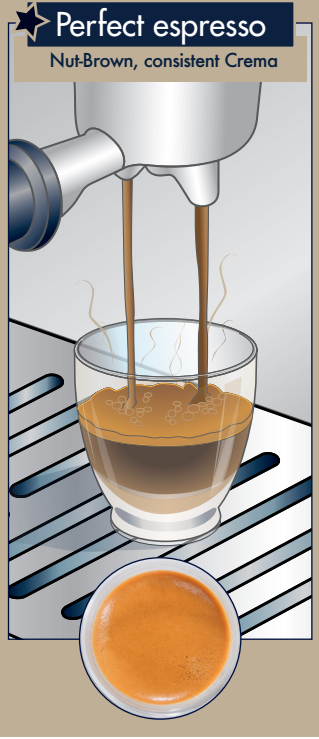


Achieve Espresso perfection

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.

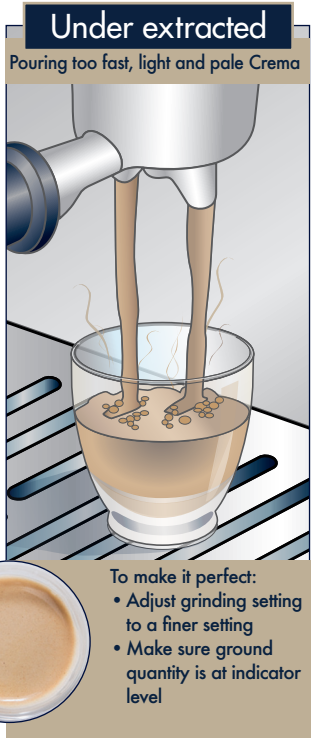
Perfect espresso

Nut-Brown, consistent Crema



Under extracted

Pouring too fast, light and pale Crema

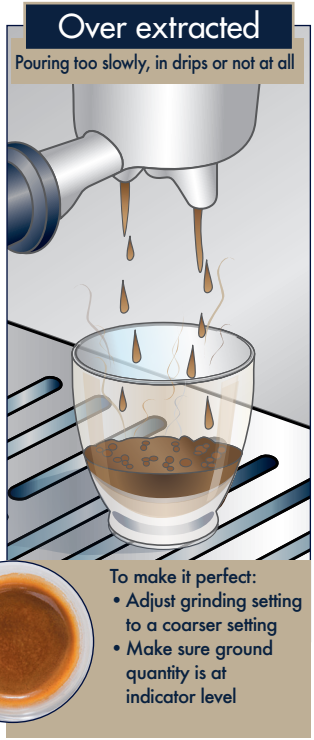


To make it perfect:

- Adjust grinding setting to a finer setting
- Make sure ground quantity is at indicator level

Over extracted

Pouring too slowly, in drips or not at all



To make it perfect:

- Adjust grinding setting to a coarser setting
- Make sure ground quantity is at indicator level

Step 3 - brewing Cold Brew

COLD EXTRACTION TECHNOLOGY

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 coffee.

1

Select **Cold Brew**

2

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.

3

Proceed grinding, dosing and tamping (see Step 1 and 2) and attach the portafilter to the brewing unit.

4

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

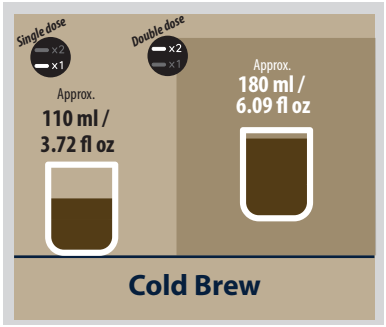
5

Press OK to start brewing Cold Brew. As no pressure is produced to brew this drink, the pressure gaugewill 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 Evo

1

Fill the milk jug with fresh cold milk or preferred plant-based beverage.

2

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

3

To make the froth, put the nozzle on the surface of the 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 letting too much air in.

5

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.

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

Clean coffee filters after each use

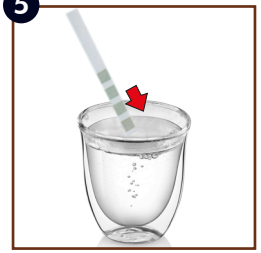
3

For any stubborn milk residue on the steam wand, use DeLonghi Eco MultiClean, available on delonghi.com.

4

Promptly descale the machine when the Descaling light turns. Follow the detailed instruction on the User Manual.

5



Setting the water hardness will increase (harder water) or decrease (softer water) the frequency of the need to descale the machine. Use the provided indicator paper test and refer to the User Manual for detailed instructions.

Total Hardness Test Result	Level
	1 Soft Water
	2 Medium Water
	3 Hard or Very Hard Water

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 removalbe parts of your coffee maker.

Water hardness test

Cleaning needle for steam wand

Optional Cleaning Tools

Visit “Delonghi.com” for more information