

La Specialista

ARTE



QUICK START GUIDE

DeLonghi

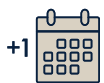
VISIT US AT [DELONGHI.COM](https://www.delonghi.com)



EC9155MB

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

Register your La Specialista Arte 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



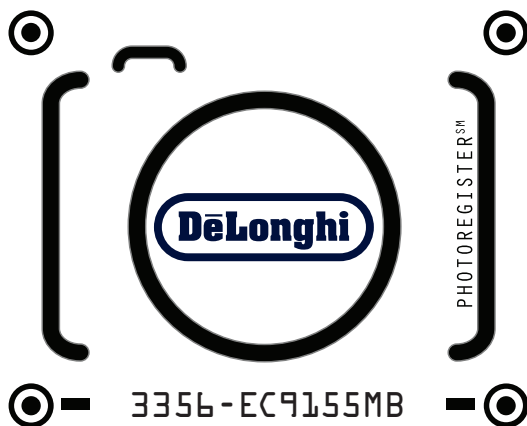
EASY
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EXCLUSIVE COFFEE
EVENTS & NEWS

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



MESSENGER @
PHOTOREGISTER



ONLINE:
WWW.DELONGHI.PHOTO

NEED HELP?:

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

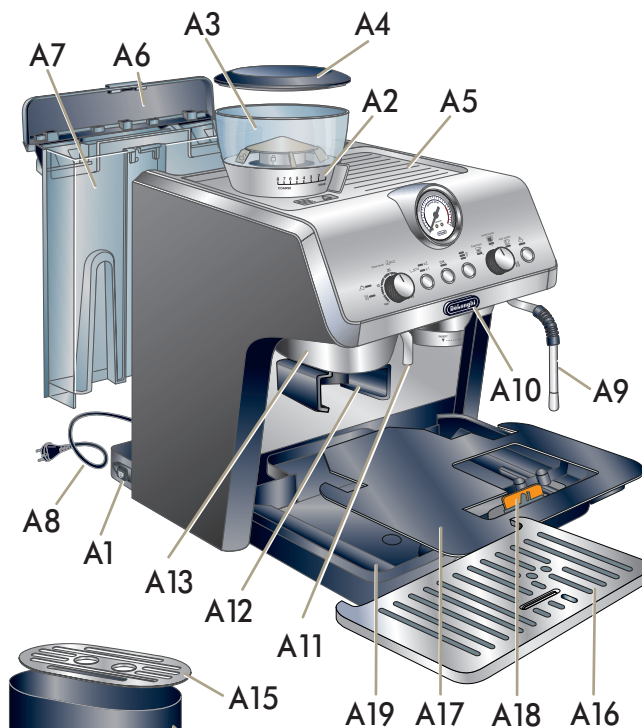
CONTACT US

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

IN THE BOX

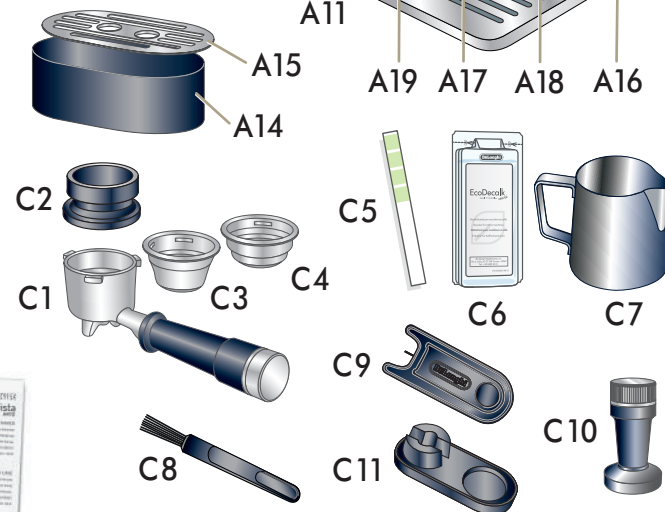
MACHINE

- A1. Main switch
- A2. Grinding level selector (fine to coarse)
- A3. Beans container
- A4. Beans container lid
- A5. Accessory storage
- A6. Water tank lid
- A7. Water tank
- A8. Power cord
- A9. Steam wand
- A10. Brewing unit
- A11. Hot water spout
- A12. Portafilter holder
- A13. Coffee grinder outlet
- A14. Small cup grille support
- A15. Small cup grille
- A16. Mug or cup tray
- A17. Mug or cup tray support
- A18. Water level indicator
- A19. Drip tray



ACCESSORIES

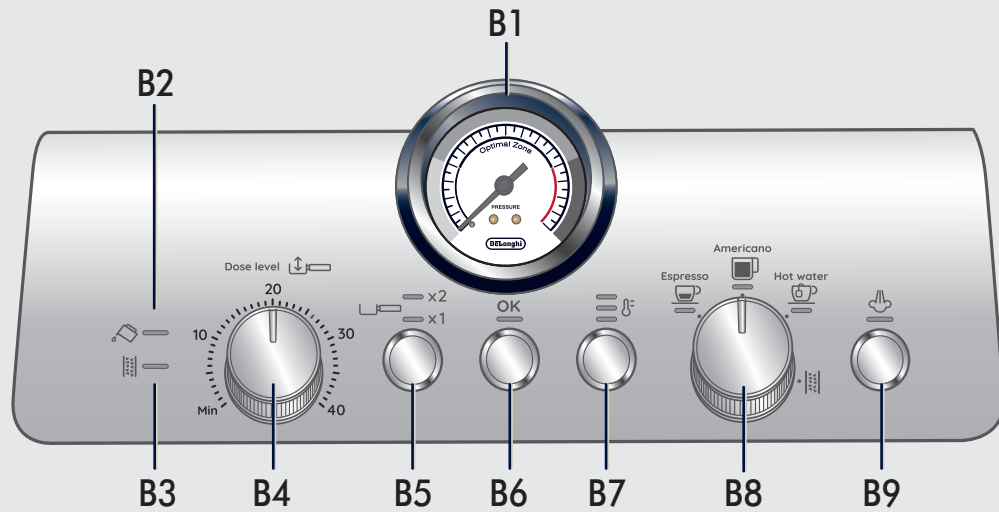
- C1. Portafilter
- C2. Dosing funnel
- C3. 1-cup coffee filter
- C4. 2-cups coffee filter
- C5. "Water hardness test" indicator paper
- C6. Descaler
- C7. Milk pitcher
- C8. Cleaning brush
- C9. Cleaning needle for steam nozzle
- C10. Tamper
- C11. Tamping Mat (*some models only)



Get Started &
Owner's Instructions
Booklets

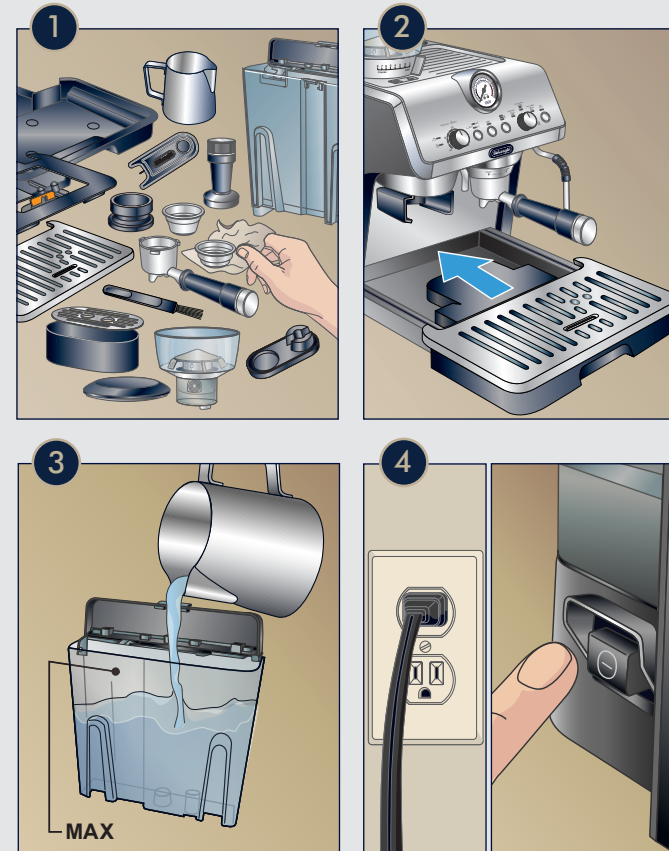
This short guide is not intended to explain all the functions of the appliance. Please read all the owner's instruction booklet before use.

CONTROL PANEL



- B1.** Pressure gauge
- B2.** Water light
- B3.** Descale light
- B4.** Coffee dose dial
- B5.** 1 or 2-cups selection button
- B6.** OK button: brew / confirm / turn on from Stand-by
- B7.** Coffee Temperature button
- B8.** Mode selector dial:
 - Espresso
 - Americano
 - Hot water
 - Descaling
- B9.** Steam button: to deliver steam

GET READY

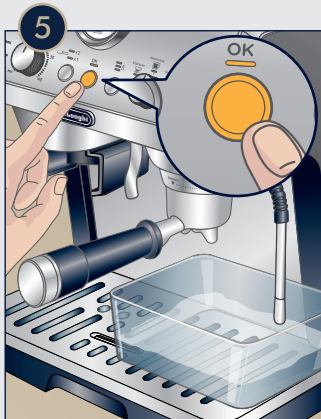
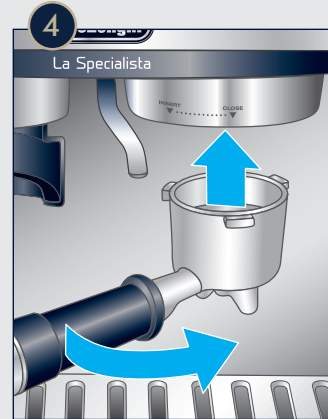
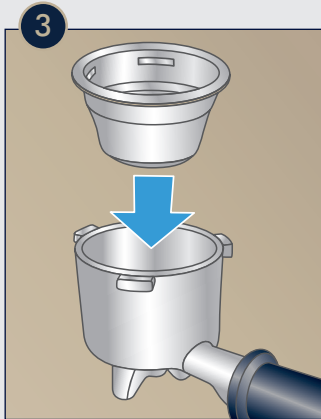


Clean all accessories with warm water and mild detergent and dry them, install all accessories and fill the tank with fresh water.

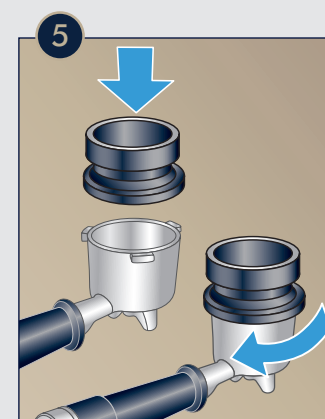
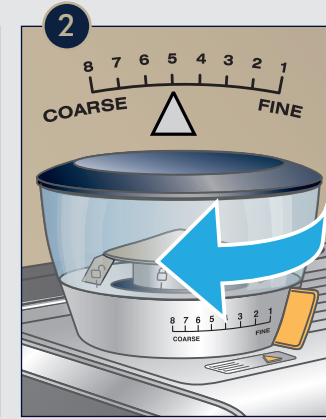
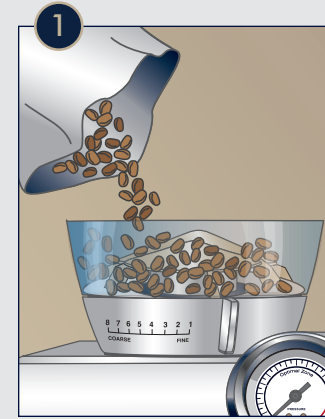
FIRST USE CYCLE

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

- 1 Place a container under the water spout.
- 2 Press OK button. Hot water will be delivered from the water spout.
- 3 Insert a filter basket in the portafilter.
- 4 Attach the portafilter to the brewing unit.
- 5 Place a container under the portafilter and the steam wand. Press OK button to rise the portafilter.
- 6 Press Steam Button. Steam will be delivered from the steam wand.



GRINDING & DOSING



- 1 Add fresh coffee beans into the bean hopper. We recommend adding only the quantity you need and store the rest in a vacuum sealed container.
- 2 Select the right grind setting, based on the Roast Chart.
- 3 Select the **x2** button when preparing a double espresso BEFORE grinding and dosing and use the double filter basket.
- 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 Funnel on the portafilter by pushing down and turning clockwise until it is locked in place.
- 6 Insert the dosing funnel and portafilter to the Coffee Grinder Outlet and push until it clicks. Grinding will start and stop automatically.

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

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	

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	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	

TAMPING

1 Detach the Dosing Funnel and portafilter from the machine.

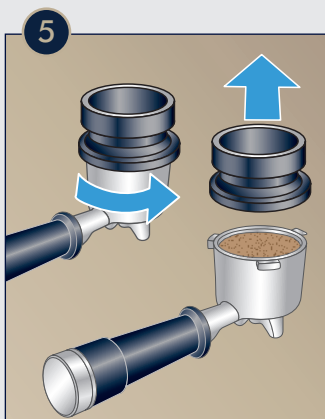
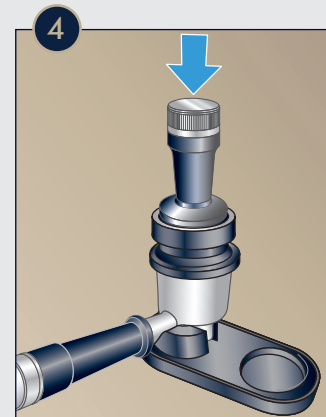
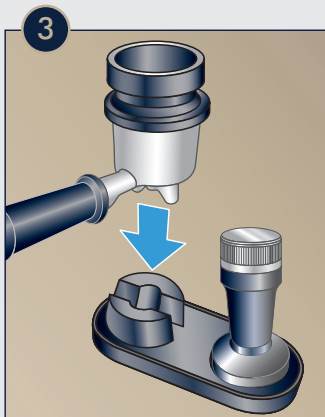
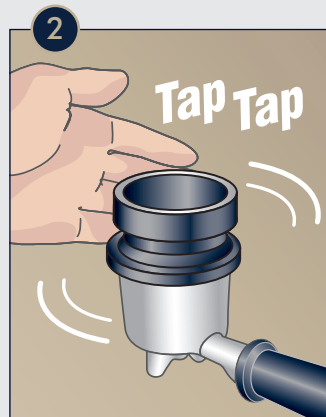
2 Gently tap the side of the dosing funnel to evenly distribute the ground coffee in the filter.

3 Place the portafilter on the provided tamping mat.

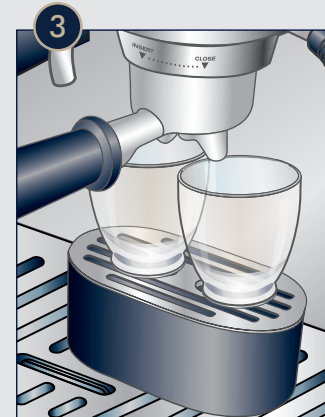
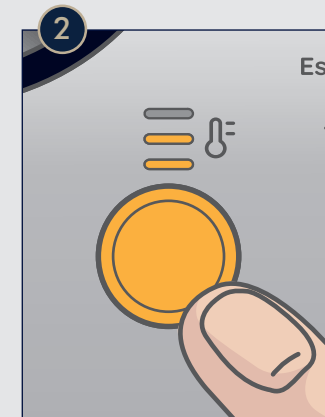
4 Use the provided tamper to evenly tamp the ground coffee.

5 Remove the Dosing Funnel by turning it counterclockwise and pulling upwards.

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



BREWING



1 Select your beverage: Espresso, Americano.

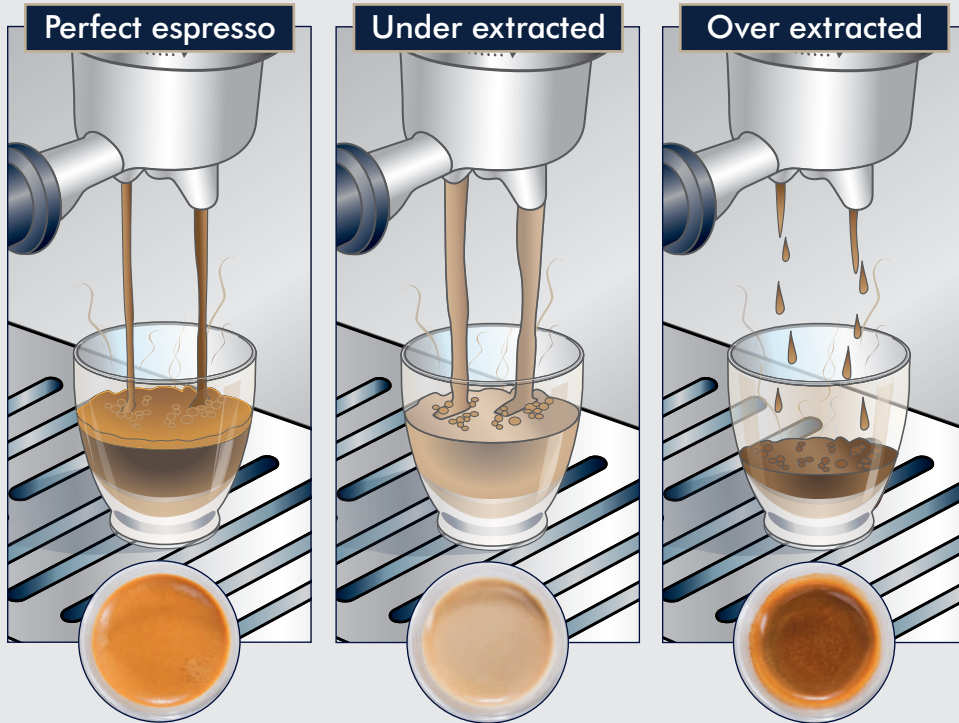
2 Select the Coffee Temperature button to select 1 of the 3 settings. Please see Roast Chart for guidance.

3 If using smaller espresso cups, use the provided grille support, which can fit two small cups if brewing two espresso at the time with the x2 function.

4 Press OK to start Brewing. Single espresso will deliver approximately 35ml (1.18 fl oz) of beverage, and double espresso approximately 70ml (2.37 fl oz).

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.



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

- Flowing fast like water
- Light and pale Crema

To make it perfect:

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

- flowing in drips or not at all
- Crema very dark and not uniformed

To make it perfect:

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

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.

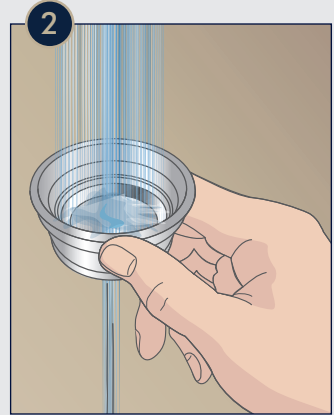
CLEANING & MAINTENANCE

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

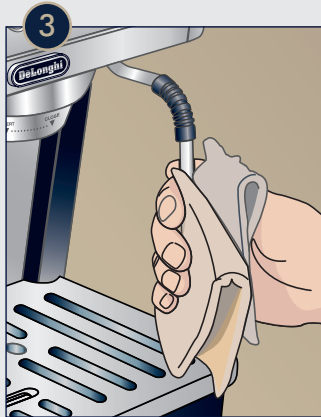
1 Empty drip-tray daily or when full.



2 Clean filter baskets after each use.



3 For any stubborn milk residue on the steam wand, use DeLonghi Eco Multiclean Solution, 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 (C5) and refer to the User Manual for detailed instructions.

5

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