



La Specialista
MAESTRO

EC9865.M

- **Sensor GRINDING Technology** with 8 grind settings automatically adapts for a consistent dose.
- **Active TEMPERATURE Control** guarantees precise thermal stability during extraction. Choose from 5 extraction temperature profiles from 90-98°C.
- Dual milk systems – choose from automatic **LatteCrema System** or manual **LatteArt Steam** wand to texture your own latte art.
- Coffee Thermoblock and independent heating system for reduced wait time between coffee and steam.
- 8 customisable pre-set recipes: Espresso, Coffee, Long Black, Latte, Flat White and Cappuccino. Now with Cold Brew and Espresso Cool.
- Dedicated hot water outlet for teas and infusions
- Filter holder with single and double wall baskets (1 & 2 cup) up to 20g dose.
- Fits cups and mugs up to 14cm tall with espresso cup tray (8cm) to maintain crema.
- Pressure gauge for full extraction control
- Descaling alarm and one-touch descaling function
- Removable 2.5L water tank with water level sensor
- Removable drip tray with presence sensor
- Full metal and chromed design with black accents



NOW SERVING COLD BREW IN UNDER 5 MINUTES



COLD EXTRACTION
TECHNOLOGY

Innovation designed to optimise pressure and extraction for balanced coffees without heat. Enjoy Cold Brew in under 5 minute, a fraction of the traditional brewing time.



UNIQUE NEW
ESPRESSO COOL

Try the latest coffee recipe developed by De'Longhi. Espresso cool is extracted cold with high pressure to produce a creamy mouthfeel with a light and sweet taste.



MESS-FREE TAMPING

The Smart Tamping Station always ensures the idea 20kg pressure is used with a simple lever. Grinding and tamping happen in a closed chamber for mess-free operation.

Discover the world of cold coffee beverages with La Specialista Maestro's NEW Cold Extraction Technology. The innovative process bypasses heat and optimizes extraction pressure, to deliver exciting new cold coffee recipes – Cold Brew and Espresso Cool.

Be your barista and experiment; try espresso cool with ice cream, syrups, for use in cooking or as an espresso martini. Sparkling Cold Brew? Simply add soda water and garnish with a squeeze of lemon, lime or orange.

La Specialista Maestro gives you the tools to craft the authentic barista experience, with precise control over grinding, dosing and temperature settings thanks to the Sensor Grinding technology and Active Temperature control. Choose to manually texture your milk and create latte art masterpieces with the MyLatte Art steam wand, or enjoy the convenience of the LatteCrema system automatic milk texturing.

TECHNICAL DATA		EC9865.M
Rated voltage/Frequency	V~Hz	220/240~50-60
Power - Max	W	1450
Pump pressure	Bar	19
Weight	Kg	16 Kg
Dimension (HxWxD)		mm 460x420x370
Warranty (Years)		2

INCLUDED IN BOX:

