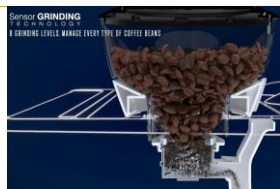


La Specialista PRESTIGIO



- Integrated grinder: **SensorGRINDING** Technology
- Integrated Coffee tamp: **SmartTAMPING** Station
- **My Latte Art Steam** Wand for Latte Art creations
- Coffee Thermoblock and independent heating system for milk
- **ActiveTEMPERATURE** Control with 3 Temperature profiles easily accessible on the front panel
- **DYNAMIC Pre Infusion** – adapts to the grind size chosen ensuring complete and even pre wetting of the coffee grounds
- 19-bar pump
- 3 pre-set recipes: Espresso, Coffee and **Long Black**
- Dedicated hot water outlet for teas and infusions
- MY function to customise volume of the pre set recipes
- Ready to use: zero waiting time
- Filter holder with Easy Clean **single wall filter** baskets dosing at 12g for single cup and 20g for double cup
- Active Rinsing to heat up and clean the coffee circuit for a perfect preparation
- Fits cups and mugs up to 12cm tall
- Espresso cup tray (8cm) to maintain a perfect crema
- Pressure gauge for full extraction control
- Descaling alert and one-touch descaling function
- Removable 2L water tank with water level sensor
- Removable drip tray with presence sensor
- Precious full metal and chromed design
- Welcome set including: milk jug, descaling solution, brush, single and double filter



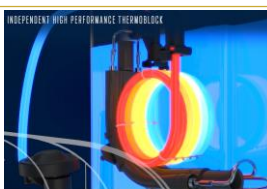
Sensor **GRINDING** TECHNOLOGY

The advanced grinder is equipped with a unique sensor technology to precisely deliver a consistent coffee dose. Bean sensor for great convenience.



Smart **TAMPING** STATION

Craftsmanship becomes smart: just activate the lever to tamp the dose with the right pressure, without mistakes and mess.



Active **TEMPERATURE** CONTROL

High performing Thermoblock with controlled temperature system which ensures maximum temperature stability and all the right conditions for a perfect coffee extraction



Dynamic **PREINFUSION**

The ultimate extraction: Dynamic Pre-infusion matches the pre wet time to the grind and dose setting to ensure an even and consistent extraction.



My Latte Art

An independent heating system for milk ensures great steam performances. Craft your own latte art creations with the specially designed steam wand

TECHNICAL SPECIFICATIONS

Dimensions (H x W x D)	mm	445 x 315 x 369
Weight	Kg	13
Input power	W	1450
Rated voltage/Frequency	V~Hz	220-240V ~ 50/60Hz
Water container overall capacity	L	2
Pump pressure		19 Bar
Warranty		2 years

