

Coffee

EC9355.M La Specialista Prestigio

A Style icon that brings professional performance of handcrafted coffee to home

- **19 Bar Pump Pressure**
The pressure is regulate automatically when brewing different recipes in order to produce a perfect, creamy aromatic coffee with a balanced body.
- **Sensor Grinding**
Thanks to the RPM sensor, the conical burr grinder always deliver a consistent dose according to the recipes. There are **8 level** of settings available for different finesse. It even reminds you for refill when the coffee bean is going to run out soon.
- **Dynamic Pre-infusion**
The machine automatically wet the ground coffee gently and adjust the amount of water for pre-infusion as according to the amount of dose. Ensuring the dose is evenly moisture and lead to a perfect extraction.
- **Smart Tamping Station**
Without having to remove the filter holder, tamp directly by simply pulling lever down after each grinding. It applies consistent tamping pressure onto every cup of coffee you brew. While keeping your kitchen worktop as tidy as always.
- **Active Temperature Control**
The Dual-Heating system always ensure coffee extraction temperature is in between 92°C ~ 96°C while produce perfect frothing temperature. This system speeds up the warm-up phase and almost no waiting time between coffee and milk preparations.
- **MYLatte Art System**
Thanks to the **3 pin-holes**, the New frothing system produce microfoam and better frothing performance than before. It also comes with a lower wand temperature design to avoid sudden “burn” if the user accidentally touch the wand.
- **Pre-Programed Recipes**
From the authentic Italian espresso, 2x Espresso, Americano, Coffee, 2x Coffee, Hot Tea/ water.
- **Advanced Personalization**
With “My” function button you can personalize each pre-programmed recipes as according to your cup sizes.
- **Easy Temperature Settings**
There are **three(3) temperature settings**: 92 / 94 / 96°C available for your own preference. It can be changed through the push of a button on the control panel.



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- **New Professional Steam Wand**
The NEW 3-pin holes steam wand for better frothing result.



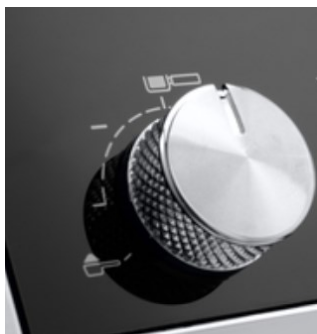
- **3 Preset Recipes**
The machine will apply different pump pressure accordingly.



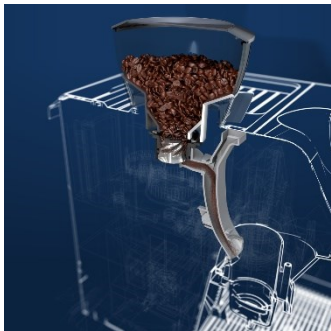
- **Cup Grille**
To move your espresso cup closer to the spout.



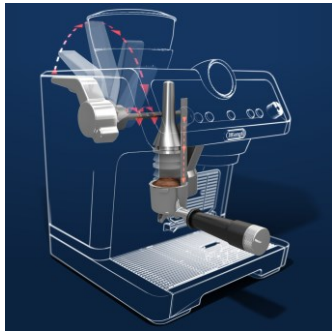
- **Pressure Gauge**
The indicator for how the coffee preparation been going.



- **Coffee Dose Adjustment**
Allows you to adapt the mill to different type of coffee and taste.



- **Sensor Grinding System**



- **Smart Tamping Station**



- **Dual-Heating Thermoblock**



- **Dynamic Pre-Infusion**



- **Easy to Clean**

Product Details

Colour	Stainless Steel
Materials	Stainless steel body and drip tray.
Dimensions (cm)	38 x 37 x 45 (with bean container)
Capacity	Water tank 2,000ml
Bean Hopper	250g
Portafilter Capacity	Single – 10g, Double – 20g Single wall filter basket

What's in the box:



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To consistently handcraft great espresso-based coffee drinks from the comfort of your home

- **19 Bar Pump Pressure**
The pressure is regulate automatically when brewing different recipes in order to produce a perfect, creamy aromatic coffee with a balanced body.
- **Sensor Grinding**
Thanks to the RPM sensor, the conical burr grinder always deliver a consistent dose according to the recipes. There are 6 level of settings available for different finesse. It even reminds you for refill when the coffee bean is going to run out soon.
- **Smart Tamping Station**
Without having to remove the filter holder, tamp directly by simply pulling lever down after each grinding. It applies consistent tamping pressure onto every cup of coffee you brew. While keeping your kitchen worktop as tidy as always.
- **Active Temperature Control**
The Dual-Heating system always ensure coffee extraction temperature is in between 88°C ~ 96°C while produce perfect frothing temperature. This system speeds up the warm-up phase and almost no waiting time between coffee and milk preparations.
- **Advanced Latte System**
Simply choose between FLAT for hot milk or FOAM for milk frothing on the steam wand selector, place the jug in and just wait until the desired result is reached. A fool-proof frothing system
- **Pre-Programed Recipes**
From the authentic Italian espresso, 2x Espresso, Americano, Coffee, 2x Coffee, Hot Tea.
- **Advanced Personalization**
With “My” function button you can personalize each pre-programmed recipes as according to your cup sizes.
- **Temperature Settings**
There are two temperature settings available for your own preference.



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- **Hands-Free frothing**
Easily produce milk foam and heating up milk by adjusting the frother.



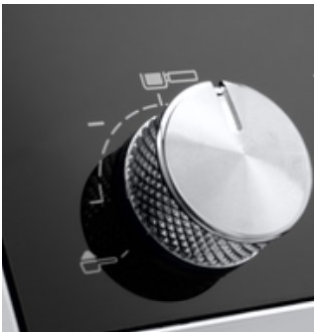
- **3 Preset Recipes**
The machine will apply different pump pressure accordingly.



- **Cup Grille**
To move your espresso cup closer to the spout.



- **Pressure Gauge**
The indicator for how the coffee preparation been going.



- **Coffee Dose Adjustment**
Allows you to adapt the mill to different type of coffee and taste.

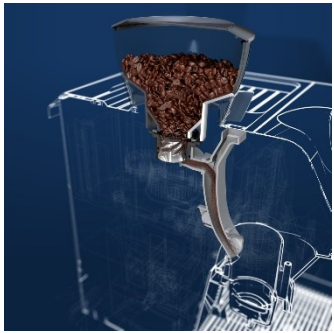
Product Details

Colour	Stainless Steel
Materials	Stainless steel body and drip tray.
Dimensions (cm)	32 x 37 x 45
Capacity	Water tank 2,000ml
Bean Hopper	300g
Portafilter Capacity	Single – 10g, Double – 17g (could vary based on the ground finesse)

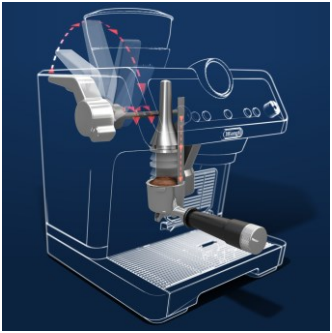
What's in the box:



- **Easy to Clean**
Even the 51mm portafilter can be removed for thorough clean.



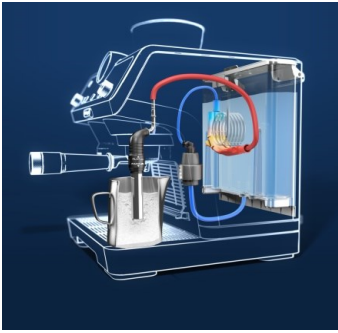
- **Sensor Grinding System**



- **Smart Tamping Station**



- **Dual-Heating Thermoblock**



- **Advanced Latte System**