



The La Specialista Family

La Specialista 咖啡機系列

De'Longhi's La Specialista range provides coffee craftsmanship that puts you at the centre of the performance. Create your favourite coffee and finish it off with your coffee art.

De'Longhi 呈獻的 La Specialista 咖啡機系列，一切以您為中心，從沖煮咖啡到咖啡手藝均由您主導，成為您的咖啡靈感繆斯。



2 Independent Heating Systems 雙鍋爐加熱系統

Coffee Thermoblock and independent heating system for milk.

配備雙鍋爐加熱系統，可同時沖煮咖啡及加熱牛奶。



Sensor Grinding Technology 電子感應研磨技術

Two sensors to deliver a consistent single or double dose by measuring the burrs position and therefore calibrate the duration of grinding process to ensure proper dosage and grind size. Recognizes the grinding level chosen by the user and adjust grinding duration (each cycle corresponding to a coffee amount) to deliver always the right dose.

配備兩個感應器，透過感應刀磨位置維持穩定的單份或雙份濃縮咖啡粉量，從而調校研磨時間，以確保研磨出適當粉量及粗幼度；另可因應用家挑選的研磨程度調節所需時間，確保每次研磨粉量的一致性。



Smart Tamping Station 內置式壓粉器

Consistently tamps, mess-free and at the right pressure for perfect results in cup.

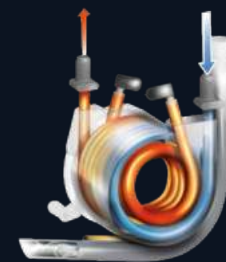
能提供合適而均勻的壓力，更精確和俐落地連續填壓咖啡粉，研磨後無需取出即可進行填壓，免除使用一般壓粉器帶來的繁瑣步驟，輕鬆沖煮出完美咖啡。



Dynamic Pre-infusion* 智能預浸功能*

Works by automatically adapting the pre-infusion length to the density (given by finer or coarser grinds) of the coffee dose, to ensure the entire surface of the coffee dose is evenly and gently wet for an optimal extraction.

根據咖啡粉在研磨後的密度自動調整預浸時間，確保全部咖啡粉能均勻而完整地浸潤，以達至最佳的萃取效果。



Active Temperature Control 精準溫度控制技術

High performing Thermoblock with superior temperature control guarantees the precise thermal stability for coffee extraction.

高效加熱模塊具有卓越的溫度控制，確保萃取咖啡時能維持精準而穩定的水溫。



LatteCrema System and manual milk texturing*

LatteCrema 奶泡系統及獨立蒸汽加熱系統*

Precision manual frothing to have full control over your froth or the convenience of the LatteCrema System that does it all for you.

可選擇精準的獨立蒸汽加熱系統，奶泡質感由您掌握；亦可選擇簡單便捷的 LatteCrema 奶泡系統，輕鬆享受各款牛奶咖啡。



探索 咖啡沖調細節

Experience Crafting
Your Coffee Details



La Specialista Barista 級家用咖啡機

*EC9665M only *只適用於EC9665.M

Designed in Italy, crafted by you.

意大利匠心設計，探索Barista級沖煮樂趣

Our Italian-designed machines allow you to experiment with your favourite beans, grind, dose, tamp and milk texture. They are built for those who want to release their inner barista and master the art of coffee making.

源自意大利設計的咖啡機，是為希望在家化身專業咖啡師的您而設計；可按個人喜好選取咖啡豆，調整研磨度、粉量、壓粉力度以至奶泡質感，讓您盡情發揮咖啡師潛質，沖煮出專屬自己的咖啡口味，輕鬆駕馭美妙的咖啡藝術。



La Specialista
Prestigio
EC9355.M



La Specialista
Maestro
EC9665.M



Bean Adapt Technology* 智能咖啡萃取系統*

Control the grind, dose and temperature to get the best flavour out of your coffee beans.

咖啡機配置多款咖啡模式，可按不同咖啡豆的特性調整研磨度、粉量及沖煮溫度，以展現咖啡豆的最佳風味。



Barista experience* 專業咖啡師體驗

Enjoy the art of crafting your own coffee.

調製專屬自己的咖啡口味，享受咖啡藝術。



Authentic espresso* 正宗意式濃縮咖啡

Extract an aromatic espresso with a thick golden crema.

萃取出濃醇芳香的意式濃縮咖啡，輕鬆於咖啡表面添上一層金黃色醇厚咖啡油脂。



Barista quality milk texturing* 細緻綿密奶泡

Milk textured perfectly to your taste.

可隨個人喜好製作心目中的完美奶泡。

2 Independent Heating Systems 雙鍋爐加熱系統	Coffee Thermoblock and independent heating system for milk 配備雙鍋爐加熱系統，可同時沖煮咖啡及加熱牛奶	
Bean Adapt Technology 智能咖啡萃取系統		✓
Sensor Grinding 電子感應研磨技術	8 settings 8 種研磨程度	8 settings 8 種研磨程度
Smart Tamping Station 內置式壓粉器	✓	✓
Active Temperature Control 精準溫度控制技術	✓	✓
Temperature Profiles 沖煮溫度選擇	3	5
Dynamic Pre-infusion 智能預浸功能	✓	✓
Milk System 奶泡系統	My Latte Art 手動打奶棒	LatteCrema System + My Latte Art LatteCrema 奶泡系統 + 手動打奶棒
Recipes 咖啡沖調模式	Coffee, Americano and Espresso	Cappuccino, Latte, Flat White, Coffee, Long and Espresso
Type of Filters 過濾網類型	Single wall 單層非壓力式粉杯	Single wall 單層非壓力式粉杯
Interface 使用介面	Button 按鈕	Digital + Button 電子屏幕 + 按鈕操作
Maximum Cup Height (ml) 容量 (毫升)	Up to 120 最多可達120	Up to 135 最多可達 135
Pump pressure (bar) 水泵壓力 (巴)	15	19
Input power (W) 輸出功率 (瓦)	1450	1450
Dimensions (WxDxH) (mm) 機身體積 (闊x深x高) (毫米)	380 x 370 x 445	419 x 368 x 465
Weight (kg) 重量 (千克)	13.5	16

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