



La Specialista  
NUOVA

EC9555.M

- Single wall filters: coffee dose up to 18 gr.
- 15 grind settings.
- 3 coffee infusion temperature settings via dedicated button.
- Smart Tamping Station reduces mess and provides precision assistance.
- New Advanced Thermoblock for a faster Ready to use of the coffee machines.
- Active Temperature Control with PID maintains water temperature throughout brewing, ensuring more precision and consistency in flavour.
- Cold Extraction Technology: Cold Brew and Espresso Cool.
- 5 pre-set recipes: Espresso, Coffee and Americano (Long Black for AUS-UK), Cold Brew and Espresso Cool.
- Powerful My LatteArt steam wand that rapidly create smooth microfoam with a rich silky texture, ideal for pouring latte art.
- Cool touch steam wand for easier cleanability and safety.
- Dedicated hot water outlet for teas and infusions.
- Hosts cups and mugs up to 12cm tall.
- Espresso cup tray (8cm) to maintain a perfect crema.
- Pressure gauge for full extraction control.
- Removable 2L water tank with water level sensor and drip tray.
- Precious full metal and chromed design.
- Welcome set: milk jug (350ml), X1& X2 single and double wall filters, Nozzle cleaning needle, tube brush.



LA SPECIALISTA NUOVA  
Quality coffee, crafted effortlessly.



SENSOR GRINDING  
TECHNOLOGY

To deliver a consistent dose for single or double espresso, ground to precision, according to user selection. 15 grind settings levels and 250g hopper capacity.



COLD EXTRACTION  
TECHNOLOGY

The Cold Extraction Technology introduces 2 new recipes to La Specialista Nuova. Introducing café quality Cold Brew extraction in under 5 minutes, and the new exclusive Espresso Cool recipe, featuring a unique mouthfeel and smooth, creamy texture.



MY LATTEART

Velvety, silky smooth, dense with little to no air. The perfect milk to create creamy and delicious latte art creations. Microfoam texture and temperature are the two elements that, when combined, play an essential role in achieving the desired result.

La Specialista Nuova offers an indulgent and enjoyable coffee experience, providing consumers with consistent quality tasting coffee.

From Dynamic Preinfusion Technology to 5 pre set recipes, each feature of La Specialista Nuova has been meticulously designed to enhance coffee and milk preparation at home. From getting the best out of each type of beans to experimenting with milk creations, giving coffee lovers the effortless craft of perfect coffee every time.

TECHNICAL DATA		EC9555.M
Rated voltage/Frequency	V~Hz	220/240~50-60
Power - Max	W	1550
Pump pressure	Bar	19
Weight	Kg	13,2
Dimension (wxdxh)	mm	380x370x445 (with bean container)
Max cup height	mm	82 - 120

Barcode and codes