

La Specialista

MAESTRO

With Cold **EXTRACTION** TECHNOLOGY

Sensor Grinding Technology

Featuring 15 precise grind settings, with two sensors to deliver a consistent coffee dose.



Smart Tamping Station

To consistently tamp and dose coffee: no mistakes, no mess, consistent extraction.



Active Temperature Control

High performing thermoblock with temperature stability for coffee extraction. 5 infusion temperature profiles, to select via direct button.



Enhanced Portafilter

Smoother coffee flow and a barista consumer experience



Cold Extraction Technology

8 Pre-Set Recipes: Espresso, Coffee, Americano, Cappuccino, Flat White, Latte, and **NEW Cold Brew + Espresso Cool**

Cold **EXTRACTION** TECHNOLOGY



Dynamic Pre-Infusion

Adapted to the density of coffee dose to ensure the coffee is evenly and gently wet for perfect extraction results.



Automatic Milk steaming

Automatically froth Milk with the LatteCrema System, or craft latteart yourself with the professional MyLatteArt steam wand. Both included.



Improved UX & VDL

Full Stainless Finish

Separated buttons for x1 and x2
Descalve moved from knob to submenu vs older model.

La Specialista Maestro Cold Extract Technology - EC9885M