
DE'LONGHI

Eletta Explore

DeLonghi



Eletta Explore

Explore endless variety

hot, cool and creative coffee drinks,
at home.



Eletta Explore USPs



1

Variety

Hot and Cold one-touch drinks, thanks to the De'Longhi LatteCrema Hot Technology, and the **new LatteCrema Cool Technology and Cold Extraction Technology**



2

ToGo

New, automatic mug ToGo function, to match any travel mug size. With a dedicated ToGo recipes cluster on the control panel



3

User Interface

UX/UI

A new, friendlier tone of voice to mimic the coffee shop experience, easy navigation thanks to panel clusters

New Technologies & features



NEW drinks features of Eletta Explore

LatteCrema Cool Technology



Cold Extraction Technology For Cold Brew drinks



COLD EXTRACTION
TECHNOLOGY

ToGo Function

For up to 16oz/473ml long
drinks



De'Longhi TWO patented LatteCrema Technologies

LatteCrema
COOL 

Cold milk carafe
390 ml capacity

LatteCrema quality

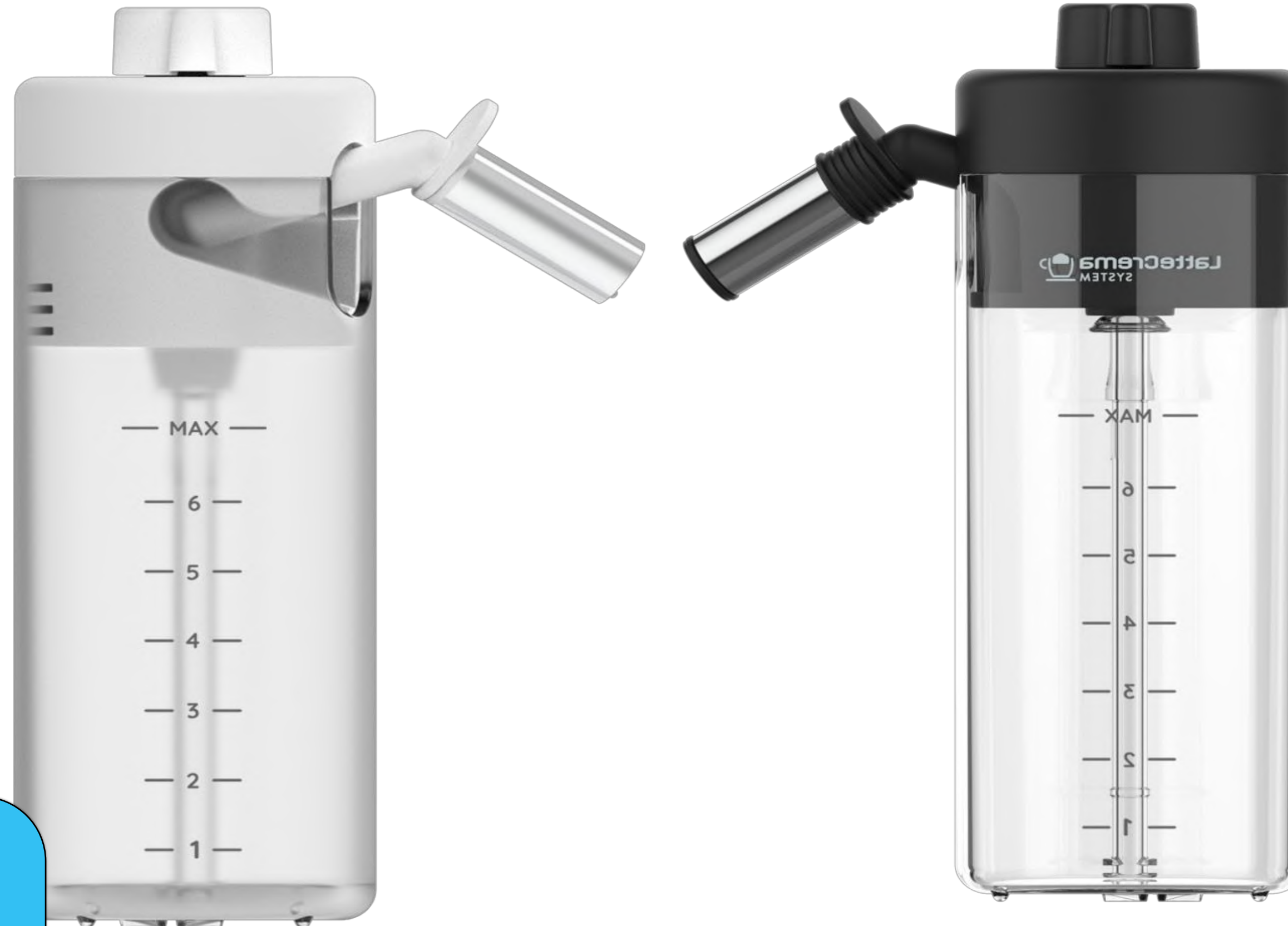
High efficiency Venturi system

Multiple foam levels

Clean function

Dishwasher safe components

**Only with
skimmed milk
& plant based
alternatives**



LatteCrema
HOT 

Hot milk carafe
500 ml capacity

**Semi-skimmed
milk
& plant based
alternatives**

De'Longhi

Cold Extraction Technology

Cold **EXTRACTION**
T E C H N O L O G Y



On-demand (under 5 minutes)

Experts and consumers tested

2 intensity levels (original and intense)

Cold **EXTRACTION** TECHNOLOGY



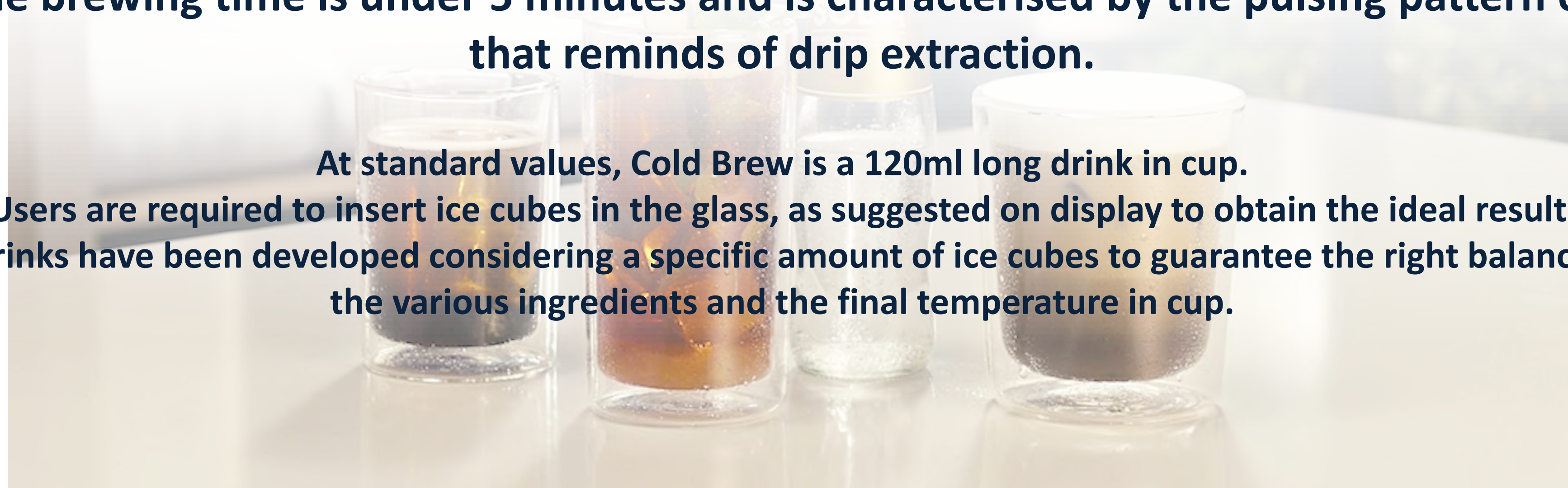
The Cold Extraction Technology has been developed with the aim of replicating the results obtained by the traditional way of preparing cold brew, in particular by infusion.

What happens during the preparation?

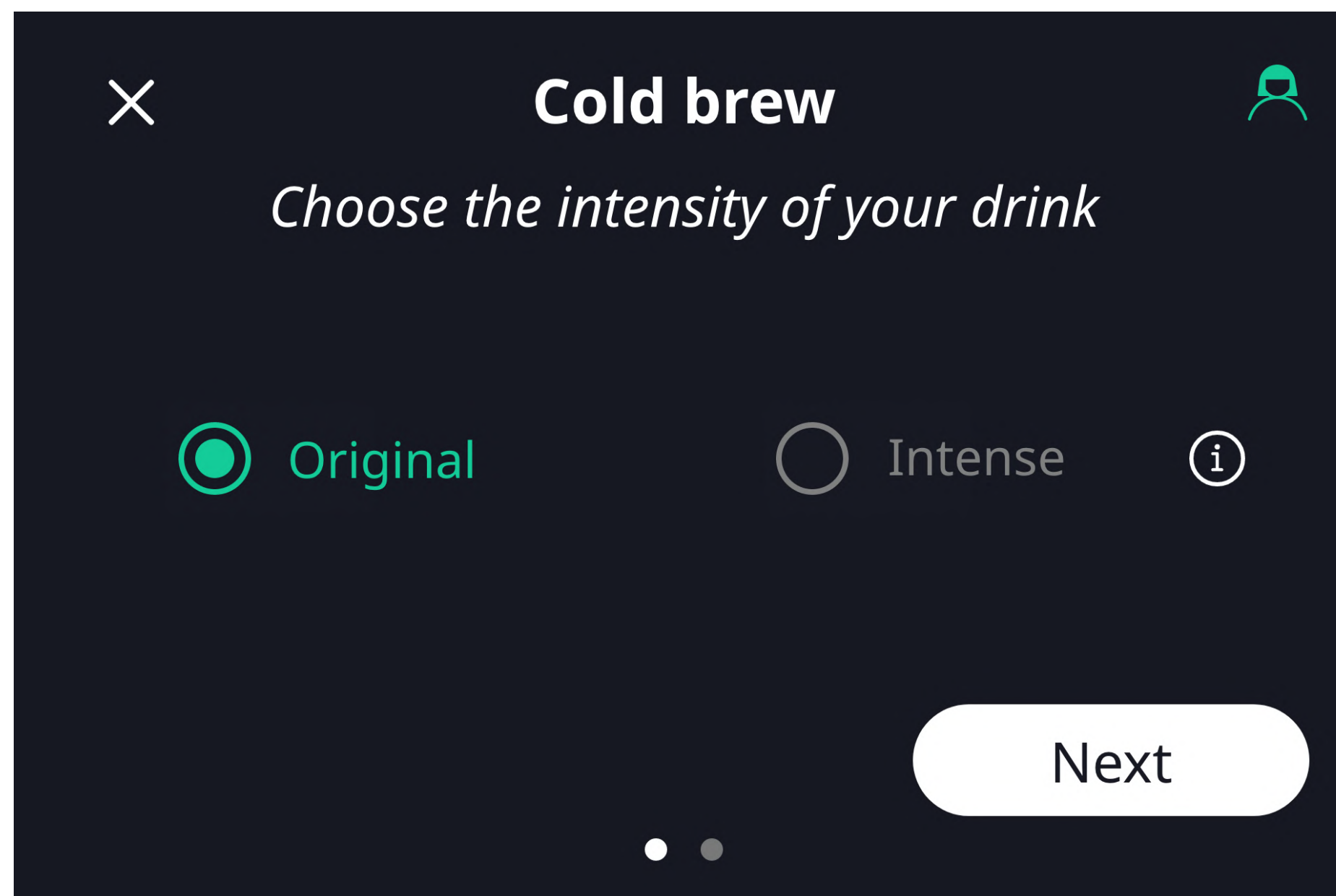
Water bypasses the heating unit reaching the brewing chamber at ambient temperature and at low pressure. The brewing time is under 5 minutes and is characterised by the pulsing pattern of the pump that reminds of drip extraction.

At standard values, Cold Brew is a 120ml long drink in cup.

Users are required to insert ice cubes in the glass, as suggested on display to obtain the ideal result: all our cold drinks have been developed considering a specific amount of ice cubes to guarantee the right balance between all the various ingredients and the final temperature in cup.



Cold **EXTRACTION** TECHNOLOGY



- **Original** is the option that most closely replicates a cold brew extracted by infusion in the traditional way, yielding comparable results.
- **Intense** - increasing the amount of coffee used (around +10%) - is able to further extract and enhance the organoleptic characteristics of the beans, resulting in a drink with a richer taste.

What's the difference with over ice coffees?

Cold brew and Iced coffee are far more different than one might think. Despite being both served over ice and cool, they undergo different processes:

Cold brew undergoes a cold extraction process enabled by our new Cold Extraction Technology, whereas Iced coffee is extracted at high temperature and then brewed over ice.

This difference in temperature, together with the varying pressure applied during the process, impacts the overall flavour and aromas extracted from the beans.

In general, Cold Extraction Technology is able to exalt the sweeter and more fruited aromas of the beans. For this reason, some coffee beans - i.e. single origin, 100% Arabica, lighter toasted - are particularly apt for this extraction process, as it best exalts their organoleptic properties.



Cold Brew ≠ Iced Coffee

Vs.

ICED COFFEE

Brew Time: Seconds

Brewed as Hot coffee
& then poured over ice

Best taste: Just Made

Higher Bitterness
Higher Acidity

Cheaper option

Aromatic taste



COLD BREW

Brew Time: 12 Hours

Brewed with room or cold
temperature, infused/drip

Lasts up to 10 days

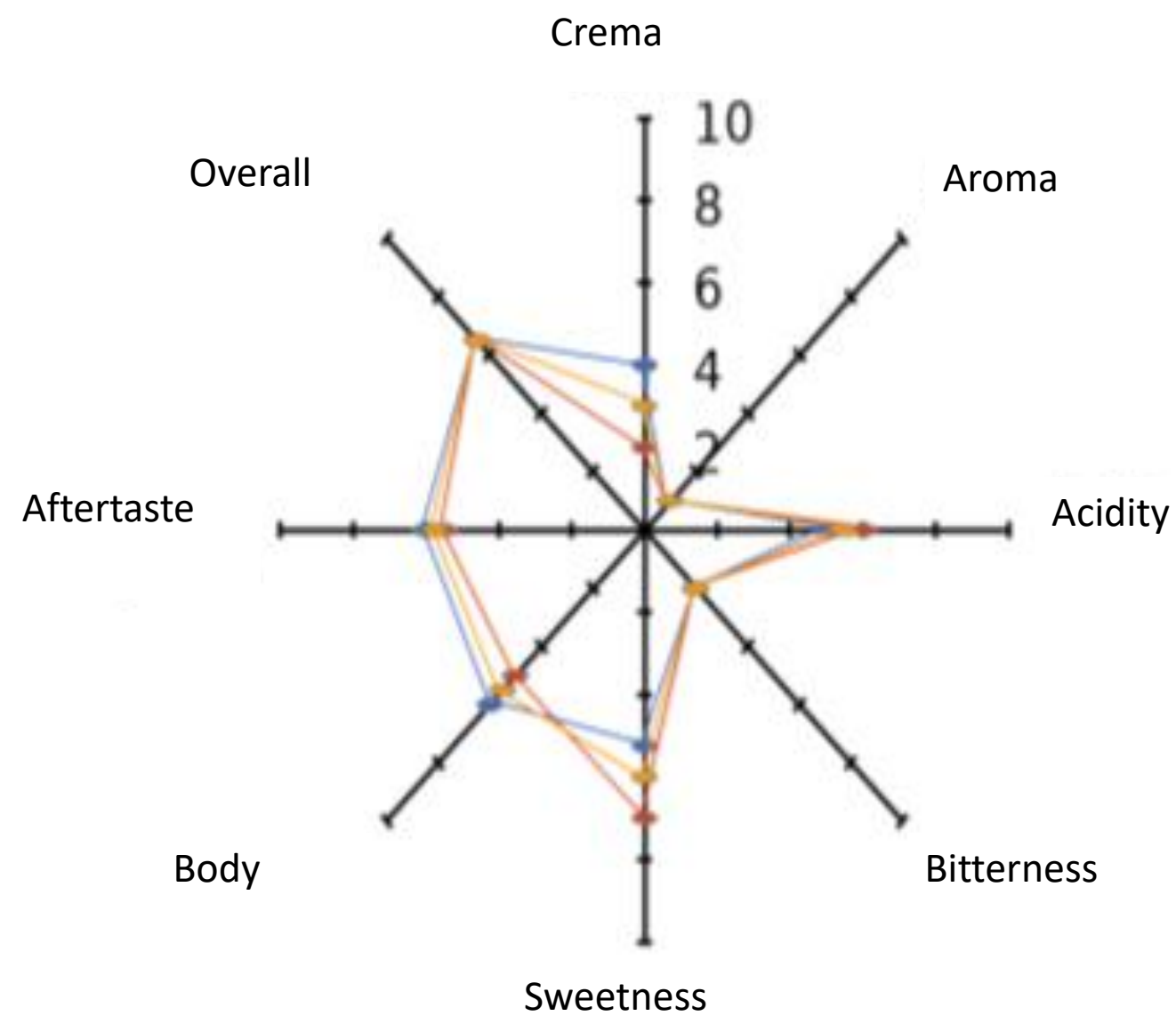
Lower Acidity
Lower Bitterness

More expensive

Smooth & Sweeter Taste

Cold Brew: sensorial profile

- Lower *total acidity*
- Lower *bitterness*
- Lower *TDS*
- Higher *sweetness*
- Higher *floral aromas*



LatteCrema Technology with milk alternatives

Hot and Cool Creamy rich foam, also with plant-based milks





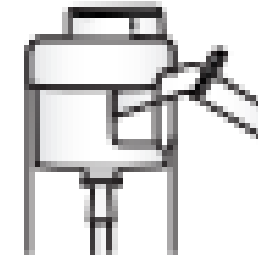















LatteCrema works flawlessly with all kinds of milk, from dairy to plant-based alternatives*. LatteCrema Hot and LatteCrema Cool work best with soy, oat and almond, that guarantee a creamy and dense result in cup comparable with dairy milk.



**The quality of the froth may vary depending on the type of milk or plant-based drinks used, the brand name, ingredients and nutritional values.*

Perfect texture also with plant-based alternatives

	LatteCrema HOT 	LatteCrema COOL 
		
 COW MILK (*)	Fat: >3,5 %	
	Fat: 1,5-1,8 %	
	Fat: <0,5 %	
 SOY		
 OATS		
 ALMOND		



All pre-set drinks

COLD (14)



TO GO (18)



HOT (19)



Eletta Explore is the first coffee machine to offer more than 50 one-touch recipes, including hot and cold milk-foam coffee drinks, and each one of them is fully customizable.

Eletta Explore cold drinks

Cold Black

Cold White

LatteCrema
COOL 



Cold brew



Cold Brew



Cold Brew
to Mix



Cold Brew
Pot



Cold Brew
Latte



Cold Brew
Cappuccino

Over ice



Coffee*
(over ice)



Americano (over
ice)



Espresso
(over ice)



Cappuccino



Flat White



Cappuccino
Mix



Caffelatte



Latte
Macchiato



Cold Milk

* Name change

A totally new function: ToGo

3 MAIN SIZES

Perfect drinks
guaranteed every time



8 oz /
235 ml **12 oz /**
355 ml **16 oz /**
475 ml

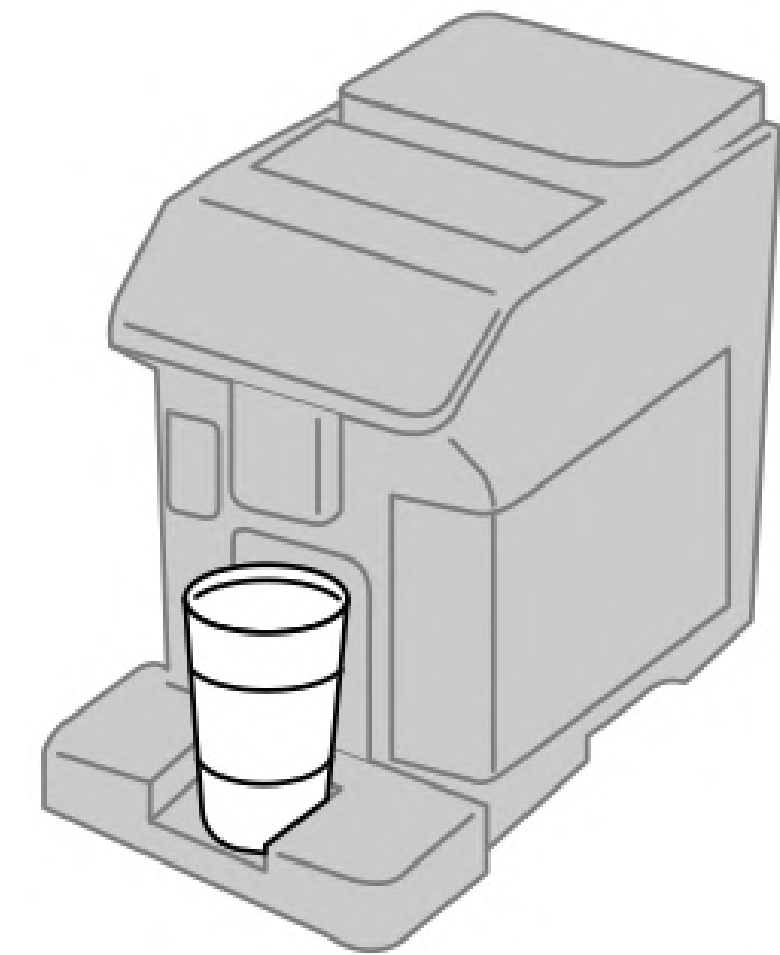
ADJUST TOOL

To perfectly match each drink to
all the travel mug sizes
(from 8 oz/235 ml up to 16 oz/475 ml)



LIFTABLE DRIP TRAY

To guarantee the use of travel
mug with a height up to **16 cm**



The Bean Adapt Technology*

The Bean adapt technology is the process that starts from the recognition of chosen beans and ends with the perfect cup of coffee. For each type of bean, our technology sets specific grinding and brewing parameters to execute the perfect coffee extraction that preserves and exalts all the coffee aromas.

Eletta Explore has a semi-automatic Bean Adapt Technology: when setting the Bean Adapt Technology through the De'Longhi Coffee Link App, the user is guided to the optimal setting and when it is necessary, informed to manually change the grinder settings.

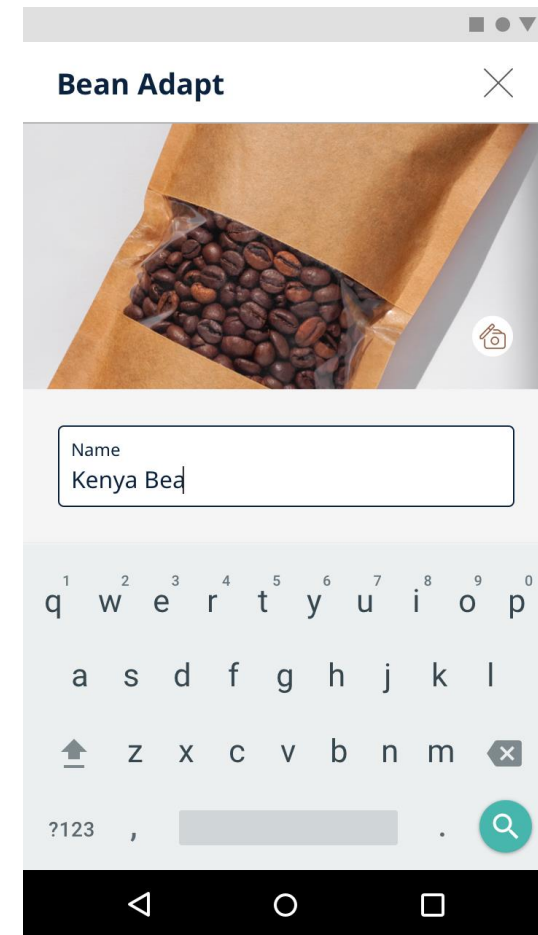
** All models of Eletta Explore with Cold Extraction Technology are connected*



The Bean Adapt Technology

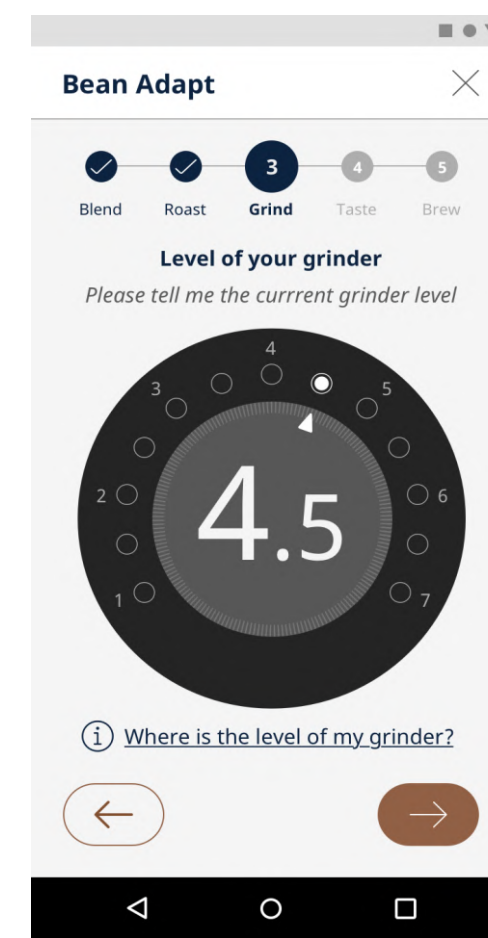
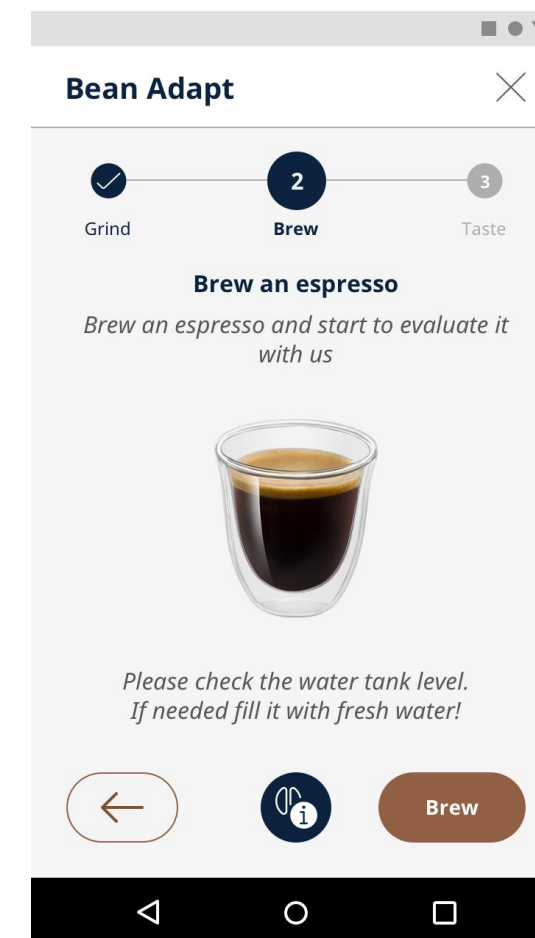
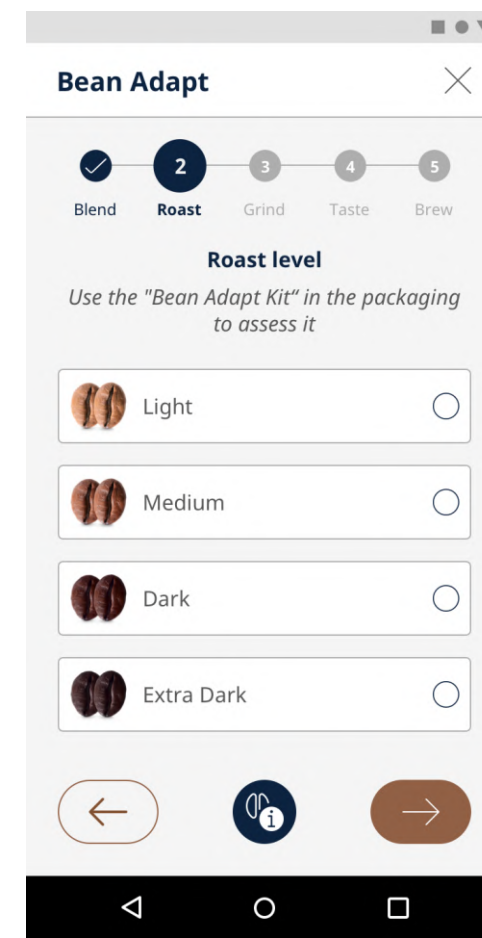
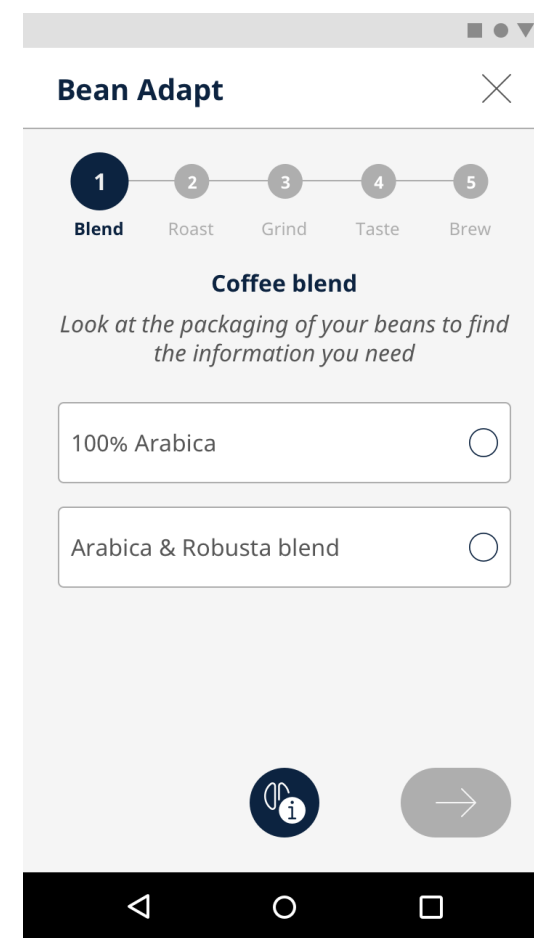
1

Buy the beans
you like the most



2

Connect your smartphone with the machine*, follow the journey on the NEW Coffee Link App to activate the Bean Adapt Technology and set up your Eletta Explore, following the step by step instructions



3

Enjoy your coffee!



*enable WI-FI connection settings on your coffee machine



New user experience and interface

UX/UI* evolution



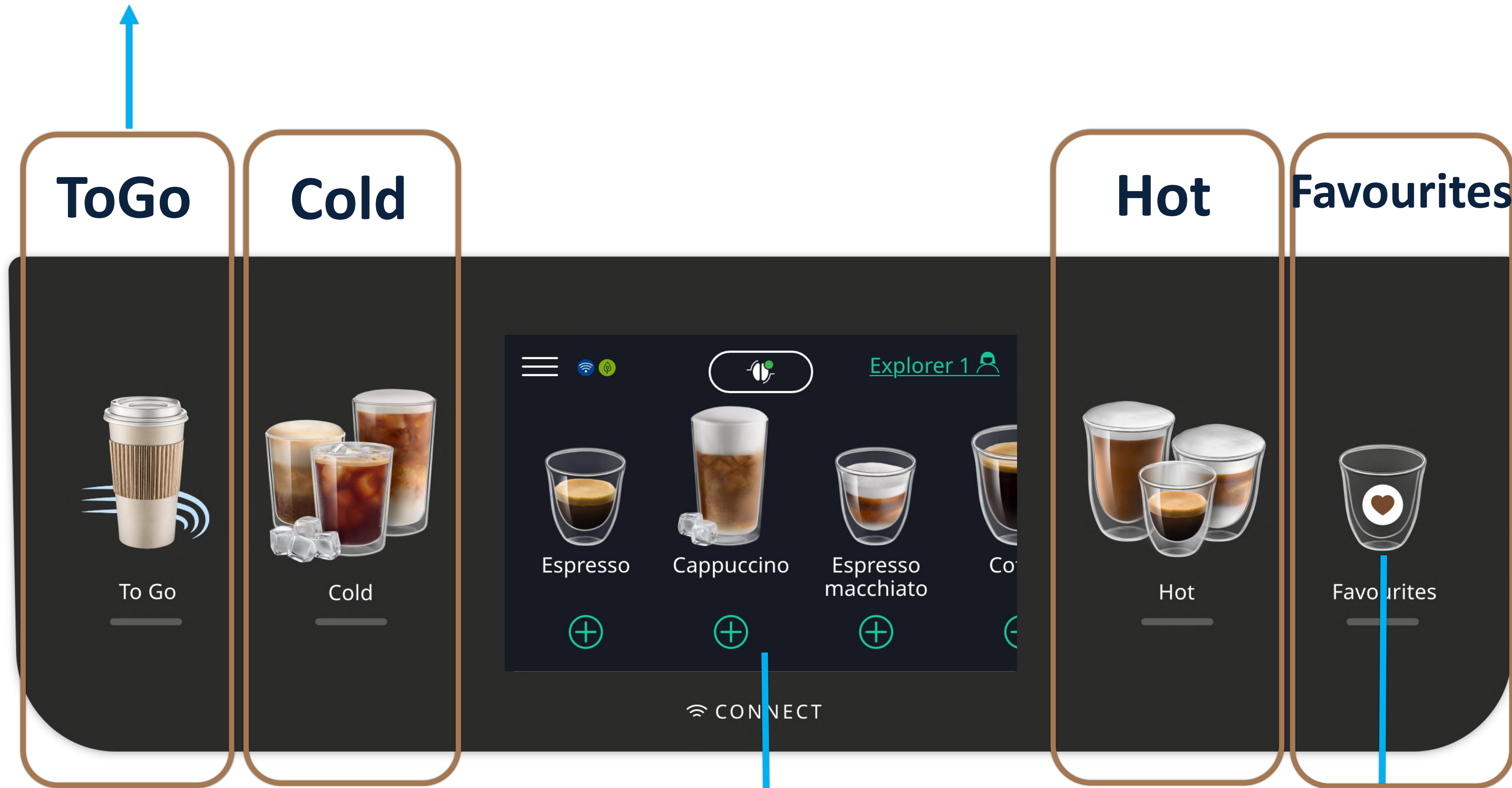
**User experience / User interface*

A new way to talk with our consumers



The control panel

Drinks clusters



3,5" TFT coloured display

High resolution soft-touch coloured icons


Helps to choose milk and plant-based alternatives for best results

Helps in cleaning and maintenance

Gives tips

✕ **Milk carafes cleaning**

For each carafe, take the lid and remove the milk spout, milk spout extension and the intake tube




Back Next

It's time to clean the milk carafes thoroughly, in the dishwasher or by hand! Remember to do this to keep getting a perfect result



Read more Ok

< **Cappuccino** 

Make sure you fill the milk carafe up to level 5

Don't show me again



Start

✕ **Hot froth tips**

Use only milk or plant-based alternatives at refrigerator temperature to froth hot milk

Don't show me again



Read more Ok

✕ **Hot froth tips**

Milk

.....

Skimmed, Semi-skimmed, Whole

Plant based alternatives


.....

Soy, Oats, Almond

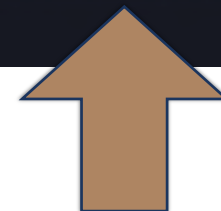
✕ **Cold froth tips**

Use ONLY skimmed milk at refrigerator temperature to froth cold milk

I have read it



Read more Ok



The NEW Favourites function



The FAVOURITES function allows the users to group together all preferred drinks, customized to their taste, in one cluster.

To easily save and access the most loved drinks with one-touch, directly from the panel!



The updated Coffee Link APP*

** Make sure the App is
available in your Country*



Empowering
coffee lovers
with our new
navigation



- Supports all the new features (Clusters, Cold drinks, ToGo function, Favourites function)
- Enhances the variety of Eletta Explore, with the creative recipes section and the new coffee lounge section
- Becomes accessible also when the machine is off, or offline

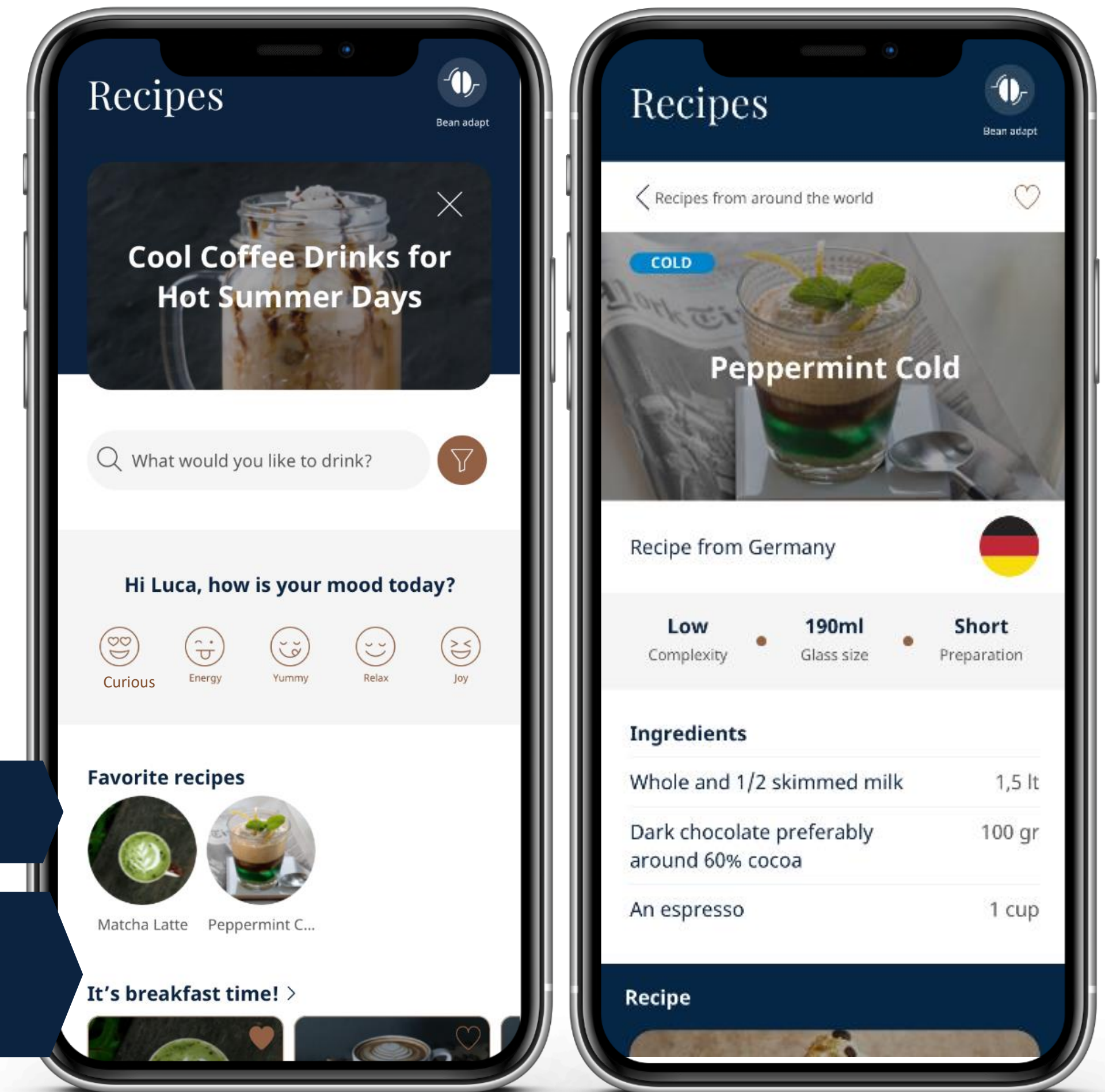
Eletta Explore exclusive recipes

The Coffee Link App empowers the users with:

- 100+ exclusive **creative recipes** for Eletta Explore
- Simplification of the recipes exploration (three main clusters: **hot, cold, ToGo**)
- **Step-by-step** recipes guide
- **Brewing directly** from the app (*starting from release 2*)

FROM HQ
60 “International” recipes

FROM COUNTRIES
10/20 “Local” recipes for Country
(DE, PL, UK, China)



How-To Videos

A comprehensive playlist is available on the official De'Longhi YouTube **How-To channel**.

The videos include:

You

1. Unboxing Eletta Explore
2. First Use
3. Control Panel and settings
4. Coffee drinks personalisation
5. LatteCrema Hot & hot milk drinks
6. LatteCrema Cool and cold milk drinks
7. ToGo function
8. Descaling
9. Cleaning and maintenance
10. **NEW: Cold Brew drinks with Eletta Explore***
11. **NEW: How to use the new De'Longhi Coffee Link App***



**to be released in March 2023*

DēLonghi

Better Everyday