



# DeLonghi

# DEDICA

## Get Started

This short guide is not intended to explain all the functions of the appliance. Please read all the owner's instruction booklet before use.



EC680

# WELCOME

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Introducing the exclusive world of espresso through the global leaders, De'Longhi. Based in Treviso, Italy, we grew up appreciating the taste and aroma of a good cup of coffee.

The De'Longhi "bean to cup" machine delivers freshly brewed espresso in just one touch. Enjoy your favorite cappuccino, lattes or your favorite beverage in your home. Design your own espresso experience, and share it with the people you care for most.

Discover the unique story of design, passion and technology which made De'Longhi the world leader in the creation of espresso machines.



## Tips for Perfect Espresso

1. Use freshly roasted espresso beans (avoid caramelized beans).
2. Store coffee beans in a cool, dark and dry container.  
Vacuum sealed if possible.
3. Pre-heat your espresso and cappuccino cups using the cup warmer storage on the top of the machine.
4. Set the water temperature according to your needs.
5. For an extra creamy espresso lower the spouts to bring them as close to the cup/cups as possible.

## ESPRESSO DRINKS



### Espresso

Small, strong, black and effective. A delightful follow-up to a fine Southern European dish.



### Cappuccino

A single espresso shot topped with equal parts steamed and frothed milk (in a ratio of 1:1:1) served in a 4 to 6 ounce cup.



### Café Latte

A double espresso shot topped with steamed milk to fill; a ratio of 2:1 of milk to espresso is typical.



### Caffee' Mocha

This drink is based on layers of chocolate, milk, espresso and cream. Ingredients in a glass, prepare hot, frothed milk, let it cool. Pour the chocolate sauce into a different glass, carefully pour the milk. Slowly add the espresso. Top off with whipped cream and garnish with chocolate flakes.

**Ingredients:** 1 oz. of espresso coffee  
4 oz. of hot milk  
1 – 2 tablespoons of cold chocolate sauce  
Whipped cream  
Chocolate flakes



### Italian Macchiato

A single or double espresso topped with a dollop of heated milk and served in a traditional espresso cup.



### Espresso Lungo

From 3 oz. up to 4 oz. of brewed espresso using finely ground coffee.



### Americano

1/3 of espresso lungo and 2/3 of hot water.



### Caramel Macchiato

A tasty variation of latte macchiato with the addition of caramel syrup. **Ingredients.** Pour the caramel syrup down the inside of the glass. Pour first the cold milk and then the whisked hot milk into the glass. Add the milk foam. Prepare the espresso and pour it into the glass. Add a bonnet of milk foam.

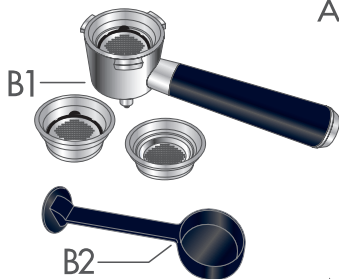
**Ingredients:** 1 oz. of espresso coffee  
1 oz. of cold milk  
5 oz. of hot milk  
Caramel syrup

... more recipes at: [coffeemakers.delonghi.us/coffee-recipes-0](http://coffeemakers.delonghi.us/coffee-recipes-0)

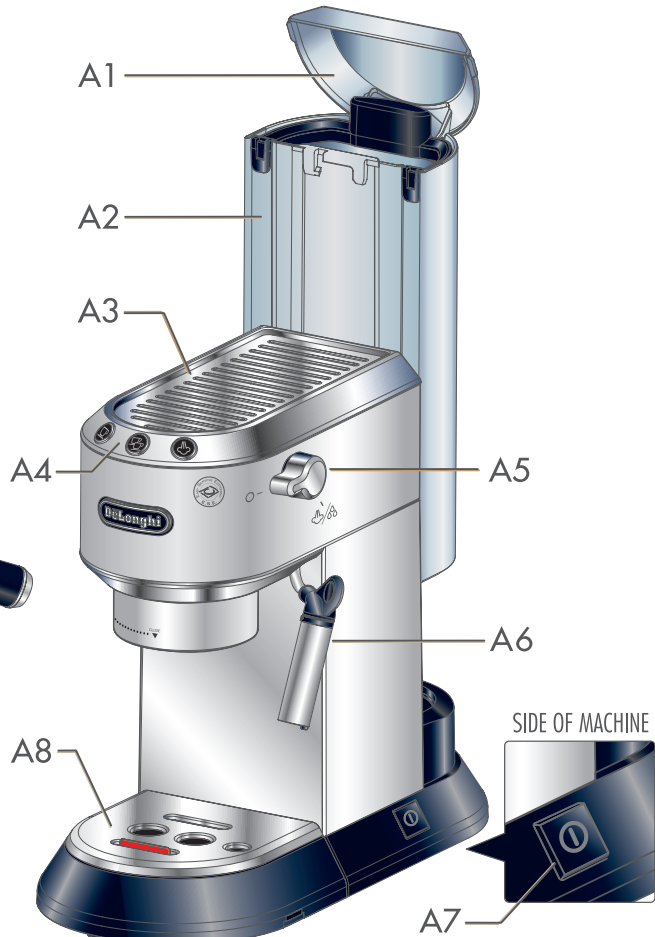
## IN THE BOX

- A1. Water tank lid
- A2. Water tank
- A3. Cup warmer
- A4. Control panel buttons
- A5. Steam dial
- A6. Water spout / milk container coupling
- A7. ON/OFF switch
- A8. Drip tray

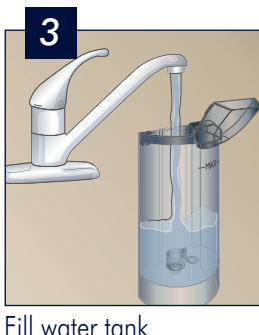
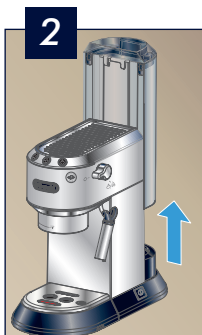
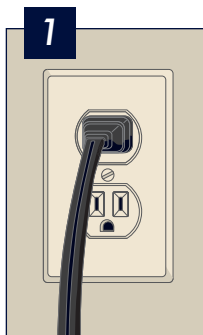
- B1. Filter-holder with 3 cups
- B2. Tamper/dispenser measure scoop



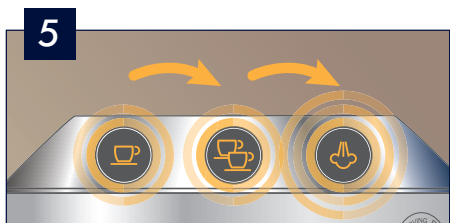
Get Started &  
Owner's Instructions  
Booklets



## MACHINE SET UP



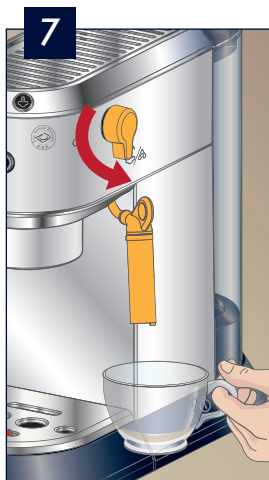
Main switch on side of machine.




The machine preforms a self-test signalled by the sequential flashing of lights.




The machine is warming up, when lights stop blinking the machine is almost ready for use.



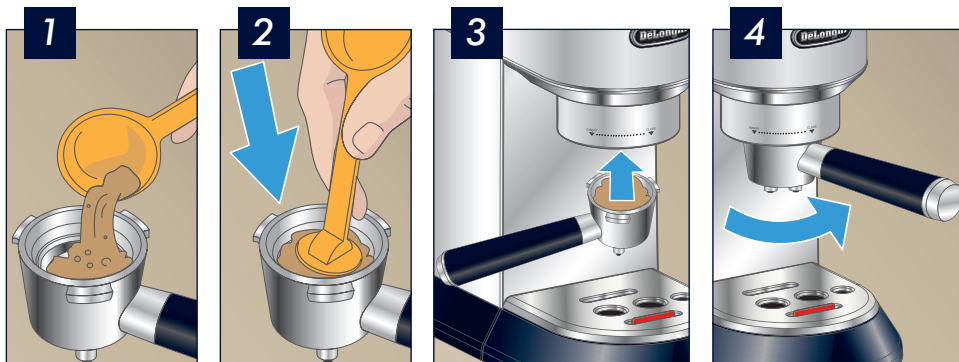
Turn the steam dial to the  position. The machine will prime and a little water will be released.



Turn the steam dial to the  position. The machine is ready for use.

**Machine is now ready to work!**

## BREWING ESPRESSO Using Pre-Ground Espresso

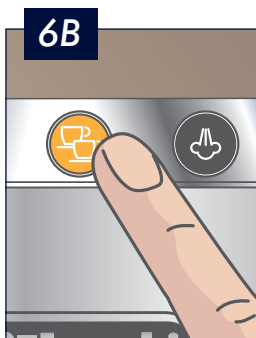
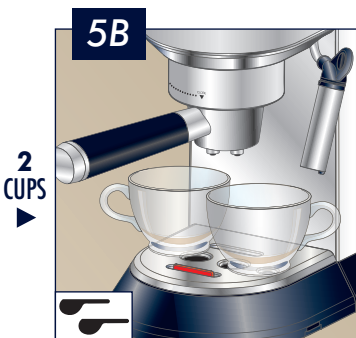
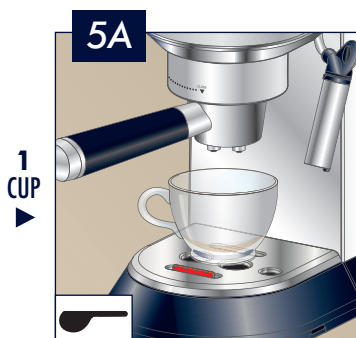


Use correct filter,  
marked on bottom of cup.

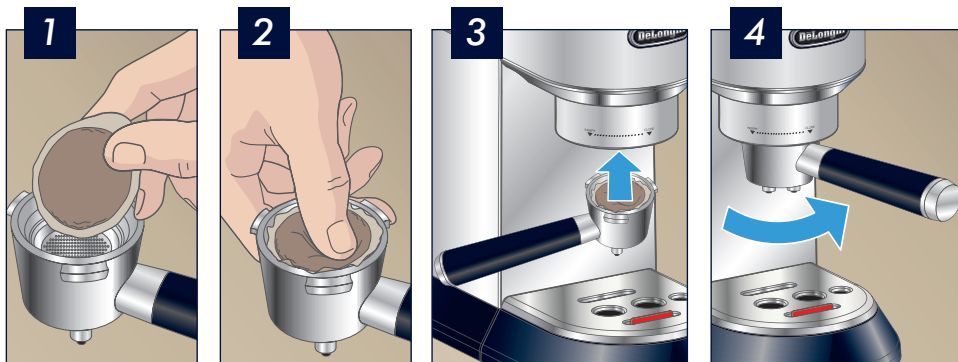
1 CUP



2 CUPS



## BREWING ESPRESSO Using E.S.E. POD Espresso



Use correct filter,  
marked on bottom of cup.

E.S.E. POD 



E.S.E. (which stands for Easy Serving Espresso) is the technology being used to simplify the preparation of a good espresso using just a few simple actions, thanks to the adoption of the “serving” (individual pre-packed doses containing 7 grams of ground coffee that has been pressed and hermetically sealed between two fine layers of filter paper).



## BREWING CAPPUCCINO or LATTE

Refer to previous section BREWING ESPRESSO for the espresso related part.



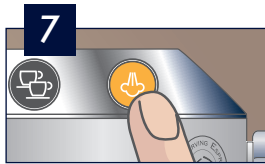
Fill 1/3 of the pitcher, 3.5 oz. for Cappuccino, 6 oz. for Latte.



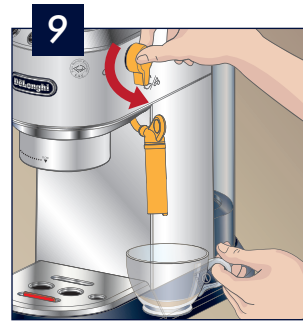
Be sure frother is immersed in milk, but not beyond the highlighted mark on the spout




Set the desired level of foam.



If both coffee buttons are blinking, you must cool down the boiler.



Turn dial ON allowing water to be delivered. When water stops, turn dial to  position.



Prepare the coffee as described in the previous sections. Brew in a larger cup.



Pour the milk over the espresso and enjoy!


### Tip for the BEST CAPPUCCINO:

Use Skim or 2% Milk at Refrigerator Temperature (about 41°F/5°C)

# DELIVERING HOT WATER

## Delivering hot water

1. Place a container under the spout (as close as possible to avoid splashes).

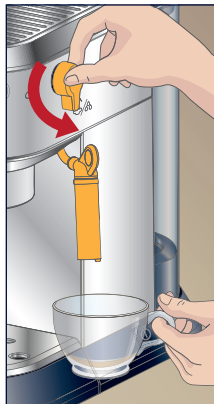
2. Turn the steam dial to the  position. Water runs out of the spout.

3. Turn the dial to the  position when the desired amount of water has been delivered.

NOTE: You can stop the flow of water by pressing the button.

(You should not run off hot water for more than 2 minutes at a time).

4. Press any button.



## Important! Danger of burns.


Never leave the machine unsupervised while delivering hot water or steam. The spout becomes hot during delivery. Hold by the handle only.

# TEST YOUR WATER


## Measuring Water Hardness

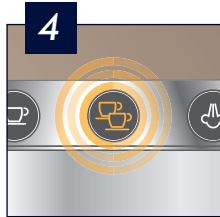
1. Remove the “total hardness test” indicator paper attached to this manual from its pack.
2. Immerse the paper completely in a glass of water for one second.
3. Remove the paper from the water and shake lightly. After about a minute, 1,2,3, or 4 red squares form, depending on the hardness of the water. Each square corresponds to one level.



Press  button and hold for 10 seconds. The lights will blink in sequence. You are now in the setting menu.

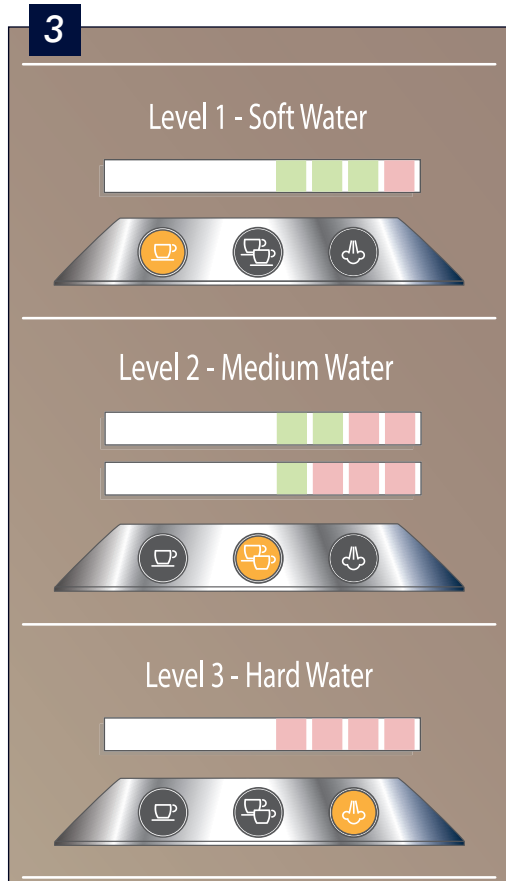


Press the  button to enter the water hardness setting.



The button indicates that the selection has been saved.

*Choosing the water hardness is very important to set the correct frequency of the descaling cycles. Keeping the machine clean will improve its performance and prolong the life of the machine.*

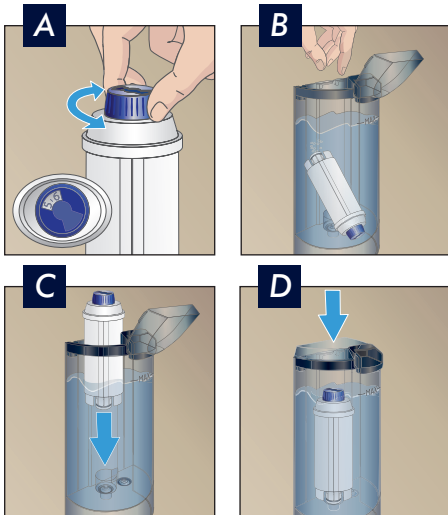


Press the button that correspond to the correct hardness level.

# WATER FILTER

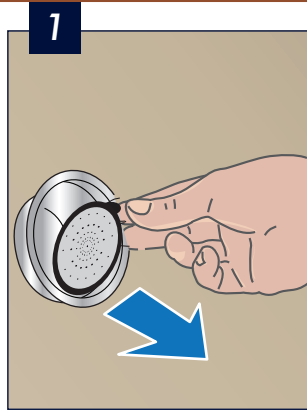
## Installing the filter

1. Remove the filter from packaging and rinse the filter with about half a liter of tap water.
2. Rotate the calendar disk (A) so that the next two months are displayed.
3. Remove the tank from the appliance and fill with water.
4. Insert the filter (B) in the water tank and immerse it completely for ten or so seconds, sloping it to enable the air bubbles to escape.
5. Insert the filter in the filter housing (C) and press as far as it will go.
6. Close the tank with the lid (D), then replace the water tank in the machine.
7. The new filter is active. You can now use the coffee maker.



**Please note!** The filter lasts about two months if the appliance is used normally. If the coffee maker is left unused with the filter installed, it will last a maximum of three weeks.

## CLEANING THE COFFEE FILTERS



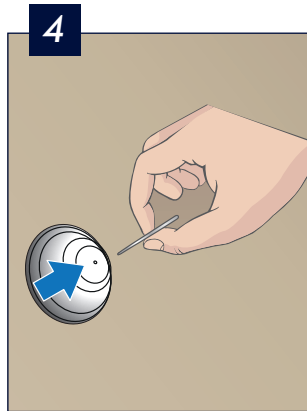
Extract the removable perforated filter



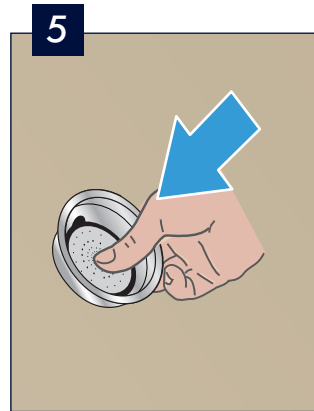
Clean the filter with warm running water



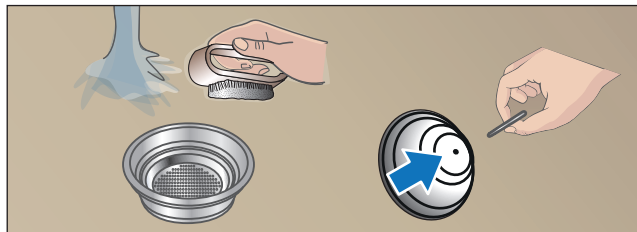
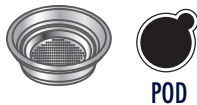
Clean with a brush




Clean the hole on the bottom with a toothpick







Insert the perforating filter pushing it as far as it goes








# DESCALING

Descale the machine when the  orange light comes on.

1. Completely empty the water tank (A) and remove the water filter (if present).
2. Pour the descaler (B) and water (C) into the tank, according to the manual instructions.
3. Turn the machine on.
4. Place an empty container (D) with a minimum capacity of 50 oz under the hot water spout and boiler outlet.
5. Press the  button and hold for 10 seconds. The lights will blink in sequence. You are now in the setting menu.
6. Turn the steam dial to /  and press  button. The descaling program automatically performs a series of deliveries at intervals to remove the lime scale from inside the coffee machine.

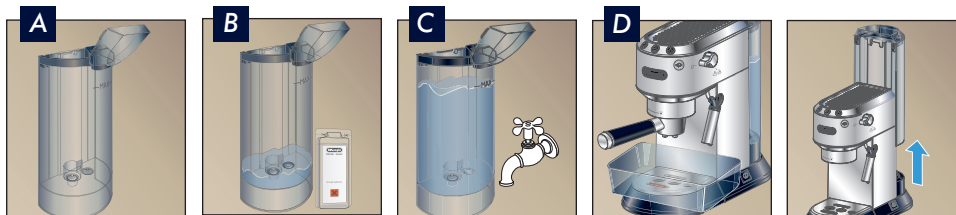
## Important! Danger of Burns

Hot water containing acid flows from the spout. Avoid contact with splashes of water.

7. From time to time turn the steam dial to the position to deliver small quantities of descaler from the boiler outlet.
8. Once the descaling solution is terminated, the  orange light starts blinking.
9. To eliminate the solution and lime scale residues, rinse the tank and fill it with fresh water (without descaler); empty the containers and place them under the boiler outlet and hot water spout.
10. Turn the steam dial to /  the position and press the  button to start the rinsing.
11. From time to time turn the steam dial to the position to deliver small quantities of water from the boiler outlet.
12. Once the water tank is empty, turn the steam dial to  position.
13. Fill the tank with fresh water.

The appliance is now ready for use.

Repairs to the coffee machine relative to lime scale problems are not covered by the warranty if the descaling procedure described above is not performed on a regular basis.



## Important!

- Descaler contains acids which may irritate the skin and eyes. It is vital to respect the manufacturer's safety warnings given on the descaler pack and the warnings relating to the procedure to follow in the event of contact with the skin and eyes. You should use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.

## ACCESSORIES

Enjoy our full line of drinkware:  
an exclusive line of Espresso, Cappuccino and Latte glasses.



### Care Kit Line

Experience the De'Longhi Care Kit Line to improve the performance  
of your fully automatic machine.



EcoDecalk



EcoDecalk mini



Water Filter



Coffee Care Kit



Milk Clean

... to learn more about the De'Longhi accessories visit: [delonghi.com](http://delonghi.com)



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[www.delonghi.com](http://www.delonghi.com)

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