
DEDICA MAESTRO EC900

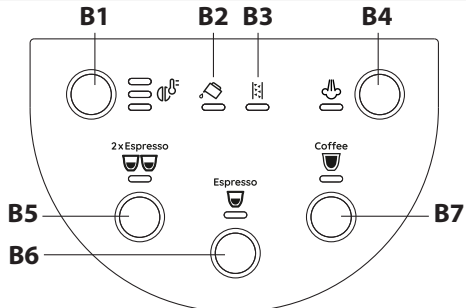
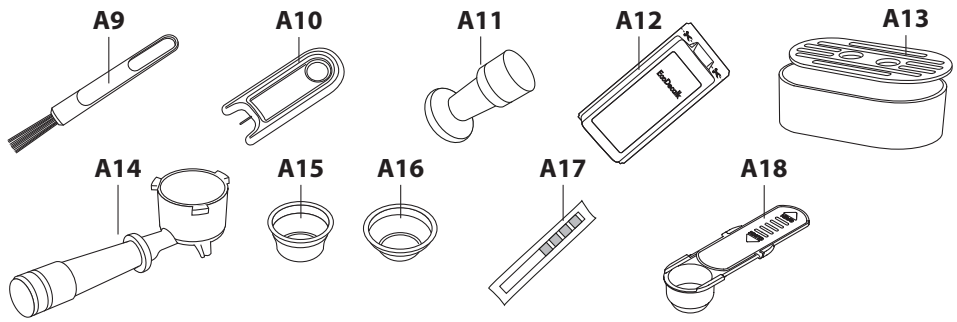
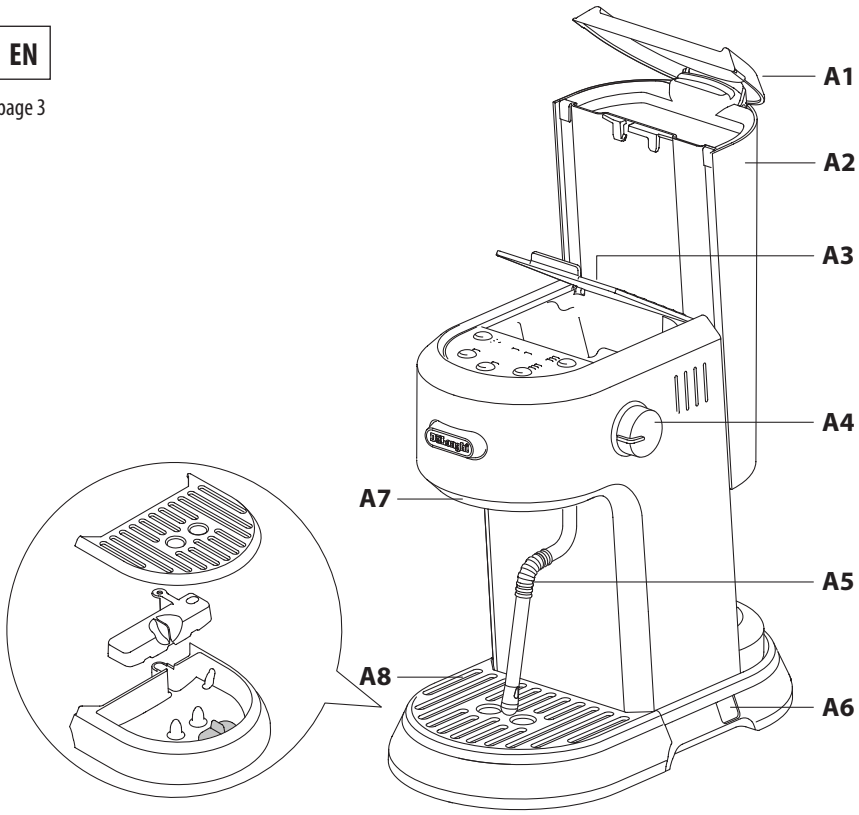
COFFEE MACHINE
Instruction for use



For more details please check out the
De'Longhi How to videos



DeLonghi



Before using the appliance, always read the safety warnings.
 This appliance shall not be used by children. Keep the appliance and its cord out of reach of children

1. DESCRIPTION OF APPLIANCE

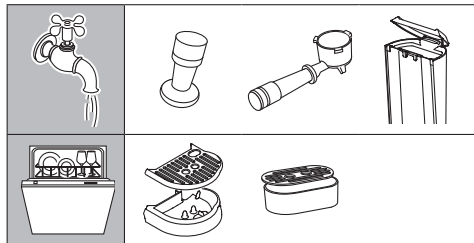
- A1. Water tank lid
- A2. Water tank
- A3. Accessory door
- A4. Steam dial
- A5. Steam wand
- A6. On/Off switch
- A7. Coffee spout
- A8. Drip tray
- A9. Brush
- A10. Cleaning needle
- A11. Tamper
- A12. Descaler (some models only)
- A13. Small cup tray
- A14. Filter holder
- A15. 2 cups filter
- A16. 1 cup filter
- A17. Water hardness test indicator paper
- A18. Measuring spoon

1.1 Control panel

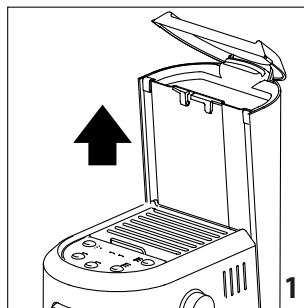
- B1. Infusion temperature button
- B2. Water tank indicator light
- B3. Descale indicator light
- B4. Steam button
- B5. 2 x Espresso button
- B6. Espresso button
- B7. Coffee button

2. FIRST USE

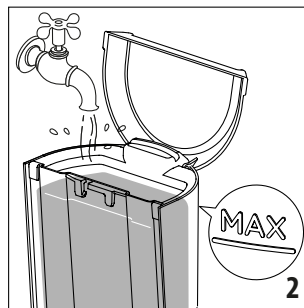
- Wash and dry all accessories, including water tank (A2) with warm water and soap. The drip tray and small cup tray, are dishwasher safe.



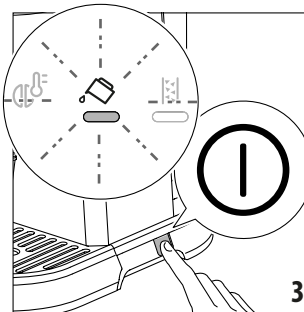
- Extract the water tank by pulling it upwards (fig 1).



- Open the water tank lid (A1) and fill the water tank (A2) with fresh clean water, taking care not to exceed the MAX level (fig 2).



- Put the water tank back in the machine, pressing lightly to open the valves located on the bottom of the tank.
- Connect the appliance to a mains socket. Turn the machine on by pressing the On/Off switch (A6) (fig. 3).

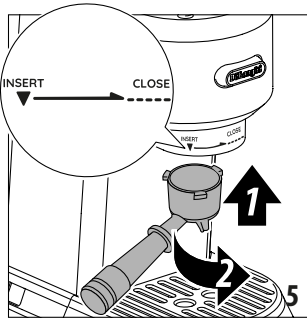


- Place a container with a minimum capacity of 100 ml under the steam wand (A5).
- Turn the steam dial (A4) (fig.4) and wait until delivery from steam wand stops, then turn the dial back.
- Empty the container.

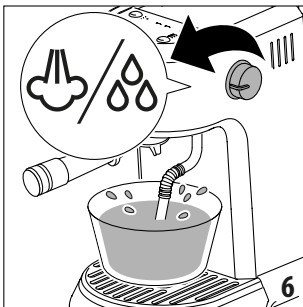


Before using the coffee maker, the internal circuits of the machine must be rinsed. Proceed as follows:

- Place the cups filter (A15) or (A16) in the filter holder (A14).
- Attach the filter holder to the machine aligning the filter holder handle with "INSERT", then turning the handle to the right until it is aligned in the "CLOSE" position (fig. 5).





- Place a container under the filter holder and steam wand (A5).
- Press the Espresso (B6) button. The appliance delivers water from the filter holder. Repeat this operation 5 times.
- Turn the steam dial (A4) (fig. 6) and deliver from the steam wand to empty the water tank, then turn the dial back. This is to purge the steam circuit before frothing or steaming your milk.



Please note: Never operate the machine without water in the water tank or without the tank.



The appliance has a water levels sensor.

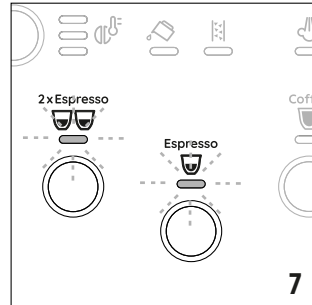
If while brewing the selected beverage, the  (B2) indicator light blinks, the water in the water tank is running out. It is possible to complete the delivery of the selected beverage.

The  (B2) indicator turns on when the water tank is empty. Fill the water tank with fresh water.

It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.

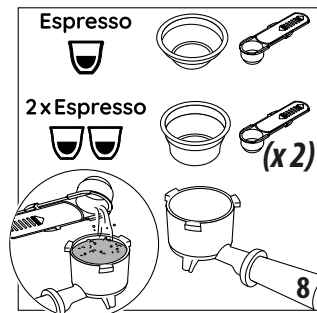
3. MAKING COFFEE

- Turn the machine on by pressing the On/Off switch (A6) (fig. 3). If the machine is in stand-by mode, press any button on the control panel.
- The  and  indicator lights blink to indicate the machine is heating up (fig. 7).



When the lights stop blinking and all the indicator lights on the control panel remain on steadily, the machine is ready for use.

- Place the cup filter (A15) or (A16) in the filter holder (A14) (fig. 8).

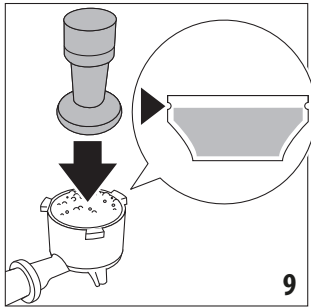


- Fill the cup filter with ground coffee using the measuring spoon (A18). Make sure that you are using a fine grind, specific for espresso.

Before filling the coffee filter with ground coffee, make sure there are no coffee residues left in the filter from the

last time you made coffee.

- Tap the filter holder several times to distribute the coffee evenly in the cup filter.
- Press down firmly with the tamper (A11). Make sure the coffee is at the recommended dose level after tamping (fig. 9).



You may need to add some coffee. Tamping correctly the ground coffee is essential to obtain a good espresso. If you press too firmly, the coffee will be delivered slowly and will be strong. If you press too lightly, the coffee will be delivered quickly and will be weak.

Barista Tips: Before placing the filter holder into the machine, run a short flow of water through the coffee spout (A7). This will stabilise the temperature before the extraction.

- Remove any excess coffee from the rim of the filter holder and attach the filter holder to the machine (fig. 5).
- Place one cup or two cups on the drip tray (A8) under the filter holder spouts. Use small cup tray (A13) for smaller cups.

3.1 Coffee preparation temperature

The water temperature is controlled during the entire preparation process to ensure its stability during the extraction step. The machine has 3 infusion temperatures.

The temperature effectively utilized will depend typically on the variety of beans and the roast: Robusta beans require a lower temperature, and Arabica beans a higher temperature. The same applies for dark roasted beans or for light roasted beans, respectively.

- Press Ⓢ^{B} (B1) button to set the desired level of infusion temperature:

Temperature level	Corresponding indicator light	Roast level
Min (~ 92°C)	Ⓢ^{B}	Dark
Med (~ 94°C) (default)	Ⓢ^{B}	Medium-dark
Max (~ 96°C)	Ⓢ^{B}	Light - medium

- Press $\text{Ⓢ}^{\text{Espresso}}$ (B6), $\text{Ⓢ}^{\text{2x Espresso}}$ (B5) or Ⓢ^{Coffee} button (B7). The machine proceeds to make the coffee and delivery is interrupted automatically. While the machine is making coffee, delivery can be interrupted at any moment by pressing the button pressed previously.
- To remove the filter holder, turn the handle from right to left. To avoid splashes, never remove the filter holder while the machine is delivering coffee. Always wait for a few seconds after delivery.

Please note: You are recommended to warm the cups before making coffee:

Rinsing them with a little hot water or attach the filter holder (A14) to the machine with the cup filter (A15 or A16) in place but without adding coffee, using the same cup as will later be used to make the coffee, press the $\text{Ⓢ}^{\text{Espresso}}$ (B6) button and deliver hot water into the cup to heat it.

3.2 Programming the quantities of coffee in the cup

The machine is set by default to automatically deliver standard quantities. To change these quantities, proceed as follows:

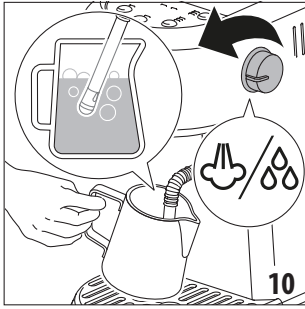
- Press the $\text{Ⓢ}^{\text{Espresso}}$, $\text{Ⓢ}^{\text{2x Espresso}}$ or Ⓢ^{Coffee} button and hold for a least 3 seconds, until the indicator light relative to the selected drink starts to blink, indicating that the machine is in programming mode.
- The coffee maker starts delivering coffee.
- When the desired quantity has been reached, press the $\text{Ⓢ}^{\text{Espresso}}$, $\text{Ⓢ}^{\text{2x Espresso}}$ or Ⓢ^{Coffee} button again: the quantity is programmed.

	Default quantity	Programmable quantity
$\text{Ⓢ}^{\text{Espresso}}$	35ml	from ≈20 to ≈90 ml
$\text{Ⓢ}^{\text{2x Espresso}}$	70ml	from ≈40 to ≈180 ml
Ⓢ^{Coffee}	120ml	from ≈80 to ≈180 ml

To return to the quantities of default see instructions in section 6.4.

4. MAKING MILK BEVERAGES

- Fill a jug with fresh cold milk. Milk will up to triple in volume. For a denser more even froth, you must use milk at refrigerator temperature (about 5°C).
- Place the jug under the steam wand (A5) (fig. 10).

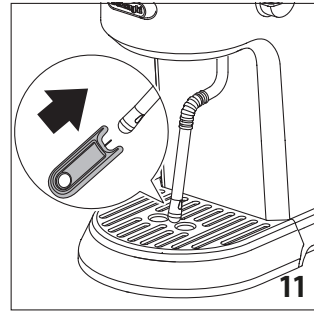


- Press the ☁ (B4) button. The indicator light blinks. When the indicator light comes steady, the appliance is ready to deliver steam.
- Turn the steam dial (A4); the machine proceeds to make the froth.

Please note: Verify to turn the dial completely.

To froth the milk, rest the steam wand on the surface of the liquid. This mixes air with the milk and steam.	Keep the steam wand in contact with the surface, taking care not to let in too much air and create excessively large bubbles.	Immerse the steam wand below the surface of the milk, this creates a vortex in the liquid.

- Once the milk is heated to the desired temperature, press the ☁ (B4) button, then turn the steam dial back.
- Wait till steam stops completely before removing the milk jug.
- After every use, remove with a soft damp cloth any milk residues from the steam wand. Use the steam for a deeper cleaning. Wait that the steam wand cool down and open the hole of the nozzle with the cleaning needle (A10) (fig. 11).



Barista tips: Fresh milk is recommended. Always use fresh milk straight from the fridge.

For best results, always place the jug in the fridge when not in use.

Whole milk is recommended. The appearance and texture of froth depending on the nature of the dairy milk or vegetable beverages utilized.

After frothing the milk, eliminate unwanted bubbles by swirling the jug gently.

When steam is ready, before frothing milk, position an empty container under the frother and open the dial for a few seconds to eliminate any air left in the circuit. Close the dial again and proceed.

5. MAKING HOT WATER

- Place a container under the steam wand (A5).
- Wait for the coffee lights to come on steadily.
- Turn the steam dial to the ☁/☉ position. Hot water is delivered from the steam wand.
- To stop hot water delivery, close the dial

Please note: You should not deliver hot water for more than 60 seconds

6. MENÙ SETTINGS

Press and hold the ☁ (B1) and ☁ (B4) buttons for 3 seconds to enter the menù settings.

The ☁ (B2) and ☁ (B3) indicator lights blink.

The following settings will be saved after few seconds, when appliance exit automatically by menu setting.

6.1 Delay time between pre-infusion and infusion

Increasing the delay changes the time the water comes into contact with the coffee, changing the flavor profile.





To set the delay time, press ☁ (B1) button:

☁ ☁ No preinfusion delay

☁ ☁ 1 second (default)

☁ ☁ 2 seconds

6.2 Descale


To set descale function, press  (B6) button; the  (B3) indicator light blinks and the  indicator light turns on. Press and hold the  (B6) button for 3 seconds to start descaling (see instructions in section Descaling) .


If you accidentally activate descaling, you can stop it by pressing and holding the  (B6) button for at least 10 seconds.

6.3 Auto-off

To set the Auto-off time press  (B7) button:



 5 minutes (default)

 1.5 hour


 3 hour








If the machine is in Auto-off mode, press any button on the control panel to turn on the appliance.

6.4 Default values


To reset the default values press  (B5) button; the indicator light blinks. Press and hold the  (B5) button for 3 seconds to resets all menu settings. All settings will be restore to factory.


6.5 Water hardness

To set the one of the 3 levels of water hardness, press  (B4) button:

Water Hardness Test Result	Corresponding indicator light	Level
		1 soft water
		2 medium water
  (default)		3 hard or very hard water

6.6 Measuring water hardness

The  (B3) indicator light comes on following a predetermined period of operation that depends on a water hardness setting. The machine can also be programmed according to the actual hardness of the local water supply, in which case descaling may be required less frequently.

- Remove the water hardness test indicator paper (A17)  from its pack.
- Immerse the paper completely in a glass of water for one second.
- 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.

7. CLEANING

Important: Before maintenance or cleaning of the appliance, turn it off, unplug from the main socket and allow to cool.


Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.

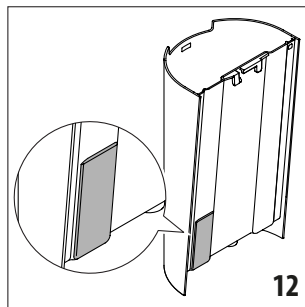
Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

The drip tray and small cup tray, are dishwasher safe.

If the machine is not used for more than one week, before using it again, we strongly recommend you perform a rinse cycle.

The following parts of the machine must be cleaned and dry regularly:

- drip tray (A8):** the drip tray should be emptied and cleaned after each use or when the level indicator (red) rises through the metal grid. Remove the drip tray, empty the water and clean the drip tray with a cloth, dry and then reassemble the drip tray until you hear a 'click'.
- cups filter (A15), (A16):** After using the appliance, always rinse the filters under abundant running water. Use the brush (A9) to clean (fig. 13).
- coffee spout (A7):** After every 200 coffees, rinse the coffee spout by delivering about 0.5 l of water from the coffee spout (press the  (B6) button without using ground coffee).
- water tank (A2):** Clean the water tank regularly (about once a week) and whenever you replace the water softener filter (if present) with a damp cloth and a little mild washing up liquid, especially internally in the sensor area (fig. 12); rinse with running water.



- steam wand (A5):** After every use, remove with a soft damp cloth any milk residues from the steam wand. Turn the steam dial (A4). The appliance delivers water from the steam wand.

Wait that the steam wand cool down and open the hole of the nozzle with the cleaning needle (A10) (fig. 13).

11. TROUBLESHOOTING

Problem	Cause	Solution
There is water in the drip tray (A8)	This water comes from the internal circuits of the machine and is a normal consequence of their operation	Empty and clean the drip tray on a regular basis
No espresso coffee is delivered	No water in the water tank (A2)	Fill the water tank
	Blockage in the cups filter (A15) or (A16)	Rinse the filters under running water
	The water tank (A2) is not properly in place and the valves at the bottom are not open	Press down lightly on the tank to open the valves at the bottom
	Limescale in the water circuit	Descale the appliance
The espresso coffee drips from the edges of the filter holder (A14) rather than the holes	The filter holder has been inserted incorrectly or is dirty	Attach the filter holder correctly and rotate firmly as far as it will go
	The coffee spout gasket has lost elasticity or is dirty	Clean the coffee spout gasket. Have the coffee spout gasket replaced by Customer Service
The filter holder (A14) cannot be attached to the machine	Too much coffee has been placed in the filter	Use the measuring scoop (A18) supplied and make sure you are using the correct filter for the type of preparation
The coffee crema is too light (delivered from the spout too fast)	The pre-ground coffee is not pressed down firmly enough	Tamp the pre-ground coffee more firmly
	There is not enough pre-ground coffee	Increase the quantity of pre-ground coffee
	The pre-ground coffee is too coarse	Use only pre-ground coffee for espresso coffee makers
	The wrong type of pre-ground coffee is being used	Change the type of pre-ground coffee
The coffee froth is too dark (delivered from the spout too slowly)	The pre-ground coffee is pressed down too firmly	Press the coffee down less firmly
	There is not enough pre-ground coffee	Reduce the quantity of pre-ground coffee
	The espresso coffee spout (A7) is blocked	Clean the coffee spout
	The cup filter (A15) (A16) is blocked	Clean the cup filter
	The pre-ground coffee is too fine	Use only pre-ground coffee for espresso coffee makers
	The pre-ground coffee is too fine or damp	Use pre-ground coffee for espresso coffee makers only and make sure it is not too damp
After delivering coffee, the filter remains attached to the coffee spout		Insert the filter holder (A14) again, deliver coffee, then remove the filter holder
The machine will not make any drinks and the water tank light is on	No water in the water tank (A2) or no water tank in the machine	Fill the tank with water or insert the water tank
The water tank indicator (B2) blinking and steam indicator is on (B4).	Air in the hydraulic circuit	Verify water tank position and water presence. Place a container under steam wand (A5). Turn the steam dial (A4) and wait until delivery from steam wand stops, then close steam dial.
The machine will not make any drink and all the lights except (B1) blink	The steam dial (A4) is open	Close the steam dial (A4)
The machine will not make any drink and all the lights flash for a few seconds	No water in the water tank (A2)	Fill the tank with water
	The water tank (A2) is not properly in place and the valves at the bottom are not open	Press down lightly on the tank to open the valves at the bottom
The machine does not function and all the lights flash		Disconnect the machine immediately and contact authorised Customer Services.
No milk froth is formed when making cappuccino	Milk not cold enough	Always use milk at refrigerator temperature
	Steaming procedure could be wrong	Review the "making milk beverage" paragraph
	Frother dirty	Clean the steam wand (A5)
Water sensor in the water tank is not working properly	Water tank is dirty	Clean the water tank internally, and dry the back panel
Descaling led is on	Descaling is required	Perform descaling

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