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De'Longhi EC680M

De'Longhi Dedicca EC680M Espresso Machine and Knock Box User Manual

Model: EC680M

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your De'Longhi Dedicca EC680M Espresso Machine and accompanying Knock Box. Please read this manual thoroughly before using the appliance and retain it for future reference.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons. This includes:

- Ensure the voltage indicated on the appliance corresponds to your main voltage.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug.
- Use only manufacturer-recommended accessories.
- Do not use outdoors.
- Always ensure the water tank is correctly inserted to prevent leaks.
- Exercise caution when handling hot surfaces and steam.

3. PACKAGE CONTENTS

Verify that all components are present in the packaging:

- De'Longhi Dedicca EC680M Espresso Machine
- Portafilter
- Filter Baskets (single shot, double shot)
- Measuring Scoop/Tamper

- De'Longhi Knock Box
- Instruction Manual (this document)



Image 3.1: De'Longhi Dedica EC680M Espresso Machine and Knock Box. This image displays the espresso machine on the left and the stainless steel knock box with its packaging on the right.

4. PRODUCT OVERVIEW

4.1 Espresso Machine Components

Familiarize yourself with the main parts of your espresso machine:

- **Water Tank:** Removable tank for water supply.
- **Control Panel:** Buttons for power, single espresso, double espresso, and steam.
- **Portafilter:** Holds the ground coffee.
- **Steam Wand/Frother:** For frothing milk.
- **Drip Tray:** Collects excess liquid, removable for cleaning.
- **Cup Warmer:** Top surface to pre-heat cups.



Image 4.1: Front view of the De'Longhi Dedicca EC680M Espresso Machine, highlighting its compact design and control panel.

4.2 Knock Box Components

The knock box is designed for easy disposal of used coffee grounds:

- **Stainless Steel Container:** Durable and easy to clean.
- **Removable Bar:** Provides a sturdy surface to knock the portafilter against.
- **Non-Slip Base:** Ensures stability during use.



Image 4.2: The De'Longhi stainless steel knock box, showing its cylindrical shape and the black bar for knocking out coffee pucks.

5. SETUP

1. **Unpacking:** Remove all packaging materials and ensure all components are present.
2. **Placement:** Place the espresso machine on a stable, flat surface away from water sources and heat.
3. **Initial Cleaning:** Wash the water tank, portafilter, and drip tray with warm water and mild detergent. Rinse thoroughly.
4. **Filling the Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX level. Ensure the tank is

securely seated in its position to prevent leaks.

5. First Use Cycle:

- Plug in the appliance.
- Place a container under the portafilter and steam wand.
- Press the power button to turn on the machine. Wait for the lights to stop flashing, indicating it's ready.
- Run a cycle without coffee by pressing the single espresso button.
- Open the steam knob and let water flow through the steam wand for a few seconds, then close it.
- Repeat this process 2-3 times to prime the system and remove any manufacturing residues.

6. OPERATING INSTRUCTIONS

6.1 Making Espresso

1. **Pre-heat:** Turn on the machine and allow it to heat up (lights stop flashing). Place your cup on the cup warmer.
2. **Prepare Portafilter:** Insert the desired filter basket (single or double) into the portafilter.
3. **Add Coffee:** Fill the filter basket with finely ground espresso coffee. Use the measuring scoop for consistent dosing.
4. **Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim.
5. **Insert Portafilter:** Attach the portafilter to the brewing head by aligning it and turning it firmly to the right until secure.
6. **Brew Espresso:** Place your pre-heated cup(s) under the portafilter spouts. Press the single or double espresso button. The machine will automatically stop when the programmed volume is dispensed.



Steel drip tray



Advanced
frother



Twin brewing
cycle

Image 6.1: A close-up of the De'Longhi Dedica EC680M brewing espresso into a glass cup, illustrating the steel drip tray and advanced frother icons.

6.2 Frothing Milk

1. **Prepare Milk:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the steam button on the control panel. Wait for the steam light to illuminate steadily.
3. **Purge Steam Wand:** Briefly open the steam knob to release any condensed water, then close it.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Open the steam knob. Move the pitcher up and down to create foam. Once desired texture and temperature are reached, close the steam knob.
5. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any internal milk.



Image 6.2: A hand holding a stainless steel milk pitcher under the steam wand of the De'Longhi Dedicca EC680M, demonstrating the milk frothing process.

6.3 Using the Knock Box

After brewing, the knock box provides a convenient way to dispose of used coffee grounds:

1. Remove the portafilter from the espresso machine.
2. Position the portafilter over the knock box.
3. Firmly tap the portafilter against the removable bar to dislodge the coffee puck.
4. Empty the coffee grounds into a compost bin or trash.



Image 6.3: The De'Longhi knock box shown alongside its retail packaging, illustrating the product as it would appear new.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your appliances.

7.1 Espresso Machine Cleaning

- **Daily:**
 - Empty and rinse the drip tray and water tank.
 - Wipe the steam wand immediately after each use.
 - Clean the portafilter and filter baskets.
- **Weekly:**
 - Wipe down the exterior of the machine with a damp cloth.
 - Clean the shower screen (where water dispenses into the portafilter) with a brush.
- **Descaling:** The machine will indicate when descaling is required (refer to the machine's specific indicator lights). Use a De'Longhi descaling solution and follow the instructions provided with the descaler. Descaling removes mineral buildup and is crucial for machine performance.

7.2 Knock Box Cleaning

- Empty coffee grounds regularly.
- The stainless steel container and removable bar are dishwasher safe. Alternatively, wash with warm soapy water and rinse thoroughly.

- Ensure the knock box is dry before next use.

8. TROUBLESHOOTING

Refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Water leaks from the water tank.	Water tank not inserted correctly.	Ensure the water tank is positioned properly and fits tightly from the bottom.
On/Off button does not respond.	Auto-off function activated (9 minutes of inactivity).	Press the On/Off button firmly until you feel a click, or press any button on the control panel to reactivate.
Both coffee buttons are flashing after frothing.	Machine temperature is too high for brewing espresso.	Turn the steam dial to the ON position to release hot water from the steam wand. When water stops, turn the dial to 'O'. The machine will cool down and be ready to brew.
Steam wand is clogged.	Milk residue has dried inside the nozzle.	Clean the nozzle immediately after each use. Push the button for steam before turning the steam knob to avoid clogging. Use a pin to clear the hole if clogged.
Espresso flows too slowly or not at all.	Coffee ground too fine, tamped too hard, or machine needs descaling.	Adjust grind size, tamp less firmly, or perform a descaling cycle.

9. SPECIFICATIONS

Feature	Detail
Brand	De'Longhi
Model Name	EC680M
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Exterior Finish	Stainless Steel
Special Feature	Removable Tank, Manual Frother
Pressure	15-bar Professional
Included Components	Milk Frother, Knock Box

10. WARRANTY AND SUPPORT

De'Longhi products are manufactured to the highest quality standards. For warranty information, product registration, or technical support, please refer to the warranty card included with your product or visit the official De'Longhi website. Keep your proof of purchase for warranty claims.

For further assistance, you may visit the [De'Longhi Store on Amazon](#).

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