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De'Longhi EC950M

De'Longhi Dedicca Maestro Plus Espresso Machine User Manual

Model: EC950M

1. INTRODUCTION

Thank you for choosing the De'Longhi Dedicca Maestro Plus Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INFORMATION

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

- Do not use appliance for other than intended use.
- Use extreme caution when disposing of hot steam.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

3. PACKAGE CONTENTS

Verify that all components are present and in good condition upon opening the package.

- De'Longhi Dedicata Maestro Plus Espresso Machine
- Portafilter
- Single coffee filter (Unpressurized)
- Double coffee filter (Unpressurized)
- Single coffee filter (Pressurized)
- Double coffee filter (Pressurized)
- Professional Tamper
- Stainless steel milk jug
- Measuring Scoop
- Cleaning needle
- Cleaning brush
- Total Hardness Test strip
- Small cup tray

4. PRODUCT OVERVIEW

Familiarize yourself with the main components of your espresso machine.



Figure 4.1: Front view of the De'Longhi Dedica Maestro Plus Espresso Machine, showing the portafilter, drip tray, and control panel.



Auto-clean
functionality



3 Milk foam
settings



3 Temperature
settings

Automatic Milk Texturing

Figure 4.2: Side view illustrating the compact dimensions of the De'Longhi Dedica Maestro Plus Espresso Machine: 13.62 inches deep, 8.15 inches wide, and 12.9 inches high.



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Figure 4.3: Close-up of the automatic steam wand in action, demonstrating the milk texturing capability with auto-clean functionality, 3 milk foam settings, and 3 temperature settings.



Expertly Extracted Espresso

Consistent 9 Bar Extraction

Figure 4.4: View of espresso being extracted from the portafilter into a cup, highlighting the consistent 9 Bar extraction and 3 temperature settings for optimal brewing.

5. SETUP

5.1 Unpacking and Placement

1. Remove all packaging materials from the machine and its accessories.
2. Place the machine on a stable, level surface, away from water splashes and heat sources.
3. Ensure there is adequate space around the machine for ventilation and access to the water tank.

5.2 Water Tank Filling

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold drinking water up to the MAX level indicator.
3. Replace the water tank securely into its position.

5.3 Initial Circuit Priming

Before first use, or if the machine has not been used for a long time, the internal circuit must be primed.

1. Plug the machine into a grounded electrical outlet.
2. Place a container under the coffee spouts and the steam wand.
3. Turn on the machine. The machine will begin heating up.
4. Once the machine is ready (indicator lights stable), activate the hot water function to dispense water through the steam wand until a continuous flow is achieved.
5. Stop the hot water function. The machine is now primed.

6. OPERATING INSTRUCTIONS

6.1 Brewing Espresso

1. Ensure the water tank is filled.
2. Select the appropriate filter basket (single or double) and insert it into the portafilter.
3. Add ground coffee to the filter basket. For a single shot, use approximately 7g; for a double shot, use approximately 14g.
4. Tamp the coffee evenly with the professional tamper.
5. Attach the portafilter to the group head by inserting it and rotating it to the right until it is firmly locked.
6. Place one or two cups under the portafilter spouts.
7. Press the single or double espresso button to start brewing. The machine will automatically stop when the desired volume is reached.
8. After brewing, carefully remove the portafilter and discard the used coffee grounds.

6.2 Automatic Milk Frothing

The automatic steam wand allows for microtextured milk foam with customizable settings.

1. Fill the stainless steel milk jug with cold milk (dairy or non-dairy).
2. Position the milk jug under the automatic steam wand.
3. Select your desired milk foam setting (e.g., for cappuccino, latte, or flat white) and temperature option using the control panel.
4. Activate the steam function. The machine will automatically froth the milk to your selected preference.
5. Once frothing is complete, the machine will automatically stop.
6. Immediately clean the steam wand after use by wiping it with a damp cloth and activating the auto-clean function briefly.

Your browser does not support the video tag.

Video 6.1: Official De'Longhi demonstration of the automatic milk frothing process using the Dedicca Maestro Plus Espresso Machine. This video illustrates how to achieve various milk textures for different coffee beverages.

Your browser does not support the video tag.

Video 6.2: A short preview video showcasing the automatic milk frothing feature of the De'Longhi Dedicca Maestro Plus Espresso Machine. This clip highlights the ease of use for creating frothed milk.

7. MAINTENANCE AND CLEANING

7.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily. The removable parts are dishwasher-safe.

- **Portafilter:** After each use, remove the portafilter, discard coffee grounds, and rinse it under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Activate the auto-clean function to purge any milk residue from the nozzle.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

7.2 Descaling

Descaling is crucial for maintaining machine performance and longevity. The frequency depends on water hardness and usage.

1. Use the provided Total Hardness Test strip to determine your water hardness.
2. When the descaling indicator light illuminates, the machine requires descaling.
3. Follow the instructions provided with a suitable descaling solution (e.g., [DeLonghi Compatible Descaling Solution](#)).
4. Ensure the water tank is filled with the descaling solution mixture as per the descaler's instructions.
5. Place a large container under the coffee spouts and steam wand.
6. Initiate the descaling cycle as per the machine's specific descaling procedure (refer to the full manual for detailed steps).
7. After the descaling cycle, rinse the water tank thoroughly and perform several rinsing cycles with fresh water to remove any descaler residue.

8. TROUBLESHOOTING

This section addresses common issues you might encounter. For more complex problems, contact customer support.

Problem	Possible Cause	Solution
No coffee dispensed / Slow flow	Water tank empty or not inserted correctly. Coffee too finely ground or tamped too hard. Machine needs descaling.	Fill water tank and ensure it's properly seated. Use coarser grind or tamp with less pressure. Perform descaling procedure.
Coffee is too weak	Not enough coffee grounds. Coffee too coarsely ground. Water temperature too low.	Increase coffee dose. Use finer grind. Check temperature settings; allow machine to fully heat up.
Milk not frothing properly	Steam wand blocked. Insufficient steam pressure. Milk not cold enough or incorrect type.	Clean steam wand thoroughly, use cleaning needle. Ensure machine is ready for steam (steam light stable). Use fresh, cold milk.

9. SPECIFICATIONS

Feature	Detail
Brand	De'Longhi
Model Name	Dedica Maestro Plus

Feature	Detail
Model Number	EC950M
Color	Stainless Steel
Product Dimensions (D x W x H)	13.62"D x 8.15"W x 12.9"H
Item Weight	13.7 Pounds
Wattage	1450 watts
Voltage	120 Volts
Pump Pressure	15 Bar Professional Pump
Temperature Settings	3 Infusion Temperatures
Milk Frother	Automatic Steam Wand with 3 Milk Foam Settings
Water Tank Capacity	54oz (approx. 1.6 Liters)
Dishwasher Safe Parts	Yes (Removable Tank, Drip Tray)
UPC	044387309509

10. WARRANTY AND SUPPORT

De'Longhi products are covered by a limited warranty. Please refer to the warranty card included with your product for specific terms and conditions.

For technical assistance, spare parts, or service, please visit the official De'Longhi website or contact their customer support directly. You can find more information and support resources at the [De'Longhi Store on Amazon](#).

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This manual is for informational purposes only. Specifications are subject to change without notice.