



# DeLonghi

## DEDICA COFFEE GRINDER

### 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.



KG521M

## WELCOME

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 Dedicà Grinder delivers fresh ground coffee in a few easy steps. Enjoy your favorite espresso, drip, pour over, French Press and other favorite coffee beverage at home.

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 coffee beans (avoid caramelized beans).
2. Grind fresh beans every time you brew).
3. Store coffee beans in a cool, dark and dry container.
4. Grind only the amount of beans you need for the desired amount of coffee.
5. Always clean your grinder after use with the provided cleaning brush.

## ESPRESSO DRINKS



### Espresso

A small 1 or 2 oz. shot of pressure brewed espresso using approximately 1 Tbsp. of finely ground coffee.



### 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.



### Café Mocha

This drink is made from layers of chocolate, milk, espresso and cream. Prepare hot, frothed milk. Let it cool. Pour the chocolate sauce in a different glass, carefully pour in the hot milk. Slowly add brewed 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.



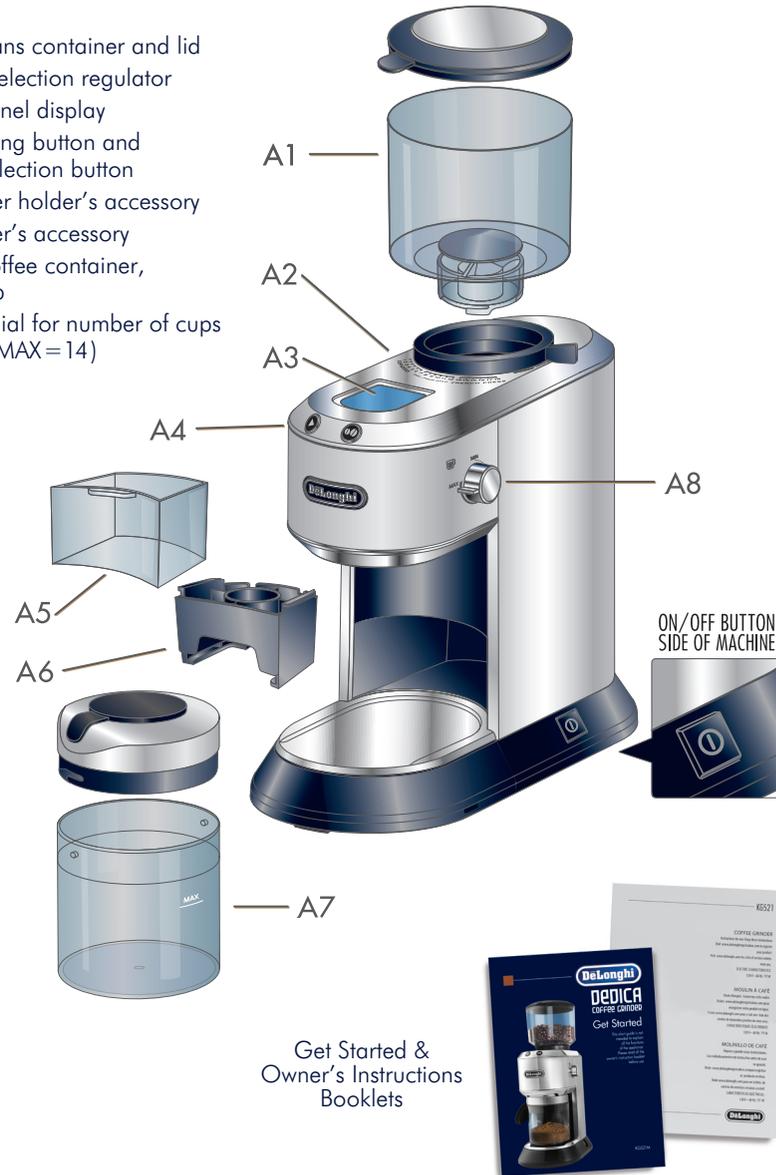
### Caramel Macchiato

A tasty variation of latte macchiato with the addition of caramel syrup. 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

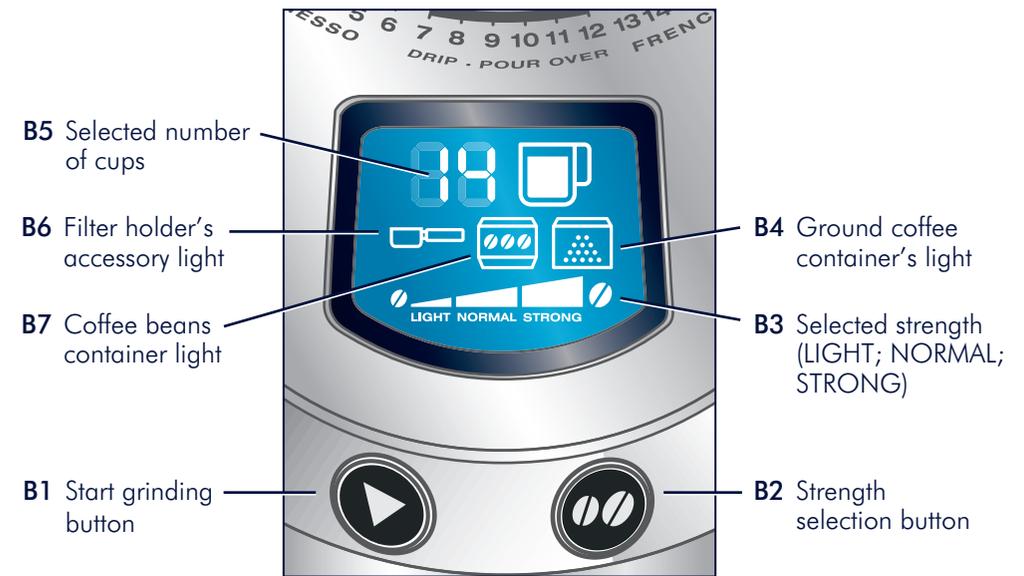
## IN THE BOX

- A1. Coffee beans container and lid
- A2. Grinding selection regulator
- A3. Control panel display
- A4. Start grinding button and strength selection button
- A5. Box for filter holder's accessory
- A6. Filter holder's accessory
- A7. Ground coffee container, lid and cap
- A8. Selection dial for number of cups (MIN = 1; MAX = 14)



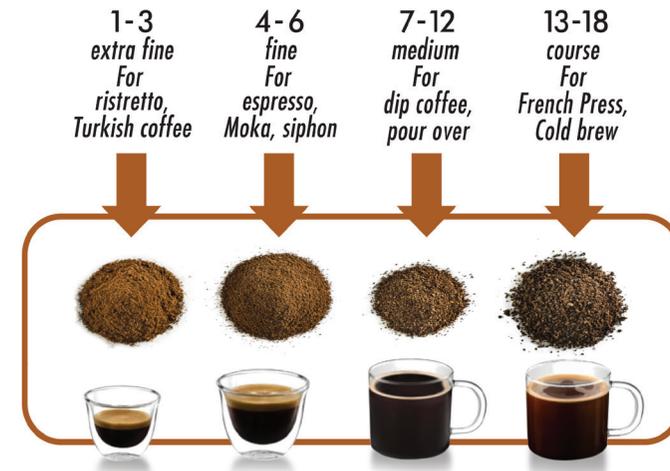
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## USING THE DISPLAY

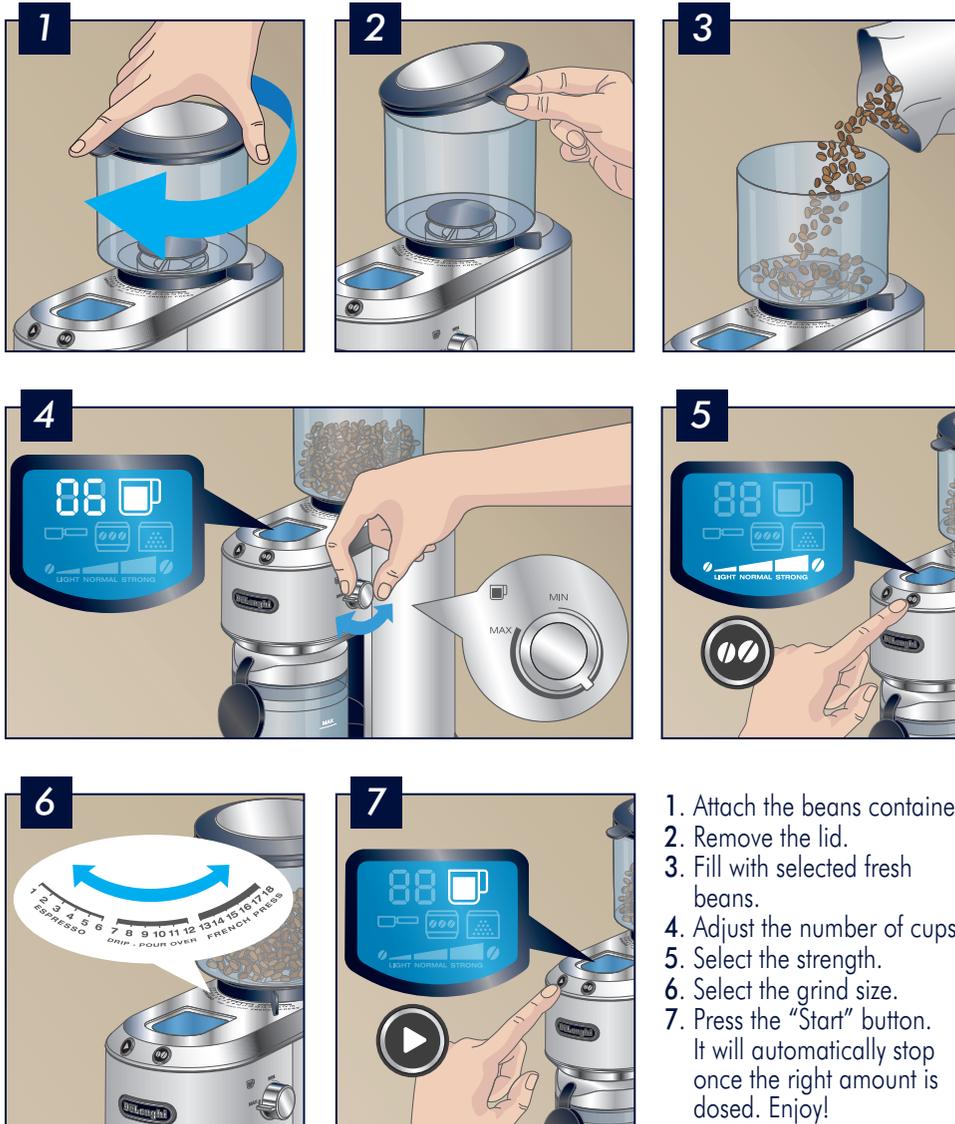


- B1 Start grinding button
- B2 Strength selection button
- B3 Selected strength (LIGHT; NORMAL; STRONG)
- B4 Ground coffee container's light
- B5 Selected number of cups
- B6 Filter holder's accessory light
- B7 Coffee beans container light

### How to Choose the Perfect Grind Setting:

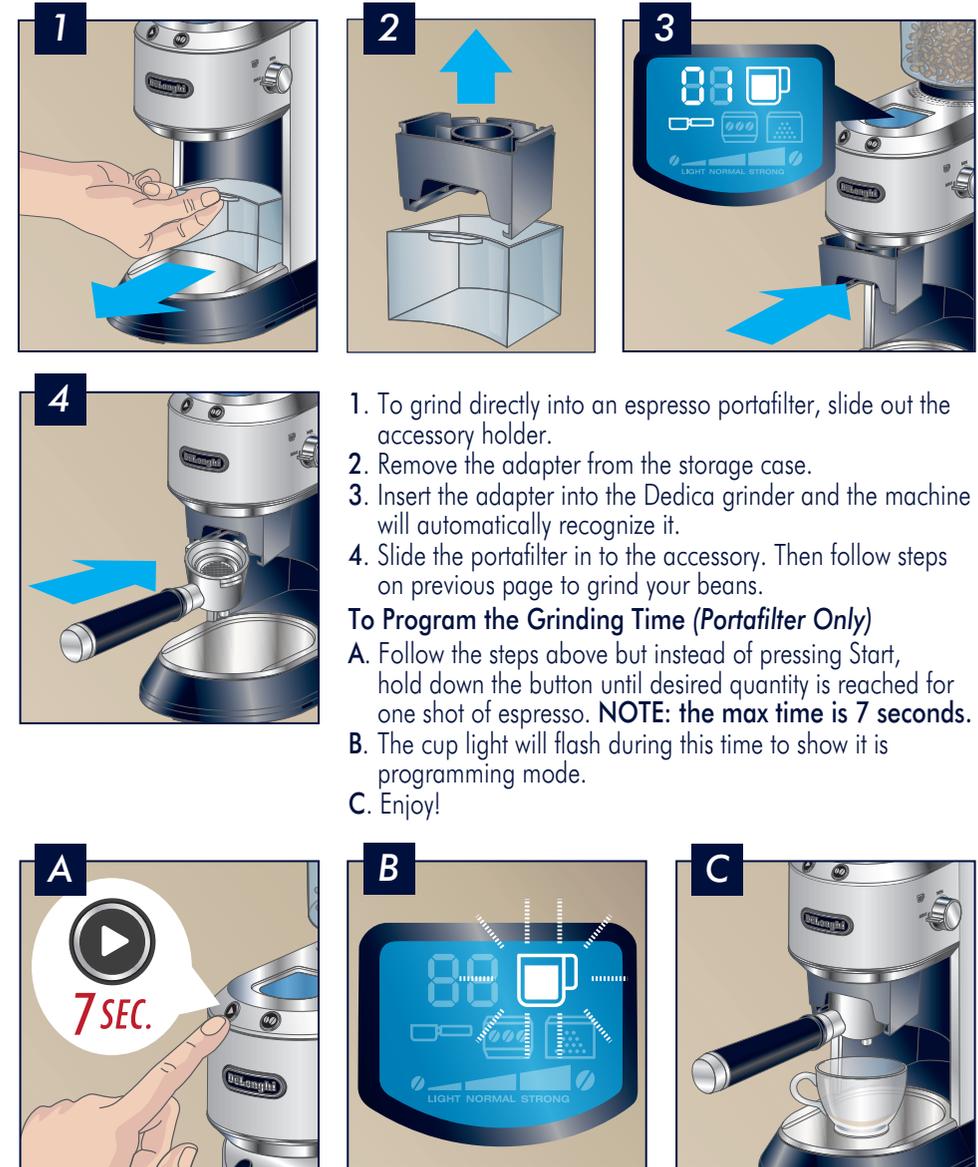


## USING THE GROUND COFFEE CONTAINER



1. Attach the beans container.
2. Remove the lid.
3. Fill with selected fresh beans.
4. Adjust the number of cups.
5. Select the strength.
6. Select the grind size.
7. Press the "Start" button. It will automatically stop once the right amount is dosed. Enjoy!

## GRINDING DIRECTLY INTO THE PORTAFILTER



1. To grind directly into an espresso portafilter, slide out the accessory holder.
  2. Remove the adapter from the storage case.
  3. Insert the adapter into the Dedic grinder and the machine will automatically recognize it.
  4. Slide the portafilter in to the accessory. Then follow steps on previous page to grind your beans.
- To Program the Grinding Time (Portafilter Only)**
- A. Follow the steps above but instead of pressing Start, hold down the button until desired quantity is reached for one shot of espresso. **NOTE: the max time is 7 seconds.**
  - B. The cup light will flash during this time to show it is programming mode.
  - C. Enjoy!



Better Everyday

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