

De'Longhi

MAGNIFICA S

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. Video available on www.youtube.com/delonghiusa



ECAM23260

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 "bean to cup" machine delivers freshly brewed espresso in just one touch. Enjoy your favorite cappuccino, latte 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 flavored 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

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.



Caffee' Mocha

This drink is based on layers of chocolate, milk, espresso and cream. Pour 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. 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 dollop 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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Never allow the appliance to be used by children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before fitting or taking off parts and before cleaning the appliance.
- Do not operate with a damaged cord or plug. Do not operate after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner or in a heated oven.
- Plug cord into the wall outlet. To disconnect, turn any control to "off" then remove plug from wall outlet.
- Do not use the appliance for anything other than the intended use. This appliance is to be utilized for domestic use only.

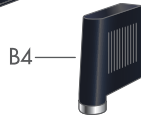
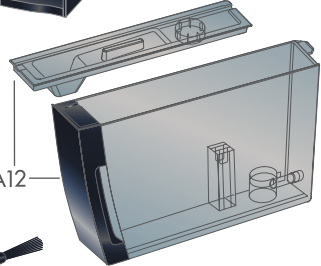
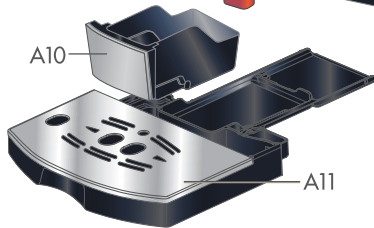
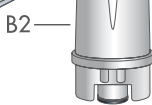
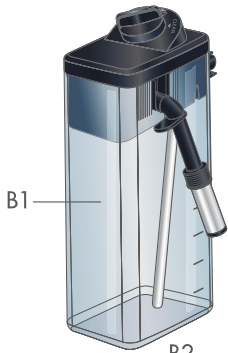
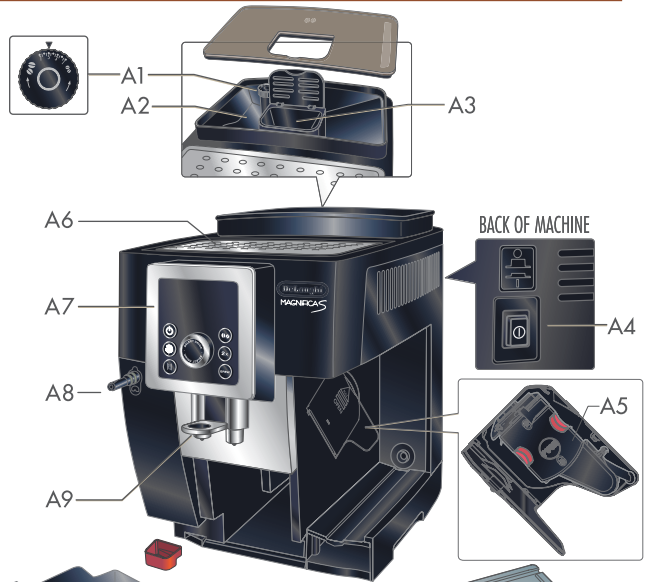
Any other use is to be considered improper and therefore dangerous.

WARNING: To reduce the risk of fire or electric shock, do not remove the cover. No user serviceable parts inside. Repair should be done by authorized service personnel only!

*SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY*

IN THE BOX

- A1. Grinding adjustment dial
- A2. Beans container
- A3. Pre-ground coffee funnel
- A4. Main switch
- A5. Infuser
- A6. Cup warmer shelf
- A7. Control panel
- A8. Hot water and steam nozzle
- A9. Coffee spout (adjustable height)
- A10. Coffee grounds container
- A11. Cup tray
- A12. Water tank with lid



- B1. I.F.D. (Instant Frothing Dispenser) Carafe
- B2. Water filter
- B3. Measuring scoop
- B4. Hot water spout
- B5. Cleaning brush



Natural Descaler
100ml/3.4oz.

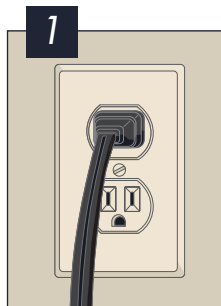


Get Started & Owner's
Instructions Booklets

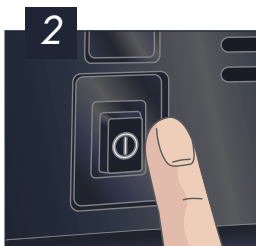


"Total
Hardness
Test"
Indicator

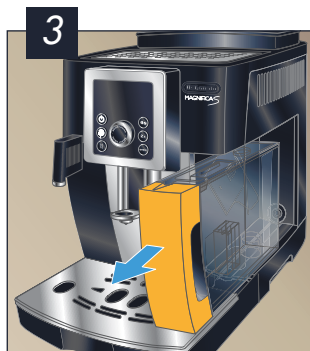
MACHINE SET UP



1
Plug into outlet



2
Push **ON** main switch, located on back of machine.



3
Remove and fill water tank, then replace.



4
Fill coffee beans



5
Insert water spout and place a container underneath.



6
Press **OK** Button.
The machine will prime.
A little water will be released by the hot water spout. The machine will then switch it off automatically.



7
Press **ON/OFF** button to turn ON machine.

Machine is now ready to work!

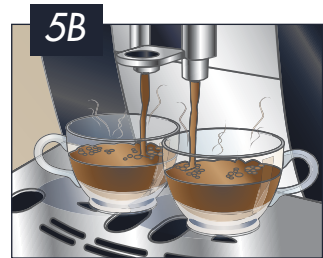
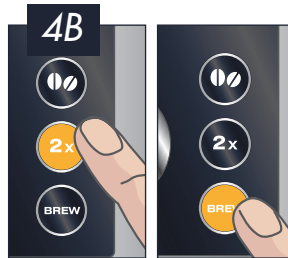
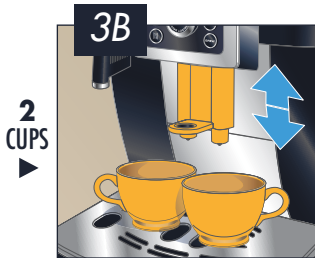
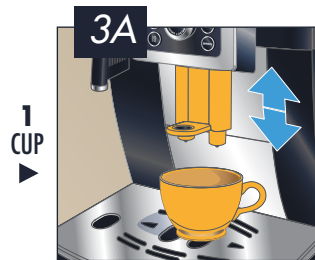
BREWING ESPRESSO Using Coffee Beans



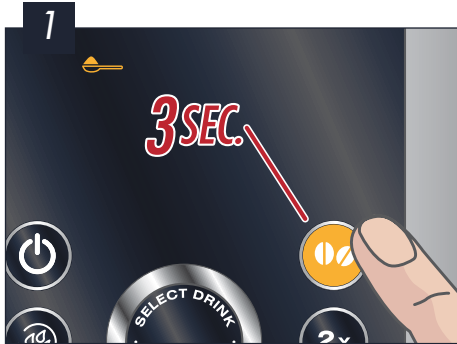
Press the button repeatedly to set the desired strength of your coffee, increasing the quantity of coffee beans that the machine grinds.



Turn the dial to set the desired length of your coffee, from short to long, following the display indications.



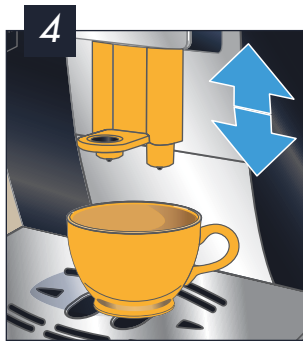
BREWING ESPRESSO Using Pre-Ground Espresso*



Hold coffee taste button for **3 seconds** till the pre-ground icon is displayed.



Please, be sure that the machine is on while pouring the pre-ground coffee.
*Use only one scoop full of coffee.



Turn the dial to set the desired length of your coffee, from short to long, following the display indications.

BREWING CAPPUCCINO or LATTE

If Water Spout is in, please remove it.



Fill milk container and insert where water spout was. Adjust length of milk spout.



Set the dial to 



Refer to previous section Brewing Espresso for selecting the coffee strength.



Turn dial to Select your beverage between cappuccino or latte macchiato.



Clean the milk frother, turning the dial to **CLEAN** position. Follow the manual instructions.

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. Make sure the hot water spout is attached correctly
2. Place a container under the spout (as close as possible to avoid splashes).
3. Turn dial till ☹ icon is displayed.
4. Press **BREW** button. The machine delivers 8.8 oz. /260 ml of hot water, then delivery stops automatically. To interrupt delivery of hot water manually, press the **BREW** button again.

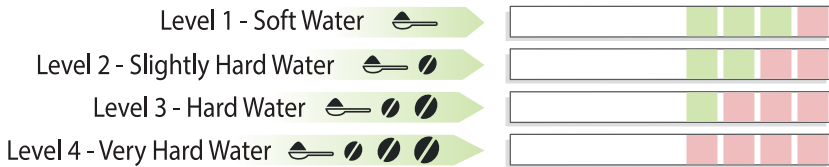


Important! Danger of burns.

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

Measuring Water Hardness

1. Remove the "total hardness test" indicator paper attached to the instructional 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.



With the machine on, hold  button for **6 seconds**.

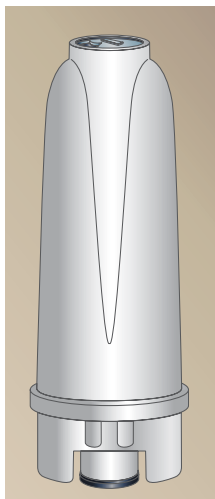


Choosing the water hardness is very important to set the correct frequency of the descaling cycles. Keeping the machine clean will improve its performance and prolong the life of the machine.

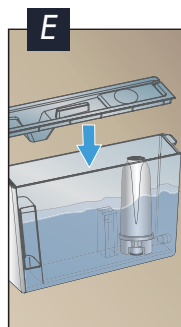
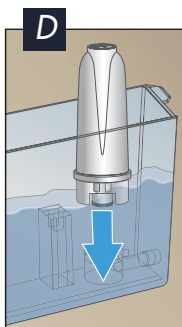
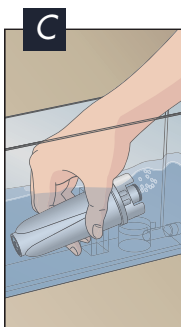
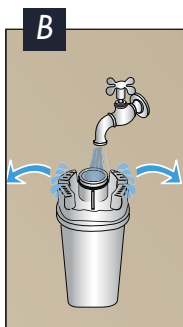
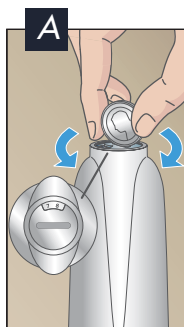
WATER FILTER

Installing the filter

1. Remove the filter from packaging and rinse the filter with about half a liter of tap water.
2. Turn the date indicator disk (A) until the next 2 months of use are displayed.
3. To activate the filter, put it under tap water until water overflows the side openings for more than 1 minute (min. 500 ml) (B).
4. Remove the water tank from the appliance and fill with water.
5. Insert the filter in the water tank and immerse it completely for ten or so seconds, sloping it to enable the air bubbles to escape (C).
6. Insert the filter in the filter housing (D) and press as far as it will go.
7. Close the tank with the lid (E), then place the tank in the machine.







8. Place a container with a minimum capacity of 3.4 oz./ 100 ml under the cappuccino maker (E).
9. Turn dial till ☉ icon is displayed.
10. Press BREW button. Hot water will be delivered.
11. Repeat step 9 till you have a regular flow of hot water.



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.






DESCALING

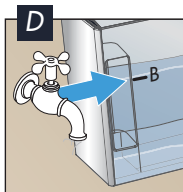
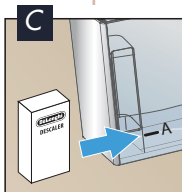
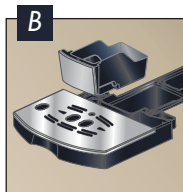
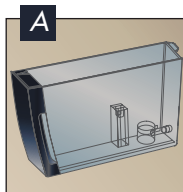
Descale the machine when the  light flashes on the display.

1. Turn the machine on.
2. Completely empty the water tank (A) and remove the water filter (if present). Empty the drip tray (B) and grounds container, then put back in the appliance.
3. Pour the descaler and water into the tank, according to the manual instructions. Illustrations (C) and (D) will then apply.
4. Place an empty container with a minimum capacity of 50 oz./1.5 liters under the hot water spout (E).
5. Press the  button.
6. Press **BREW** button twice. The descaling program starts and the descaler liquid comes out of the water spout. The descale program automatically performs a series of rinses and pauses to remove limescale deposits from inside the machine. After about 20 minutes, the ,  and  lights come on.

Important! Danger of Burns

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

7. The appliance is now ready for rinsing through with clean water. Extract the water tank, empty, rinse under running water, fill with clean water up to the MAX level, insert the filter (if removed previously) and put the water tank back in the machine.
8. Empty the container used to collect the descaler solution and replace it empty under the water spout.
9. Press the  button to start the first rinsing. Hot water flows out of the water spout.
10. When the water tank is completely empty, the ,  and  lights come on.
11. Extract the water tank, empty, rinse under running water, fill with clean water up to the MAX level, and put the water tank back in the machine.
12. Press the  button to start the second rinsing. Hot water flows out of both spouts.
13. Fill the water tank and the appliance is ready for use.



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





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