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› De'Longhi Magnifica Start ECAM220.31.SB Automatic Coffee Machine User Manual

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Model: ECAM220.31.SB

INTRODUCTION

Welcome to the De'Longhi Magnifica Start ECAM220.31.SB Automatic Coffee Machine user manual. This guide provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new coffee machine. Please read this manual thoroughly before using the appliance for the first time.



Figure 1: De'Longhi Magnifica Start ECAM220.31.SB Automatic Coffee Machine. This image shows the silver and black coffee machine from the front, with two glasses of espresso on the drip tray and a glass of latte next to it, demonstrating its beverage capabilities.

SAFETY INSTRUCTIONS

- Always ensure the machine is unplugged before cleaning or maintenance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Use only original De'Longhi accessories and spare parts.
- Do not operate the machine if it has a damaged cord or plug, or if it malfunctions or has been damaged in any manner.

PRODUCT OVERVIEW

The De'Longhi Magnifica Start ECAM220.31.SB is an automatic bean-to-cup coffee machine designed for ease of use and high-quality coffee preparation. It features an integrated grinder, a soft-touch control panel, and a traditional milk frother.

Key Components:

- **Bean Hopper:** For whole coffee beans. Capacity: 250g.
- **Ground Coffee Funnel:** For pre-ground coffee.
- **Water Tank:** Removable, 1.8 Litres capacity.
- **Soft-Touch Control Panel:** Intuitive interface for beverage selection and machine settings.
- **Traditional Milk Frother:** Steam wand for manual milk frothing and hot water dispensing.
- **Drip Tray:** Removable for easy cleaning.
- **Brewing Unit:** The heart of the machine, where coffee is brewed. Removable for cleaning.



Figure 2: Soft-Touch Control Panel. This image highlights the user-friendly soft-touch control panel with various beverage icons, demonstrating the ease of selecting coffee options.

SETUP

Unpacking and Initial Placement:

1. Remove all packaging materials from the machine.
2. Place the machine on a stable, level surface, away from water sources and heat.
3. Ensure adequate ventilation around the machine.

First Use Preparation:

1. Fill the water tank with fresh, cold water up to the MAX level.
2. Plug the machine into a suitable power outlet (1450W).
3. Turn on the machine using the power button. The machine will perform an automatic rinse cycle.
4. Fill the bean hopper with fresh coffee beans.



Figure 3: Filling the Bean Hopper. This image illustrates the process of adding whole coffee beans into the machine's bean container, ready for grinding.

OPERATING INSTRUCTIONS

Making Coffee:

1. Place one or two cups under the coffee spouts.
2. Select your desired beverage (Espresso, Coffee, Long) from the soft-touch control panel.

3. The machine will automatically grind the beans, brew, and dispense your coffee.
4. To use pre-ground coffee, open the ground coffee funnel, add one scoop of pre-ground coffee, and then select the pre-ground coffee option on the panel before brewing.

Using the Milk Frother:

1. Fill a pitcher with cold milk.
2. Place the pitcher under the steam wand.
3. Press the 'Steam' button on the control panel.
4. Immerse the steam wand into the milk and turn the steam knob to release steam, frothing the milk to your desired consistency.
5. After frothing, clean the steam wand immediately with a damp cloth.



Figure 4: Using the Traditional Milk Frother. This image demonstrates the manual frothing process, showing the steam wand immersed in a milk pitcher to create creamy foam for milk-based beverages.

MAINTENANCE

Daily Cleaning:

- Empty and rinse the drip tray and grounds container daily.
- Wipe the exterior of the machine with a soft, damp cloth.
- Clean the steam wand after each use.

Weekly Cleaning:

- Remove and rinse the brewing unit under running water. Allow it to air dry before reinserting.
- Clean the water tank.

Descaling:

The machine will indicate when descaling is required. Use De'Longhi descaler solution and follow the instructions provided with the descaler or in the machine's display.



Figure 5: Descaling Kit Components. This image displays the essential items for machine maintenance: a bottle of De'Longhi descaler, a measuring scoop, and a water hardness test strip, all crucial for proper descaling.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee is not hot enough.	Cups are cold; machine not preheated; low temperature setting.	Preheat cups; run a rinse cycle; adjust temperature setting in menu.
No coffee dispenses.	Water tank empty; brewing unit blocked; machine needs descaling.	Fill water tank; clean brewing unit; perform descaling cycle.
Milk not frothing properly.	Steam wand blocked; milk not cold enough; incorrect milk type.	Clean steam wand; use cold milk (4-6°C); try different milk types.
Machine is noisy during grinding.	Foreign object in grinder; grinder setting too fine.	Check bean hopper for foreign objects; adjust grinder to a coarser setting.

SPECIFICATIONS

Feature	Detail
Model Number	ECAM220.31.SB
Brand	De'Longhi
Colour	Silver/Black
Dimensions (W x D x H)	24 x 35 x 44 cm
Weight	11.3 kg
Water Tank Capacity	1.8 Litres
Bean Container Capacity	250g
Power	1450 Watts
Material	Plastic
Special Features	Bean to cup integrated grinder, One Touch Technology, Milk Frother, removable parts dishwasher safe

WARRANTY AND SUPPORT

Your De'Longhi Magnifica Start ECAM220.31.SB coffee machine comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty period and coverage details.

For technical support, service, or to purchase genuine spare parts and accessories, please visit the official De'Longhi website or contact their customer service department.

Online Support: www.delonghi.com



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