

MAGIA





## MAGIA Q&A

### **Why is my Espresso Not Scalding Hot?**

- Your Magia's Brewing System is designed to brew espresso at optimum temperatures to extract maximum aroma and flavor.
- Your Magia brews coffee at an average temp of 200 °F to avoid a bitter taste.
- Your Magia's Pouring System is designed to pour at the ideal drinking temperature and avoid scalding.

### **Why are my Lattes or Cappuccinos Cooler than my espressos?**

- Your Magia's Milk System is designed to Heat, Froth and Pour milk at the ideal drinking temperature and avoid scalding.
- Your Magia froths milk at an average temp of 140 °F to create the optimum milk-foam texture and taste.
- Most milk-based coffee drinks are poured a little cooler than espresso.

### **How to Keep my Drinks Hot?**

- If not drinking right away, we recommend using insulated cups to prevent rapid cooling.
- A cold cup can reduce temp as much as 15-20 degrees in a matter of seconds.
- Preheat your cup with hot water.
- Use the Cup Warmer to keep your drink at the ideal drinking temperature.
- You can always adjust your drink's temperature by going to the Coffee Customization Icon.

*May your coffee be strong and your Mondays be short!*  
*-Zulay Family*