

ZULAY MAGIA 46D Automatic Espresso Machine with Grinder Instructions

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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?

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

- 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



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References

User Manual

Manuals+,