

Our Story

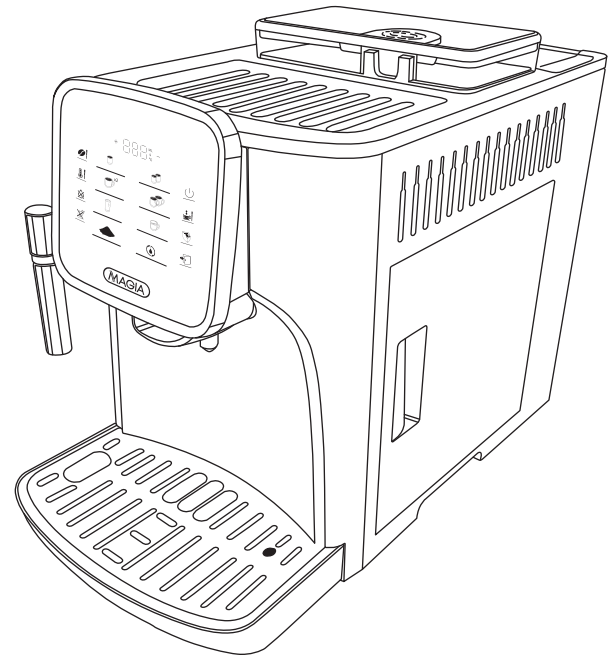
Zulay Kitchen is named after my extraordinary mother, Zulay. She was raised in poverty-stricken Venezuela and, against all odds, brought my brother and me to live in the US. As a single mother, she worked extra-long hours but still found time to cook healthy meals for us. At the time, I thought nothing of it. But now that I'm married with children of my own, I see how much of a super-hero mom she really was.

My wife and I created Zulay Kitchen to make shopping easier than ever in today's busy world. We believe that cooking should be fast and easy, so you have more time to enjoy with your loved ones.

Aaron Aaron Cordovez, Co-Founder of Zulay Kitchen

MAGIA
Clasica

Automatic
COFFEE MACHINE



Thank You for Your Purchase

Thank you for choosing the **MAGIA** Clasica Automatic Coffee Machine for your home coffee needs. This user manual includes important information to help you operate the machine safely, and to help you create barista level coffee drinks in the comfort of your home.

Please read this manual prior to using. The simple maintenance actions are important to keep your machine operating and continuing to make high quality drinks for years to come.

If any issues ever come up, please feel free to reach out to our caring Kitchen Happiness customer service team.

We hope you enjoy using your new coffee machine, and sharing some great coffee with friends and family!

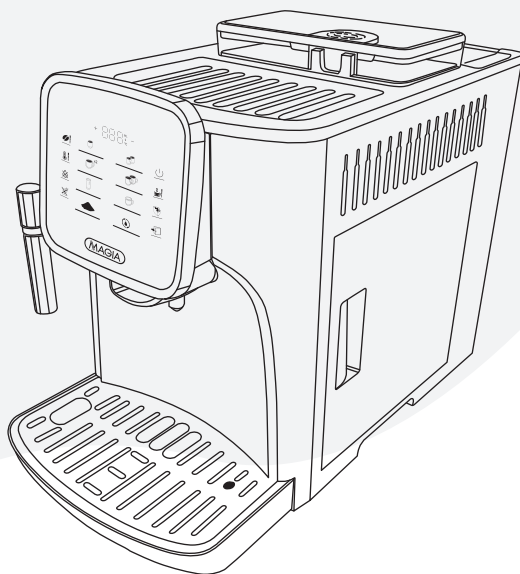
WE ARE HERE FOR YOU

If you have a question or need support, let us know.

☎ (727) 386-9117 ☎ Mon-Fri 9:00 AM - 5:00 PM (EST)

✉ support@zulay.net

www.zulaykitchen.com



WE ARE HERE FOR YOU

If you have any questions about the unit or its operation, please call or email customer service.

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SAFETY INFORMATION

Please read this manual before using the unit and keep it for future reference. Operate the machine as directed.



This unit is meant for indoor, personal household use only. Not for commercial use.



This unit should be set up on a dry, flat, stable surface, and operated in a ventilated area.



This is not a toy. Keep the machine and its packaging out of reach of children and pets to avoid injury.



This unit is only to be operated on a standard 120V power supply with a 3-prong outlet that has a functioning grounding wire.



Do not put anything other than coffee beans into the bean hopper. Never put liquid, syrup, powder, or other substances into it.



Turn off and unplug the machine before opening the side door to clean inside the unit. This is not necessary if you are only emptying the waste basket or dust pan.



This unit is meant for use in environments with a temperature between 50°F – 113°F (10°C – 45°C). Do not use or store this machine in freezing temperatures as frost may damage the machine.



Keep the unit away from heat sources. Do not place the unit on or near a heated stovetop. Never place the unit inside an oven, over or near open flames, or in any other location that could cause damage from fire or heat.



Magia Clasica Automatic
COFFEE MACHINE



ONE YEAR LIMITED WARRANTY & SATISFACTION GUARANTEE

This product is warranted to the original purchaser for one year from the date of purchase, against manufacturer's defects under normal use. Additionally, our top-notch customer service team can help you with any questions or issues. For full details, scan the QR Code.

JUST A FEW STEPS AWAY:



Open the Camera App on your phone



Point to the code and focus your camera on the code



Click the notification that pops up*

*If you're having trouble, download a QR Code App



HOW-TO VIDEO

We have created a How-To Video to help you become more familiar with your Magia Clasica Automatic Coffee Machine. The video covers different functions of the coffee machine. Scan the QR code to watch it.

TROUBLESHOOTING

If the brewing group gets stuck in the middle position and you cannot remove it from the coffee machine, and the warning icon () indicates the brewing group is missing, press and hold this icon () for 5 seconds. The brewing group will then return to its original position automatically.

Note: Do not operate the machine while the brewing group is returning to its original position.

The Brew Group is jammed and cannot be removed:

If the door was opened during the brewing process and the Brew Group is now jammed, simply close the door. Please remember to never open the door during operation and attempt to remove the Brew Group. If you unplugged your machine because you couldn't remove the Brew Group, simply plug it back in. The machine will reset itself, and then you will be able to remove the Brew Group. If the problem persists after this step, please contact our customer service team.

Excessive mess or waste in the coffee bin area or brew group chamber indicates that the coffee grinder knob may need recalibration. Adjust the knob to reduce waste and maintain optimal performance. For details on this, please scan the QR code for our How-To videos on page 31.

Note: All buttons flashing on the screen indicate the machine needs to be descaled. Please refer to the descaling section on pages 21-22.

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SAFETY INFORMATION



When adding water to the unit, use cold or room temperature water. Do not add hot water to the water tank because it could damage the unit.



Keep the unit dry and in a location where there is no risk of it being submerged, and where there is no risk of water entering the internal components. When cleaning, be sure to use a soft, clean rag. If water is needed for cleaning, you can use a slightly damp cloth.



When using the coffee dispenser or steam wand, avoid touching the metal parts or placing any body parts close to them. Ensure that no person or animal is near the dispenser or steam wand, as the hot water and steam can cause injury.



If a problem or malfunction occurs, refer to the Troubleshooting section. If this does not resolve it, call the Customer Service team. Do not perform modifications or internal repairs without written approval and instructions from customer service. Doing so may void your warranty.



If this unit will not be used for an extended period of time, clean it before storing to prevent organic growth. Empty the Water Tank, clean out the Steam Wand, clean the drip tray, and clean out the interior parts including the coffee waste basket.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Technical Specifications

Rated Voltage: 120V-AC, 50-60 Hz
Rating Power: 1200-1450W

WATER HARDNESS

Why is it important to know the water hardness for a coffee machine?

Water hardness refers to the mineral content, primarily calcium and magnesium, present in the water. It is measured in terms of the concentration of these minerals. Water hardness can vary depending on the source of water and region.

Checking the water hardness is important for a coffee machine because it can significantly impact the performance and lifespan of the machine, as well as the quality of the brewed coffee. Here are a few reasons why water hardness is important for a coffee machine:

1. **Scaling:** Hard water contains higher levels of minerals that can accumulate and form limescale or scale deposits inside the coffee machine over time. Scaling can clog pipes, affect the heating element, reduce water flow, and lead to machine malfunction or reduced efficiency.

2. **Taste and Flavor:** The minerals present in hard water can affect the taste and flavor of the brewed coffee. It can result in a dull, bitter, or metallic taste, and mask the true flavors of the coffee beans.

3. **Equipment Lifespan:** Regular exposure to hard water without proper maintenance can lead to the buildup of scale, which can shorten the lifespan of the coffee machine. Scale deposits can cause damage to internal components, resulting in costly repairs or the need for premature replacement.

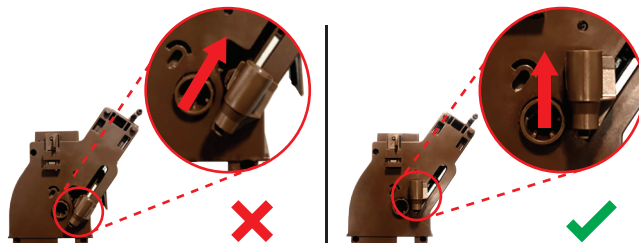
Important: Regularly descale your machine!

Regular maintenance and descaling of the coffee machine are crucial to ensure optimal performance and prolong its lifespan. Checking the water hardness helps in determining the appropriate measures to take for maintaining and protecting your coffee machine. Additionally, using filtered water is important as it helps reduce the mineral content and potential buildup of scale. On the other hand, it is not recommended to use distilled water, as it lacks the necessary minerals, which can negatively impact the taste and extraction of the coffee.

TROUBLESHOOTING

The Brew Group cannot be placed back inside the machine once it has been removed:

1. Please ensure that the Brew Group is in the standard configuration and try gently placing it back in. If the problem still persists, proceed to step 2.



2. Unplug your coffee machine and plug it back in then touch the power button on the screen. The machine will preform a reset during startup. Once the startup is complete please carefully place the Brew Group back into its position. If you are unable to place the Brew Group back in, proceed to step 3.

3. If, after resetting the system, you are still unable to place the Brew Group back in, you will need to assist the machine in resetting by aligning the gray gear, which is located inside the machine behind the Brew Group (refer to the images of aligned and misaligned positions). The correct position is to have the slot pointing straight up. This position will allow the Brew Group to click back in.



TROUBLESHOOTING

Machine is not turning on: Check that the plug is properly plugged into an active outlet. Ensure that the power switch in the back of the machine is turned on.

Strange Noises from Coffee Grinder: A foreign object could have gotten into the grinder. Ensure the machine is turned off & unplugged before inspecting the grinder. Contact customer service for assistance.

Note: The Brew Group can make noise as it completes the brewing cycle. This is normal.

Poor Quality Milk Foam:

a) The milk is either not fresh or about to expire - please use only fresh milk for your coffee.

b) Steam Wand is not installed correctly - please ensure it's installed all the way up.

c) Steam Wand is Dirty - clean it with a slightly damp cloth.

d) Different Milk Type - different milks and milk alternatives create different foam results. We have found that Whole Milk, 2% Milk, Almond Milk, Oat Milk, and Coconut Milk work best with the Magia Coffee Machine.

Note: See website for videos on how to make milk foam with steam wand. www.zulaykitchen.com/pages/magia-clasica-how-to

Drip Tray Overflowing/Filling Up Too Quickly: Your machine is set up to do an Auto Clean function every time you turn it on/off or the machine is idle. Please be aware of this and ensure the drip tray is emptied regularly.

IMPORTANT: When descaling, the machine will use about a tank of water. It is recommended to place a cup or bowl under the nozzle to collect water, and to empty this regularly. Descaling the machine without using a cup and regularly emptying it or the drip tray would result in overflowing water.

HOW TO USE WATER HARDNESS TEST

1. Take the included strip and dip it into water for two seconds or hold it under a gentle water stream.
2. Remove the strip and shake it gently to get rid of any excess water.
3. Ensure that the strip is held in a level position with the pad sides facing up for thirty seconds.
4. Use the Total Hardness color chart below to compare the results with the strip pad.

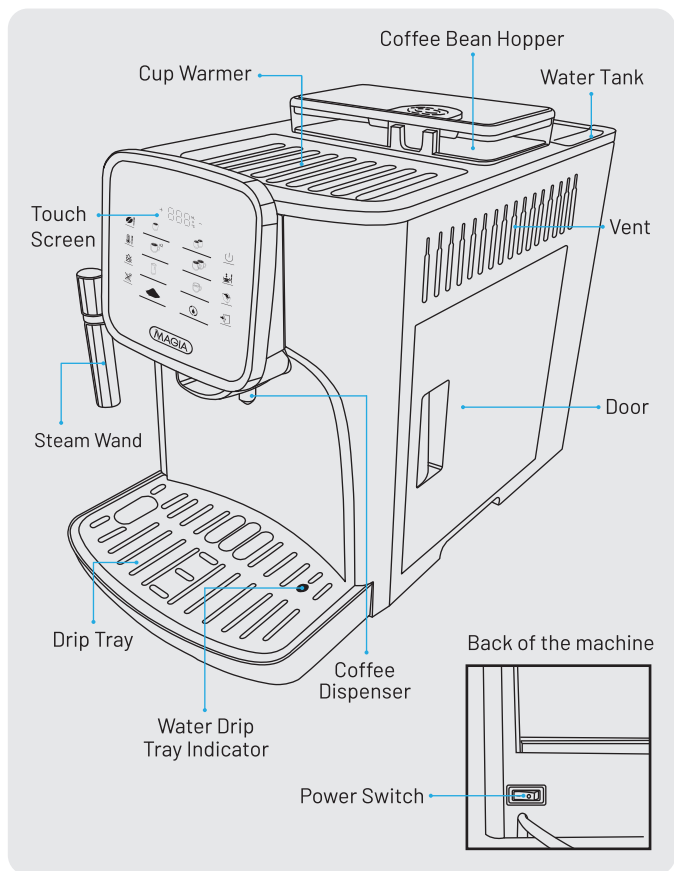


To achieve the best results, it is recommended to descale your machine once a month. Regular descaling plays a crucial role in maintaining the optimal performance and longevity of your machine.

If you have any questions please don't hesitate to contact our customer service!

PRODUCT ORIENTATION

Below is a diagram showing the parts of your coffee machine. Refer back to this as needed when reading the rest of the manual.



TROUBLESHOOTING

Coffee dispenses too slowly/slow dripping: This has 4 possible causes.

- a) Coffee grounds are too fine – adjust the grind adjustment knob clockwise to a coarser setting.
- b) Low on water – fill the water tank to the MAX line, and check that it is correctly installed.
- c) Brew group is dirty – clean the Brew Group by pressing button Clean (A). You can also remove the Brew Group, rinse it clean with warm water, and allow it to fully air-dry before replacing it.
- d) Blockage from mineral deposits – descale the machine. See page 21-22 for instructions.

After doing each handling above, make a cup of hot water to check if the water flow has been handled.

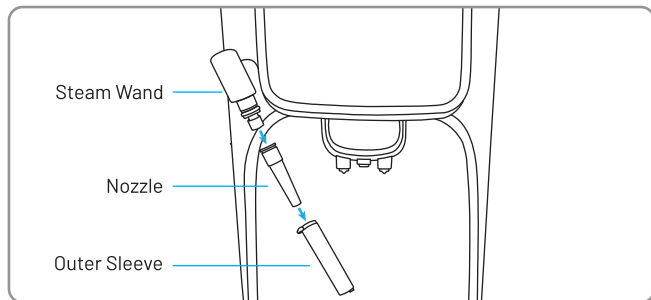
Very weak coffee: There are 4 potential causes.

- a) Coffee beans are damp – throw these away and replace with dry coffee beans.
- b) Grounds too coarse – turn the grind setting knob to the left (counter-clockwise) to make them finer.
- c) Brewing for the first time – the first few cups of coffee can be watery because the system is adjusting. After brewing about five cups of coffee, it will consistently brew proper strength coffee.
- d) Default settings may be too weak for your preference. Set custom settings with increased coffee amount. See page 17 for more details.

We recommend to use dark roasted beans for stronger coffee.

The coffee is not hot enough: Choose your desired temperature in Coffee Drink Customization (see page 17) and keep in mind that the heating element needs time to warm up. To keep your coffee hot, consider these tips: First, note that the heating element in the machine needs time to warm up before it can effectively heat your coffee. To help speed up the process, make a couple of cups of hot water before making your coffee. Second, use insulated cups or preheat your cup with warm water, or use the cup warmer on top of the coffee machine to prevent rapid cooling. A cold cup can reduce the temperature as much as 15-20 degrees in a matter of seconds, so it's important to take steps to keep your cup warm.

HOW TO CLEAN THE STEAM WAND

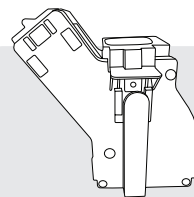
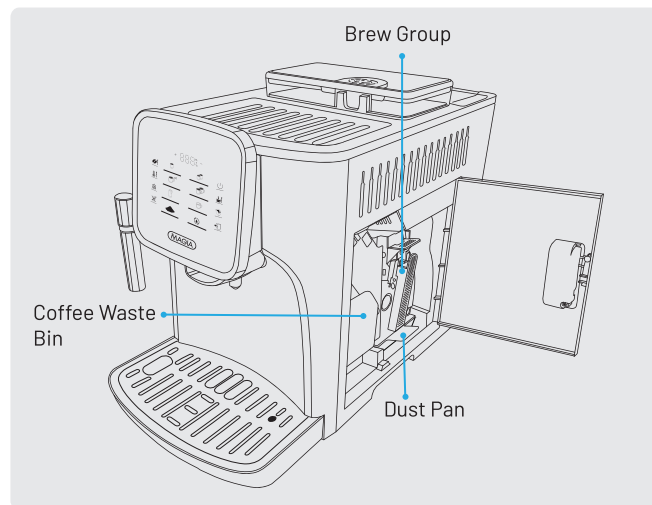


1. Ensure the Magia is turned off and the steam wand is cool.
2. Remove the outer sleeve and the nozzle from the steam wand
3. Wash the exterior and interior of the outer sleeve and nozzle with warm water and dish soap.
4. Dry both components with a clean rag and reassemble them onto the machine.

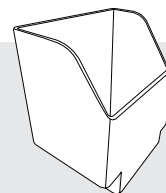


If you need assistance, please scan this QR code for a how-to video.

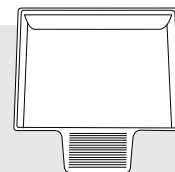
PRODUCT ORIENTATION



Brew Group



Coffee Waste Bin



Dust Pan

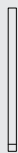
ACCESSORIES



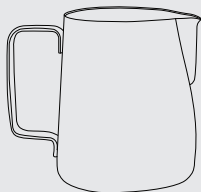
Cleaning
Brush



Coffee
Scoop



Water Hardness
Test Paper



Milk Pitcher



Cleaning
Detergent
/ Descaling
Tablet

CLEANING & MAINTENANCE

This is a summary of the regular cleaning and maintenance actions that will be needed.

DAILY

Brew Group: The Brew Group will automatically clean itself every time the machine turns on/off.

Steam Wand: The steam wand automatically cleans itself after frothing milk. Please ensure to wipe it clean with a soft, damp cloth after each use.

Caution: The steam wand gets hot! Please avoid touching it with your hands.

Drip Tray: Depending on use this may need to be emptied daily. Please keep an eye when the red water indicator pops up showing water drip tray needing to be cleaned out. Simply remove the tray and pour the water into your sink and wipe the top plate. Every couple of weeks you can clean the interior surfaces to prevent any buildup as well.

WEEKLY

Coffee Waste Bin: This is a small black container that is to the left of the Brew Group when you open the side door. It will need to be emptied when full. The Coffee Waste Bin logo will turn red on the screen (🔴) when it's full, prompting you to empty it.

MONTHLY OR AS NEEDED

Display Screen: If this gets dirty or oily, wipe it with a clean, slightly damp microfiber cloth. Do not use chemicals and avoid too much water as these could cause damage.

Dust Pan: Pull out the tray, dispose of the loose grounds, and then put back in place.

Interior Brewing Group Area: If you see a mess when opening the side door, turn the unit off and unplug it. Remove the Brew Group, Dust Pan, and Waste Bin. Use the brush to sweep it clean. If needed, wipe with a clean, slightly damp microfiber cloth.

Descaling the Brew Group: Depending on the hardness of the water you are using, you may need to descale the Brew Group occasionally.

Follow the exact steps in the Descaling section on page 21-22.

SETTING UP THE AUTOMATIC DESCALE REMINDER

In this section, you will learn how to set up your machine to remind you when descaling is needed or how to turn this reminder off.



Press the () and () icons simultaneously for 5 seconds.



The screen will display numbers with + and - icons. The descaling reminder is currently set for 20L, meaning the reminder will prompt you to descale after using 20 liters of water for your coffee. Use the + or - icons to choose between OFF (no reminder to descale), 20L, 50L, 100L, or 200L.



Press the () icon to confirm and return to the main menu.



When it's time to descale your machine, the 8 main icons will flash to prompt you to start the descaling process. Please follow the steps outlined in the DESCALING section on page 21-22.

Note: You can stop the descaling process at any time by pressing the () icon and perform a full descaling at a more convenient time. However, do not delay this descaling process as it ensures the longevity and better taste of your coffee.

MAIN FEATURES

Here is a summary of the key features that your coffee machine has. Read the entire manual for more details.



Intuitive High-Res Touch-Screen Interface



Make your favorite coffee drinks: Espresso, Coffee, Latte, or Cappuccino.



Bean Hopper Capacity of 1/2 lb (250g)



Removable 61 fl. oz (1.8L) Water Tank



Adjustable Grind Control with Precision Burrs



Cleaning of Brew Group & Steam Wand ensures hygiene and consistently great tasting coffee



Removable Drip Tray, Coffee Waste Bin, and Water Tank for easy cleaning



Customizable Coffee: Control the temperature, strength, and volume of your coffee.



Compact Design: Fits beautifully on your kitchen counter-top.



Adjustable Dispenser: Accommodates your favorite coffee cup size.



Powerful Steam Wand: Creates rich, creamy froth for your lattes and cappuccinos. Perfect for whole milk, almond milk, and oat milk.

MAIN FUNCTIONS OVERVIEW



Espresso

For a single Espresso shot press this icon.



Coffee

Press this icon to make coffee.



Espresso x2

Press this for a double shot of Espresso.



Americano

To make delicious Americano, press this icon.



Hot Water

Press this logo to make hot water for your desired drink.



Hot Milk

To make hot milk foam with the Steam Wand, press this icon and wait for the pressure to build up. Place the Steam Wand into the included Frothing Pitcher filled one-third with your desired milk and start frothing. Please refer to page 18 for detailed instructions.



Ground Coffee

To switch from using coffee beans to ground coffee, use this function. Please refer to page 19 for instructions.



Clean

To clean the machine, simply press this icon. You can use a cup to catch the water or let it drain into the Drip Tray.

DESCALING



Point the Steam Wand to the cup or bowl.

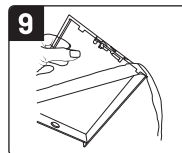


Hold the (🧼) icon for 5 seconds to start descaling. The icon with numbers and the power icon will start flashing, and the machine will pump water from the Steam Wand and the Dispenser, then pause for a couple of minutes.



The machine will then perform 9-15 rounds of descaling (this will take about 30-45 mins), and at the end, all the warning icons will flash. Ensure to check on your machine and empty the cup or bowl when it's full to prevent overflowing.

Note: Keep an eye on the machine as you may need to refill the water tank 1-2 times during the descaling process.



Thoroughly rinse the Water Tank and refill it with filtered water. Replace the Water Tank.



To complete the descaling process, press the Espresso (☕) icon. The machine will pump some more water through the Steam Wand and the Dispenser. The cup or bowl can now be removed and cleaned. The descaling process will then be completed, and you are now ready to brew your coffee!

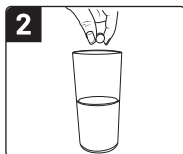
Note: The descaling process can be stopped at any time by pressing the power icon, but it is recommended to complete the process to ensure thorough descaling.

DESCALING

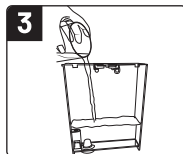
Here are the exact steps for the descaling process of your Magia Clasica Coffee Machine:



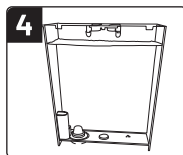
Ensure the machine is turned on.



If you are using an included descaling tablet, dissolve it in a cup of warm water before adding it to the water tank, as it will not dissolve in cold water. You can also use a liquid descaling solution for automatic coffee machines. Follow the recommended amount for the descaling process.



Add the mixture/descaling solution to the Water Tank.



Fill the water tank with filtered water to the maximum level then put the water tank back in place.



Place a cup or bowl under the dispenser to collect the water during the descaling process. You will need to empty the cup or bowl more than once during the cycle to prevent overflow.

SETTINGS AND WARNING ICONS OVERVIEW



Coffee Bean Volume (☼)

Press this icon to set the coffee bean volume between 7 and 12 grams. Press the icon again to confirm the settings. Then, choose your desired drink.

Coffee/Water Temperature (🌡)

Press this icon to adjust temperature between 185F and 203F.

Power Button (🔌)

Press this icon to turn the machine on or off. Note that the machine will perform a cleaning cycle when turning on or off.

Water Volume (💧)

Change the water volume for each coffee drink by pressing this icon and then selecting the desired drink. The chosen drink will flash. Use the + and - icons to adjust the water volume. Repeat the process for other drinks if needed. Press the Water Volume icon again to confirm the settings and return to the main functions menu.

Water Missing (❌)

If this icon turns red, add water to the Water Tank or ensure the Water Tank is properly in place.

Brew Group Missing (❌)

This indicates that the Brew Group is missing or not properly installed. Ensure the Brew Group is locked in place by gently holding the handle and pressing the top button until you hear a click. If the Brew Group doesn't slide in easily, do not force it. Refer to page 14 for instructions.

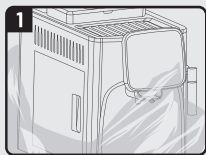
Coffee Waste Bin (🗑)

This indicates that the Coffee Waste Bin is full. Empty it. It can also mean that the Drip Tray isn't fully inserted or its missing. Ensure it is properly inserted.

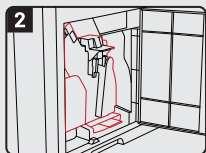
Brew Group Door Opened (🚪)

When this icon is red, it means the door is not closed. Check for any obstructions preventing the door from closing, such as an improperly installed Brew Group, Coffee Waste Bin, or excess coffee grounds that need to be cleaned.

SETTING UP THE UNIT



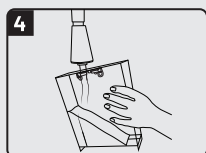
Remove all the packing material and place the coffee machine on a suitable surface.



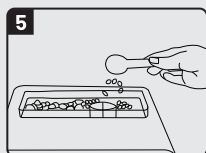
Ensure the Brew Group, Dust Pan, and Waste Bin are in place.



Position the Drip Tray at the front of the coffee machine.



Remove water tank and fill up to the MAX Fill line. Do not overfill.



Add at least 1oz (1/8 cup) of coffee beans into the Bean Hopper.

ADDITIONAL SETTINGS



FACTORY RESET



If you would like to reset to the factory settings, press the Ground Coffee and Clean icons simultaneously for 5 seconds. The icons will flash, and the screen will return to the main menu, indicating that the factory reset is complete.

AUTOMATIC SHUTDOWN SETTINGS

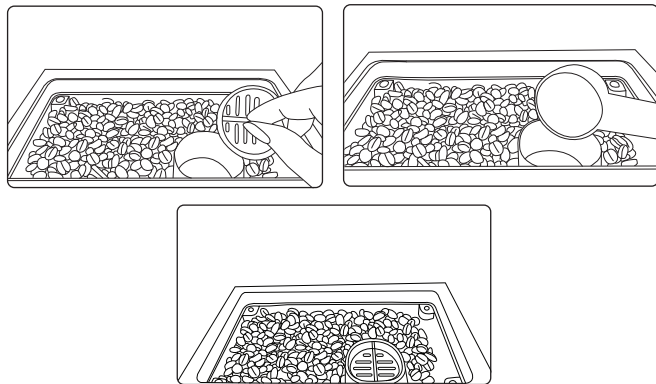


To set the automatic shutdown time for the machine, long press the Hot Milk and Hot Water icons for 3-5 seconds. Use the + and - icons to adjust the shutdown time. Choose between TURN OFF, 0.5H (shutdown half an hour after the last use), 4H, and 8H. Press the Power Button (⏻) icon to confirm the settings.

POWDER COFFEE CHUTE

If you want to use already ground coffee, follow these steps:

1. Open the lid of the Coffee Bean Hopper, and remove the lid for the coffee grounds chute. Use the included white scoop (1/8 cup) and put a full scoop of ground coffee into the chute.
2. Put the lid back on the chute and close the Coffee Bean Hopper lid.



Important: Do not allow anything other than coffee grounds into this chute.

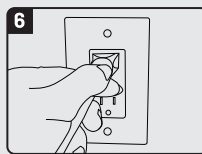


Do not put more than one scoop (1/8 cup) per brewing cycle. Improper use could damage the machine.

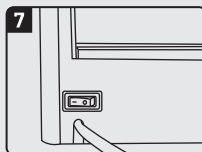
3. Press the ground coffee icon located in the bottom left of the screen then select the drink you want to make.

Note: In this mode, you will not be able to brew double-serving drinks. They will appear grayed out on the menu and cannot be selected until you return to the regular mode (whole coffee bean).

SETTING UP THE UNIT



Plug the machine in.



Turn the power switch on in the back of the machine.



Turn the machine on by pressing the power icon. It will start up, perform a self-test, heat the water, and initiate a self-cleaning cycle. The steam wand will also be cleaned. The self-cleaning process uses about 1/4 cup of water. The drip tray can hold approximately 3 cups of water.

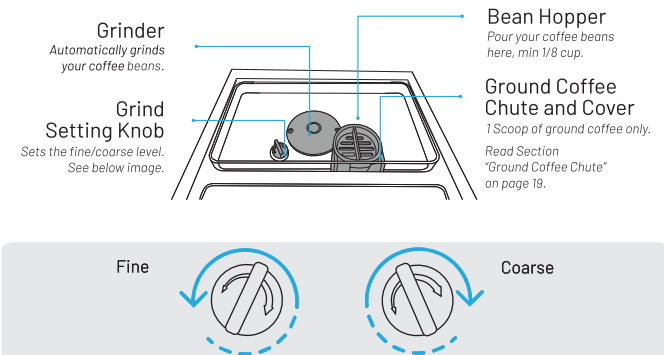


Once the Main Functions are available, your machine is ready for use.

SETTING UP THE UNIT

Adjusting the grinder knob changes the size of the coffee grounds. The grind size affects the strength and taste of your coffee. Coarser grounds usually lead to a milder coffee, while finer grounds result in a stronger and richer brew.

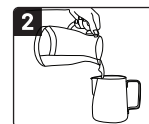
Using the Bean Hopper and Grinder Knob



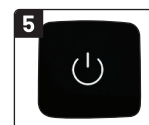
Note: To adjust the coffee strength, we recommend using the Coffee Drink Customization icons to adjust the amount of coffee and the amount of water used for each drink. Follow the instructions on page 17.

Please be aware that calibration is necessary the first time you use the machine to ensure it matches the coffee bean size you are using. If you notice excessive waste or mess being created in the puck bin area, refer to the troubleshooting section as you may need to watch our how-to videos on proper coffee bean calibration.

HOW TO USE THE STEAM WAND



Caution: The steam coming out of the steam wand is hot. Always turn it off before removing it from the milk. Avoid touching it with your hands as it can become very hot!



Note: You can press the hot milk icon again to continue steaming milk. Please take note once you go back to main menu after pressing power icon, steam pressure will be released from machine and drip tray.



Note: It is important to keep your steam wand clean inside and out. See page 25. See website for how to use steam wand videos for more details. www.zulaykitchen.com/pages/magia-clasica-how-to

CUSTOMIZATION OF THE COFFEE DRINKS

Here are some simple steps to customize the coffee's strength, temperature, and water volume.

Coffee Bean Volume (☼)

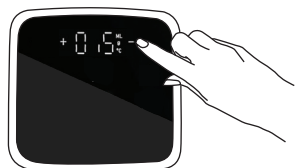
To customize the strength of the coffee drink, press the coffee bean icon and use the + and - icons to choose between 7 and 12 grams of coffee. Press the coffee bean icon to save the changes.

Coffee/Water Temperature (🌡)

Press this icon and use the + and - icons to choose between 167°F and 203°F. Press the temperature icon again to save the changes and return to the main menu.

Water Volume (💧)

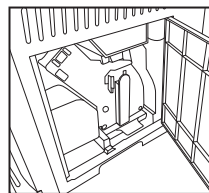
Press this icon and then select the drink you would like to adjust the water volume for. The selected drink will flash. Use the + and - icons to adjust the water volume. To save the changes and return to the main menu, press the Water Volume icon again.



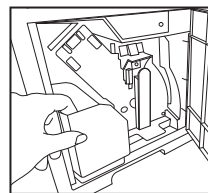
Note: You can also customize your drink while it's being brewed by pressing the + and - buttons during the process.

REMOVING & REPLACING THE BREW GROUP

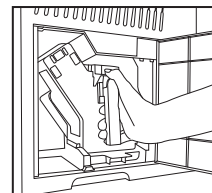
REMOVING THE BREW GROUP



1. Open the door on the side of the unit.

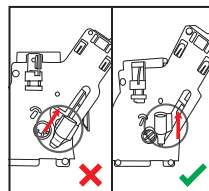


2. Take out the Coffee Waste Basket so this is not in your way when trying to remove the Brew Group.

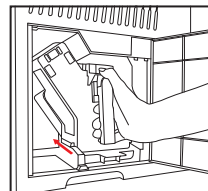


3. Grab the handle and press down with your thumb on the top surface to unlock it, and pull it out.

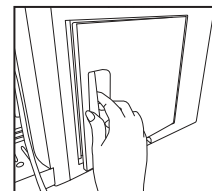
REPLACING THE BREW GROUP



1. Make sure the Brew Group is in the standard configuration.



2. Slide this back into the unit, making sure it is in the track grooves. You will hear it click once it is back in place.



3. Put the Coffee Waste Basket back in place and close the door.

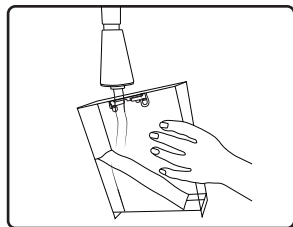
If you encounter any issues while trying to reinsert the Brew Group or close the door, DO NOT FORCE IT. Forcing the Brew Group or the door shut can damage your Magia and render it non-functional. Please refer to the troubleshooting section on page 28.



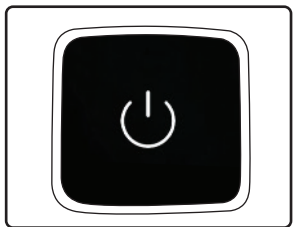
Scan this QR code for videos on how to use the Magia Clasica.

MAKING A PRE-SET COFFEE

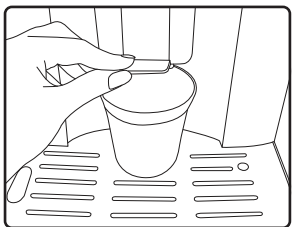
The most popular coffee drinks have been programmed into the Magia Coffee Machine. The preparation of the coffee is set to default settings, and you have the option to customize your coffee. Please see page 17 for details.



1. Make sure your coffee machine has enough filtered water in the Water Tank and enough coffee beans in the Coffee Bean Hopper. Ensure that the Steam Wand is correctly attached.



2. Press the power icon and allow the machine to complete the startup and cleaning functions.

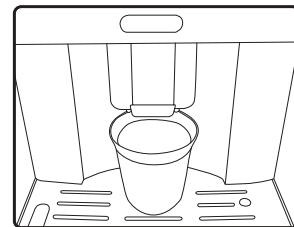


Note: It is recommended to warm up your cup prior to getting your coffee. This can be done by rinsing the cup with warm water or using the Cup Warmer on the top of the machine.

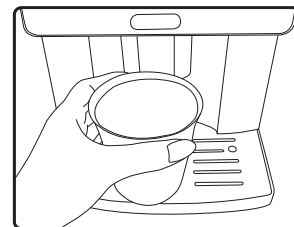
MAKING A PRE-SET COFFEE



4. Press the icon for the drink you want to make. If you prefer to customize your coffee drink beforehand, use the customization icons. Refer to the "Customization of Coffee Drinks" section on page 17.



5. Relax and enjoy the aroma while the machine does all the work.



6. Wait for the machine to finish making the drink. Remove your cup and enjoy!

Note: If your drink requires frothed milk, froth your milk as per the instructions in the "How to Use Steam Wand" section on page 18.

You can also customize your drink as it is being brewed by simply pressing the "+" and "-" as it is being made. See page 17.