



DeLonghi

MAGNIFICA

Get Started



ESAM3300

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, lattes 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 caramelized 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.



Caffè' Mocha

This drink is based on layers of chocolate, milk, espresso and cream. 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. Ingredients. 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 bonnet 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, or 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 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

SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. If the appliance is provided with 3 - wire, grounding type cord, the extension should be a **GROUNDING TYPE 3 - WIRE CORD**. The longer cord should be arranged so that it will not drape over the counter-top or table top where it can be pulled on by children or tripped over.
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

CAREFULLY READ AND KEEP THESE INSTRUCTIONS!

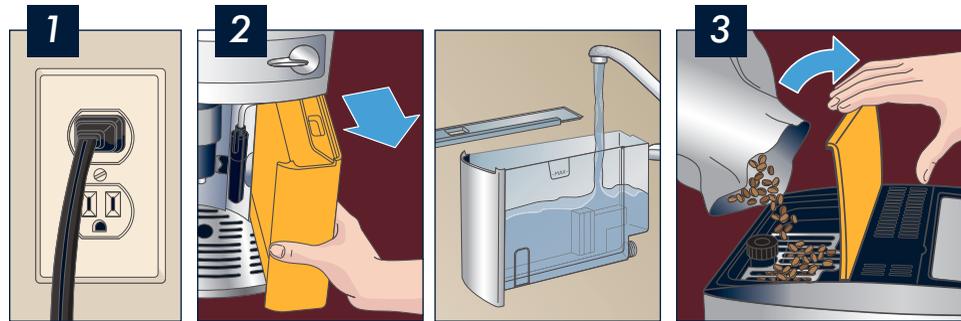
- This machine is designed to "make espresso coffee" and "hot drinks". Be careful to avoid scalding from the water and steam jets or by using the machine incorrectly.
- This appliance is for household use only. All other use is considered improper and consequently dangerous.
- The manufacturer is not liable for damage caused by improper, incorrect or unreasonable use of the appliance.
- During operation, do not touch the hot surfaces of the appliance. Use the knobs or handles.
- Do not touch the appliance with damp hands or feet.
- Do not allow children or unfit persons to use the appliance unsupervised.
- Do not allow children to play with the appliance.
- In the event of breakdown or faulty operation, turn the appliance off and do not tamper with it. For repairs, contact a technical service center authorized by the manufacturer only. Request that only original spare parts be used. Failure to respect the above may compromise the safety of the appliance.

IN THE BOX



ESAM3300

MACHINE SET UP and FIRST CLEANING

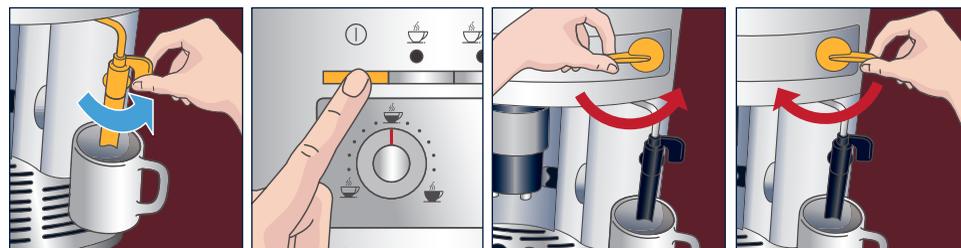


1 Plug into outlet

2 Fill water

3 Fill coffee beans

4 Cleaning Cycle



Place a cup under the milk frother.

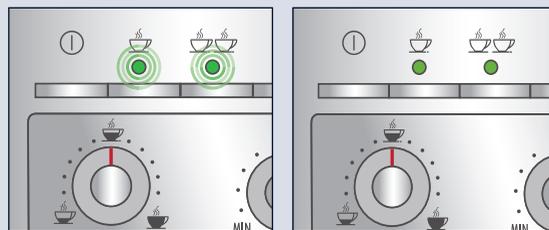
Push the ON/OFF button.

Turn knob counter-clockwise to start the prime. Water will be released by the milk frother.

After 1/3 of the cup is full turn the knob clockwise to stop the water flow.

5

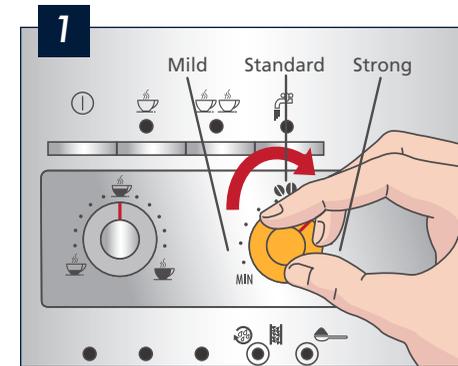
Flashing



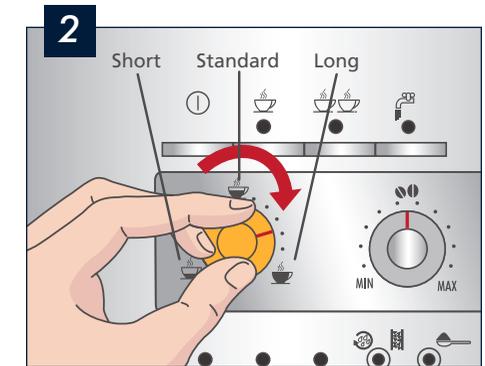
Steady

Machine is now ready to work!

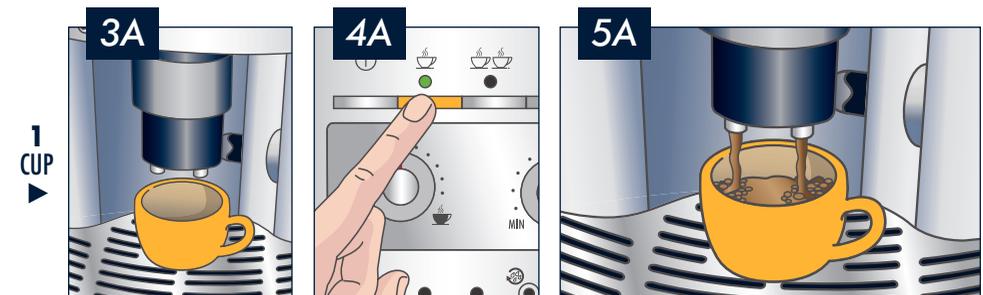
BREWING ESPRESSO Using Coffee Beans



Set the desired strength of your coffee increasing the quantity of coffee beans that the machine grinds.



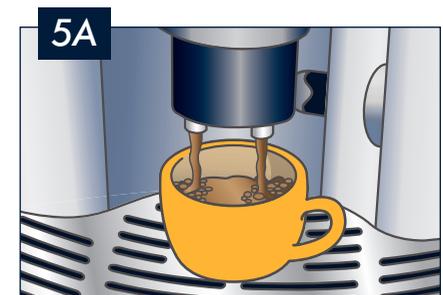
Set the desired length of your coffee. From short to long.



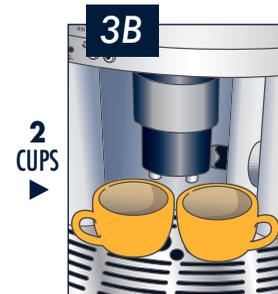
1 CUP



4A



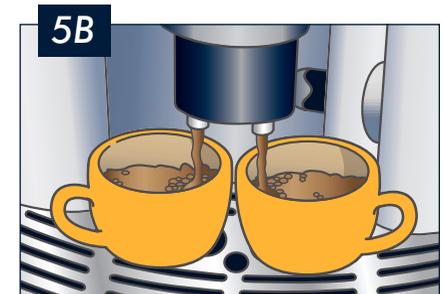
5A



2 CUPS



4B



5B

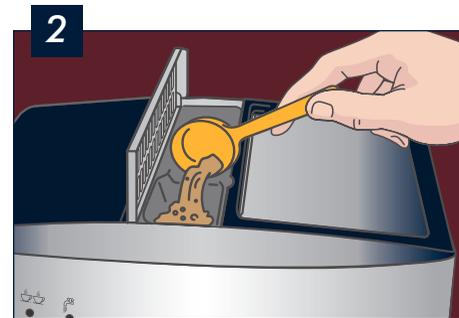
Customize espresso temperature with 4 different settings. (See instruction manual)

Brew 1 or 2 Espresso at one time.

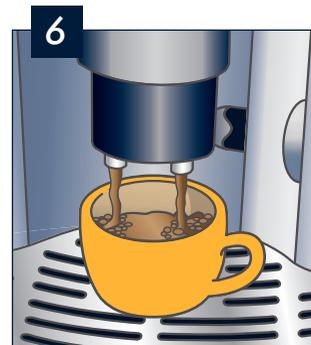
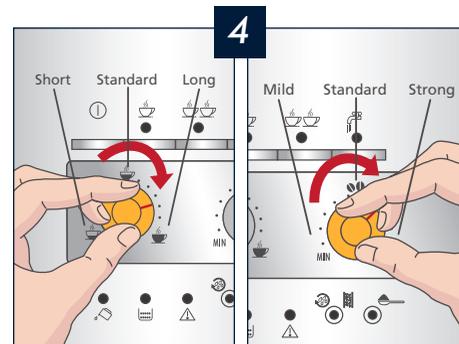
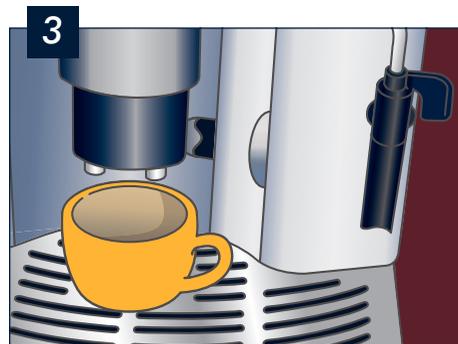
BREWING ESPRESSO Using Pre-Ground Espresso*



Press the pre-ground coffee button.



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



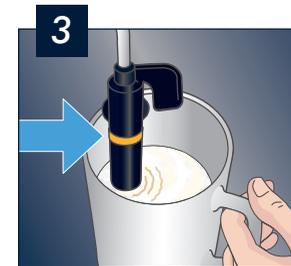
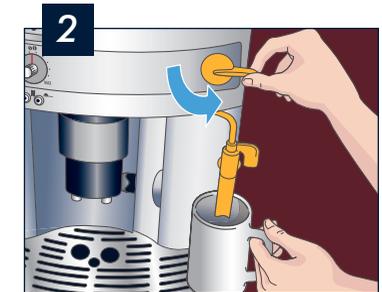
To disable the pre-ground function, press the pre-ground button again.

BREWING CAPPUCCINO or LATTE

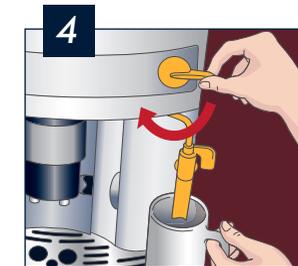
Refer to previous section BREWING ESPRESSO for the espresso related part.



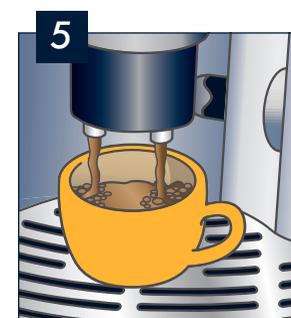
Fill 1/3 of the pitcher, 3.5 oz. for Cappuccino, 6 oz. for Latte.



Be sure frother is immersed in milk, but not beyond the highlighted mark on the spout



Stop when you reached the desired temperature/foam.



Prepare the coffee as described in the previous sections. Brew in a larger cup.



Pour the milk over the espresso and enjoy!

Tip for the BEST CAPPUCCINO:

Use Skim or 2% Milk at Refrigerator Temperature (about 41F/5C)

DELIVERING HOT WATER and STEAM

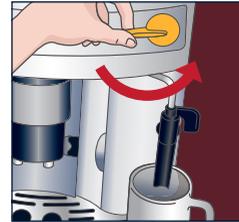
Delivering hot water

1. Always make sure the green  and  lights are on steady.
2. Turn the cappuccino frother towards the outside of the machine.
3. Position a container underneath the milk frother.
4. Press the  button. The  light comes on to indicate that the function has been selected.
5. Turn the steam knob half a turn in counter-clockwise until it stops: hot water will come out of the milk frother and start to fill the container underneath.
6. To stop the flow of hot water, turn the knob all the way clockwise and return the cappuccino frother to the original position towards the center of the machine.
7. Press the  button.
(It is recommended to deliver hot water for no more than 2 minutes).



Delivering steam

1. Place an empty container under the cappuccino frother. Turn the steam knob counter-clockwise as far as it will go (the  light flashes). Run off the steam mixed with water for a few seconds until only steam is given off.
2. Interrupt steam delivery by rotating the knob clockwise as far as it will go.
3. Empty the container and fill it with about 3.5 oz. / 100 ml of milk for each cappuccino to be prepared.
4. Dip the cappuccino frother into the container with milk, taking care not to immerse the raised line on the cappuccino frother. Turn the steam knob counter-clockwise as far as it will go. Steam is discharged from the cappuccino maker, giving the milk a creamy frothy appearance.
(You should not discharge steam for more than 2 minutes at a time).



Tips for using steam to froth milk

- When choosing the size of the container, bear in mind that the liquid doubles or triples in volume.
- For a richer denser froth, use skimmed or partially skimmed milk at refrigerator temperature (about 41F/5°C).
- For a creamier froth, rotate the container with slow movements in an upward direction.
- To avoid milk with poor froth or large bubbles, always clean the spout.

Important! Danger of burns.

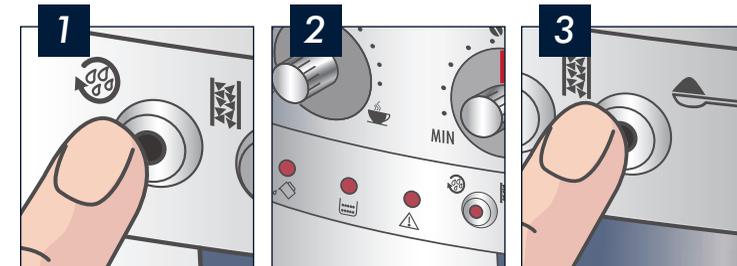
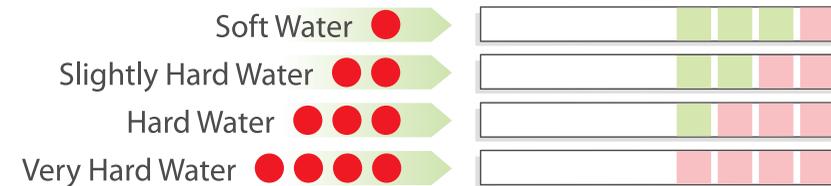
Never leave the machine unsupervised while delivering hot water or steam. The spout becomes hot during delivery. Hold by the handle only.

Please note! If "Energy Saving" mode is enabled, you may have to wait a few seconds before the hot water or steam is delivered.

TEST YOUR WATER

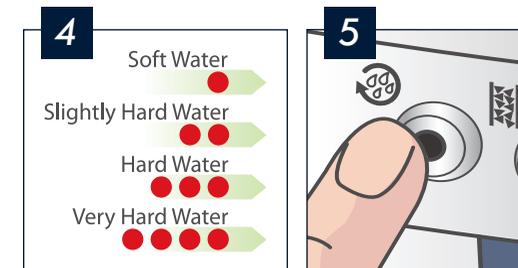
Measuring Water Hardness

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



Press the button repeatedly until the number of lights that are on coincides with the number of red squares on the test strip.

Hold five seconds.



Press to Save the Data.

When setting the water hardness, it is very important to set the correct frequency of the descaling cycles. You should always keep this machine clean, and it will help improve its performance and prolong the life of the machine.

CLEANING and MAINTENANCE

2 YEARS LIMITED WARRANTY

DESCALING

Due to the continuous heating of the water used to make the coffee, over time it is normal for the tubing inside the machine to fill with lime scale. When the  light starts flashing, it is time to descale the machine.

NOTE: when the  light switches on, the coffee maker can still be used to prepare coffee. Proceed as follows:

1. Empty the tank (A) and pour the descaler and water (C) into the tank, according to the manual instructions. For subsequent descaling operations, descaling solution can be purchased from authorized technical service centers. Note: Make sure splashes of descaler do not fall onto surfaces sensitive to acid such as marble, limestone and granite.
2. Place a container (D) with a minimum capacity of 1 qt./34 oz. under the cappuccino frother.
3. Turn the machine on by pressing the  button.
4. Wait for the green  and  indicator lights to come on steady.
5. Press and hold the  button for at least 5 seconds. The decalcification warning light will illuminate to indicated the start of the descaling program (the  and  lights remain off to indicate that it is not possible to make coffee).

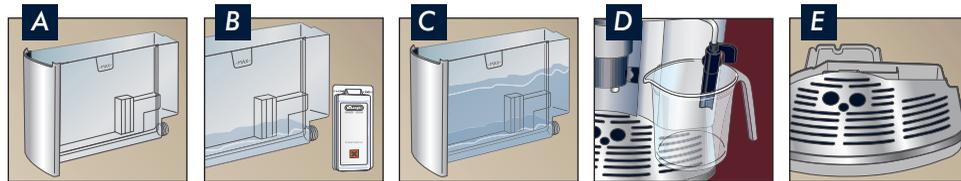
Important! Danger of Burns

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

6. Turn the steam knob half a turn counter-clockwise. The descaling solution will come out of the cappuccino frother and start to fill the container underneath.
7. The descaling program automatically performs a series of deliveries and pauses, so as to remove the lime scale deposits from inside the coffee maker.
8. After around 30 minutes, when the  light comes on, turn the steam knob half a turn clockwise until it stops.

The machine must be rinsed so as to eliminate the residues of descaling solution from inside the machine. Proceed as follows:

9. Remove the water tank, rinse it and fill it with clean water.
10. Reposition the tank.
11. Empty the collection container (E) (located under the milk frother) that is full of liquid, and then replace it under the milk frother.
12. Turn the steam knob counter-clockwise. Hot water will come out of the milk frother and fill the container underneath.
13. When the tank is empty, the  light goes off and the  light comes on.
14. Turn the steam knob clockwise and fill the water tank with clean water again.
15. The program of descaling is now terminated and the machine is ready to make coffee again.



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. Use De'Longhi descaler only. Under no circumstances should you use sulphamic or acetic based descalers. Their use invalidates the guarantee. Failure to descale the appliance as described also invalidates the guarantee.

This warranty applies to Super Automatic Espresso Machines with the De'Longhi brand name.

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. The repaired or new model will be returned at the company expense. This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for two years (2) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you..

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents: Please contact our toll free hotline at 1-800-322-3848 or log onto our website at www.delonghi.com. For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please contact our toll free number 01-800-711-8805 for assistance or log onto our website at www.delonghi.com

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does country law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state /country to country.

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





Better Everyday

www.delonghi.com

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