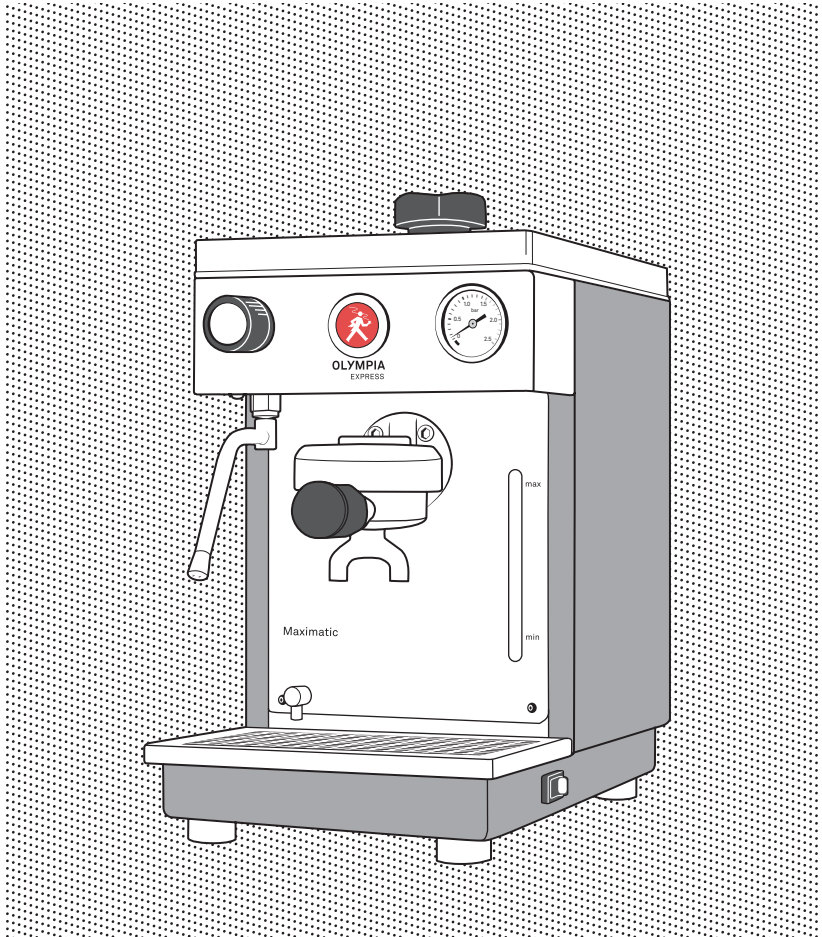




OLYMPIA
EXPRESS

Maximatic User Manual





Glarnerland

Maximatic User Manual

Product information
Manual
Barista tips

.....
OWNER

.....
MAXIMATIC N°

.....
DATE OF PURCHASE



Dear Olympia Express Customer.

From its roots in northern Italy, the passion for the drink has gained popularity throughout the world. Espresso for everyone, for the filter coffee drinkers in the European north to the tea nations of Asia. Products get developed faster and become cheaper in order to cover the ever-growing demand.

By purchasing an Olympia Express machine, you have consciously chosen to go down another path: Highest coffee culture and coffee indulgence. You are looking at a Handmade machine, compact and elegant, build from premium materials which, do not include error prone electrics. Take your time and dive into the fascinating world of coffee, be inspired to learn the craft of a Barista, using your machine to learn and to perfect your skills: It starts with the choice of the bean, the ideal grind setting, the optimal temperature as well as the water pressure right through to the delicious frothed milk. You will be rewarded with a multifaceted taste experience, which you can vary to meet your 'gusto' thanks to the great variety of espresso roasts and kinds of milk. This is how the relationship between you and the Olympia Maximatic will stay fascinating and long lasting.

Our espresso machines have been built with Schweizer for over 80 years. They are to be found all over the world and thanks to the machines' robustness also used in its most remote areas. We are proud of the Machines' reputation, which it acquired over the decades and we support our Olympia- Express Family with help and deeds. This support we can also promise you. But first we would like to ask you to read the User manual inquisitively and thorough. Our machines have many characteristics – it is important to know them and you will be rewarded for using them.

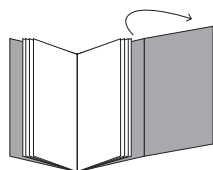
We wish you much joy with your Olympia Express.

The manual – the idea and goal

This instructions manual will provide you with all the information that you need in order to create the best espresso experience. This manual includes the instructions, notes of safety for the use of the Maximatic espresso machine as well as a written guarantee. Furthermore you will learn of the machine maintenance, choice of coffee beans, water and milk. This document should in addition encourage you to try out a variety of different espresso specialties, and with the help of our literature recommendations as well as our instructional videos, which can be found on our homepage. We hope that this will encourage you to dive deep into the world of coffee.

Important!

Even if you would like to get started straight away: Please read the initial start up instructions as well as the health and safety notes on page 18. Thoroughly, in order for you to have long lasting pleasure with your Olympia-Express product.



A picture of the Maximatic with all its components can be found on page 44. Here you will see the machine in all its glory in front of you at all time.

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01



03



02

- 01 «Rest.Bar», Grand-Chene Lausanne, 1940's
- 02 «Olympia Buby», 1961
- 03 «Olympia Cremina 67», 1970's

01 Olympia Express. No compromise.

For more than 80 years, perfect materials and workmanship have been top priority at Olympia Express. Each and every tiny detail is constantly rethought and, if necessary, optimized. This is why Olympia Express was the first manufacturer to be using chrome steel water tanks, which meet the strict hygienic and technical demands of our engineers.

The same holds true for the design: "Form follows function". This basic design principle makes Olympia Express products a perfect example of Swiss design.

The concept of sustainability is an increasingly important issue in our society. This has been the guiding principle for Olympia Express for decades. Our machines are durable and repairable, with 40-year old machines still working perfectly and being "vintage" machines, they are much sought after among enthusiasts.

Of course, more machines could be produced but that would mean compromising on the attention paid to quality and precision. However, drinking espresso is to some extent a cultural achievement. Olympia Express has been upholding this culture for generations. The passion for Italian espresso merges with the old tradition of Swiss craftsmanship, resulting in a product, which continues to delight its owner over and over again.

02 Maximatic.

The perfect semi-automatic.

Since 1974, the Maximatic has followed the tradition of a classic commercial machine, and can more than match its role model from the catering trade.

Designed as a professional espresso machine in small format, it has been famous for decades for being a guarantor of producing the best quality espresso. Furthermore, the Maximatic has grown to become a unique object of high value in its past 35 years. The witnesses to this philosophy can be found in offices and penthouses all over the world. There are many reasons for the success the Maximatic has been experiencing: A classic and elegant design, the more than average reliability and the use of high quality material, on the inside as well as on the outside.

In 2002, the technology and the design of the machine were overhauled and improved even further. It is our pleasure to announce, that since 2008, we have been able to offer our customers the newest Maximatic model – the best Maximatic that has ever existed! We wish you many enjoyable hours with her.

In questa piccola meraviglia troverete per la vostra famiglia l'immagine fedele della macchina da caffè per bar.

Für Ihre Hausbar die kleine raffinierte vollautomatische Express-Kaffeemaschine, ihrem grossen Vorbild, der Barmaschine getreu.

Cette petite merveille de l'automatisme représente, pour votre ménage, l'image fidèle de la machine à café du bar.

Get a «professional» cup of coffee with this fabulous new household coffee machine



Product «Olympia Maximatic», 1970's



The smallest dual-circuit machine in the world.

The Maximatic is the right machine for those, who seek a little more convenience. This electric, semiautomatic espresso machine is so handy and small that it almost fits on an A-4 sized piece of paper. This has been made possible thanks to the individual production of all components, ranging from the vibrationisolated pump to the boiler and thus making the Maximatic the smallest espresso machine with a dualcircuit heating system in the world. It is so straightforward and easy to handle that it can be used at home as well as in offices, studios, doctors' surgeries and galleries.

The Maximatic is also an expression of the philosophy of Olympia Express. Our machines are not only built with passion, but also with the knowhow and the experience of 80 years of espresso machine manufacturing. That is why the Maximatic is so compact, so reliable and the noise level so low. Swiss made, you know.



No seasonal product. No expiry date.

The Maximatic has two water tanks: The fresh water tank and the boiler. The fresh water tank can house 3,17 pints and be refilled while the Maximatic is in operation. Via a closed piping system, the water is lead from this tank through the boiler. During the process, it is heated to 212°F, so that when it reaches the brew group, it has a temperature of 198°F – the ideal brewing temperature for espresso. The boiler (Capacity: 2.11 pints) produces the steam necessary for frothing the milk. The boiler and the fresh water tank are made of high quality chrome steel.

The front is made of high gloss polished steel. Frame and casing are lacquered with a highly resistant powder coating.

The Maximatic's surface can be used to preheat the espresso cups; the drip tray and the grate can be easily removed and cleaned. Not to mention the illuminated extraction button with the OlympiaExpress logo, the water gauge, the extra long steam wand, the thermal protection of the heating element, the mechanic safety valve for the boiler as well as the high tech gaskets.

This exceptional manufacturing quality can only be reached, because it remains the engineers' and designers' prime goal to build the perfect espresso machine.



- 01 Front, extraction button and manometer
- 02 Cover of the fresh water tank
- 03 Steam nozzle, chromed brass

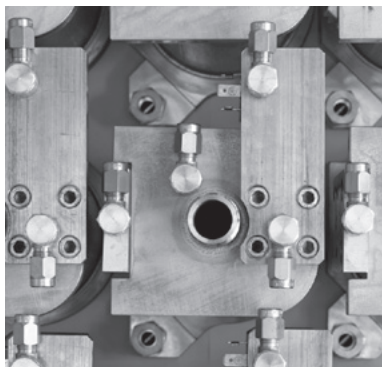




01

01 interior view, from above

02 interior view, from the side



02

«For the past 80 years, Olympia has been making the Rolex of the espresso machine world.»
(Die Weltwoche, November 2008)



«A lady back in 1991 at Starbucks coffee informed me if you are looking for the best home espresso machine get an Olympia.» (Olympia Express-Client from the USA, December 2006)

Technical Specifications:

<i>Maximatic</i>	Width	7,68 in
	Dept	13,39 in
	Height	14,57 in
	Weight	36,38 lb
	current supply	120 V / 60 Hz ¹
	cable length	5,25 ft
	Power input	1000 W

¹ Also available with 120 V / 60 Hz / 1000 W (European-Version)

03 Safety instructions

Because we are convinced about the quality of our espresso machines, we will give you a 3-year warranty on it. Please read carefully the guarantee terms on the enclosed postcard. For your own safety and in order not to invalidate your warranty rights, please pay attention to the following safety instructions.

- Read the instructions very carefully before you first start the Maximatic. Keep them close to the machine in case any questions should arise.
- This piece of machinery has not been designed for the use by people (including children) with physical disabilities, coordination or psychological difficulties. People who do not have enough experience and/or are untrained in using such appliances, should refrain from using the machine, unless it is being used under supervision by a person responsible for their safety and who knows how to use the machine themselves.
- Place the machine on a stable and dry surface.
- The Maximatic should always be placed in an upright position.
- Please allow enough space for your Maximatic, so that refilling the water tank and boiler can be done easily.
- The apparatus can only be connected to ac power supply. The allowed voltage can be found on a plate on the bottom side of the machine.
- Please only use approved extension cables.
- Never pull the cable over sharp corners and make sure that it is not squashed or bent.
- Never yank the cable in order to pull out the plug, nor touch it with wet hands.
- Never pull or carry the Maximatic by its cable.
- Always refill boiler at the start.

- Never switch on the machine when the water level has reached “min” or if the boiler is empty. Damage to the boiler element could otherwise occur.
- A thermostat secures overheating and excessive pressure. If the thermostat breaks the electrical current, the control lamp 5 goes out and only the on/off button 4 remains lit. The reset button can be found on the inside of the machine and can only be activated by a service partner.
- When the machine is switched on, your Maximatic can get very hot. Please only touch the machine at its handles and make other users aware of the threat of burns and scalds, which can occur for example through the leaking of hot water or the discharge of hot steam.
- **Please do never open the boiler top when the machine is switched on and if the steam wand has not been emptied completely.**
- When faults occur while the machine is on, and before all cleaning and maintenance work, remove the plug from the power outlet.
- Do not immerse the Maximatic in water.
- Clean the machine with a dry or with a moist cloth. Remove plug from the power supply beforehand.
- Only specialists and authorized personnel are allowed to repair electrical goods.
- Never transport the Maximatic when it is still warm.
- Always protect the Maximatic from frost. Freezing water can damage the machine.
- Specialized and authorized personnel may only conduct the maintenance of electrical goods.
- Packaging, such as plastic bags and foam should be stored out of reach of children, as these materials can be a potential health hazard.

The Maximatic can only be used according to the general guidelines in the manual. Misuse or technical changes can be hazardous to your health and your safety. Olympia Express does not take any responsibility if the security guidelines are breached.

04 Start- up and portafilter information.

Filling of Boiler

Never switch on the machine if the boiler is not filled with water! Open *boiler top 1* and fill with fresh water not exceeding the top ('max') of the water level *indicator 2*. The amount of water in the boiler is therewith roughly two pints. Close boiler top thoroughly, as well as the *steam tab 3*. Open the fresh *water tank lid 14* and fill the tank to the marker (do not let it over- flow). Close the lid. While the water in the boiler used for the steam, the water in the tank is used for the espresso. The capacity of the tank will provide for 25 cups espresso.

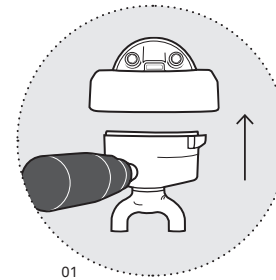
Connect the machine to the power supply. Place the lid back on the water tank. The water in the fresh water tank will be used for the making of the espresso. The electrical pump will guide the water through the boiler right into the brew group. The water in the boiler is used for creating steam.

Machine pre-heating and getting it ready for use

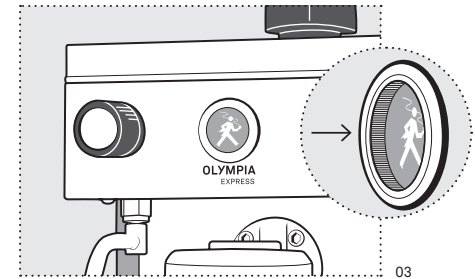
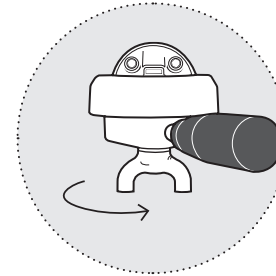
In order for all the parts of the machine to have reached the right temperature as well as the needed water pressure, the machine should be switched on at least 10 minutes before its use. Attention: The machine will be hot! Please be aware that the boiler is always filled with the adequate amount of water.

To heat up the *portafilter 6* with the required porta basket, place it into the *brew group 8* through turning it slightly to the right. (see image 01 and 02).

The control lamp in the *extraction button 5* switches on and off. This shows that the automatic regulation of the boiler in the machine is working. A boiler pressure regulator switches the boiler on or off, depending on the boiler pressure in order

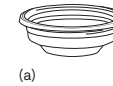


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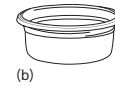


03

01, 02 Click in the Portafilter

03 Push the extraction button
to brew out the Espresso

(a)



(b)



for the water to be kept at a constant temperature without wasting any electricity. As soon as the control lamp on the extraction button switches off (after approx. 10 minutes) and the *pressure gauge 7* is showing 1,2–1,5 Bar, open *steam tab 3* briefly to release air from the boiler. The control lamp will now light up once again briefly. When it switches off, your machine is ready for use.

Place a cup under the *spout 10*. Press the *extraction button 5* and fill the cup with water (approx. 4.25 fl. oz), then switch it off. This should be repeated every time after switching the machine on.

Grinding the coffee and preparing the portafilter

In order to remove the *portafilter 6*, gently turn the *portafilter handle 9* to the left to release it out from the *brew group 8*. Fill the basket with espresso grind using the measuring spoon (c) or the measurement control in the espresso grinder. For a single shot, the basket will hold about 0.27 oz and a double 0.53 oz. Tamp the espresso grind, clean any grind remains from the edges of the basket and from the “bayonet mount”.

Before placing the portafilter back into the brewgroup it is essential for the espresso powder to be pressed (tamping) correctly in order for it to provide the right density for the water to flow through. The espresso powder surface needs to be smoothed (place tamper on top), now use the side of the tamper to knock the powder rest of the portafilter edge into the basket. At last, place the tamper on top of the powder and press down evenly. The surface of the powder should be horizontally and evenly smooth.

Place a container or a cup underneath the spout and “flush” the machine as described in chapter 2. Now place the portafilter into the brew group by turning it anti-clockwise. For the optimal handling and setting of the grinder, please refer to the instructions in your grinder user-manual.

If the resulting espresso is not to a satisfactory standard, many factors have to be considered, such as the temperature, humidity, air pressure, quality of the beans, blend as well as the roast and the grinder setting.

In the case of the espresso being unsatisfactory, please turn to the chapter: 08 Judging the espresso result on page 30 in order to find out what the factor may have been.

05 The Espresso extraction and the art of milk frothing.

The Extraction

Place one or two pre-warmed cups under the *coffee spout 10*, press the *extraction button 5* and wonderfully aromatic espresso will pour into your cups. (optimal extraction time: 20-30 seconds)

When the desired amount of espresso is reached, press extraction button to stop the extraction. If you want to continue making espresso, remove the *portafilter 6*, empty and clean it with a kitchen towel and repeat the procedure as well as the flushing.

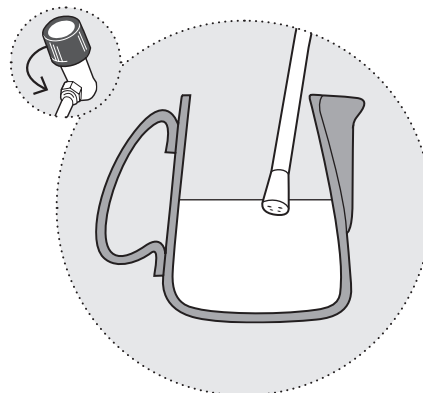
Milk froth creation

The making of perfect milk froth comes in two steps, the so-called “stretching and rolling”.

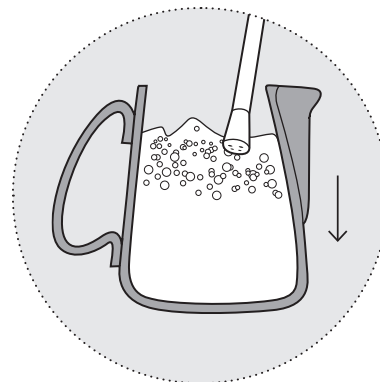
Fill the small steel container, until you reached the beginning of the spout, with cold and fresh milk. Chose any kind of milk that you desire. UHT milk, full-fat and semi-skimmed are as good for frothing as soya or goats' milk, since they all provide the same protein content that is needed for good milk froth. Hold a clean damp cloth around the steam wand and nozzle and open the steam tab briefly.

Immerse the *steam nozzle 12* into the milk and open the *steam tab 3* fully. When the milk slowly starts to create froth, the container needs to be lowered slightly, whereby the tip of the steam wand always has to be slightly below the milk surface. When the volume has nearly doubled and reached 86 °F, the rolling phase starts. The steam wand should be placed deeper into the milk to mix the created froth with the hot milk. Through rotation, the frothed milk will get finer and finer. The big bubbles burst and the mixture will form to be a homogeneous fluid. Throughout this process, no up and down movements are necessary.

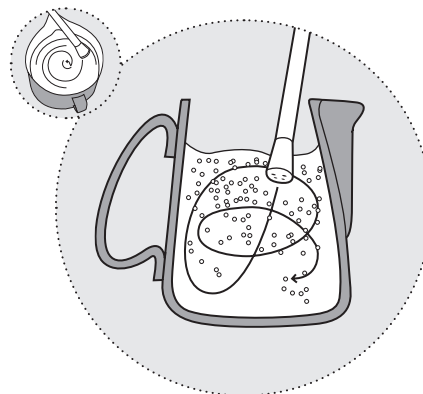
The ideal temperature can be checked by placing one hand on the container, if it is more than hand warm, but not hot, the optimal temperature of 149 °F has been reached. Then, close the steam tab and remove the container. Immediately after the use, release remaining steam from the steam wand and clean it with a damp cloth. By doing so, dirt and limestone will not build up around its tip or the inside.



01 Fill in milk; put in Steam nozzle;
Turn on Steam tab



02 frothe milk; Kanne sachte
absenken («pulling»)



03 Mix froth and milk while turning
the milk in circles. («rolling»)

06 Fresh water and machine operation.

Fresh water and boiler re-fill

You can re-fill the water in the fresh water tank any time, even when the machine is in use. The water level in the boiler (the water level *indicator 2*) should be controlled all the time. When the water level has reached its lowest point (“min”), the machine needs to be switched off and water needs to be refilled. Before opening the boiler top, release the steam pressure by opening the *steam tab 3*. Only when no more steam is being released, open the boiler top and fill it up to the “max” of the water level indicator. Now, the machine can be switched on again.

Machine operation

Always switch off the machine after use.

07 Cleaning and maintenance.

We suggest a thorough clean of all the coffee baskets, to prevent the holes from becoming blocked. Use dishwashing liquid for this. As soon as the basket holes get bigger or the baskets are squashed on the sides, we suggest exchanging them for new ones. After the baskets have been cleaned, we also recommend cleaning the inside of the portafilter. The *shower 15*, which sits in the *brew group 8*, is cleaned automatically through the daily cleaning of the brew group. To check this, let the water flow out of the brew group without the portafilter attached. If the water flows consistently out of the shower, it is clean. Otherwise the water flows out inconstantly or splashes Hot Water.

The *steam wand 11* needs to release the remaining steam after every use and to be cleaned with a damp cloth. To do this you open the *steam tab 3* slightly. Now the machine can be switched off and cleaned. For the cleaning of the surfaces, use a micro fiber cleaning cloth.

If the machine is not being used for a while, empty the boiler and re-fill once it will be used again.

Regulation, maintenance and cleaning.

If you want to make espresso of the highest standard, it is essential to clean the machine on a daily basis and to have regular maintenance inspections!

The more calciferous the water, the more the boiler has to be decalcified. We suggest you have your machine decalcified by our local service-providers at least once a year. If you would prefer to do this yourself, we suggest you purchase a commonly used decalcifying solution and use it as described in the product manual.

08 Espresso.

The importance of the bean.

01



Most available coffee blends sold consist of two different coffee blends, which differentiate in taste, caffeine amount and shape. Arabica beans have a rounded cut in the middle, are longer and flatter. The unroasted beans have an intense green color. The cut on the Robusta bean on the other hand is very straight, it is rounder and it is a little lighter in color with brown or grey shading. Whereas the Robusta bean has high caffeine content, the Arabica beans are milder and more aromatic. Even though common opinion suggests that pure Arabica blends are better than ones with a small proportion of Robusta beans, it should be noted that a small Robusta part (about 10 %) intensifies the taste and the aroma; it also simplifies the espresso making procedure and compensates the traces of bitterness in Arabica beans.

02



Even though the roasted beans are enclosed in vacuum or valve packages and do not lose their characteristics for many months, they are, however, at their best within the first 3–4 weeks. We suggest a dry and airy place for storage. Warmth, light and strong aromas are to be avoided.

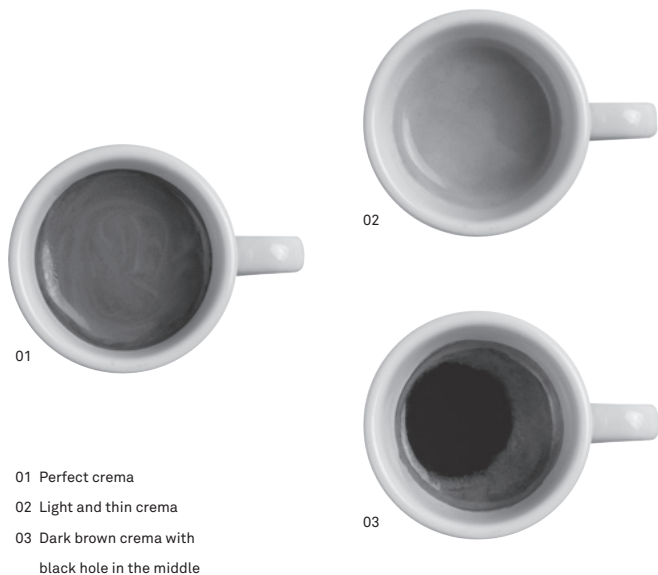


Espresso loses its aroma very quickly when exposed to air. Therefore, the packaging should only be opened just before filling it into the grinder. Because more taste is lost more quickly when the beans are grinded, only grind as much as you need.

01 Arabica bean: unroasted, roasted

02 Robusta bean: unroasted, roasted

Judging the result.



If you have followed the instructions, the result is a perfect espresso. You can judge this by the following criteria:

The color of the crema shows the caramelized natural sugars of the espresso bean. Ideally, the crema should be of a hazel color with a tiger striped pattern. The crema should be three to four millimeters thick. It should not include any big bubbles and last a minimum of three minutes without breaking up or decomposing.

After the extraction of the shot(s), the aroma should be intense but pleasant and slightly sweet.

The taste of the perfect espresso should be perfectly balanced between sweet and bitter components it has a nice consistency and is not too thick. The following chart will help you to judge the resulting espresso and help you to improve it if the outcome has not been to your satisfaction.

Inadequately brewed espresso grind

Appearance: Light, watery, coarse bubbled froth, thin crema and quickly disappearing aroma.

Reason	Solution
Espresso too coarse	Grind the espresso finer
Espresso amount too little	Increase the amount of espresso ground
Espresso tamped either too little or not at all	Tamp the espresso harder
Water temperature below 190.4 °F	Reset Boiler
The espresso flows out too quickly (extraction time below 20 seconds)	Check the temperature and the pressure; if o.k., grind the espresso finer. Increase the espresso amount and/or tamp harder.

Overbrewed espresso grind

Appearance: Foam is dark or black, with a white spot or a black hole in the middle, very thin, which dissolves towards the edge of the cup. Taste is bitter without any aroma.

Reason	Solution
Espresso ground too fine	Espresso needs to be ground more coarsely
Espresso amount above 0.35 oz	Set the amount between 0.26 – 0.32 oz
Espresso tamped too hard	Espresso needs to be tamped more softly
Water temperature above 197.6 °F	Water pressure needs to be reset by
Espresso only drips out of the spout (extraction time over 30 seconds)	Check temperature and pressure; if o. k., grind the espresso coarser, reduce amount and/or tamp slightly softer

09 Espresso richness.

The Italian bar is a popular place to enjoy small refreshments: the obligatory espresso, which in Italy is simply called “caffè”, a glass of wine and of course hot debates about important or sometimes less important things. Here, one can find the biggest variety of coffee specialties. Have you ever tasted these?

Caffè americano

An espresso, which has been topped up with hot water.

Caffè corretto

An espresso, with an added shot of brandy, aniseed schnapps or cordial.

Caffè doppio

A double espresso (about 1.69 fl oz), served in an espresso cup.

Caffè latte

White coffee the Italian way. An espresso doppio and hot milk is served together in either a glass or a bowl, usually without froth.

Caffè macchiato

An espresso with a shot of hot milk, a “maculate coffee” because the milk leaves a small white spot on the espresso. It is served hot in an espresso cup and looks just like a small cappuccino.

Caffè ristretto

An espresso that has been made with very little water. Mostly between 0.51 oz and 0.76 oz instead of the usual 0.85 oz. Mainly drunk standing at the bar.

Cappuccino

1/3 espresso, 1/3 hot milk, 1/3 froth. Topped with chocolate or cinnamon, served in special cappuccino cups. The name cappuccino stems from the nutty-brown color, which reminds of the frocks worn by the “Capuchin” monks. Rumor has it that the cappuccino originated in Vienna. The Italians inherited the “Capuchin” and used milk froth rather than whipped cream.

Latte macchiato

A latte macchiato is served in a glass; at the bottom of the glass is the hot milk, in the middle the espresso and on top the colder milk froth.

10 First aid and more. Tips

Problem	Reason	Solution
No Aroma	Poorly stored espresso	Do not stock too much at once Open espresso packaging only before use Do not grind too much espresso
Oily bubbles on the crema	Grinding burs are blocked up or worn out	Clean the grinding burs or replace them
Unsatisfactory espresso taste	Encrusted filter Blocked portafilter Dirty shower	Clean and service the espresso machine regularly
The machine, its control lamp and on/off switch do not work	No Power	Check the fuse The cable is not plugged in properly
	On/off Button defekt	Replace the on/off button
The control lamp lights up, but the water does not heat up	No water in boiler	Check water level and boiler
	Thermostat safeguard switched boiler off	Send the machine in for repair
	Heating element is broken	Replace the heating element
Machine does not release any steam	Steam nozzle is blocked	Clean nozzle with the help of a thin needle
Machine is working but no espresso is flowing out	No water in the boiler	Refill water
	Espresso grind too fine	Check grinder
	Too much espresso in the portafilter basket	Check amount of espresso used
Espresso flows out of the side of the portafilter	Portafilter is not inserted properly	inspect portafilter
	Too much espresso in the basket	Check the amount of espresso
	The edge of the portafilter is dirty	Clean the edge of the portafilter
	Gasket is blocked	Replace gasket

Problem	Reason	Solution
Machine is leaking- wate runder the machine	Seal gaskets	Replace gaskets through a service partner
Leaking water between the body and brew group	possible lose screw	Tightending of screw by a service partner
Steam and/ or condensed water is leaking out of the noiler top	In the boiler top is a vacuum valve. This prevents that when the machine is cooling down, no vacuum is formed. When the operating pressure is reached, the valve closes. This may be delayed by Limescale formation.	Decalcifying or possibly replacing of boiler top.

Further reading on espresso.

Francesco und Riccardo Illy
 «Kaffee. Von der Bohne zum Espresso»
 Arnoldo Mondadori Editore, Mailand 1993

Thomas Leeb, Ingo Rogalla
 «Perfekt zubereitet. Kaffee, Espresso & Barista»
 TomTom Verlag, München 2002

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If you would like to find out more about new and exciting Olympia Express products, please visit our website www.olympia-express.ch

Ideas and suggestions.

When developing our products, we at Olympia Express think first and foremost about the needs and wishes of our customers. Hence, if you have any ideas or would like to make suggestions or tell us about your experiences with this machine – be they positive or negative – , we would look forward to hearing from you. Have you had a special experience that connects you with your machine? Share your story with other Olympia Express connoisseurs! We will publish the most pleasant and interesting ones on our website.

Best wishes from Switzerland,

Your Olympia Express-Team

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The manufacturer reserves the right to make changes to the described characteristics, performance, technical data and accessories may be made. Olympia Express continuously develops all models and types further.

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Dear Olympia Express customer.

We sincerely thank you for buying this Olympia Express machine. Should your machine need repairing beyond the warranty period, please contact your supplier or one of our service partners. In order to avoid misunderstandings, we recommend you read the manual carefully before contacting the supplier or service partner.

We provide a three-year warranty for your Olympia espresso machine or grinder from the date of purchase. In case of defects due to material or processing errors within the warranty period, our contractors will repair the machine under the following terms and without further charge for labor or replacement parts. Olympia Express reserves the right to repair the machine at its own discretion or to replace it with a new one.

Services provided under guarantee conditions neither lead to an extension of the warranty period nor do they justify a new warranty period.

This warranty is only valid with this certificate of guarantee and proof of purchase/invoice indicating the time of purchase, the product, serial number and the supplier.

Please send us the completed **purchase card** once you have set up your Olympia Express. We recommend sincerely that you should get the machine maintenance checked once a year with one of our licensed service partners. They will offer you a complete package, including the postage of the machine.

General warranty conditions.

This warranty does not cover:

Maintenance and repair within the scope of normal abrasion, the replacement of gaskets, or damages or malfunctions due to chemical or electrochemical effects, damages due to inappropriate handling or lack of due diligence, all transport costs, accidental damages including damages caused by lightning, water, or fire. The warranty expires in case of: Damages due to improper usage, damages caused by the use of the product for unintended purposes or by defiance of the indications for use and maintenance of the product as specified in the manual and damages caused during its installation respectively the use of the product in defiance of the existing safety standards of the country the product is used in, change or illegibility of the serial number, damages caused by inappropriate repair done by unauthorized persons.

Glarus, Spring 2011

Christian Sagehorn,
Executive director

Control elements

Front view

- | | | | |
|---|-----------------------|----|---------------------------------|
| 1 | Boiler top | 8 | Brew group |
| 2 | Water level indicator | 9 | Portafilter handle |
| 3 | Steam tab | 10 | Spout |
| 4 | On/Off button | 11 | Steam wand |
| 5 | Control lamp | 12 | Steam nozzle |
| 6 | Portafilter | 13 | Drip tray |
| 7 | Pressure gauge | 14 | Fresh water tank lid |
| | | 15 | Shower (Part of the brew group) |

