



OLYMPIA
EXPRESS

The smallest dual circuit machine in the world

Maximatic

Mendrisio, October 2008 — In the tradition of the classic bar machines, Olympia-Express has manufactured the Maximatic since 1974. In 2002 and 2008, the machine was improved both technically and in its design. Of course, this semi-automatic machine is also hand made in the Swiss factory. The Maximatic's continued success over decades has many reasons: A classic and elegant design, the superior reliability and the use of simply the best materials—inside as well as on outside.

Finest Swiss made hand
crafted Espresso machines

The Maximatic is the perfect espresso machine for anyone who is looking for a little bit of comfort. It is so handy and small that it nearly fits onto an A4 sheet of paper. This is made possible through the individual manufacturing of all its technical components, from the vibration-insulated vibrating pump to its boiler. Thanks to all this, the Maximatic is incidentally the smallest dual circuit machine in the world.

Compact, reliable, silent

Every single detail of the Maximatic is an expression of the philosophy of Olympia Express. Our machines are built with the know-how and the experience of 80 years of espresso machine manufacturing. The precision of Swiss engineers and designers coupled with the quality and the tradition of craftsmanship make it a very special espresso machine. That is why the Maximatic is so compact, so reliable and the noise level so low. Swiss made, you know.

Being a semi-automatic machine, the Maximatic has two water tanks, the fresh water tank and the boiler. The fresh water tank contains 3.17 pints and can 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 to froth the milk. The factory setting is already set between 1.0 and 1.2 bar. The water tank and the boiler are manufactured from high quality stainless steal. The advantage of having a dual circuit machine is that espresso and frothy milk can be prepared at the same time.

The front is made of high-gloss polished steel. The frame and casing are lacquered with an especially resistant powder coating. The Maximatic's surface can be used to pre-heat the espresso cups; the drip tray and the grate can be easily removed and cleaned. The thermal protection of the heating element and the mechanic safety valve ensure necessary safety. All high tech gaskets are all made of Teflon or Gore-Tex. The extraction button is decorated with the illuminated Olympia-Express logo.

Technical Specifications:

Width 7.68 in
Depth 13.39 in
Height 14.57 in
Weight 36.38 lb

Water tank and boiler made from chrome steel
3-year guarantee

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About Olympia Express:

Olympia Express is a Swiss company for exclusive espresso machines and espresso grinders. With 80 years of developing and manufacturing tradition, our small but fine company belongs to one of the pioneers on the market of premium espresso machines. Our engineers and mechanics still live the tradition of the founder to this day and care affectionately about the smallest detail with dedication and Swiss precision. By using materials of the highest quality and in-house developed components, we produce especially compact and elegantly designed machines and grinders of the best quality and outstanding longevity. All products have been awarded the famous SWISS MADE label. Due to the elaborate production of these premium products production capacity is limited to approximately 1000 machines a year.

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