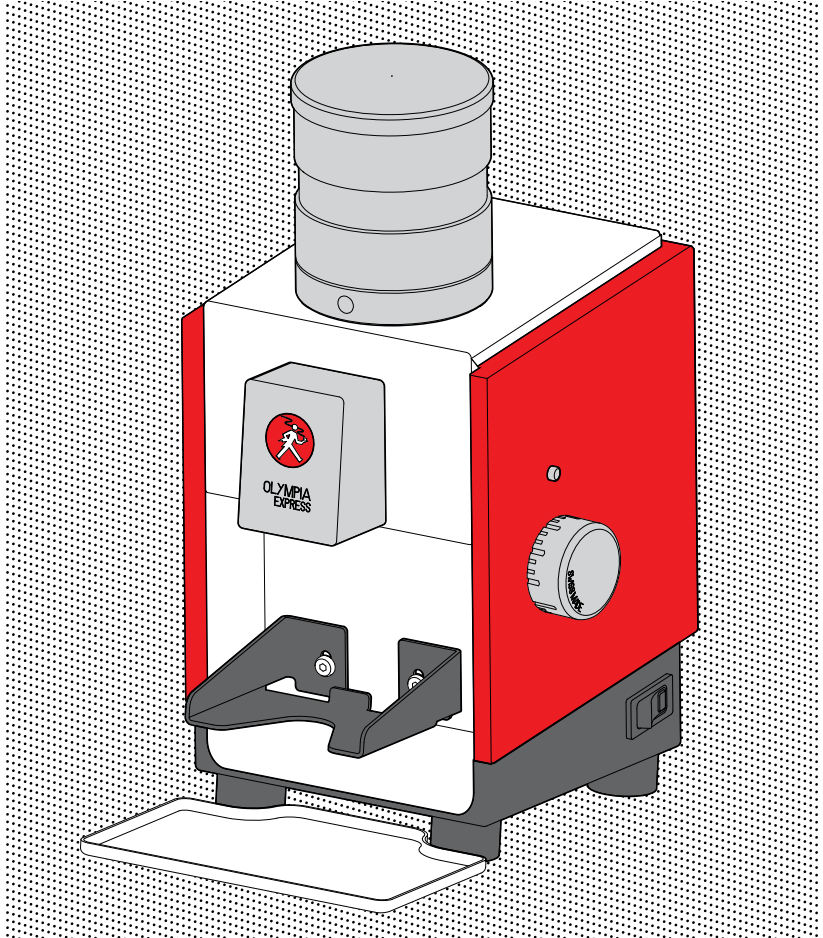
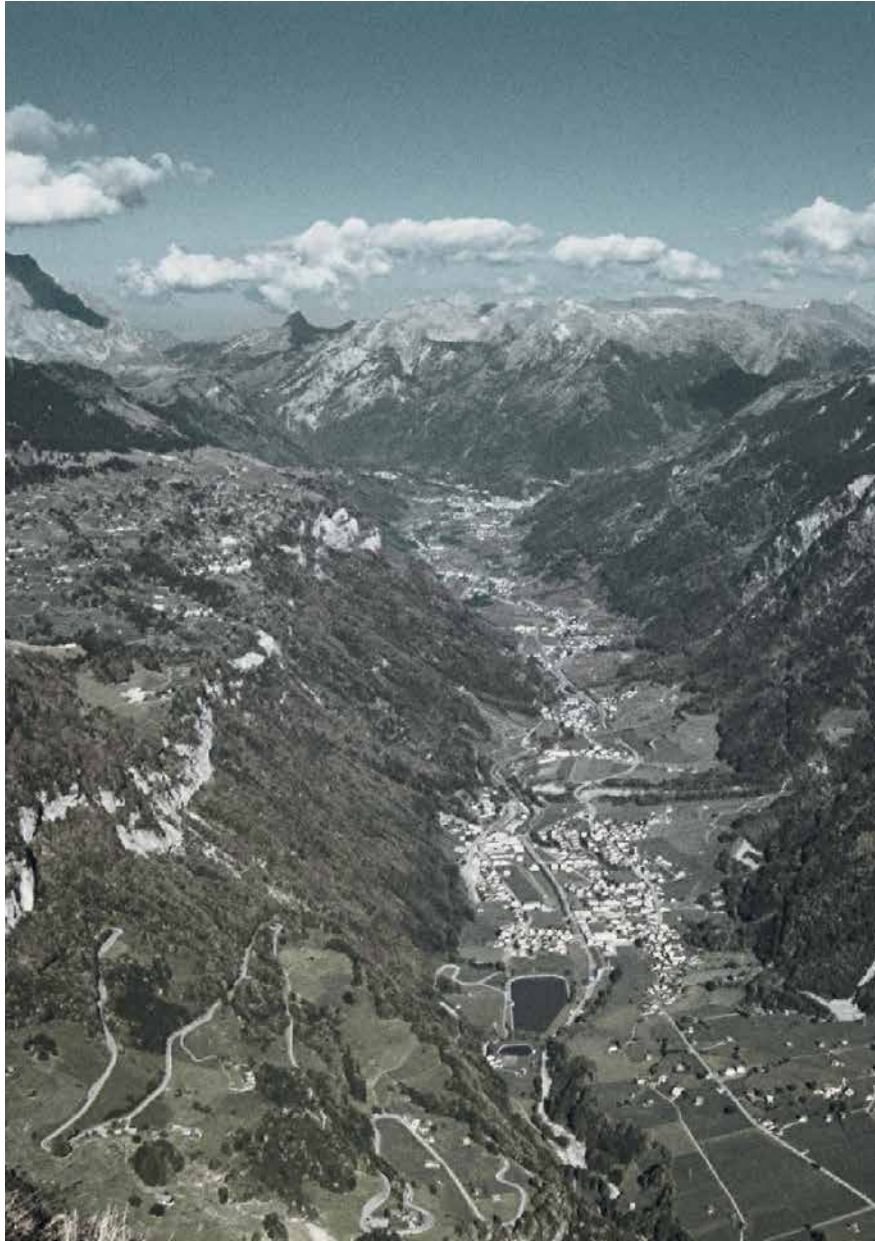




**OLYMPIA**  
EXPRESS

# Moca SD Owner's Book





Glarnerland

# Moca SD owner's book

Product information  
User manual  
Tips for Baristas

.....  
OWNER

.....  
MOCA SD N°

.....  
DATE OF PURCHASE



01

«We don't want to produce machines that just last three or four years, but rather three or four generations.»

Thomas Schätti, President Olympia Express SA

01 Olympia Express espresso machine in the «Rest.Bar», Grand-Chêne Lausanne, 1940s

## Dear Olympia Express owner.

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 Moca grinder, 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. 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.

Our espresso machines have been built with Swiss precision for over 90 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.

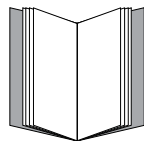
We wish you much joy with your Olympia Express.

## How to get the most from this owner's book

This manual aims not only like to make you feel proud, but also to give you the information necessary for that ultimate espresso experience. Our book includes a thorough user manual for the Espresso grinder “Moca” as well as the guarantee terms for your machine (inserted as a card). Furthermore, you will find out about the importance of the bean, tips on how to adjust the coffee grinder, how to make an espresso and helpful tips for further reading.

### Important!

Even if you would like to start straight away, please read the safety instructions on page 08 first, in order to enjoy your Olympia Express equipment for a long time.



In the middle of the book you will find an illustration of the Moca SD with all its parts (*these elements are italicized* ② *in the text*).

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## Important safeguards.

For your own safety and in order not to invalidate your warranty rights, please pay attention to the following safety instructions:

- Read all instructions.
- Save these instructions in an appropriate place close to the machine. Please pass on the user manual when giving the machine to other users.
- Carefully read and understand all the safety instructions before you use your coffee grinder for the first time.
- Use the household type coffee grinder Moca SD only for the intended purpose, i.e. to grind portions of coffee (up to 25 g), and in accordance with this user manual.
- Check the coffee grinder for transport damages. In the event of damage, contact your supplier.
- Do not operate any appliance with a damaged cord or plug after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- Only use the machine if the local line voltage corresponds with the nominal voltage of the machine (According to the type label on the bottom of the machine ).
- **CAUTION** To provide continued protection against risk of electric shock, connect to properly grounded outlets only. The outlet must be secured with 20 amperes.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

- For indoor use only.
- Check hopper for presence of foreign objects before using.
- Avoid contact with moving parts.
- Do not let cord hang over edge of table or counter. Take care that the cord does not become caught up and keep it away from hot objects. If the cord is damaged unplug from outlet. The power cord may only be replaced by the manufacturer or at an authorized service facility.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning (with dry cloth only).
- To protect against risk of electrical shock do not put in water or other liquid.
- Never open the body of the machine.
- If nobody is supervising the machine or if a fault occurs, turn the machine off and remove the plug from the power socket.
- Persons with restricted motor, sensory or mental abilities must not use the coffee grinder unless they are sufficiently supervised or instructed on the safe use of the machine and have understood the resulting dangers.
- Children must not use the coffee grinder. Close supervision is necessary when any appliance is used by or near children. The machine and its power supply connections must be kept out of the reach of children.
- The machine can only be used according to the instructions 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 safety instructions are not observed.



01



02



01 Disc burr grinder

02 Grind coarseness dial

## 01 Moca. The perfect grinder.

Congratulations on purchasing your new Olympia Express Moca SD (single-dosing) coffee grinder.

For a perfect espresso you need to select a first-class coffee blend, good water and an espresso grinder that produces perfect espresso powder—a precision-made machine that reliably delivers optimum results. However, the most important thing is the «Barista», the man using the machine. Only when all factors are combined in the best possible way is the result a truly exceptional espresso.

The Moca has stood side by side with our espresso machines since 1967. It is understated, but just as robust, durable and built with the same premium materials—only first-class steel and aluminium. Typical Swiss Design in **Swiss Made quality**.

The Moca SD is the youngest member in the Moca-Family. It combines the newest developments in grinder technology with our compact Design.

Key features: an electric espresso grinder with extra large 64 mm grinding burrs made of hardened special steel and a 300-watt DC motor. It grinds quickly and continuously, without heating up the beans. By means of a dial, the grind can be precisely varied as required. The body consists of mirror-finished stainless steel in the front, and the side frames of resistant powder coated steel.

Four rubber feet assure a firm position. the new designed aluminium hopper can easily be removed. It closes at the same time, this makes it a perfect vessel to weight the coffeebeans. The rotary slide on the bottom of the hopper closes automatically when you remove the glass hopper by turning it.



## Getting started.

To enjoy the perfect espresso, we recommend the following steps:

1. Remove the grinder unit from its packaging and remove every additional transport fixtures.
2. Read the user manual carefully.
3. Place the grinder on a flat and sturdy surface that's easy to clean.
4. Ensure that the main power switch is turned off (position O) and plug the power cord into a wall outlet.
5. Insert the *beanhopper* (2) in the opening on top and turn it clockwise until its fully locked. The *grinder* (3) only works when the hopper is inserted correctly. Place the *catch tray* (8) between the two front *feet* (7).
6. Fill in the pre dosed portion of coffee beans in to the *hopper* (2) and close the *lid* (1). Be aware to leave the lid always on as long the grinder is running.
7. Place the portafilter or another catch cup on the *holder* (9). Now you can turn on the grinder with the main power switch (position I). Your Moca SD begins to grind the beans, as soon as your portion is ground you can turn of the main switch (position O)

### Please observe the following information:

- The domestic coffee grinder is only intended for stationary use. Installation in vehicles of any kind is not admitted.
- For cleaning and servicing the machine must be disconnected from the power supply system by removing the plug from the power socket.

## Grind setting, dosage and other tips.



In order to obtain a perfect espresso, the freshness of the beans and the grind setting have to be perfect.

The grind setting can be adjusted anytime, as the grinder empties itself after every portion.

In order to regulate the grind, turn the *grind coarseness dial* (5) on the right side of the *grinder* (3). Big dots indicate a coarse grind, small dots a fine grind.

The optimal dose is depending on the used filterbasket of your espresso machine, for example the double basket of the crema can take from 14g to 16g.

Weigh your portion and fill it in the bean funnel (2). If you want to reduce the static you can use the included spray bottle to apply a little bit of water to the beans.

# Manual for reajusting of the Moca SD

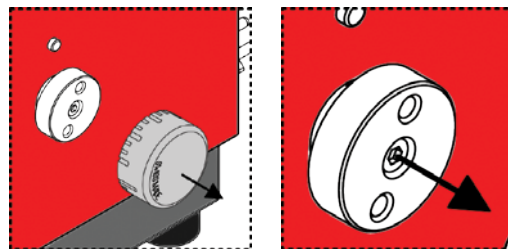
**This Manual is only for skilled personal.**

This Manual describes the process of reajusting the adjusting range of the grind coarseness for the Moca Grinder. Please notice that this is an intervention in the functions of the machine. **Disconnect the power before you begin!**

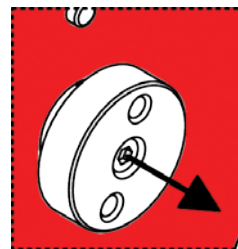
1. Pull the aluminium cap off from the adjustment knob.
2. Unscrew the M3x20 Screw in the middle.
3. Pull the adjustment knob from the axis. If you want to adjust the range finer, turn the knob a half turn counter clockwise and put it back on the axis. If you want to adjust the range coarser, turn the knob clockwise.
4. Put the M3x20 Screw back in and tighten it with 1.25 Nm of force.
5. Put the aluminium cap back on the adjustment knob.

The procedure can be done several times.

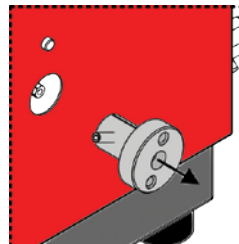
**Please control before the first operation after the procedure that the motor is running freely and isn't blocked.**



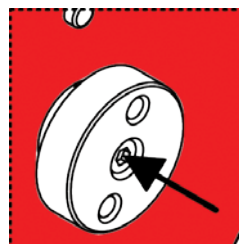
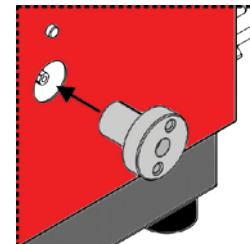
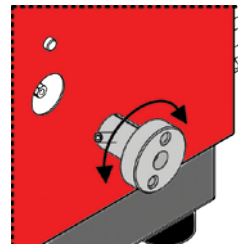
1.



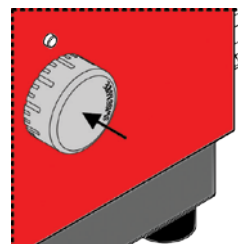
2.



3.



4.



5.



## Cleaning and maintenance.

Coffee beans contain various oils, fats and waxes. This is why you should clean the bean *hopper* ② and the grinding burrs from time to time with a damp cloth. Otherwise a bitter and rancid smell may occur and the grinding burrs can plug up or stick together. We recommend cleaning the grinder once or twice per month and especially cleaning the *output* ④ from coffee residue.

We recommend cleaning the grinding burrs regularly with specialized cleaning products (e.g. Grindz™) or alternatively with dry rice. Simply process/grind the cleaning product at different grinds.

Clean the body with a dry microfiber cloth (high-gloss surfaces are scratch-sensitive). Wash the *lid* ① of the bean *hopper* ② manually with mild soap. Do not wash the *lid* ① and the bean *hopper* ② in the dishwasher (aluminum changes color and darkens with aggressive cleaning agents).



### Technical Specifications:

<i>Moca SD</i>	Width	5.75 in (14.6 cm)
	Depth	8.66 in (22.0 cm)
	Height	10.04 in (25.5 cm)
	Weight	11.5 lb. (5.2 kg)
	Current supply	120 V / 60 Hz
	Cord length	5.74 ft. (175 cm)
	Power input	300W

## Servicing and replacement.

Alongside normal cleaning and maintenance, like all domestic appliances, the grinding burrs have to be replaced at regular intervals. This work must be carried out by a professional and is required after about 550 to 660 lb. (250 to 300 kg) of ground coffee.

The grinding burrs definitely need to be replaced if:

- the freshly ground powder is more than just lukewarm;
- oily bubbles are visible on the freshly brewed espresso (which appear due to squashed beans or not thoroughly ground beans);
- the espresso grind is too fine (dust-like);

## Warranty, customer service and disposal.

From the day of purchase you have two years' warranty on the coffee grinder, subject to appropriate operation and care. In order to promote the durability of the grinder, please observe the information provided on "cleaning & maintenance".

In the event of a fault with your coffee grinder, it must be repaired by specialists authorized by the manufacturer or experienced experts. Please send us the completed warranty slip.

### **Disposal**

The packaging materials are environmentally friendly and reusable. Dispose of the packaging at your local waste disposal centre. Ask your city or municipal administration for ways to dispose of the coffee grinder in an environmentally friendly and appropriate manner.

### **For disposal please observe the following information:**

- Make the machine unusable in order to prevent any possible danger emanating from it.

## 02 Espresso.

### The importance of the water.

The quality of the water used is very important for the preparation of a good espresso. It is important not to use hard water, so the taste and the aroma of the ground beans can fully unfold.



## 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- or Canephora 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.

02



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.



Even though the roasted beans are enclosed in vacuum orvalve 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- or Canephora bean: unroasted, roasted

# Perfect espresso in five steps.

A grinder is never used in isolation but is always a counterpart to a coffee machine.

## The preparation

The espresso machine should be switched on 15 minutes before use, so that the right temperature exists in all parts of the machine and the needed pressure has built up. Since most parts only really heat themselves when the espresso is being made, we suggest putting the portafilter with basket, but without espresso into the brew group and letting water flow through by lifting and lowering the lever. Repeat this action two to three times until the brew group and portafilter are hot.

## The grinding

For the use of the grinder, please consider the advice offered to you later in this manual, entitled “The Moca”, the manual for your grinder. The setting of the grinder is extremely important, since it can alter the size of the grind. If the beans have been ground too coarsely, the water will flow through the grind too quickly and not all the desired aromatic parts will have been extracted. The result is a thin espresso that is poor in aroma. However, if the grind is too fine, the water will run through the coffee very slowly and the espresso will taste wooden and bitter.

Endless factors, such as humidity, air pressure and quality, blend and roast temperature of the bean are of such high importance to the outcome that there is not “the” right grind setting. The ideal grind setting is achieved when it takes 20–30 seconds to pull an espresso shot.

## The dosage

It is important to aim for the right amount of espresso powder when grinding directly into the portafilter. The ideal amount would be between 7,5 and 9 g. Not following these guidelines

would mean that the same problems might occur as with the too coarse or too fine espresso grind. Please pay attention to the right choice of basket (either for one or two cups). If you select the wrong one, the outcome can be frustrating.

## The tamping

The espresso in the portafilter basket has to be properly tamped down to provide the flowing water with the needed resistance: If the espresso is not tamped sufficiently, the water will run through the grind without picking up the entire aroma, if the espresso is tamped too hard, the water flow can be very slow or not happen at all.

The ideal tamping force is around 33 lb. (15 kg). For training purposes, we suggest that you use your bathroom scales, with a little practice you will find out the perfect tamping pressure.

## The extraction

After tamping, place the portafilter, which holds the basket, counterclockwise into the brew group. If water or coffee spills out from the sides when you pull the lever down, you have either put in too much espresso grind or the portafilter is sitting too loosely in the brew group. Once it has been tightened, pull the lever up slowly, and then push it back down.

The result should be an aromatic, delicious espresso with a beautiful hazel-colored crema.

## Judging the result.

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

### The first impression

The color of the crema shows the caramelized natural sugars of the espresso bean. Ideally, the crema should be of a hazel color with shimmers of red irregular stripes (fig. 01). 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.

If the crema is light, thin, contains big bubbles and disappears quickly, it is a sign of insufficient use of the espresso grind (fig. 02). If the crema is dark brown or black with a white spot, or it is too thin with the tendency to form a black hole in the middle, the espresso grind has been exhausted (fig. 03).

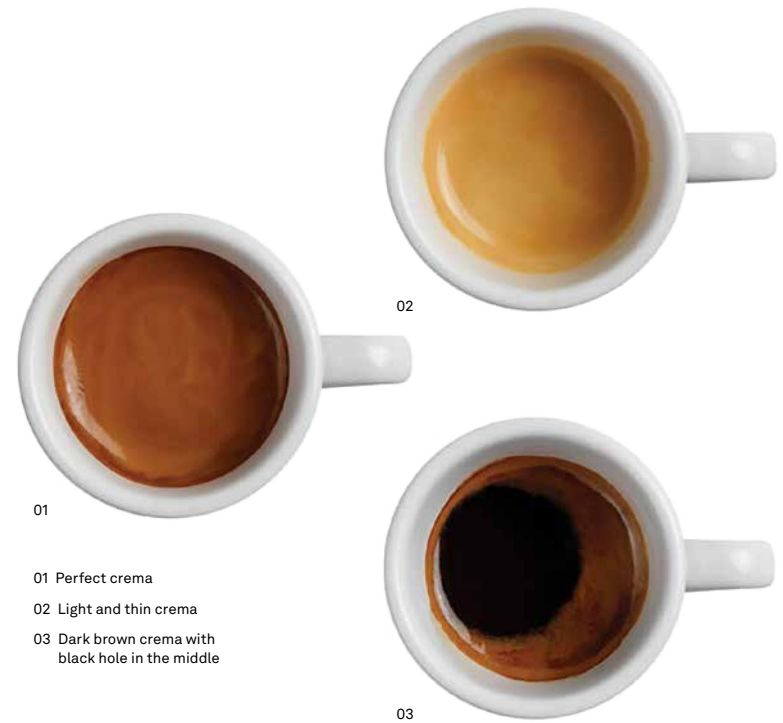
### The aroma

The espresso flavor consists of many different substances. After the extraction of the shot(s), the aroma should be intense but pleasant and slightly sweet. The espresso should not be burned or taste wooden, smell musky or like tobacco.

A touch of hazelnut can develop when a blend with a high Arabica percentage is used. An unclear, weak or lack of smell is a sign of poor use of the espresso. A biting, sour taste or too dominant smell means the espresso has been exhausted.

### The taste

A perfect espresso needs no sugar, however, but sugar can complete it. The taste test should be made without sugar, to avoid distortion of flavor.



01

01 Perfect crema

02 Light and thin crema

03 Dark brown crema with  
black hole in the middle

02

03

The taste of the espresso should be perfectly balanced between sweet and bitter, including a rich body and a sufficient, but not excessive density. It should never taste burnt or leave a bitter aftertaste. A watery tasting espresso without the needed density is normally due to badly brewed espresso.

A bitter tasting espresso with an intense taste and not much aroma plus an extreme aftertaste is normally the outcome of a too intensely brewed espresso grind.

## 03 First aid and more. Troubleshooting.

Symptom	Possible reason	Corrective action
Grinder does not grind	No power supply	Check power plug or fuse
	Button ⑨ not activated	Press portafilter harder against it
	Button ⑨ hard to push	Cleaning/check by a service partner
	Container not screwed in correctly	Ensure dots on container and grinder align exactly above each other
Grinder grinds slowly	Grinding burrs sticky	Cleaning, e.g. with Grindz™
Grind/coffee powder gets warm or is dust-like	Grinding burrs worn	Replacement of the grinding burrs by a service partner
Grind/coffee powder is irregular	Grinding burrs sticky	Cleaning, e.g. with Grindz™
Over-extracted (more than 25 seconds)	Espresso grind too fine	Choose coarser setting, turn <i>grind coarseness dial</i> ⑤ towards a bigger dot
	Tamped too hard	Tamp with the right pressure between 11 and 33 lb. (5 and 15 kg) depending on the grind setting
Under-extracted (less than 15 seconds)	Espresso grind too coarse	Choose a finer setting, turn <i>grind coarseness dial</i> ⑤ towards a smaller dot. Ensure grinder is running when turning setting finer!
	Tamped too little	Tamp with the right pressure between 11 and 33 lb. (5 and 15 kg) depending on the grind setting
Crema too light	Espresso grind too coarse	Choose a finer setting, turn <i>grind coarseness dial</i> ⑤ towards a smaller dot
Crema too dark	Espresso grind too fine	Choose coarser setting, turn <i>grind coarseness dial</i> ⑤ towards a bigger dot





## 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.*

Manufacturer:  
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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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## Disposal / Recycling.

**The card box and packaging material are made entirely of environmentally friendly materials. They can be disposed of in your local recycling bins.**

We recommend you to keep the original packaging for the case you need to transport the espresso machine.

**Before you dispose a Olympia Express machine make inquiries whether there is a possibility to maintain or repair the machine. Olympia Express machines older than 50 years can be maintained and repaired due to the robust design.**

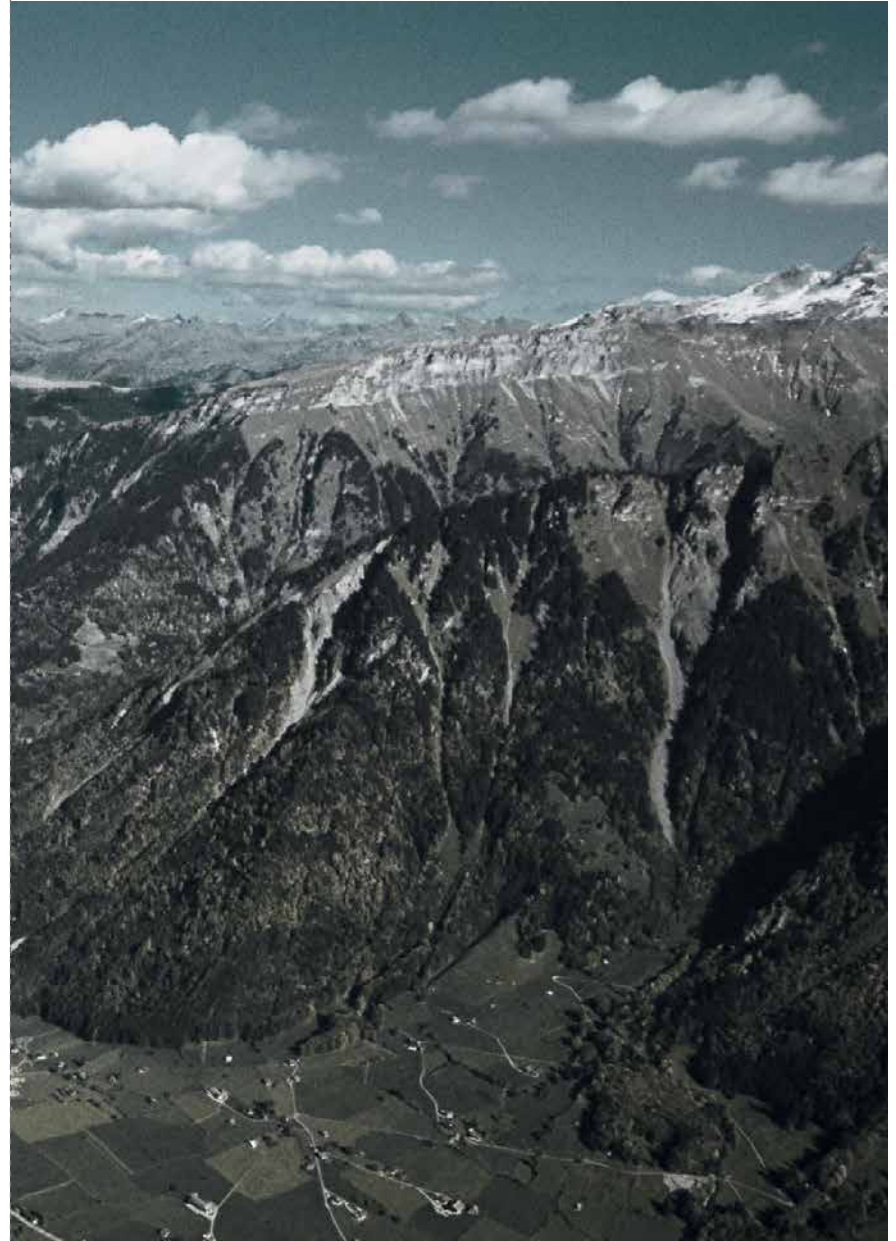
**The symbol of the crossed out bin on wheels signals that in the European Union the product must be disposed of in separated waste. This applies for the product and all accessory parts marked with this symbol. Marked products may not be disposed of in normal household waste, but must be taken to a recycling center for electric and electronic devices.**



**A decision for a lifetime.** Olympia Express is a Swiss manufacturer of exclusive espresso machines and grinders. Looking back at an 90-year-old tradition of product development and craftsmanship, the small, yet fine company is among the pioneers on the market for premium espresso machines. The engineers and mechanics still live the spirit of the founder and pay close and loving attention to even the smallest of details. They work with passion and Swiss precision. The use of first class materials and components developed by Olympia Express results in compact machines and grinders with a noble look, unique quality and an extraordinary longevity. Hand made and Swiss made — the precondition for pure espresso delight.

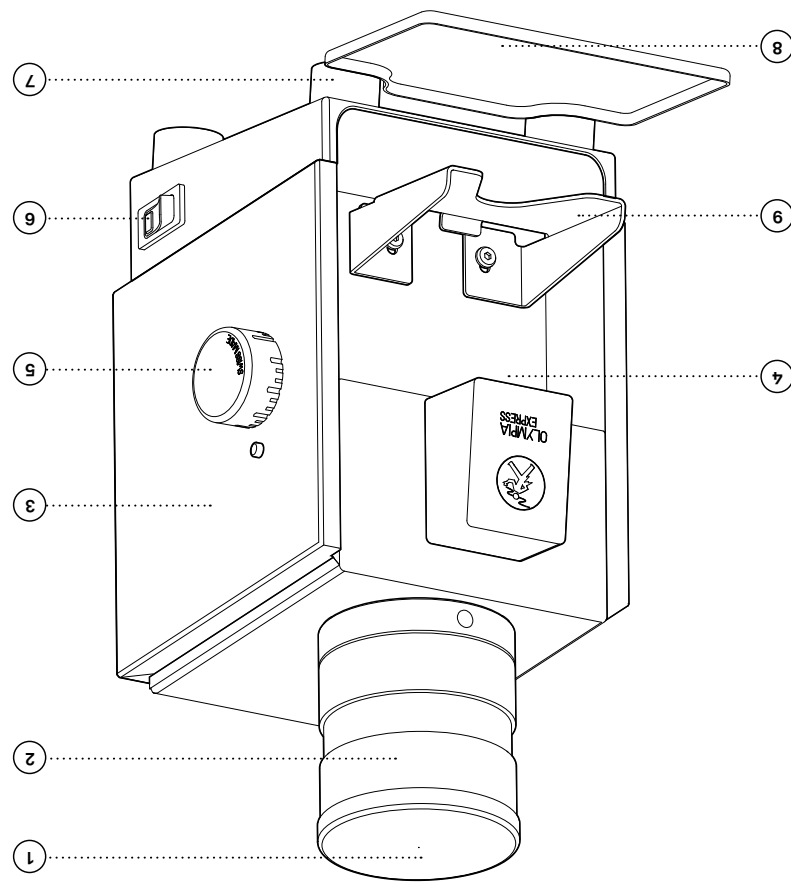
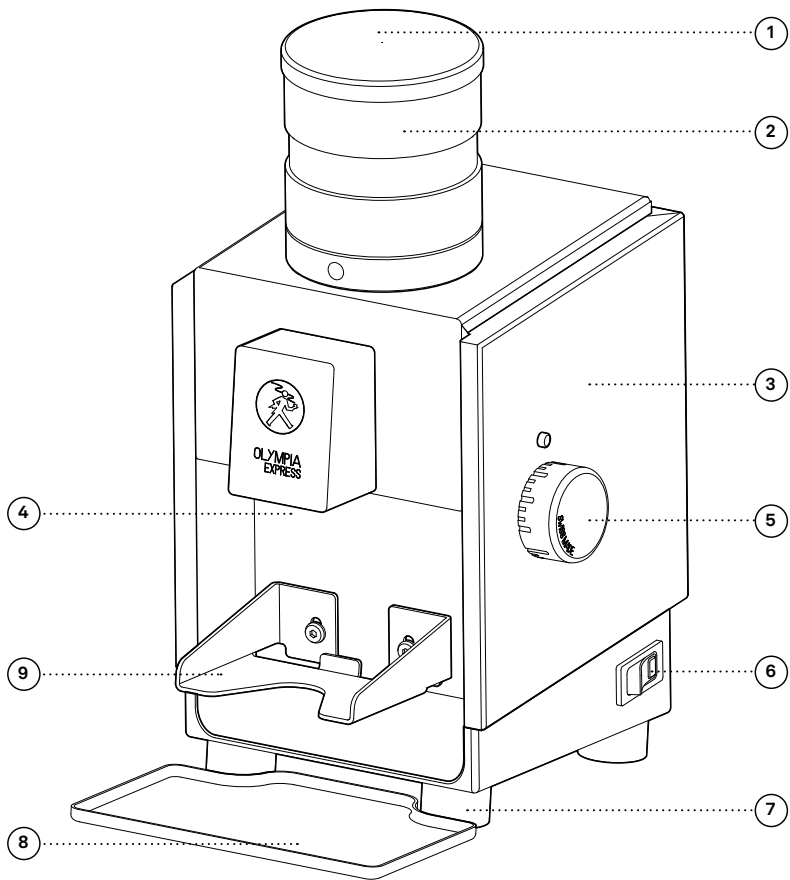
Please visit our website:  
[www.olympia-express.ch](http://www.olympia-express.ch)

Swiss manufacturer of finest espresso machines.



### Control elements Exterior view

- 1 Lid
- 2 Bean hopper
- 3 Grinder
- 4 Output
- 5 Grind coarseness dial
- 6 On/Off-button
- 7 Feet of the machine
- 8 Collecting vessel
- 9 Rests



### Bedienungselemente Aussensicht

- 1 Deckel
- 2 Bohnenrichter
- 3 Mühle
- 4 Ausgang
- 5 Einstellrad
- 6 Ein/Aus-Schalter
- 7 Gerätefüsse
- 8 Aufgangschale
- 9 Auflagen