



OLYMPIA
EXPRESS

Instructions for backflushing the Maximatic

Essential prerequisites for making the best espresso are daily cleaning and regular maintenance of the machine. In order to fully enjoy our long-lasting machines backflushing is recommended from time to time.

- 01** First rinse the brew group and clean off any coarse dirt with an appropriate brush.
- 02** Put a backflush disc into the portafilter and place half a teaspoon of coffee fat dissolver in it.
- 03** Pour in some hot water from the brew group and wait until the solution starts to foam slightly.
- 04** Insert the portafilter into the machine and push the extraction button to make the pump work until enough pressure has built up in the brew group. When there is enough pressure and the pump makes significantly less noise, stop pushing the extraction button and the brew group will empty instantly via the 3-way valve into the drip tray. The presence of white foam shows that the detergent is being flushed through. Repeat this procedure about ten times until no more detergent can be seen.
- 05** Remove the portafilter, rinse it thoroughly under running water and re-insert it into the brew group. Now repeat the rinsing procedure again about ten times in order to rinse the remaining coffee fat dissolver from the brew group into the drip tray.
- 06** Remove the portafilter, rinse the brew group and wipe the rims of the group head with a moist cloth. Last step: rinse the portafilter, backflush disc and drip tray thoroughly under running water and the cleaning process is done.

Now the brew group is free from coffee oils and dirt and ready for the next espresso.

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finest espresso machines.

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