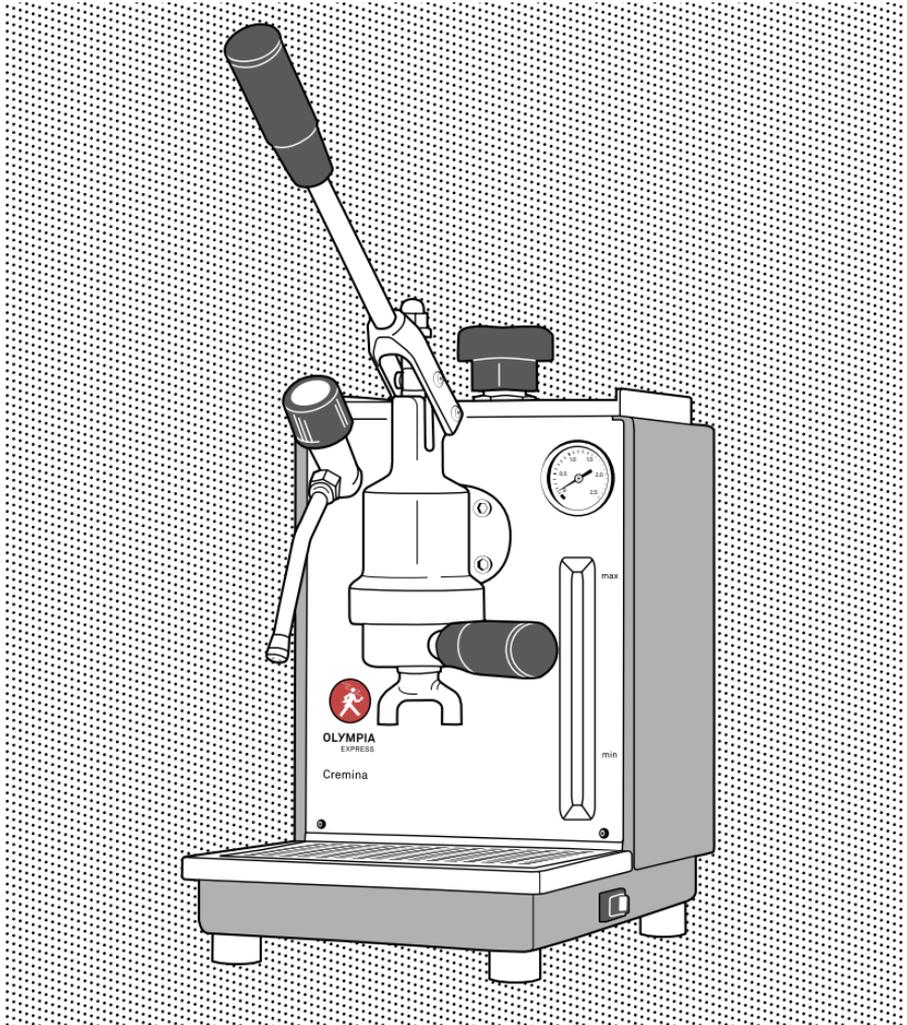




OLYMPIA
EXPRESS

Cremina/Moca owner's book





Glarnerland

Cremina/Moca owner's book

User manual
Product information
Tips for Baristas

.....
OWNER

.....
CREMINA/MOCA N°

.....
DATE OF PURCHASE



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 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.

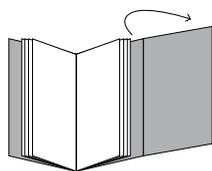
We wish you much joy with your Olympia Express.

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 machine "Cremina" and the Espresso grinder "Moca" as well as the guarantee terms for your machine. Furthermore, you will be provided with important information on coffee beans, water and the milk. In addition to that, you will find tips on espresso specialties and helpful hints for further reading.

Important!

Even if you would like to start straight away, please read the safety instructions on pages 20/21, in order to enjoy your Olympia Express equipment for a long time.



On the back cover of the book you will find a fold-out page with an illustration of the "Cremina". This is to have the machine with all the control elements named in front of you when reading this book (*the elements are italicized*).

Content

01 Olympia Express

Luigi Bresaola: A pioneer of Swiss espresso culture	09
The spirit of the founder: No compromise	11

02 Cremina

40 years of perfection	12
The classic lever-operated espresso-machine	15
Built to last ages	16
Safety instructions	20
Getting started	22
Regulation, maintenance and cleaning	25
Steam	27

03 Moca

The perfect grinder	31
Grind setting, dosage and other tips	32

04 Espresso

The importance of the water	34
The importance of the bean	35
Perfect espresso in five steps	36
Judging the result	38
Espresso richness	40

05 First aid and more

Troubleshooting	43
Further reading on espresso	46
Ideas and suggestions	47
Certificate of guarantee	48



01



03



02

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

01 Olympia Express. Luigi Bresaola: A pioneer of Swiss Espresso Culture.

Already by the early 1930s, Luigi Bresaola was designing the first espresso machines for cafés and restaurants in Switzerland. He was an ingenious inventor and among the pioneers of his time. As a draftsman and constructor, he did not rest until his machines could not be further improved. He simply adored the fine art of espresso making.

In the 1960s, his son Luigi took over the company, founded in Chiasso in 1928. In the meantime, the small family enterprise also offered espresso machines for home use. They were an enormous success. Combined with their compact size, it was their quality and reliability that caused a steadily increasing demand for the machines—from London to San Francisco, from Chile to Singapore. At times, Olympia's workshop saw more than 100 employees.

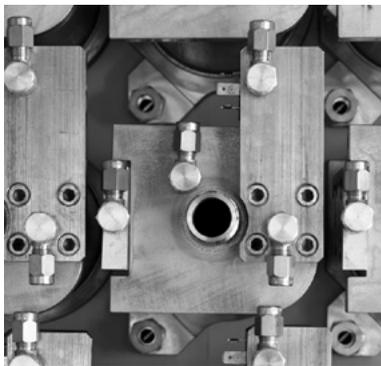
When the company experienced a rocky patch during the 1980s and 1990s, it stuck to its philosophy and today concentrates on the production of premium espresso machines and grinders. It is a small, fine company designing outstanding machines for connoisseurs.



01

01 Brewing group, chromed brass

02 Boiler, chrome steel



02

“I have had a Cremina 67 for some 17 years now and have never had a problem with the espresso machine. The level of craftsmanship is quite incredible. I love my espresso maker.” (Olympia Express customer, USA, May 2007)

The Spirit of the founder: No compromise.

For more than 80 years, perfect material and workmanship have been top priority at Olympia Express. Each and every tiny detail is constantly rethought and, if necessary, optimized. At the beginning of the 1990s, for example, Olympia Express was the first espresso machine manufacturer to exclusively use chrome steel tanks. Although more expensive, they offer higher quality. And as there are no chrome steel parts available on the market, which can meet the high standards of the engineers, Olympia Express simply designs its own, in its own workshop.

Through meticulous craftsmanship and accuracy the whole team strives to make the best espresso machines of all time, every single day. 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 Cremina. 40 years of perfection.

1967—1996—2002—2008. We have every reason to celebrate:
Our Cremina has been around for more than 40 years!

In our rapidly developing world, four decades seem like eternity—an achievement one can be proud of. By the way, our Cremina is in good company, take the Porsche 911, for example, which already celebrated its 40th anniversary back in 2004.

Now back to the beginning: the Cremina was born towards the end of the wild 60s and in the 70s, it was crowned as the “best espresso machine in the world” by the “New York Times”. For nearly two decades, the machine found an ever-growing fan base. In 1996, the machine was substantially overhauled, and the success story continued. True to the ethics of building the best espresso machine, it was even further improved in 2002. In 2003, the “Neue Zürcher Zeitung” called it the “Rolls-Royce among the one armed bandits”. And the epic strive for perfection has not stopped. Since 2008, our customers have been able to purchase the new Cremina; the best Cremina ever. We would like to wish you many delightful moments in her company, the Cremina.



OLYMPIA
XPRESS

L. BRESAOLA 6834 Morbio Inferiore - TICINO - SUISSE - ☎ (091) 4.32.14.15 - 4.01.51

Kaffeemaschinen- und Stahlrohrmöbel-Fabrik Fabbrica di macchine da caffè e mobili in metallo

Filialen, Filiali - ZÜRICH - ST. GALLEN - LUZERN - BASEL - LAUSANNE - GENEVE



cremina '67

die Espresso
Kaffeemaschine
für den Privatgebrauch

La macchina
per caffè espresso
ad uso domestico

Masse: Höhe 340 mm, Tiefe 270 mm, Breite 190 mm
Nettogewicht: 10 Kg
Boilerinhalt: 1.3 Liter
Anschlusswert: 220 V / 1000 W
Aufheizzeit zur Erreichung des Betriebsdruckes: 8-10 Min.
Kapazität: 18 Espresso-Tassen mit einer Füllung.

Dimensioni: altezza 340 mm, profondità 270 mm, larghezza 190 mm
Peso netto: 10 Kg
Contenuto della caldaia: 1.3 l
Corrente elettrica: 220 V / 1000 W
Tempo di riscaldamento preliminare: 8-10 minuti
Produzione: circa 18 « espressi » per ogni riempimento della caldaia



Sales brochure «Olympia Cremina», 1967



The classic lever-operated espresso machine.

The Cremina is a classic lever-operated espresso machine; no ifs, no buts. It works with the proven pre-infusion piston system: lifting the lever draws a small amount of water into the piston chamber and forces it into the pressed ground coffee, allowing it to expand. Lowering the lever forces the hot water through the ground coffee. This tried and tested extraction procedure, coupled with the continually increasing experience of the individual Cremina owner, guarantees a perfect espresso, a composition of crema, smell and taste—a harmonious pleasure for the senses. Even your ears will be delighted: the only noise produced by your Cremina is the singing, when the boiler heats the water.

Not only the “New York Times” and the “Neue Zürcher Zeitung” have considered the Cremina to be “the best espresso machine in the world”; for more than 40 years, we have been receiving fan mail from all around the world. This is not just an honor for us, but also for every owner, who knows how to create the perfect espresso. It does require some practice, however, but once you have reached the perfect espresso, it will always be just that: your very own espresso. A minor, yet subtle distinction and a true event for every espresso lover.



Built to last ages.

Take a look at the inside: what you will encounter is nothing but stainless steel, chrome, brass and perfect manufacturing.

The brew group, consisting of group head and portafilter, as well as the steam wand and the steam nozzle, are made of brass—and are of course chromed and polished to a high gloss. This increases the longevity of the machine and facilitates the cleaning. The electric boiler, made of chrome steel is filled by opening the top and has a capacity of 3.8 pints—enough for 20 cups of classic espresso. The high performance tubular heating element has a thermal protection against overheating of the boiler. In order to guarantee a perfect result and longevity, the high-tech gaskets used in the Cremina.

The default pressure is adjusted to between 0.7 and 0.8 bars and the brewing temperature to 198 °F. The Cremina leaves it to the skill of the barista to find the required nine bar pressure onto the portafilter by lowering the lever at just the right time.

However, not only the inside of the Cremina is convincing. Espresso machine purists are also thrilled with its outer appearance: the massive chassis, the sturdy casing and the fittings are of finest quality. The front with its illuminated operation display, as well as the grate and tray are made of high-gloss polished stainless steel. Frame and casing are elaborately lacquered with especially resistant powder coating.

01



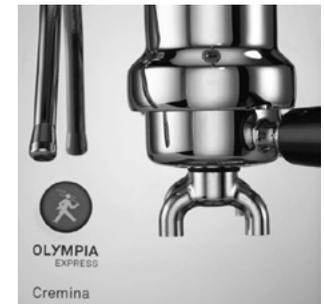
02



01, 02 Brew group, chromed brass

03 Portafilter, chromed brass

03

OLYMPIA
ESPRESSO

Cremina

01



01 Manometer

02



02 Boiler and pressure compensator

“I bought my Olympia Cremina at Zabar’s in New York 26 years ago, and it has worked perfectly ever since then. You deserve thanks and congratulations for such a fine product.” (Olympia Express customer, USA, May 2007)



“The Rolls Royce among the one-armed coffee bandits is reminiscent of the design and the material of a spartan Harley-Davidson: simple, powerful engineering and clear outlines. Everything is of the best, highest quality—stainless steel, brass, chrome” (“Neue Zürcher Zeitung”, 2003)

Technical Specifications:

<i>Cremina</i>	Width	7.87 in
	Depth	10.63 in
	Height	12.99 in
	Weight	24 lb
	Current supply	115 V / 60 Hz ¹
	Cable length	5.25 in
	Power input	1000 W

¹ Also available with 230–240 V / 50 Hz / 1000 W

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 page 48. 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 machine. Keep them close to the machine in case any questions should arise.
- Please do never open the *boiler top 1* when the machine is switched on and if the *steam wand 12* has not been emptied completely. Only open the boiler top when the machine is *switched off 4*. Also open the *steam tab 3* in order to release built up pressure.
- 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.
- Only specialists and authorized personnel are allowed to repair electrical goods.
- When the machine is switched on, your Cremina 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.
- When faults occur while the machine is on, and before all cleaning and maintenance work, remove the plug from the power outlet.
- Never yank the cable in order to pull out the plug, nor touch it with wet hands.
- 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.

- Never pull the cable over sharp corners and make sure that it is not squashed or bent.
- Do not carry or pull the machine by its cable.
- Only use approved extension cables.
- Do not immerse the appliance in water.
- Clean the machine with a dry or with a moist cloth. Remove plug from the power outlet before hand.
- 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.
- Place the machine on a stable and dry surface.
- 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 machine 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.

Getting started.

1. Filling the boiler

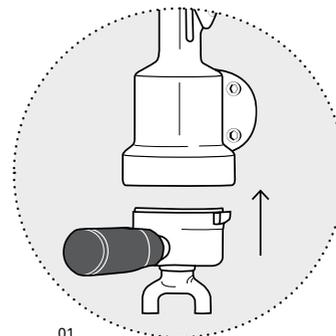
Open *boiler top 1* and fill with fresh water not exceeding the top (“max”) of the *water level indicator 2*. The amount of water in the boiler is therewith close to 4 pints. Close boiler top properly. Close also the *steam tab 3* as well (turn to the right). Connect the machine to the power supply. Press the *on/off button 4*; this will light up, as will the *control lamp 5* next to it, indicating that the boiler is heating the water.

2. Releasing air and heating up

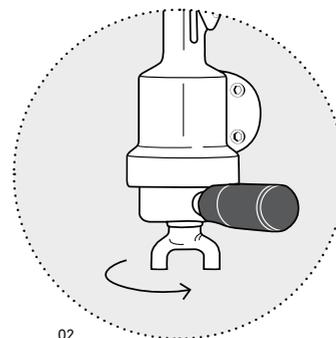
As soon as the *control lamp 5* goes out (after about 10 minutes) and the *pressure gauge 7* shows 0,7 bar, open the *steam tab 3* briefly, allowing the air to be released out of the boiler. The control lamp lights up once again briefly, because the machine has to re-heat the water to equal out the decrease in pressure. When the lamp switches off, the machine is ready for use. The on/off button is constantly lit, but the control lamp switches on and off; in doing so, you can see that the boiler pressure regulation is working. Depending on the boiler pressure, the pressure regulator switches the boiler on or off, allowing the water to be kept at a constant temperature and to prevent a waste in electricity.

3. Preheat the brew group

To preheat the *portafilter 6*, place it in the *brew group 9* (turn it to the right; figs. 01 and 02) and then lift and lower the lever briefly. This action releases water that is then pushed through the piston. Repeat this action until portafilter and brew group have heated up (two or three times).



01



02



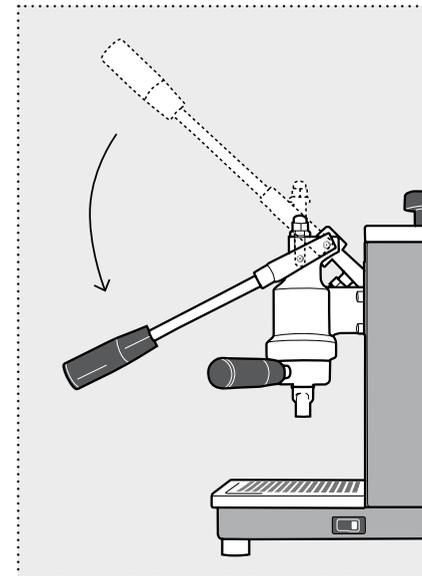
(a)



(b)



(c)



03

01, 02 Place the portafilter

03 Pull down the lever in one movement in order to brew an espresso

4. Locking the portafilter

In order remove the *portafilter 6*, gently turn the *portafilter handle 10* to the left to release it out from the *brew group 9*. Now put a filter basket into the portafilter (for one cup (a), for two cups (b)). 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”. Lock the portafilter back into the brew group.

5. Brewing the espresso

Place 1 or 2 cups under the *coffee spout 11*, and slowly pull the lever upwards. Wait a few seconds, until a few drops of espresso flow from the spout. Pull the lever carefully and slowly downwards in one movement (fig. 03). The hot water is then pushed through the grind and your first foamy aromatic espresso will pour gently into your cup.

The lever must be pulled down in line with the resistance, thereby allowing the espresso to flow out steadily. For bigger portions or two cups, repeat the action a couple of times. Caution! Before taking off the *portafilter 6*, wait a moment, about 30 seconds, so that any remaining pressure can dissipate. If you want to continue making espresso, remove the portafilter, empty the used grind into a bowl, clean the portafilter and repeat the procedure.

Although the espresso should be finely ground, it should not be too fine; otherwise, the espresso will flow very slowly. If the grind is too coarse, it will flow too quickly and no crema will be produced.

To keep your espresso velvety, even when preparing many cups of espresso, we suggest regularly cooling the portafilter under running cold water, thereby minimizing any risk of overheating. When the water in the level indicator has reached the bottom line, the machine should be switched off immediately!

The boiler top should under no circumstances be opened as long as the machine is on or the remaining pressure has not been released through the *steam tab 3*.

After the machine has been refilled, you can continue. Just follow steps 1 to 5.

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 *steam wand 12* 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.

The more calciferous the water, the more the boiler has to be descaled. We suggest you have your machine descaled by our local service-providers at least once a year. If you would prefer to do this yourself, we suggest you fill the boiler half-full with white wine vinegar and then top the boiler up to “max” with water. Switch on the machine, allowing the boiler to build up pressure and then leave it in this state for about two hours. Release the vinegar/water mixture by using the *lever 8* and the steam tab. This way, the *brew group 9* will also be cleaned. Now, switch the machine off.

At this point, release the remaining pressure through the steam tab, open the *boiler top 1* and tip out any remaining water. Repeat this procedure once again with fresh water. If the machine has been left switched off for a while, rinse the boiler thoroughly with fresh water.

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 9*, 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. However, if the water flows out inconsistently or splashes, even though it has been cleaned, it is most likely broken and needs to be replaced.

The sealing gaskets hinder the splashing of water while in use, but needs to be changed as soon as water loss on the brew head is noticed. The loss of water reduces the amount of pressure, which is put on the coffee basket. This reduces the quality of the final product.

The machine is fitted with a thermostatic safeguard, which hinders the burnout of the boiling element if the machine is in use without any water. If the safeguard has for some reason switched itself off, please let us, or our local service partner, know immediately.

You can of course also send us your Cremina, not only in the case of a defect, but also for its regular check-up. To do so, please order and use a big enough delivery box from us.

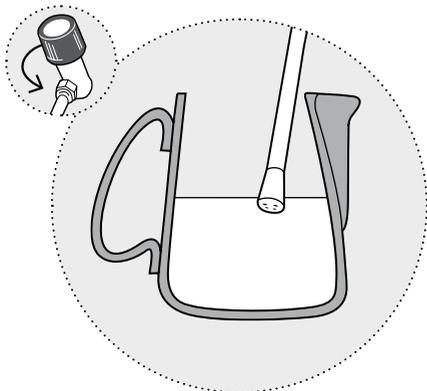
Steam.

Hot Water

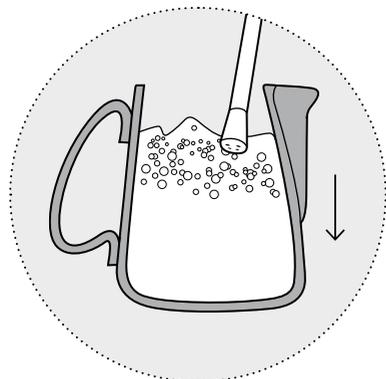
You can also use the steam to boil water or make tea. To do this, open the *brew tab 3* slightly to release condensed water or remaining air before starting. This will also prevent any suction of the fluid being heated up. Put the end of the *steam nozzle 12* into the filled cup or a different container. Leave the steam tab opened until the desired temperature is reached. Then, close the tab again before removing the container or cup.

Hot milk without froth

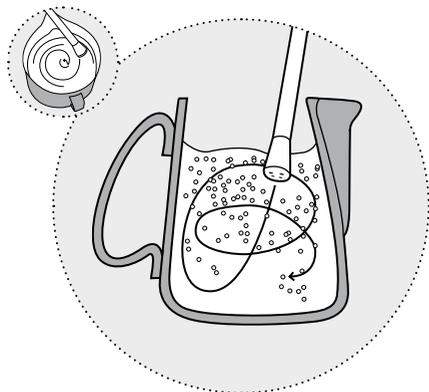
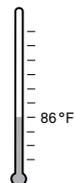
Fill the milk froth container with milk; immerse the *steam nozzle 12* in the milk. Now turn on the steam tab and turn it off again before the boiling point is reached. Close the tab first before pulling away the container; otherwise, the milk may splash out.



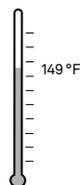
01 Pouring in the milk; immerse the steam nozzle in; open the steam tab



02 Steaming the milk; lower the container slightly («stretching»)



03 Mix the froth with the milk through rotation («rolling»)



Hot milk with froth

The making of perfect milk froth comes in two steps, the so-called “stretching and rolling”. For the stretching phase, immerse the *steam nozzle 13* 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 can start. 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. However, the milk must not become too hot. 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



01 Dial for adjusting grind

02 Grinding burr



02

03 Moca. The perfect grinder.

For a perfect espresso a first class choice in coffee blend is needed as well as good water and an espresso grinder that produces perfect espresso powder—a machine that reliably and exactly delivers top results.

The Moca has been the perfect accompaniment to the Cremina since 1967. Understated, but just as reliable, precise and built of the same premium materials—of course by hand. No synthetic materials, no plastic, which could possibly affect the espresso aroma. Only first class steel and genuine glass. Typically Swiss made.

Its characteristics: an electric espresso grinder with extremely smooth running grinding burrs made of hardened special steel. It grinds quickly and continuously, without heating up the beans. By means of a dial, the grind can be accurately adjusted with immaculately precise steps of far less than 1/8 inch. The powerful 200-watt motor features a thermal overload protection. The body consists of high-gloss polished stainless steel to the front, and the side frames of resistant powder-coated steel. Four rubber feet assure a firm position on any kind of surface. The sealed Pyrex glass hopper can hold approximately nine ounces of espresso beans. A flip-top lid closes the high-gloss polished container for the ground coffee. The included spoon is used to dose and also to tamp the ground coffee.

Grind setting, dosage and other tips.

In order to obtain a perfect espresso, the grind setting needs to be checked regularly and if necessary, adjusted, to avoid problems with too fine or too coarse espresso. This procedure may be necessary a few times within a week if the meteorological conditions (humidity, temperature etc.) change considerably.

To regulate the grind setting, twist the ring that sits above the espresso storage compartment to the printed indication needed, whereby the bigger numbers mean coarser and the smaller numbers finer grind.

The optimal dosage for an espresso is 0.27 to 0.32 oz.

Alongside normal cleaning and maintenance, as all machines need, the grinding burrs need to be replaced at regular intervals. This work has to be done by a professional and is required after about 2.21 to 3.31 hundredweights of ground espresso.

The grinding burrs definitely have to be replaced if:

- the freshly ground espresso (min. 1.76 oz) is more than just lukewarm;
- oily bubbles are visible on the surface of the espresso (which appear from squashed beans or not thoroughly ground ones.);
- the espresso grind is too fine (powdery);
- the espresso grind, even if the correct dose is used, is wet after the espresso has been made.

The coffee beans contain a whole range of oils, fats and waxes. Therefore, you should clean the Pyrex glass funnel from time to time in order to avoid a bitter and rancid smell.



Technical Specifications:

<i>Moca</i>	Width	4.33 in
	Depth	7.87 in
	Height	12.20 in
	Weight	11.02 lb
	Current supply	120 V / 60 Hz ¹
	Cable length	5.74 ft
	Power input	200 W

¹ Also available with 240 V / 50 Hz / 200 W

04 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 water hardness varies from region to region, depending on the potassium salts solved in it. A German hardness grade (°dh) complies with the content of 0.35 oz limestone per 264.17 gallons of water. Many water filter manufacturers offer test cards, helping you to find out about the composition of your tap water and what hardness grade it is. We recommend a hardness grade from about 6°dh (us: 0.336 ppm CaCO₃) A normal water filter filters the limestone out of the water, so that the aroma of the espresso can unfold fully. Apart from the taste, there is also another reason why you should not use hard water. Limescale can cause crust formation in the pipes and the boiler and thus cause slow water flow. Limescale blockage can also cause a reduction in temperature of the outflowing water and thus affect the outcome.

The importance of the bean.

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.

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

02

01 Arabica bean: unroasted, roasted

02 Robusta bean: unroasted, roasted

Perfect espresso in five steps.

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 a single espresso shot.

The dosage

After the grinding, it is important to fill the basket in the portafilter with the right amount of espresso, the ideal amount would be between 0.27 oz and 0.32 oz. 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. 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 suggested force to be tamping with is 55.12 lb. 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).

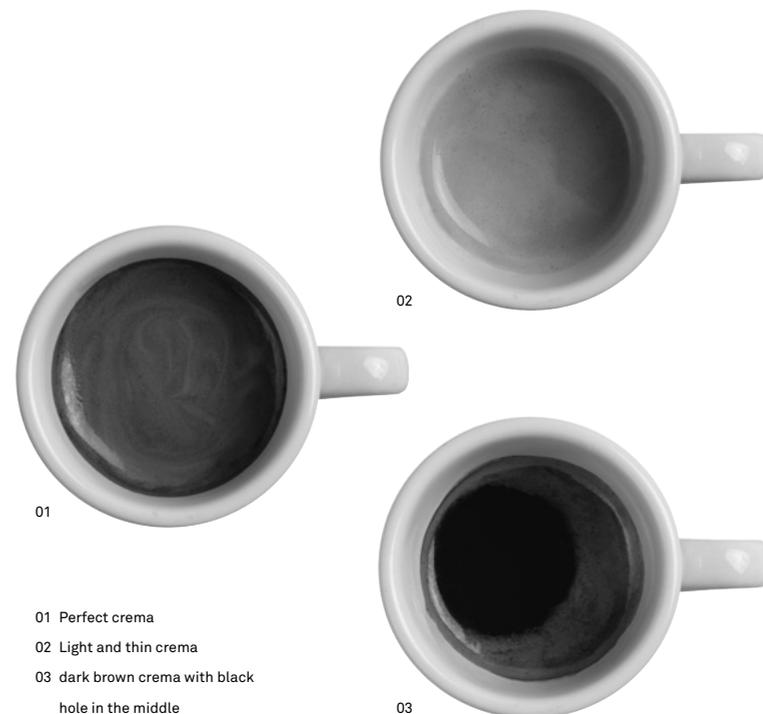
The aroma

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 of the espresso should be perfectly balanced between sweet and bitter. 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.

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 brulot

Put brandy or cognac in a pre-warmed cup, place a sugar cube in the middle and light it. Pour the shot of espresso over and top off with some whipped cream.

Caffè creme

An espresso with a proper crema, but considerably more water. This is the Swiss’ favorite drink.

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 freddo

A sweetened, espresso served cold.

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 mischio

Espresso mixed with hot chocolate and served with whipped cream. An interesting alternative to latte macchiato.

Caffè moca

$\frac{1}{3}$ espresso, $\frac{1}{3}$ hot milk, $\frac{1}{3}$ hot chocolate. Caffè moca is served in a glass. It can be sweetened with sugar and served with whipped cream.

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.

Caffè shakerato

An espresso drink that—either with or without sugar—is mixed in a cocktail shaker with ice cubes. Flavors such as vanilla or caramel can be added as well as a shot of grappa or amaretto.

Caffè sorbetto

Espresso that is frozen in ice cube trays and then be blended in a mixer with added sugar and milk. The outcome is a soft “mousse”, which is served in very cold glasses.

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.

Cappuccino chiaro

A cappuccino that is being prepared with less espresso and more hot milk.

Cappuccino scuro

A cappuccino that is being prepared with more espresso and less milk.

Cappuccino freddo

A cappuccino served cold “on the rocks”.

Frappuccino

An espresso mixed with sugar and cream. Fill into a cooled glass and add a few ice cubes. Basta!

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.

05 First aid and more. Troubleshooting with possible disorders.

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 engineer
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

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 defect	Replace the on/off button
The control lamp lights up, but the water does not heat up	No water in the 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

Further reading on espresso.

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*Best wishes from Switzerland,
 Your Olympia Express team.*

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General warranty conditions and certificate of guarantee.

Dear Olympia Express customer,

We sincerely thank you for buying this Olympia Express machine

.....
MODEL

N°

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 Cremina/Moca 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, and the supplier.

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.

Mendrisio,

Christian Sagehorn
Managing Director



Fold out the flap page.

A decision for a lifetime. Olympia Express is a Swiss manufacturer of exclusive espresso machines and grinders. Looking back at an 80-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.

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