



OLYMPIA
EXPRESS

The perfect Espresso





Glarnerland

In Italy they call it “caffè”.

A beautiful accessory to everyday life, cause for a short break. Nothing more; nothing less. In Switzerland people love it. According to statistics from the Swiss Federation of Coffee House Proprietors, the Swiss hold third place in the worldwide raw coffee consumption per head and per year, surpassing even the Italians, the Spanish and the French. Therefore, it comes as no surprise, that one of the oldest espresso machine manufacturers is based in Switzerland. And—Swiss as we are—we do not just build any kind of espresso machine, but design every single detail, until we have achieved a masterpiece of precision and engineering. Finally we take this little piece of art, give it the typical Swiss Design and call the final result the Olympia Express.

So please take some time to look at the achievements of 85 years of Swiss espresso culture. In our fast-paced world, there is hardly anything more relaxing than to take a break for a moment and enjoy the wonderful aroma of a “caffè”.

Welcome to the world of Olympia Express!

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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.

Today's espresso lover enjoys the "Cremina", a sophisticated lever-operated machine. Already by the 1960s, its predecessor, the "Cremina 67" was complimented by the "New York Times" as "the best espresso machine in the world". All semi-automatic machine connoisseurs will find that the "Maximatic" offers them the taste of delicious espresso in just a few easy steps. And the "Moca" is the answer for those looking for the perfectly designed espresso grinder.



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!



Cremina: Perfection for more than 40 years.

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 (Quality AISI 314 L) 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 gaskets used in the Cremina are made of high-tech material. 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.

Except for the boiler, nothing is welded or brazed. Therefore, everything can be either dismantled or assembled in just a few steps.

01



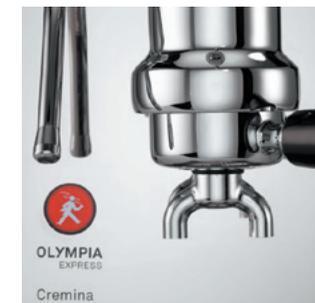
02



01, 02 Brew group, chromed brass

03 Portafilter, chromed brass

03

OLYMPIA
EXPRESS

Cremina

01



01 Manometer

02 Assembly of the brew group

02



“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



Maximatic: Maximum espresso delight.

“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 customer, USA, December 2006)

While the Cremina is the choice for the gourmet willing to dedicate intuition and free time to his espresso, the Maximatic is the right machine for those, who seek a bit more convenience. This electric, semi-automatic espresso machine is so handy and small that it almost fits on a letter-sized piece of paper. This has been made possible thanks to the individual production of all components, ranging from the vibration-isolated pump to the boiler and thus making the Maximatic the smallest espresso machine with a dual circuit heating system in the world. It is so straightforward and easy to handle, it can be used at home as well as in offices, studios, doctors' surgeries and galleries.

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: day in day out, it provides its owner with maximum espresso delight!



Not a seasonal product. No expiry date.

Just as each and every one of our machines, the Maximatic is also an expression of the philosophy of Olympia Express. Our machines are not only built with passion, but also with the know-how and the experience of 85 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.

Unlike the Cremina, 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: 1.59 pints) produces the steam necessary for frothing the milk. Just as with the Cremina, both 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 pre-heat the espresso cups; the tray and the grate can be easily removed and cleaned. Not to mention the illuminated extraction button with the Olympia-Express logo, the water gauge, the extra long steam wand, the thermal protection of the heating element, the mechanic safety valve for the boiler, the high tech gaskets etc., etc., etc.

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



01 Front, extraction button and manometer

02 Cover of the fresh water tank

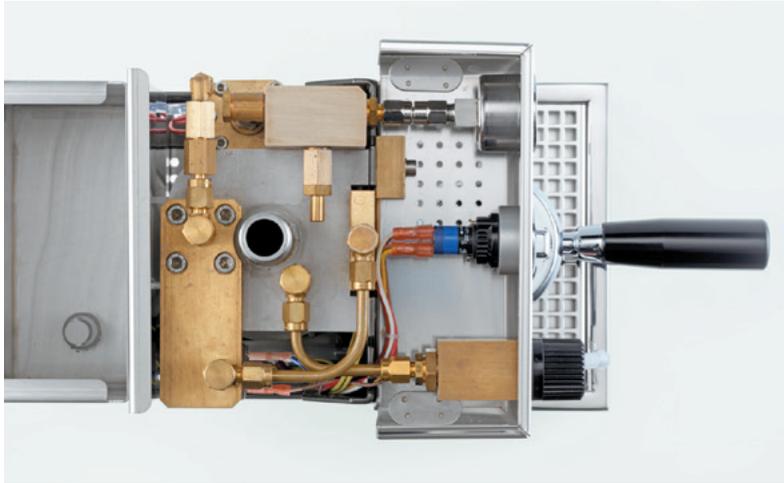
03 Steam nozzle, chromed brass



03



02



01

01 Interior view, from above

02 Manufacturing of the chassis



02



“For many years I thought my Rolex GMT Master was the finest product made, but I now believe the finest product I have ever owned is your coffee machine! Don’t change a thing!” (Olympia Express customer, USA, May 2005)

Technical Specifications:

<i>Maximatic</i>	Width	7.68 in
	Depth	13.39 in
	Height	14.57 in
	Weight	40.12 lb
	Current supply	120 V / 60 Hz ¹
	Cable length	5.25 ft
	Power input	1000 W

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

A decision for a lifetime. Olympia Express is a Swiss manufacturer of exclusive espresso machines and grinders. Looking back at an 85-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

Swiss manufacturer of finest espresso machines.



Imprint

Manufacturer:
Olympia Express SA
Burgstrasse 26
CH 8750 Glarus
Switzerland

T +41. 91. 6461555
F +41. 91. 6461569

info@olympia-express.ch
www.olympia-express.ch

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