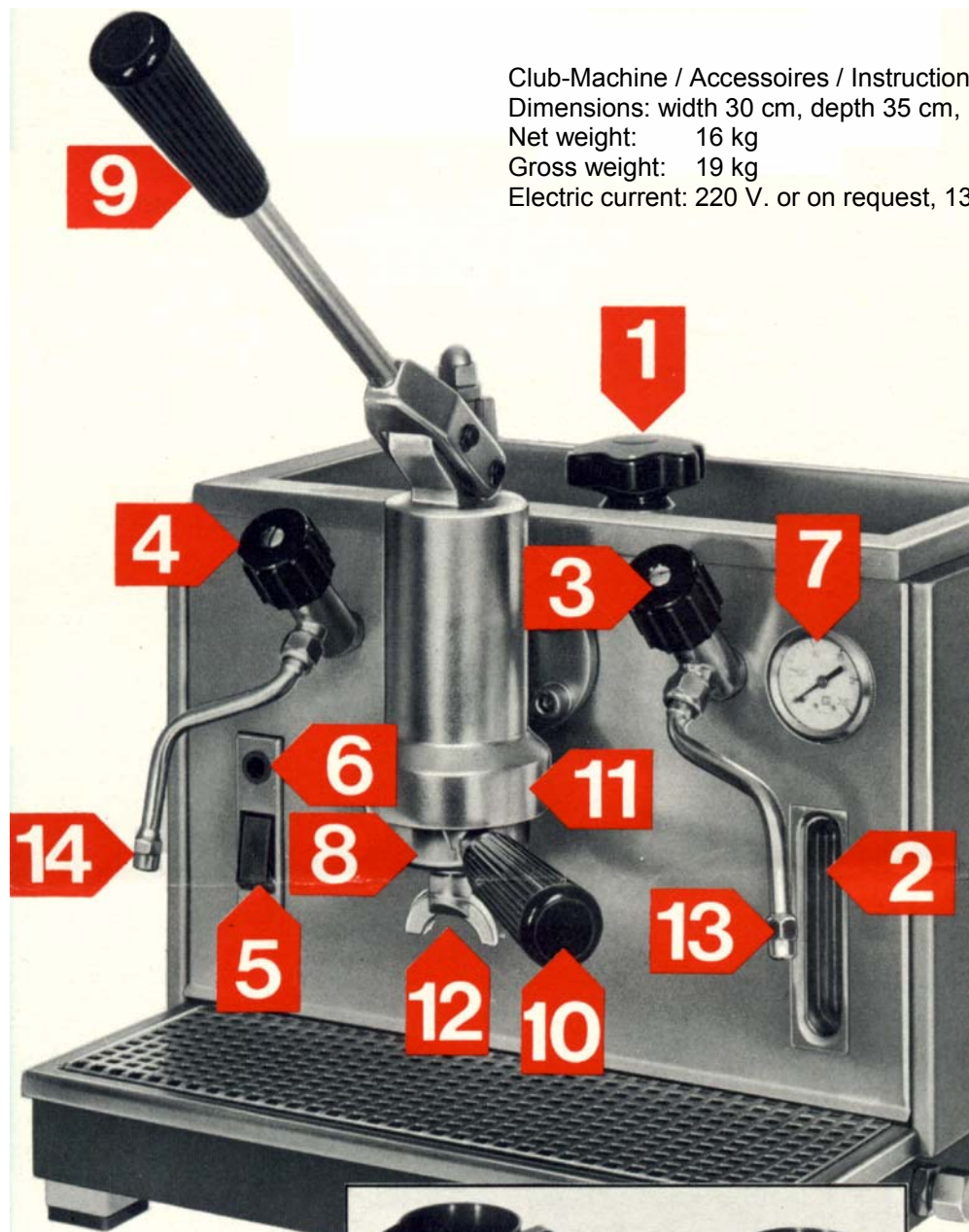


CLUB

Club-Machine / Accessoires / Instructions for use
Dimensions: width 30 cm, depth 35 cm, height 35 cm
Net weight: 16 kg
Gross weight: 19 kg
Electric current: 220 V. or on request, 1350 Watt



A Unscrew the cap of the boiler (1) and fill with fresh water up to the upper level of the water-level indicator (2). Screw on the cap of the boiler. Turn off the steam (3) and water (4) taps, by turning them to the right. Plug into the mains. Press the switch (5) and its light, and the indicator light of the automatic water-heater (6) will go on.

B As soon as the indicator light (6) goes off (after about 10 minutes) and the pressure-gauge (7) shows about 1 atm., briefly turn on the steam tap (3) to release the air from the boiler. Now the machine is ready for use (the switch (5) remains on). From this moment on, the pressure in the boiler is regulated automatically.

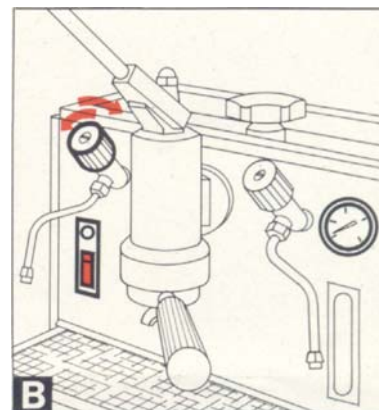
C Preheat the filter-holder (8), by attaching it to the piston-head (11), moving the handle of the filter-holder (10) to the right and releasing a little hot water by pulling down the piston-



lever (9); always keep a hand on the piston lever in order not to let it spring back.

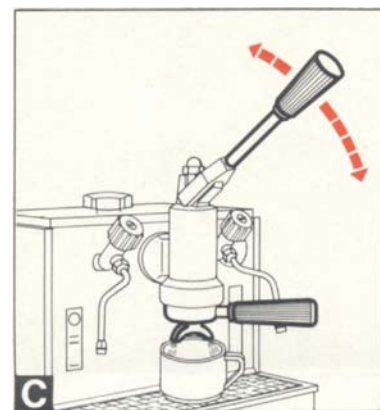
D Remove the filter-holder (8) from the piston-head (11) by moving the handle of the filter-holder (10) to the left. Place the filters in the filter-holder (a. for one cup/b. for two cups). Fill the filter with ground coffee, using the dosage ladle e. Compress with the coffee compressor c. Reattach the filter-holder (8) to the piston-head (11).

E Place a cup (or two) under the spout (12). Pull down the piston-lever (9), wait for a few seconds until a few drops of coffee come out from the spout, then release the piston-lever (9). The hot water is automatically forced through the ground coffee in the filter, giving a creamy and fragrant coffee in the cup. For larger portions or for two cups repeat the movement with the piston-lever (9). For the preparation of further coffees, remove again the filter-holder (8), place the coffee grounds



in the grounds collector f.; then repeat the movements explained above. When the water has reached the lower level of the water-level indicator (2), the machine must be switched off. Before refilling the boiler the steam pressure must be released by turning on the steam tap (3). Never unscrew first the cap of the boiler (1). The machine can be immediately reused following the instructions A to E.

F Use of the steam for milk or for the preparation of «cappuccino» (see our suggestions on how to obtain good coffee): place a cup, a glass or a small jug under the vaporizer (13); turn on the steam tap (3) until the drinks reach boiling point. To obtain hot water for tea, punch etc. place a cup or a small jug under the hot water tap (14) (not too near), turn on the tap (4): the hot water comes out under pressure.



Maintenance and cleaning

To avoid the deposit of coffee grounds in the piston: with the machine still on attach the filter-holder (8) with an empty filter to the piston-head (11), place a large cup under the spout (12), pull down the piston-lever (9) slowly until hot water is released, holding the filter-holder at the end of the handle (10) and moving it to left and right slightly three or four times. By doing this the piston, the filter and the filter-holder are rinsed.

After using the vaporizer (13), clean it by wiping it with a damp cloth and by turning on the steam tap (3) for a moment.

Periodic cleaning of the boiler: Fill the boiler about half full with strong white vinegar, and fill up to the top with water. Plug into the mains. Turn on the machine and leave it like that for one or two hours. Move the piston-lever (9), pulling it downwards, as when rinsing, three or four times (the liquid solution also cleans the piston when emitted) and turn on the steam and water

taps. Turn off the machine, release the steam from the boiler, unscrew the cap of the boiler (1) and empty the boiler. Repeat the same procedure with clean water. If the machine is not used for some time, empty the boiler completely and rinse it out with fresh water when the machine is put back into use. Do not turn on the machine if the water-level indicator (2) is at the lower level or before the boiler is filled with water. In this way the heating element is not damaged.

The OLYMPIA CLUB is protected by a thermostat against overheating and overpressure.

Suggestions for obtaining good coffee

The coffee must be finely ground (but not to a powder). If too finely ground the coffee comes out in drops with difficulty, and if not ground enough it flows under pressure into the cup without forming «creamy coffee».

For a continuous supply of «creamy coffee...» avoid overheating the filters and the filter-holder by

cooling them from time to time in running water.

Cappuccino: First prepare one or more cups of coffee about half full. Fill the jug g. about a third full with cold milk. Put the end of the vaporizer (13) just below the surface of the milk and turn on the steam tap (3) fully. The milk, in this way emulsified by the steam, rises in the jug which must be moved downwards in order to always keep the end of the vaporizer just under the surface of the milk. Take care not to let the milk spill over the top. When the jug is full to the brim, turnoff the steam tap (3) and fill the already prepared cups of coffee with the emulsified milk, using a spoon, and then adding hot milk until the mounting froth forms a real «cappuccino» (hood) that can then be sprinkled with chocolate powder. Then your genuine «cappuccino» is ready. Your guests will be amazed.

