

# OLYMPIA EXPRESS MAXIMATIC

# PAY CAREFUL ATTENTION TO THE INSTRUCTIONS BEFORE USING THE MACHINE

# STARTING PROCEOURE

- NEVER UNSCREW THE CAP OF THE BOILER 1 WHILE THE MACHINE IS ON OR IF THE STEAM HAS NOT BEEN FULLY RELEASED FROM THE STEAM SPOUT 12. BEFORE UNSCREWING THE CAP OF THE BOILER 1 ALWAYS TURN OFF THE MACHINE 4 AND TURN ON THE STEAM KNOB 3 RELEASING ALL THE STEAM FROM THE SPOUT 12.
- Unscrew the cap of the boiler 1 and pour in water using the funnel d until the water in the water level indicator 11 reaches the upper arrow. Screw the cap 1 back on firmly. The boiler has now been correctly 3/4 filled and steam can now be obtained.
- Lift lid 2 and fill the container with cold water without letting it overflow. This water is used for making the coffee. Close the lid 2.
- Plug in the machine and switch on by pressing 4. This switch and the heating control light 5 will light up.
- Immediately, while the machine is still cold, carry out the following operations; Put the jug g under unit 10. Press switch 6. thereby releasing a little water from unit 10. If when you press switch 6 no water comes out of unit 10, operate the pump several times by pressing switch 6 repeatedly. Be careful never to leave switch 6 on for more than 30 seconds at a time. Release enough water to fill about 1/4 of the jug, press the coffee switch 6 again and remove the jug g.
- The heating control light 5 will go on and off at irregular intervals. This shows that the automatic heating of the water in the boiler is in operation; a pressure gauge controls the heat according to the pressure in the boiler, thus keeping the water at a constant temperature while also saving on electricity.
- Before preparing the first coffee when the machine is used for the first time or after leaving it switched off for some time (during the night or a period of absence) It is necessary to heat the mechanical parts. To do this, fix the filter-holder 7 to the unit 10 by turning the handle 9 from left to right, then place the jug g under the spout 8. Press the switch 6 and let enough water come out to fill about 1/4 of the jug. Press switch 6 again, remove jug g and the filter-holder 7 from the unit 10.

# TO PREPARE AN ESPRESSO COFFEE

- Place the filter (a for one cup, b for two cups) into the filter-holder 7. Fill the filter with ground coffee using the spoon e and then press the coffee into the filter with the presser c. Fix the filter-holder 7 to the unit 10.
- Place one or two cups under the spout 8, press the switch 6 and a delicious creamy coffee will

come out. As soon as the cup contains the desired quantity of coffee press the switch 6 again, thus interrupting the flow of coffee.- If the coffee comes out too slowly, do not press the coffee into the filter so hard; if it still comes out too slowly, use less finely ground coffee.

- If the coffee comes out too fast and is not creamy, press the coffee more firmly into the filter; if the result is no better, use more finely ground coffee.
- If the coffee comes out of the double spout 8 unevenly, i.e. more form one opening than from the other, this is normal and does not depend on the machine. It may always happen or only from time to time. When it happens Just move the cups while the coffee comes out so that they get filled evenly.
- When the switch 6 is pressed, a noise will often be heard. It lessens as the cup is being filled. This A due to the pump and is normal; it will be even louder when water only is being released from the unit 10.

## TO PREPARE COFFEE FOR BREAKFAST

- Follow the same procedure as for espresso coffee. Just release more coffee and use a bigger cup.

# TO USE THE STEAM ......

# FIRST:

Every time you use steam remember that:

- 1) the steam spout 12 is usually hot. Touch it only with protected hands, e.g. with a damp cloth.
- 2) the steam spout 12 can be moved horizontally. Place it in the position which you find most convenient.
- 3) before taking the steam spout 12 out of any liquid you must switch the steam knob 3 off, otherwise the liquid will spray out.
- 4) after having used the steam spout 12, clean it with a damp cloth, releasing a little steam while you do so. This cleaning is necessary in order to prevent the formation of deposits on the end of the spout and inside It, especially with milk, which impair the regular flow of steam.

## ...... TO PREPARE HOT MILK WITHOUT FROTH AND OTHER HOT DRINKS

Pour the milk or other drinks into a container like the jug g. Place the jug g under the steam spout 12 so that its end is well dipped into the milk or other drink in the jug. Turn on the knob 3. As soon as you see that the milk or other drink begins to boll turn the knob 3 off and <u>only after that</u> remove the jug from the end of the steam spout 12.

# ..... TO PREPARE HOT MILK WITH FROTH

Fill to half a caontainer like the jug g with cold milk. Place the container under the steam spout 12 but so that its end is just under the surface of the cold milk. Turn on fully the steam knob 3. As the froth forms, lower the container so that the end of the steam spout 12 is constantly kept just under the surface of the liquid. When enough froth has formed dip the spout 12 completely into

the container and heat the milk thoroughly with the steam. When you see that it begins to boil turn off the steam knob 3 and <u>only after that</u> remove the container with the milk from the steam spout 12.

## ..... TO PREPARE "CAPPUCCINO"

Prepare one or more cups half filled with hot coffee. Prepare also hot milk with froth as indicated above. In the cups half filled with coffee pour first the froth (with a spoon) and then the hot milk. You will obtain real "cappuccino" which you can sprinkle with chocolate powder.

#### ...... TO PREPARE TEA OR SIMILAR

Put a tea-bag or othersachet in a cup or a glass and add water. Then proceedas indicated under theheading "HOT MILK WITHOUT FROTH AND OTHER HOT DRINKS"using a cup or a glassInstead of the jug.

#### ..... TO PREPARE HOT ALCOHOLIC DRINKS LIKE PUNCH, FERNET etc.

Put the drink into a glass and add water. Then proceed as under the heading "HOT MILK WITHOUT FROTH AND OTHER HOT DRINKS" using a glass Instead of a container or a jug.

As in all things, to make a good espresso or a good "cappuccino", practice makes perfrect. After a little while you will marvel at the good results achieved.

#### CHECKS WHEN THE MACHINE IS IN USE

- Every now and then (after about 10/15 coffees) lift the lid 2 to see If there is still water. If necessary fill the container. This can be done at any time, even when the machine is in use.

- It is absolutely necessary to check the level of the water in the boiler by keeping an eye on the water level Indicator 11. If the water in the level indicator has reached the lower arrow there is too little water in the boiler and it is <u>essential</u> to add some in the following way: switch off the machine by pressing 4, turn on the steam knob 3 fully, leaving it on until all the steam has come out. Only at this moment unscrew the cap 1 and pour in water following the instructions under the heading "STARTING PROCEDURE".

WARNING; NEVER UNSCREW THE CAP OF THE BOILER WHILE THE MACHINE IS ON OR IF THE STEAM HAS NOT BEEN COMPLETELY RELEASED FROM THE STEAM SPOUT 12.

- It is useful and advisable every evening before going to bed to switch off the machine by pressing 4 and opening the steam knob 3 to release the steam. If you are out during the day It is advisable to switch off the machine. During a prolongued absence switch off and unplug the machine. To start it again follow the instructions under the heading "STARTING PROCEDURE".

## WHAT TO DO .....

.... If the machine is on 4 and it is under pressure, i.e. if the heating control light 5 goes

on and off at intervals, but by pressing the coffee switch 6 the water or coffee is not released from the unit 10:

- You have forgotten to put cold water into the container 2 and the pump has therefore sucked in air. An air vacuum has probably formed.

<u>What to do:</u> Switch off the machine by pressing switch 4. Open the steam knob 3 and release all the steam from the spout 12. Turn the steam knob 3 off. Check the water in the container under the lid 2 and in the water level Indicator 11. If there isn't any, or if there is too little, raise the water level following the Instructions under the heading "STARTING PROCEDURE". Let the machine cool for about 15 minutes and then switch it on by pressing 4. Press the coffee switch 6 repeatedly to unblock the pumpt and to release some water from the unit 10. In this case be careful not to leave the coffee switch 6 on for more than 30 seconds.

- The shower and crown of unit 10 are blocked by coffee deposits.

What to do: Clean all the pieces as indicated under the heading "CLEANING".

- The machine is full of calcium deposits.

<u>What to do:</u> It should be decalcified following the instructions under the heading "DECALCIFICATION".

...... if the machine is on (switch 4 pressed) but the heating light 5 stays off and by pressing the coffee switch 6 the water or coffee comes out of unit 10 cold.

- Then the machine has worked without water in the boiler and has been automatically switched off by the thermal safety valve.

<u>What to do:</u> Switch the machine off by pressing 4. Turn on the steam knob 3 to release all the steam; then turn the steam knob off. Let the machine cool for about 15 minutes. Remove the water container, lay the machine on its side, press hard the small switch under the centre of the machine (it will not remain down). Replace the water container under the lid 2 and then follow the Instructions under the heading "STARTING PROCEDURE".

.... if the machine is on (switch 4 on) and the heating light 5 stays on (it does not come on and off at Intervals). In this case the machine does not warm up or it warms up very little, the boiler makes a noise and water comes out of the steam spout 12 Instead of steam.

- The steam knob 3 has not been turned on. The steam spout 12 is blocked. The boiler is completely full of water. The boiler contains heavy calcium deposits.

<u>What to do:</u> Open the steam knob 3 completely and release the steam. Turn off the knob. Free and clean with a needle the small holes under the end of the steam spout 12. Check the water in the water level Indicator 11. If it is higher than the arrow at the top. empty the boiler: switch off the machine 4. open the steam knob 3 and release the steam. Remove the water container under the lid 2, unscrew the cap of the boiler 1, empty the boiler until the water in the water level Indicator 11 has reached the arrow at the top. The machine should be decalcified as under the heading "DECALCIFICATION".

#### CLEANING

- The cold water container under the lid 2 can be taken out. Do so every now and then. Brush it inside using water. If despite this it does not come clean and a film of "dirt" remains on it. brush it using water mixed with a decalcifying product which you can find on the market. <u>This cleaning must be done with the container outside the machine and without damaging the small filter which is inside it at the bottom.</u> Rinse the container repeatedly and carefully after cleaning. When replacing the container, be careful that the filter inside the container is on the left in respect of the front of the machine. The lid 2 closes easily without having to be forced if the container is replaced properly.

- The filter-holder 7 and the filter a+ b must be cleaned at least once a day so that a deposit of coffee does not form inside the filter-holder and so that the holes of the filters do not get blocked (when looking against the light the holes should appear free). The filter a+ b can be put into the dishwasher.

- At least once a week place the jug g under the unit 10. Do not fix the filter-holder 7 into position. Press the switch 6 letting out enough water to fill the jug to about 1/4 and press the same switch again, thus stopping the flow of water. Remove the jug g and with a damp cloth clean the end of the steam spout 10 several times, especially its crown on the Inside.

- Every 6 months clean the crown and the little shower inside the unit 10.

These two pieces are fixed with a screw which can be removed with a screwdriver. If the screw is difficult to turn, give a couple of <u>light</u> taps with a hammer on the screwdriver handle. Separate crown and shower with a pointed knife and clean both pieces with a needle, brush and dishwashing powder. Rinse everything carefully and replace as before.

## SERVICE - REPAIRS - MAINTENANCE

- Even if you do not find any faults with your machine, have it checked at least once every two years. During this check all the maintenance necessery to keep it in perfect condition will be carried out. For these checks as well as for repairs and servicing, get in touch with the factory, our representatives, or with our distributors, from whom you have bought the machine, always indicating in writing the faults found and if you wish to have an estimate.

#### DECALCIFICATION

The frequency of decalcification depends solely on the quantity of calcium in the water where the machine is used. We advise you to have the decalcification done by our specialized staff.

If you want to do it yourselves, follow these instructions:

- Switch the machine off by pressing the switch 4, unplug the machine, turn on the kob 3 and release all the steam from the spout 12. Turn off the steam knob 3.

- Remove the container under the lid 2, empty it and it necessary clean it as explained under the heading "CLEANING". Replace it, fill it to about 3/4 with water and add a little decalcifying

product which can be found on the market.

- Unscrew the cap 1 and using the funnel d and the jug g pour the water into the boiler checking that the water in the water level indicator 11 does not go over the top arrow. Add a little decalcifying product as indicated in the instructions.

- Screw the cap 1 back on well. Plug the machine in. Turn on the steam knob 3. Press switch 4. Wait until a little steam comes out of the steam spout 12 and then turn off the steam knob 3. Leave the machine on for about two or three hours during which time the steam knob 3 must be opened and closed two or three times at intervals. Also let a little water out through the unit 10 by putting the jug *g* under it and pressing the switch 6.

- Turn off the machine by pressing switch 4. Unplug the machine, turn on the steam knob 3 and let all the steam out, then turn off the steam knob 3.

- Remove the water container under the lid 2. empty, rinse and replace it.

- Unscrew the boiler cap 1, turn the machine upside down and let all the water flow out of the boiler through the hole under the boiler cap 1. Rinse the boiler well with cold water.

- <u>Repeat exactly the same procedure as above but using only water without the decalcifying product.</u>

- To use the machine again follow the instructions under the heading "STARTING PROCEDURE".

- If in your area the water contains a lot of calcium, we recommend the use of non-sparkling mineral water.

WE RECOMMEND that you keep the original packaging and use it to send the machine.

We hope that these instructions will help you use your machine correctly and we hope you will enjoy delicious coffees, "cappuccini", teas and other drinks of your liking.