



Moca



The perfect grinder. Again.

The Moca has stood side by side with the Maximatic and the Cremina from the outset as the perfect grinder. In 2014 we changed the functioning principle, design and grinding burrs completely.

- Professional grinding burrs
- Fresh grinding directly into the portafilter

For a perfect espresso you need to select a first-class coffee blend, good water and an espresso grinder that produces perfect espresso powder—a precision-made machine that reliably delivers optimum results. However, the most important thing is the «Barista», the man using the machine. Only when all factors are combined in the best possible way is the result a truly exceptional espresso. It is the same as falling in love. Therefore, choosing a particular espresso machine or grinder is not a decision made solely made with the mind – you also have to be in love with it.

The Moca grinds fresh powder into the portafilter. The grinder is reliable, precise and built with premium materials mostly by hand, only first-class steel, aluminium and genuine glass. Typical Swiss design and Swiss made quality.

Find out more:
www.olympia-express.ch/moca

Technical Specifications:

<i>Moca</i>	Width	14.6 cm
	Depth	18.2 cm
	Height	38.0 cm
	Weight	5.4 kg
	Current supply	220–240V / 50 Hz
	Cable length	175 cm
	Power input	300 Watt