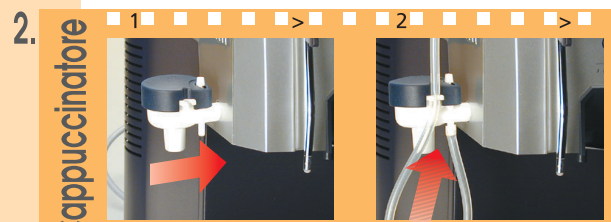
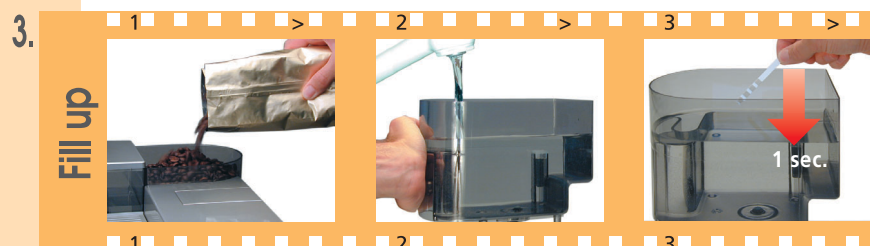




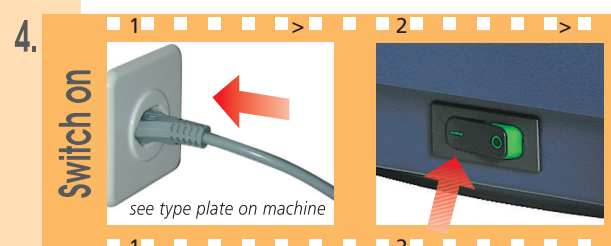
1. Assemble  
1 Lock turning ring if necessary  
2 Remove accessories  
3 Mount drip tray and drip grid



2. Cappuccinatore  
1 Install cappuccinatore lateral  
2 Attach tube lateral  
**Danger of burns if the cappuccinatore is not installed**



3. Fill up  
1 Coffee beans  
2 Fresh water  
3 Measure water hardness



4. Switch on  
1 Plug in  
2 Switch on



5. Ventilate  
1 Place receptacle under nozzle  
2 Draw off hot water until no more air escapes

6. Adjust see page 5

### Supplied accessories

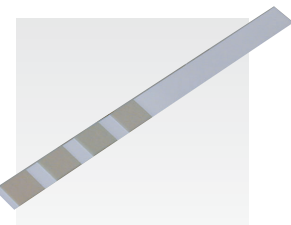


Key for mounting and dismantling the sieve

Cleaning brush



Measuring dipper



Test strip for water hardness

### Technical data

- Type: SUP 016 RE
- Nominal voltage: see type plate on machine
- Mains cable: 1.2 m
- Nominal output: see type plate on machine
- Pump pressure: approx. 15 bar
- Preparation time: Espresso approx. 20 sec/cup, coffee approx. 30 sec/cup
- Coffee grounds ejection: automatic
- Dosage of water quantity: electronic, continuous
- Capacity: water tank: approx. 2.4 l  
dregs drawer: approx. 300 g
- Steam volume: continually adjustable
- Dimensions (L x H x D): approx. 33 x 45 x 40 cm  
approx. 70 x 45 x 40 cm with opened service door
- Weight (net): approx. 16 kg

Read strip after 1 min.

■	Hardness 1
■	Hardness 2
■	Hardness 3
■	Hardness 4

This TSM SUCCESS MANUAL® has been examined by SEV for conformity with the safety-relevant standards, and has been analysed by an application-oriented risk analysis for the completeness and correctness of the indications for a safe use of the appliance. Thereby we assume a use with which can be reckoned based on common sense.



TSM SUCCESS MANUAL® - safe to use - easy to understand due to TSM®-Total Security Management and ergonomic communication®

cod. 0351.955 Rev 01 del 18/03/02

### TROUBLESHOOTING

**No display**  
No power to the machine

- Switch on main power switch
- Close service door
- Check plug, connection and fuses

**Preparation cycle does not begin** Display :

- BREW UNIT MISS.** ▶ Insert brewing unit
- BREWUNIT BLOCK.** ▶ Clean brewing unit
- DREGDRAW. MISS.** ▶ Insert dregs drawer
- GRINDER BLOCKED** ▶ Clean grinding unit
- ENERGY SAVING** ▶ Press «ENTER»

**With «coffee powder» selected, only water comes instead of coffee**

- Fill a measuring dipper with ground coffee

**Coffee is not hot enough**

- Preheat the cups
- Modify temperature
- If necessary: clean brewing unit
- If necessary: descale

**No hot water/steam**  
Hot water/steam nozzle is blocked

- Clean hot water / steam nozzle with a thin needle. **Caution: carry out this operation only when machine is shut off and tap closed**

**Heating time too long, not enough water**

- Descale machine

**Brewing unit cannot be removed**  
...although the dregs drawer is removed

1. Close service door
2. Attach dregs drawer
3. Switch on machine
4. The brewing unit is released
5. Continue with

**Brewing unit cannot be inserted**  
Reset brewing unit

### DESCALE (automatic)

**Carry out this procedure only when all parts of the machine have cooled down**

**1 Prepare descaling**

1. Place large receptacle under hot water/steam nozzle
2. Fill descaling solution into the water tank according to manufacturer's instructions

**2 Start descaling**

1. Press programming key
2. Search for **DESCALING** with ▲▼
3. Start cycle with ENTER

Display :

- MACHINE IS DESCALING** ▶ Wait approx. 45 min.
- DESCALING FINISHED** ▶ Close turning knob, press ENTER
- FILL WATERTANK** ▶ Rinse + fill water tank
- RINSING FINISHED** ▶ Press ESC

**3 Reset descale display**

1. Press programming key
2. Search for **SIGNAL.DESCAL.** with ▲▼ → ENTER
3. Search for **YES** with ▲▼ → ENTER

**NEVER use VINAGER** possible damage to machine  
Follow strictly the manufacturers instructions for use

### CLEANING

Use only a mild and non-scouring cleaning agent

- Remove mains from power socket before cleaning the machine
- Do not dry parts of the coffee machine in a baking or microwave oven

**Casing**  
Wipe with a soft, damp cloth

**Dregs drawer, drip tray and fresh water tank**  
Clean under running water

**Brewing unit**  
*Clean weekly*  
*Never clean the brewing unit in a dishwasher*

1. Open service door. Remove drip tray/dregs drawer

2.1 Loosen sieve with key...  
2.2 ...and remove

2. Press position PRESS and remove brewing unit. If necessary, unscrew upper sieve of brewing unit

3. Assemble brewing unit and slide in. In doing this, do NOT press position PRESS!

3. Clean everything under running warm water and let dry. Clean service area

**Cappuccinatore**  
If necessary with a switched off and cold machine

1. Take out lateral
2. Remove cover
3. Remove brewing unit cappuccinatore
4. Wash in water
5. Dry
6. Mount

**Dregdrawer full**  
**DREGDRAWER FULL**  
This message appears on the display when the dregdrawer is full or every 10-15 cups. When the digital display reads "dregdrawer full" the machine is able to dispense only hot water and steam (not coffee). To clear the message, **make sure machine is on**, remove the dregdrawer, empty it, wait for 5 seconds and then put back in place. After this the display reads:

**SELECT PRODUCT READY FOR USE**  
Now the machine is ready to dispense coffee again.



### Operating Instructions

Please read these TSM® operating instructions before initial operation. Follow the instructions carefully to insure constant optimum quality of your drinks and to avoid damages and injuries. Keep this instruction manual handy where you can readily refer to it. If you pass on your machine to others, be sure that the operating and safety instructions go with it. Your machine has been conscientiously checked for safety and proper functioning and left the factory in fault-free working order.

**FOR HOUSEHOLD USE ONLY**

CE Read safety instructions before starting to use the machine