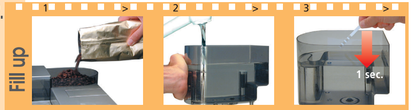
STARTING

1. Assemble

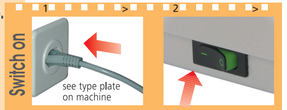
1 Lock turning ring *if necessary*
2 Remove accessories
3 Mount drip tray and drip grid

2. Fill up



1 Coffee beans
2 Fresh water
3 Measure water hardness

3. Switch on



1 Plug in
2 Switch on

Read strip after 1 min.

- Hardness 1
- Hardness 2
- Hardness 3
- Hardness 4

4. Decerate

1 Place receptacle under nozzle
2 Draw off hot water *until no more air escapes*

5. Adjust

1 Start programming
2 Function... *search select*
3 Settings... *search select + store*

Cancel with ESC

LANGUAGE	ITALIANO - FRANCAIS - Deutsch...
WATER HARDN.	HARDNESS 1 - HARDNESS 2 HARDNESS...

Supplied accessories

Key for mounting and dismounting the sieve

Cleaning brush

Measuring dipper

Test strip for water hardness

Technical data

- Type	SUP 015 R
- 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

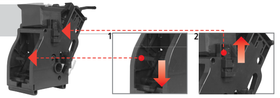
This TSM SUCCESS MANUAL® has been examined by SEV for conformity with the safety-relevant standards, and has been analysed by an application-oriented risk analysis for the completeness and correctness of the indications for a safe use of the appliance. Thereby we assume a use with which can be reckoned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

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

cod. 0347.955 Rev. 01 del 18/03/02

TROUBLESHOOTING

No display No power to the machine	- Switch on mains switch - Close service door - Check plug, connection and fuses
Preparation cycle does not begin	Display: ***BREW UNIT MISS.*** ▶ Insert and fasten brewing unit ***BREWUNIT BLOCK.*** ▶ Clean brewing unit ***DREGDRAW. MISS.*** ▶ Insert dregs drawer ***GRINDER BLOCKED*** ▶ Clean grinding unit ***ENERGY SAVING*** ▶ Press «Stand by»
With «coffee powder» selected, only water comes instead of coffee	- Fill a measuring dipper with ground coffee
Coffee is not hot enough	- Preheat 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 procedure with machine switched off and turning knob closed*
Heating time too long, not enough water	- Descale machine
Brewing unit cannot be removed	1. Close service door 2. Switch off machine: the unit returns to original position 3. Switch on machine 4. Open service door. Press position PRESS and remove brewing unit 5. Continue with
Brewing unit cannot be inserted Reset brewing unit	



DESCALE (automatic)

- *NEVER use VINAGER* (possible damage to machine)
- Carry out procedure approx. 3 – 4 x per year

- Carry out the procedure only when machine and all parts are cold.
Follow exactly the instructions given by the manufacturer of the descaling agent!

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

Do not interrupt the descaling program!

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

Display:
1. Open turning knob
MACHINE IS DESCALING ▶ Wait approx. 45 min.
DESCALING FINISHED ▶ Close turning knob, press ENTER
FILL WATERTANK ▶ Rinse + fill water tank
RINSING 2. Open turning knob
3. Let tank contents run out
4. Close turning knob, press ENTER
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

Cancel with ESC

CLEANING

Use only a mild and non-scouring cleaning agent

- Unplug mains connector before cleaning the machine
- Do not dry parts of the coffee machine in a baking or or microwave oven

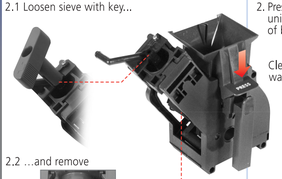
Casing	Wipe with a soft, damp cloth
Dregs drawer, drip tray, sieve and Fresh water tank	Clean under running water

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

2.2 ...and remove

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

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

Nozzle
when needed

1. Loosen knurled screw
2. Remove nozzle, take apart and clean well
3. Dry components thoroughly, reassemble
4. Tighten knurled screw

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.

CE

FOR HOUSEHOLD USE ONLY

Please read the safety instructions

STARTING

see page 6

FILL UP + SWITCH ON

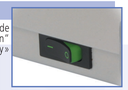
1. **Fill beans**

2. **Fill water**

3. **Switch on**

To activate the mode "interrupt operation" press «Stand by»

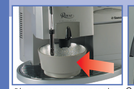
Save energy!



4. **Observe display**

WARMING UP... ▸ wait...
or
RINSING ▸ Place cup under nozzle
or
ENERGY SAVING ▸ Press «Stand by»

5. **Deaerate** *after long period of non-use*



Place empty receptacle under nozzle

Open the hot water/ steam knob and wait until the water flows in a regular stream. To stop, close the hot water/steam knob

ADJUSTMENT

Preheat cups

Switch on cup heater

–> see «programming»

only if necessary

Filling quantity <> Adjust for cup size

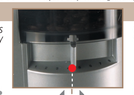
if «store filling» ON

–> see programming

1) Place cup(s) beneath nozzle
2) Press and hold desired button
3) Release button when correct amount is reached
–> amount remains stored!

Coarseness

Adjust only when grinding unit is running



Coffee flows too rapidly — *fine grains*

Coffee flows too slowly — *coarser grains*

PREPARTION

for programming

START «Menu»	button
▲	= browse
ENTER	= confirm
ESC	= cancel
▼	= browse

BEAN COFFEE

1. **Place cup(s) under nozzle** — *Different cup sizes are possible*
2. **Adjust coffee outlet** — *Outlet height is adjustable*
3. **Select amount of powder**
4. **Select desired coffee** — *Press 1 x ▸ for 1 cup; Press 2 x ▸ for 2 cups*
5. **Remove cup(s)**

Improve frothing (crema)

Use another coffee mixture
–> *make sure that it is an appropriate coffee sort for fully automatic Espresso coffee machines*

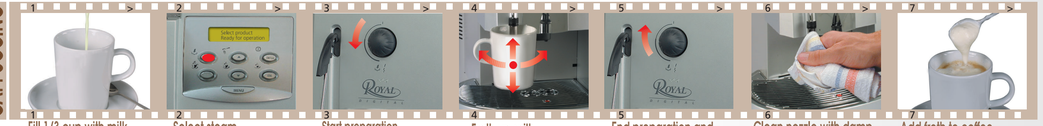
- Use fresh roasted coffee beans
- Change the grinding coarseness

Coffee grounds are biodegradable!

POWDER COFFEE

1. **Place cup(s) under nozzle**
2. **Adjust coffee outlet** — *Outlet height is adjustable*
3. **Fill in coffee powder** — *- Max. 1 measuring dipper (= 1 cup); - NEVER use instant coffee!*
4. **Select powder coffee**
5. **Select coffee** — *▸ press 1 x only*
6. **Remove cups**

CAPPUCCINO

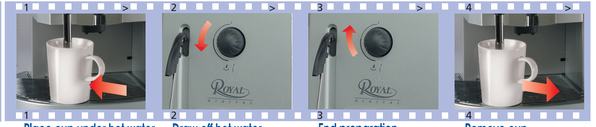


1. **Fill 1/3 cup with milk**
2. **Select steam** — *Wait until the display "WARMING UP..." disappears*
3. **Start preparation** — *Let any residual water run out; Close turning knob again*
4. **Froth up milk** — *While shifting cup*
5. **End preparation and remove cup(s)**
6. **Clean nozzle with damp cloth** — *so that the froth does not dry up on nozzle*
7. **Add froth to coffee**

STEAM

1. **Start preparation** — *Let residual water flow out; Close turning knob*
2. **Place cup/ immerse nozzle 3–4 cm into liquid**
3. **Start preparation**
4. **Rotate beverage while frothing**
5. **End preparation**
6. **Remove cup**
7. **Clean nozzle with damp cloth**

HOT WATER

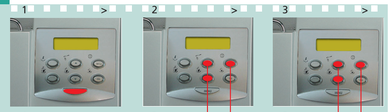


1. **Place cup under hot water nozzle**
2. **Draw off hot water**
3. **End preparation**
4. **Remove cup**

After CAPPUCCINO/ STEAM for coffee outlet

Press "steam" button and draw off 1 cup hot water, water cools down to normal coffee temperature.
See point 5 "Deaerate " (STARTING)

Start programming



1. **Start programming**
   Start programming: MENU
   Confirm selection: ENTER
   End selection mode: ESC
   Leave menu: ESC
   Browse between menus: ▲▼
2. **Function...** — *search; select*
3. **Setting...** — *search; select + store*

PROGRAMMING

Language	***LANGUAGE***	***ITALIANO - FRANCAIS - Deutsch...***
	Choose desired language: ITALIANO, FRANCAIS, Deutsch, JAPAN, NEDERLANDS, PORTUGUES, CASTELLANO, ENGLISH	
Rinse Only for coffee outlet	***RINSE***	***ON - OFF***
	When this function is switched on, the coffee machine initiates, after a lengthy period of inactivity, an automatic rinsing of the coffee outlet parts. Select function ... ON ... OFF	
Water hardness	***WATER HARDN.***	***HARDNESS 1 - ... 2 - ... 3 - HARDNESS 4***
	To regulate adjustment for water hardness, carry out a test with the supplied test strip. Select function ... (HARDNESS 1, HARDNESS 2, HARDNESS 3, HARDNESS 4)	
Preheat cups	***CUP HEATER***	***ON - OFF***
	Switch on cup heater and place cups on the plate. Select function ... ON ... OFF	
Temperature	***TEMPERATURE***	***MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM***
	Enables precise setting of coffee temperature. Select function, choose temperature ... (MINIMUM, LOW, MEDIUM, HIGH, MAXIMUM)	
Prebrewing	***PREBREWING***	***ON - OFF***
	This function enables making the most out of the coffee powder. The powder is first moistened and after a short pause, hot coffee flows out.. Select function ... ON ... OFF	
Pregrinding	***PREGRINDING***	***ON - OFF***
	This function triggers dosing and prepares a portion of ground coffee. It enables timesaving in a semi-professional environment. Select function ... ON ... OFF	
Number of brewings	***TOTAL COFFEE***	
	The counter displays the total number of issued coffees. The value cannot be changed. Select function ... display	
Descaling (automatic)	***DESCALING***	
	This procedure should be carried out on the machine with cold parts. ***Never use VINAGER. It could damage the machine.*** Descaling enables removal of calcification deposits from the internal components	
Descaling reset	***SIGNAL DESCAL.***	***QUANTITY WATER NOT REACHED***
	By activating this function the internal water counter is reset to zero and the message DESCALING disappears. Select function ... YES ... NO	
Shut down time	***TIMER***	***+ 15 minutes ▲ / – 15 minutes ▼***
	Press "STANDBY" to activate the manual shut down time mode. To save energy, the machine can be set, in 15 minute intervals, to automatically shut down after a delay time from 15 minutes up to 12 hours. Select function ... Enter	
Cleaning cycle	***RINSING CYCLE***	***FILL WATERTANK***
	This program enables efficient removal of coffee fat deposits in order to avoid any changes in taste. The procedure takes 5 minutes and is divided into 4 cycles including rinsing with fresh water at the end. The rinsing program may not be interrupted. Fill water tank and place an empty receptacle with at least 1 litre capacity under the coffee outlet. Select function ... to start ... (ENT)	