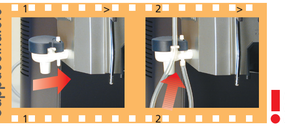
STARTING

1. Assemble

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

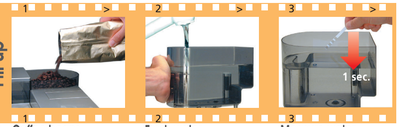
2. Cappuccinatore



1. Install cappuccinatore lateral
2. Attach tube

Danger of burns if the cappuccinatore is not installed

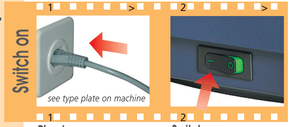
3. Fill up



1. Coffee beans
2. Fresh water
3. Measure water hardness *Read strip after 1 min.*

Hardness 1
Hardness 2
Hardness 3
Hardness 4

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 dismounting 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

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® TOTAL SECURITY MANAGEMENT

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

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

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

2 Start descaling

Cancel with ESC

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
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

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

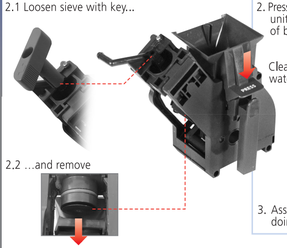
Casing	Use only a mild and non-scouring cleaning agent Wipe with a soft, damp cloth
Dregs drawer, drip tray and fresh water tank	Clean under running water

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

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!

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

STARTING

see page 6

FILL UP + SWITCH ON

1. **Fill beans**

2. **Fill water**

3. **Switch on**

To activate the mode "interrupt operation" press "enter"

Save energy!

4. **Observe display**

WARMING UP...	wait...
or	
RINSING	place cup under nozzle
or	
ENERGY SAVING	press «enter»

5. **Ventilate if necessary** *after long period of non-use*

Place empty receptacle under nozzle

Draw off hot water until it flows evenly

ADJUSTMENT

Preheat cups

Switch on cup heater

–> see «programming»

only if necessary

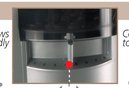
Filling quantity <> Adjust for cup size

if «store filling» ON

–> see «programming»

1) Place cup 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

PREPARATION

		for programming	
Hot water		START "Menu" button	
Powder coffee		▲	= browse
Cappuccino		ENTER or ENERGY SAVING	= confirm
Espresso		ESC	= cancel
Coffee		▼	= browse
Large coffee			

BEAN COFFEE

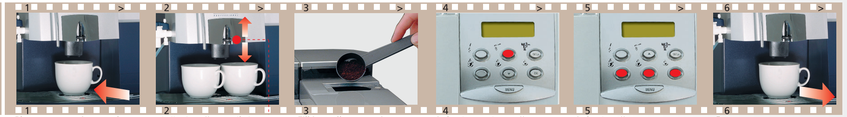
1. Place cup under nozzle — *Different cup sizes are possible*
2. Adjust coffee outlet — *Outlet height is adjustable*
3. Select amount of powder
4. Select desired coffee — *Press 1 x ▶ for 1 cup; Press 2 x ▶ for 2 cups*
5. Remove cup

Improve froth (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



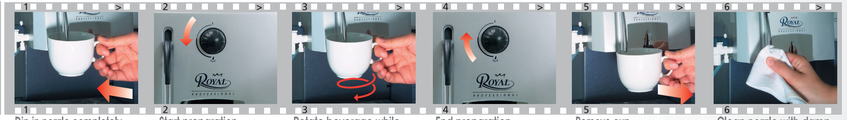
1. Place cup under nozzle — *Different cup sizes are possible*
2. Adjust coffee outlet — *Outlet height is adjustable*
3. Fill in coffee powder — *- Max. 1 measuring dipper (= 1 cup); - NEVER use instant coffee!*
4. Select powder coffee
5. Select coffee — *▶ press 1 x only*
6. Remove cup

CAPPUCCINO

1. Place milk receptacle
2. Place cup with coffee
3. Draw off milk froth
4. Change froth quantity if necessary — *Regulate the consistency of froth*
5. Remove cappuccino — *To avoid encrustation rinse the steam nozzle with warm water*

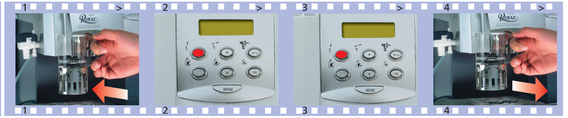
Sprinkle cocoa powder on froth if desired

STEAM



1. Dip in nozzle completely into cold beverage
2. Start preparation
3. Rotate beverage while frothing
4. End preparation
5. Remove cup
6. Clean nozzle with damp cloth

HOT WATER



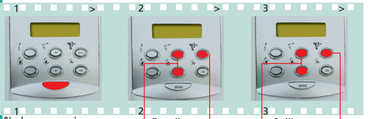
1. Place glass
2. Draw off hot water — *(Press hot water key)*
3. End preparation — *(Press again)*
4. Remove glass

IMPORTANT!

We recommend to empty the dregs drawer each time the message is displayed. The intended time for this process has to exceed 5 seconds. If you reposition the empty drawer after this period has elapsed the display "DREGDRAWER FULL" will be replaced by "READY FOR USE"

PROGRAMMING

Start programming



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

Start programming: MENU
Confirm selection: ENTER
End selection mode: ESC
Leave menu: ESC
Browse between menus: ▲▼

Language	LANGUAGE	ITALIANO - FRANCAIS - Deutsch...
	Choose desired language: ITALIANO, FRANCAIS, Deutsch, JAPAN, NEDERLANDS, PORTUGUES, CASTELLANO, ENGLISH	
Rinse (Only for coffee outlet)	RINSING	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	
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	
Preheat cups	CUP HEATER	ON - OFF
	Switch on cup heater and place cups on the plate	
Temperature large coffee	TEMP. L. COFFEE	MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM
	Enables precise setting of large coffee temperature	
Temperature coffee	TEMP. COFFEE	MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM
	Enables precise setting of coffee temperature	
Temperature espresso	TEMP. S. COFFEE	MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM
	Enables precise setting of espresso temperature	
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	
Pregrinding	PREGRINDING	ON - OFF
	This function triggers dosing and prepares a portion of ground coffee. It enables timesaving in a semi-professional environment	
Programming hot water	PROG. HOT WATER	ON - OFF
	If this function is activated, always the same predefined quantity of water will be released	
Programming cappuccino	PROG. CAPPUC.	ON - OFF
	If this function is activated, always the same predefined quantity of Cappuccino will be released. If this function is deactivated, the cappuccino is released as long as the user does not interrupt the release.	
Number of brewings	TOTAL COFFEE	DISPLAY
	The counter displays the total number of issued coffees. The value cannot be changed.	
Descaling (automatic)	DESCALING	AUTOMATIQUE
	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	
Shut down time	TIMER	+ 15 minutes ▲ / – 15 minutes ▼
	Press "Stand by" 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	
Vending	VENDING	
	See endosed sheet	
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, place an empty receptacle with at least 1 litre capacity under the coffee outlet and start cycle.	