

- 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
- 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
- see type plate on machine
- 5. Ventilate**
1. Place receptacle under nozzle
2. Draw off hot water until no more air escapes
- 6. Adjust**
- see page 5

Supplied accessories



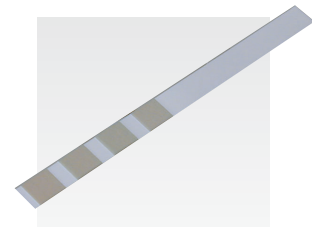
Key for mounting and dismantling the sieve



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
- Weight (net): dregs drawer: approx. 300 g
- Dimensions (L x H x D): continually adjustable
- Weight (net): approx. 33 x 45 x 40 cm
- Weight (net): 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. 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**
- Cancel with ESC
- Display :
- MACHINE IS DESCALING** ▶ 1. Open turning knob
 - DESCALING FINISHED** ▶ Wait approx. 45 min.
 - FILL WATERTANK** ▶ Close turning knob, press ENTER
 - ▶ 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**
- Cancel with ESC
1. Press programming key
 2. Search for **SIGNAL.DESCAL.** with ▲▼ → ENTER
 3. Search for **YES** with ▲▼ → ENTER



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**
- 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. 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!
- 2.1 Loosen sieve with key...
- 2.2 ...and remove
- 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

Read safety instructions before starting to use the machine

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

Preheat cups

Switch on cup heater

→ see «programming»

ADJUSTMENT

only if necessary

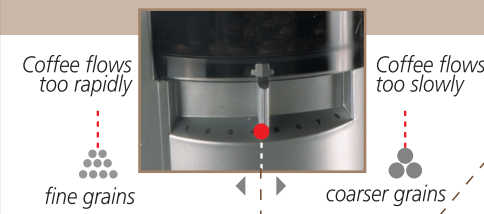
Filling quantity <=> Adjust for cup size

if «store fillings» ON

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

Coarseness

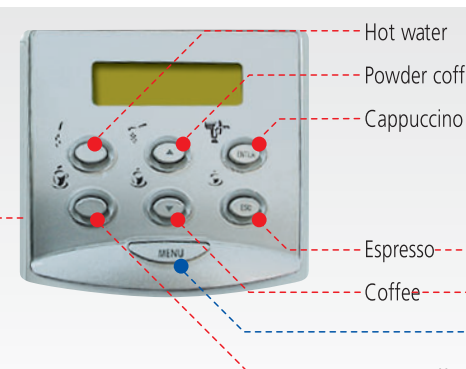
Adjust only when grinding unit is running



PREPARATION



1



for programming

START "Menu" button

ENTER = confirm or ENERGY SAVING

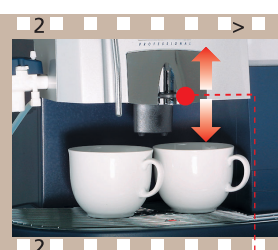
ESC = cancel

ESC = browse

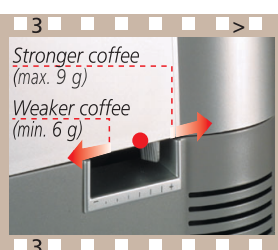
BEAN COFFEE



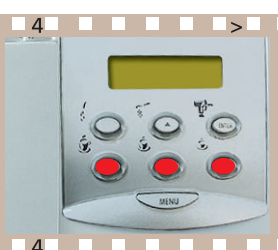
Place cup under nozzle
Different cup sizes are possible



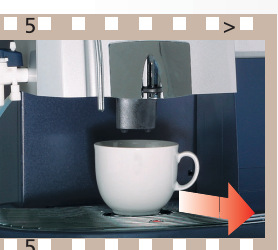
Adjust coffee outlet
Outlet height is adjustable



Select amount of powder



Select desired coffee
Press 1 x ► for 1 cup
Press 2 x ► for 2 cups



Remove cup

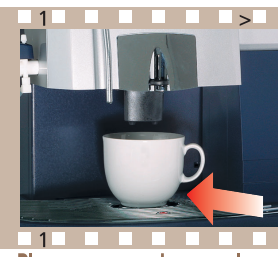
Improve froth (crema)

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

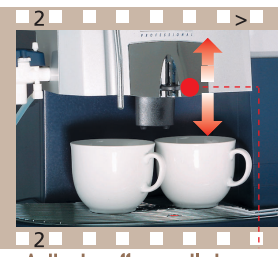
- Use fresh roasted coffee beans
- Change the grinding coarseness

Coffee grounds are biodegradable!

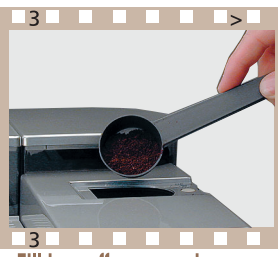
POWDER COFFEE



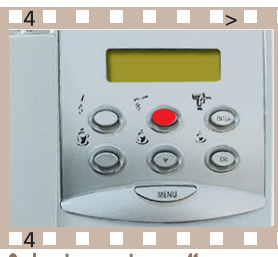
Place cup under nozzle
Different cup sizes are possible



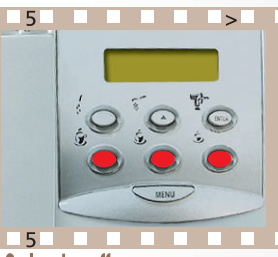
Adjust coffee outlet
Outlet height is adjustable



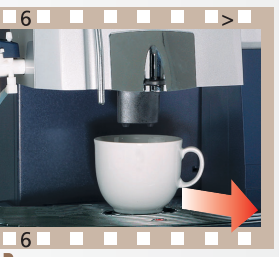
Fill in coffee powder
- Max. 1 measuring dipper (= 1 cup)
- NEVER use instant coffee!



Select powder coffee



Select coffee
► press 1 x only



Remove cup

CAPPUCCINO



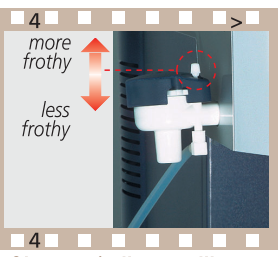
Place milk receptacle



Place cup with coffee



Draw off milk froth



Change froth quantity if necessary
Regulate the consistency of froth



Remove cappuccino
To avoid encrustation rinse the steam nozzle with warm water



Sprinkle cocoa powder on froth if desired

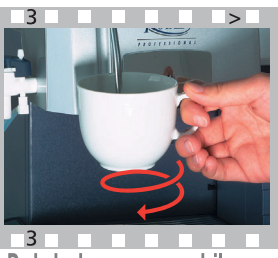
STEAM



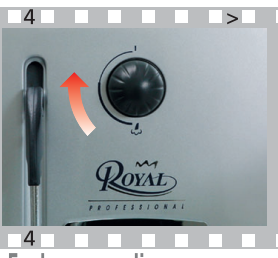
Dip in nozzle completely into cold beverage



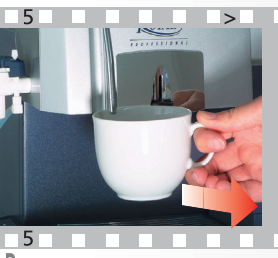
Start preparation



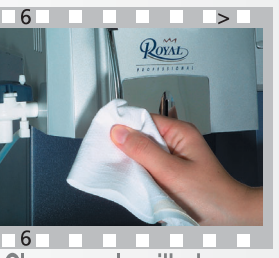
Rotate beverage while frothing



End preparation

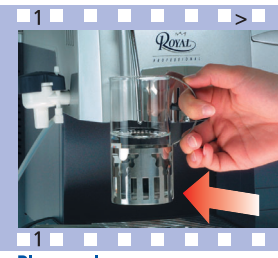


Remove cup

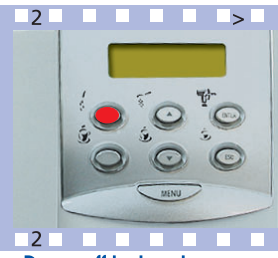


Clean nozzle with damp cloth

HOT WATER



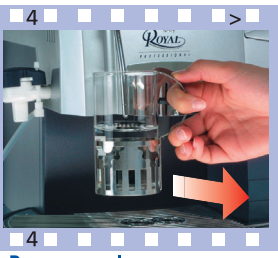
Place glass



Draw off hot water
(Press hot water key)



End preparation
(Press again)



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"

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4

PROGRAMMING

Start programming

Start programming

Start programming:
Confirm selection:
End selection mode:
Leave menu:
Browse between menus:

MENU
ENTER
ESC
ESC

Function...

search
select

Setting...

search
select + store

Language	LANGUAGE	ITALIANO - FRANCAIS - Deutsch...
	Choose desired language: ITALIANO, FRANCAIS, Deutsch, JAPAN, NEDERLANDS, PORTUGUES, CASTELLANO, ENGLISH	
Rinse	RINSING	ON - OFF
Only for coffee outlet	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 enclosed 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.	

5