

# STARTING

**1. Preparation**

1 Fill in coffee beans    2 Fill tank with fresh water    3 Plug in

**Do not use caramelized or flavored coffee!**

**2. Ventilate**

1 Place receptacle under nozzle    2 Switch on    3 Draw off hot water until it flows evenly

### 3. Observe display



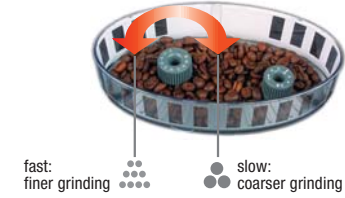
# ADJUST

## Degree of grinding

**Adjust only when grinding unit is running**

The machine is pre-set to a mean value. Recommended settings are 8 (+4 / -2)

Coffee flows too ...



## Quantity of coffee

- 1) Place cup under nozzle
- 2) Press and hold desired button (espresso or coffee)
- 3) Release button when correct amount is reached
- 4) Quantity remains stored in memory



# PREPARATION

**Labels and Functions:**

- Funnel for coffee powder
- Service door/brewing unit
- Coffee outlet unit (adjustable)
- Coffee dregs drawer (access: open service door)
- Drip tray/drip grid
- Display: drip tray full
- Coffee bean container
- Adjusting lever for degree of grinding
- Adjusting lever for quantity of coffee
- Turning knob steam/hot water
- Operating panel
- Fresh water tank
- Mains switch (On/Off)
- Cappuccino nozzle
- Refill with beans
- Ventilate machine/water
- Refill with water
- Heating up/Standby
- Dregs drawer full
- Request for descaling
- Steam
- Espresso
- Coffee
- Powder coffee
- Clean (see page 6)

## BEAN COFFEE



- Place cup(s) under nozzle  
Different cup sizes are possible
- Adjust coffee flow  
Coffee flow adjustable
- Select quantity of powder  
strong coffee  
weak coffee
- Press 1 x for 1 cup  
Press 2 x for 2 cups  
Coffee or Espresso
- Remove cup(s)

### To improve frothing

- Use another coffee mix (insure that it is the appropriate sort of coffee for fully automatic espresso machines)
- Use fresh roasted coffee beans
- Change degree of grinding

## POWDER COFFEE



- Place cup under nozzle  
Different cup sizes are possible
- Adjust coffee flow  
Coffee flow adjustable
- Select powder coffee
- Fill up with powder  
Max. 1 level measure  
**NEVER use instant coffee!**
- Press 1 x  
Coffee or Espresso
- Remove cup

## CAPPUCCINO



- Fill 1/3 glass with milk  
**Use only heatproof glass!**
- Select steam  
LED Temp. flashes: warming up  
LED Temp. is lit: temp. correct
- Start steam preparation  
Let leftover water run off  
Close turning knob
- Place glass under nozzle  
Immerse nozzle 3-4 cm deep  
Open turning knob
- Froth up milk  
Move glass...
- End preparation and remove glass  
Clean nozzle with damp cloth
- Frothed milk  
Coffee flow is adjustable to the back
- Choose coffee

## STEAM



- Select steam  
LED Temp. flashes: warming up  
LED Temp. is lit: temp. correct
- Start steam preparation  
Let leftover water run off  
Close turning knob
- Place can under nozzle  
Immerse nozzle 3-4 cm deep  
Open turning knob
- Rotate beverage while frothing
- End preparation and remove can
- Clean nozzle with damp cloth  
so that the residuals can not dry up on the nozzle

### After STEAM / CAPPUCCINO

- Push button «Steam» and draw off 1 cup of hot water. Water temperature is reset to normal coffee temperature.

See STARTING , 2. Ventilate

## HOT WATER



- Adjust nozzle if necessary
- Place glass under nozzle
- Start hot water preparation
- Draw off hot water
- End preparation and remove glass

# PROGRAMMING

Start here



1 Switch off  
2 To start programming mode, press both buttons hold them down, and switch on machine again  
3

## Measure water hardness



1 sec.  
Read after 1 min.



Press button

Until appropriate setting... \*Basic setting

## Machine wash function

As soon as the machine has been switched on, the remaining water is rinsed out. Therefore, the very first cup of coffee is made with fresh water.



Press button

activated

not activated

## Prebrewing function

The coffee is first moistened and then brewed after a short pause!



Press button

activated

not activated

## Pregrinding function

During preparation, the next portion of coffee will already be ground (ideal if several coffees need to be prepared at same time)

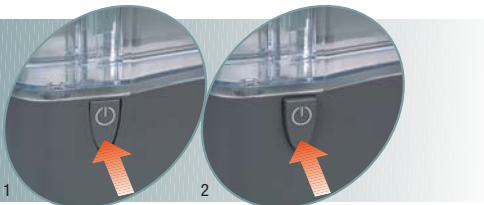


Press button

activated

not activated

End here



1 Switch off...  
2 and switch on again to activate the programmed functions

# CLEAN

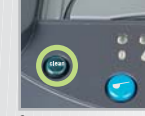
## 1 Machine



1 Fill water tank, place receptacle under outlet



2 Throw in cleaning tablet



3 Press Clean for 5 sec.  
When button «Clean» goes out: Cleaning is finished

## 2 Cappuccino nozzle



1 Loosen the knurling screw, remove nozzle



2 Clean with damp cloth



3 Disassemble nozzle. Place nozzle parts under running water and remove milk residue. Dry separate parts, reassemble, and mount on machine.

# DESCALE

(automatic)

Every 3-4 months or

if lamp



- To descale, make sure that the mains cable is plugged in and the machine switched on. During this process the heating is deactivated.
- Use a non-poisonous, harmless, commercial decalcifying agent.
- **NEVER use VINEGAR** (possible damage to device!)
- Note manufacturer's instructions!
- If the machine is turned off during the descaling procedure, it will continue again where it left off when the machine is turned on again.

## 1 Preparation

1. Place large receptacle under Cappuccino nozzle
2. Solipol rated 1:1 (0,5 l Solipol/0,5 l Wasser) in the water tank.

## 2 Descale



1 Press buttons: Buttons «Clean», «Powder» and LED «Descal» light



2 Open turning knob: LED «Descal» flashes/ «Clean», «Powder» light



3 As soon as buttons / LED flash: close turning knob

## 3 Rinse

1. Rinse water tank and fill
2. Open turning knob and draw off tank contents
3. Close turning knob, descaling is complete

## Supplied accessories



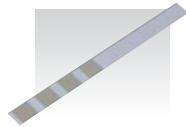
Key for strainer dismantling/assembly



Cleaning brush



Coffee measure



Test strip for water hardness

## Cleaning agent



Cleaning tablets



Descaling agent (optional)

## Technical data

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>- Nominal voltage</li> <li>- Nominal output</li> <li>- Power</li> <li>- Frame</li> <li>- Dimensions (L x W x D)</li> <li>- Weight</li> <li>- Length of mains cable</li> <li>- Place for extra cable</li> <li>- Control panel</li> <li>- Water tank</li> <li>- Capacity</li> <li>- Heating unit</li> <li>- Pump pressure</li> <li>- Safety devices</li> <li>- Steam outlet</li> </ul> | <p>see type plate on the machine<br/>see type plate on the machine<br/>see type plate on the machine<br/>metal-plastic<br/>approx. 27,5 x 35 x 42 cm/approx. 11 x 14,4 x 16,9 Inch<br/>net approx. 11 kg/net 24.25 lb<br/>1.2 m<br/>yes<br/>on the front<br/>removable<br/>water tank approx. 2 l<br/>bean container approx. 250 g<br/>aluminum<br/>15 bar<br/>pressure-sensitive safety release valve<br/>for heating and safety thermostat<br/>continuously adjustable</p> |
|---|--|

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®

## TROUBLESHOOTING

### No indication

No power to the machine

- Switch on main switch
- Check plug and power connection

### Only water instead of coffee comes when «Powder coffee» is selected



- Fill up a measure of powder coffee

### Coffee is not hot enough

- Pre-heat cups
- Possibly clean brewing unit, descale if necessary

### No hot water/steam

Hot water/steam nozzle blocked

- Clean nozzle with needle (when the machine is switched off and tap is closed)

### Heating time too long, not enough water

- Descale machine

### Brewing unit cannot be removed

1. Close service door
2. Switch on machine
3. Brewing unit is unlocked
4. Continue with

### Brewing unit cannot be inserted

Restore brewing unit to original position



### Preparation does not start

Display:

- |  |  |
|--|--|
| = The motor of the grinding unit is blocked<br>= No beans        | <ul style="list-style-type: none"> <li>▶ Contact the Service technician</li> <li>▶ Refill with beans</li> </ul>                  |
| = Ventilate machine<br>= Fresh water tank empty                  | <ul style="list-style-type: none"> <li>▶ See page 1, ventilate</li> <li>▶ Fill water tank with fresh water</li> </ul>            |
| = Dregs drawer missing<br>= Dregs drawer full (after 14 coffees) | <ul style="list-style-type: none"> <li>▶ Insert dregs drawer</li> <li>▶ Empty dregs drawer (with machine switched on)</li> </ul> |
| = Request for descaling  | <ul style="list-style-type: none"> <li>▶ See page 6, descale</li> </ul>  |
| = Request for cleaning after 250 coffees                         | <ul style="list-style-type: none"> <li>▶ See page 6, clean</li> </ul>  |
| = Temperature too high   | <ul style="list-style-type: none"> <li>▶ See page 1, Ventilate</li> </ul>  |
| = Brewing unit blocked<br>= Brewing unit missing                 | <ul style="list-style-type: none"> <li>▶ See page 8, Troubleshooting (Brewing unit)</li> <li>▶ Insert brewing unit</li> </ul>    |
| = Door open  | <ul style="list-style-type: none"> <li>▶ Close door</li> </ul>   |

# CLEANING

*Use a mild non abrasive cleaning agent!*

- The machine must not be connected to main switch for cleaning.
- Do not use conventional and/or microwave ovens for drying the coffee machine components.

## Casing

Wipe with a soft, damp cloth

## Container for coffee grounds and drip tray

Rinse under running water

## Water tank

Rinse under running water

Remove the filter that is in the water tank and rinse thoroughly. Replace by turning and pressing lightly into place.

## Coffee outlet

Clean weekly



1. Place receptacle under coffee outlet



2. Press button «Coffee powder» (do not fill in coffee powder)



3. Let flow pure water through the system to avoid residuals in the pipes etc.

## Brewing unit

Clean weekly.  
Never clean the brewing unit in the dishwasher!



1. Open service door.  
Remove drip tray/grounds container

2.1 Loosen sieve with key...



2. Press PUSH-position and remove brewing unit. If necessary, unscrew the uppermost sieve in the brewing unit

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

2.2 ...and remove



3. Reassemble brewing unit and slide in, **do NOT press the PUSH-position!**

4. Insert drip tray and grounds container, then close service door



# PALAZZO

## Operating Instruction



The documentation for your new coffee machine consists of these instructions and the separately enclosed safety advice. This documentation should be read before the installation of the device. Keep the documentation handy at any time and pass it on to any other user.