

STARTING

1. Assemble

- Lock turning ring *if necessary*
- Remove accessories
- Mount drip tray and drip grid

2. Fill up

- Coffee beans
- Fresh water
- Measure water hardness
Read after 1 min.
Hardness 1
Hardness 2
Hardness 3
Hardness 4

3. Switch on

- Plug in
- Switch on

4. Ventilate

- Place receptacle under nozzles
- Draw off hot water until no more air escapes

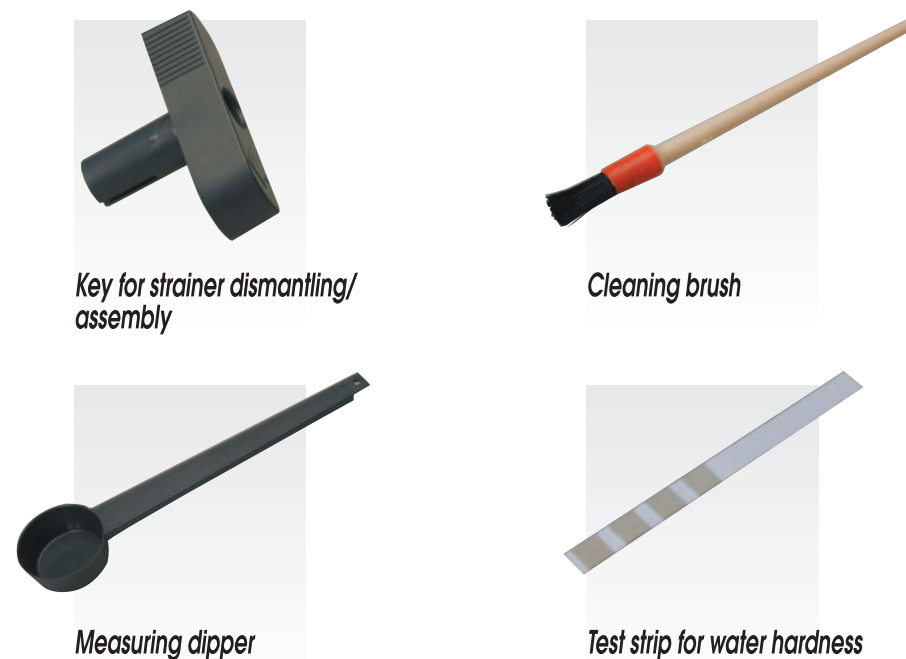
5. Adjust

- Start programming
Cancel with ESC
- Function...
search select
- Adjustment
search select + store

LANGUAGE Deutsch - italiano - français - ...

WATER HARDN. Hard. 1 - Hard. 2 - Hard. 3 - Hard. 4

Supplied accessories



Key for strainer dismantling/assembly

Technical Data

- Type: SUP 015 RE
- Nominal voltage: see technical data
- Mains cable: 1.2 m
- Nominal output: see technical data
- Pump pressure: Approx. 15 bar
- Preparation time: Espresso approx. 20 s / cup, coffee approx. 30 s / cup
- Coffee grounds ejection: Automatic
- Water quantity dosage: Electronic, continuous
- Capacity: Water tank approx. 2,4 l
- Steam volume: Bean container approx. 300 g beans
- Dimensions (L x W x H): Continuously adjustable
- Weight (net): Approx. 45 x 33 x 40 cm
- Weight (net): Approx. 45 x 70 x 40 cm, with opened service door
- Weight (net): Approx. 16 kg

This TSM SUCCESS MANUAL® has been created in conformity with standards for operational safety. Based on a risk analyse for operation and use, these instructions contain hints and rules for the safe use of the appliance. We have thereby assumed the user operates the appliance based on common sense.



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

TROUBLESHOOTING

No display No power to machine	<ul style="list-style-type: none"> - Switch on main power switch - Close service door - Check plug, connection, and fuses
Preparation cycle does not start	<p>Display:</p> <ul style="list-style-type: none"> BREW UNIT MISS. ▶ Insert and lock brewing unit BREWUNIT BLOCK. ▶ Clean brewing group DREGDRAW. MISS. ▶ Insert dregs drawer GRINDER BLOCKED ▶ Clean grinding unit ENERGY SAVING ▶ Press «Standby»
With «coffee powder» selected, only water comes instead of coffee	<ul style="list-style-type: none"> - Fill a measuring dipper with ground coffee
Coffee is not hot enough	<ul style="list-style-type: none"> - Change temperature - Check brewing unit; descale if necessary
No hot water / steam Hot water / steam nozzle is blocked	<ul style="list-style-type: none"> - Clean nozzle with a needle (with machine switched off and tap closed)
Heating time is too long, not enough water	<ul style="list-style-type: none"> - Descale machine
Brewing unit cannot be removed ...although the dregs drawer is removed	<ol style="list-style-type: none"> 1. Close service door 2. Insert coffee dregs drawer 3. Switch on machine 4. Brewing unit is unlocked 5. Continue with
Brewing unit cannot be inserted «Reset» brewing unit	

DESCALE (automatic)

- NEVER USE VINEGAR** (Could cause damage to machine! Cool machine, study manufacturer's instructions)
- 1 Preparing descaling (decalcifying)**
 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** Clean with ESC
 1. Press program 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
 - WATERTANK EMPTY** ▶ 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. **SIGNAL. DESCAL.** search → ENTER
 3. **YES** search → ENTER

CLEANING

Casing	Use a mild, non-scouring cleaning agent
Dregs drawer, drip tray, fresh water tank	Wipe with a soft, damp cloth
Brewing unit	Rinse under running water
Clean weekly <i>Never clean the brewing unit in the dishwasher!</i>	<ol style="list-style-type: none"> 1. Open service door, remove drip tray/ grounds container 2. Press PRESS position and remove brewing unit. If necessary, unscrew the uppermost sieve 2.1 Loosen sieve with key... 2.2 ...and remove 3. Reassemble brewing unit and slide in, Do NOT press PRESS position Close service door
Nozzle If needed	<ol style="list-style-type: none"> 1. Loosen knurled screw 2. Remove nozzle, take apart and clean well 3. Dry components well, reassemble 4. Tighten knurled screw
Dregdrawer full	<p>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:</p> <p>SELECT PRODUCT READY FOR USE Now the machine is ready to dispense coffee again.</p>



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

Please read the safety instructions

cod. 0348.955 Rev. 03 del 05/05/03

FILL UP + SWITCH ON

1. Fill beans?



2. Fill water?



3. Switch on

If not in use: press «Standby» Save energy!



4. Observe display

- WARMING UP ▶ wait...
- oder RINSING ▶ Place cup under nozzle
- oder ENERGY SAVING ▶ Press «Standby»

5. Ventilate After a longer period of non-use



Place receptacle under nozzle



Draw off hot water until no more air escapes

Prewarm cups

Switch on cup warmer -> see «programming»

ADJUSTMENT

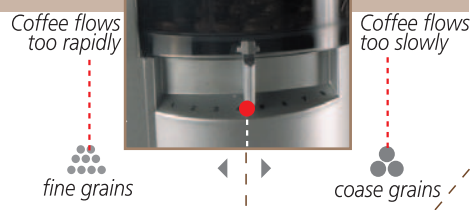
only when required

Filling quantity <-> Adjust cup size

If «Save 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

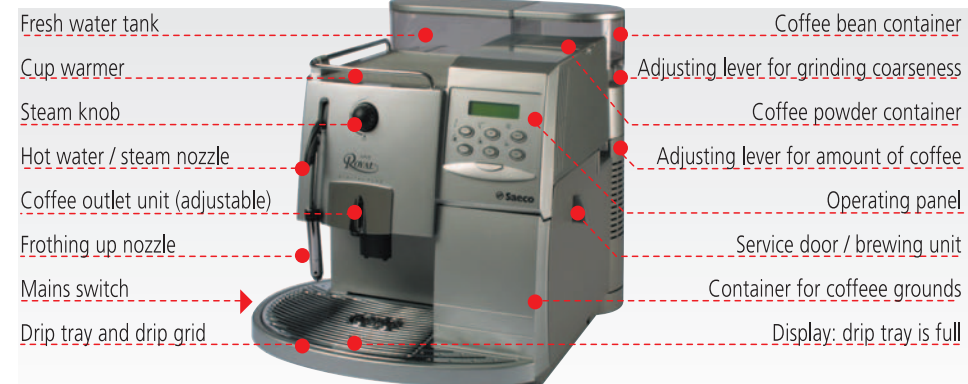


fine grains

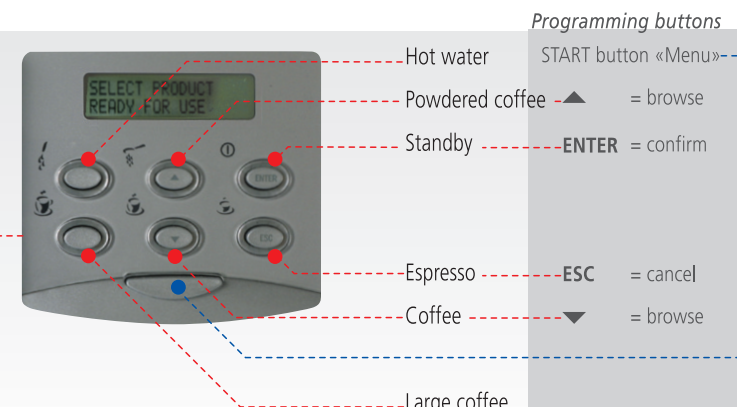
coarse grains



PREPARE

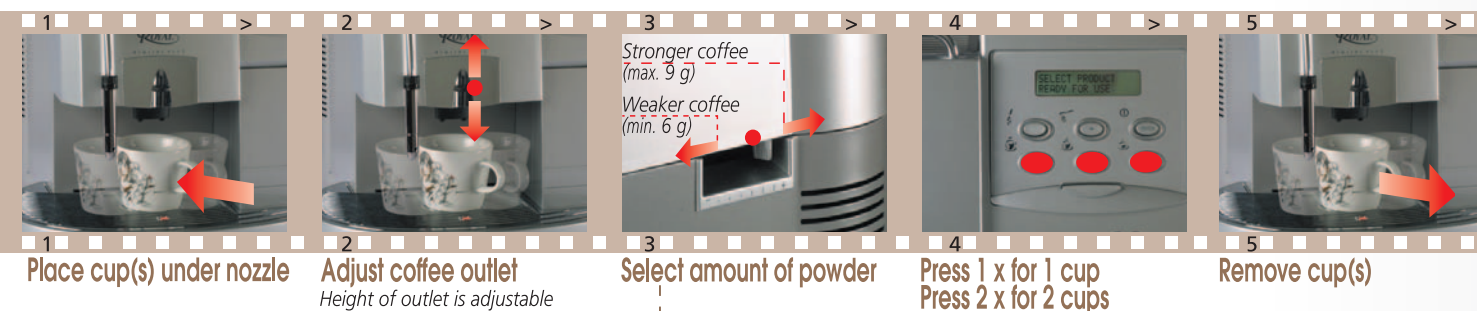


- Fresh water tank
- Cup warmer
- Steam knob
- Hot water / steam nozzle
- Coffee outlet unit (adjustable)
- Frothing up nozzle
- Mains switch
- Drip tray and drip grid
- Coffee bean container
- Adjusting lever for grinding coarseness
- Coffee powder container
- Adjusting lever for amount of coffee
- Operating panel
- Service door / brewing unit
- Container for coffee grounds
- Display: drip tray is full



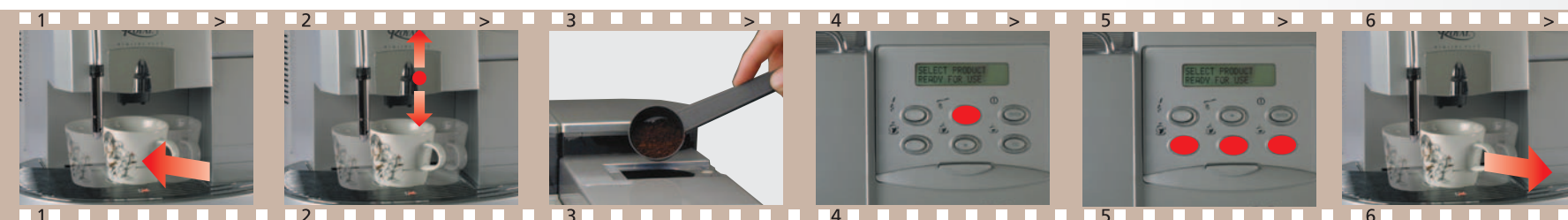
- Programming buttons
- Hot water START button «Menu»
 - Powdered coffee ▲ = browse
 - Standby -ENTER = confirm
 - Espresso -ESC = cancel
 - Coffee ▼ = browse
 - Large coffee

BEAN COFFEE



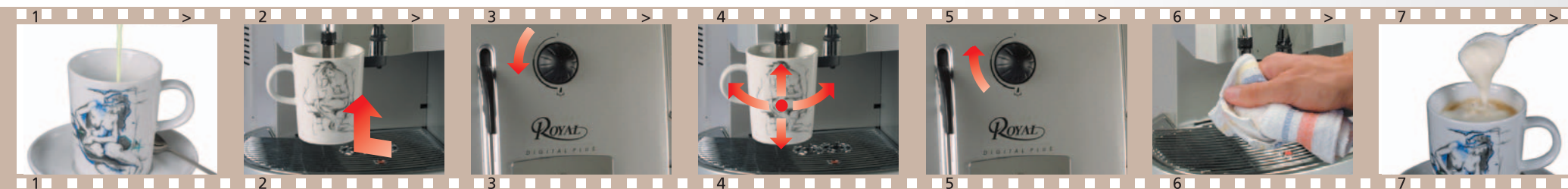
- 1 Place cup(s) under nozzle
- 2 Adjust coffee outlet Height of outlet is adjustable
- 3 Select amount of powder Stronger coffee (max. 9 g) Weaker coffee (min. 6 g)
- 4 Press 1 x for 1 cup Press 2 x for 2 cups
- 5 Remove cup(s)

POWDER COFFEE



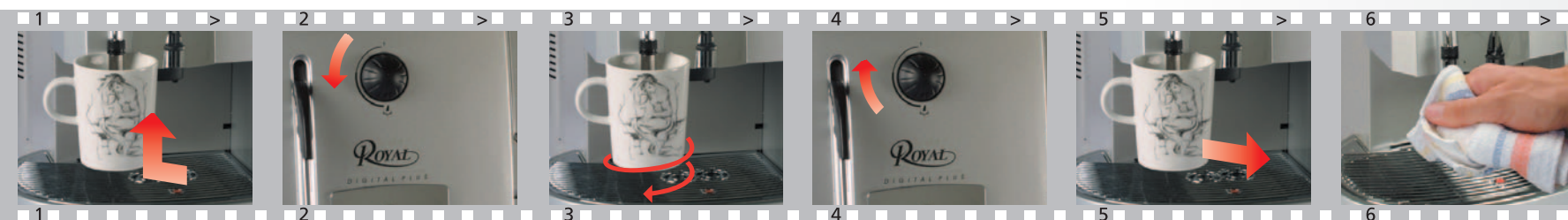
- 1 Place cup(s) under nozzle
- 2 Adjust coffee outlet Height of outlet is adjustable
- 3 Fill in powdered coffee - Max. 1 measuring dipper (= 1 cup) - NEVER use instant coffee!
- 4 Select powder coffee
- 5 Select coffee ▶ press only 1x!
- 6 Place cup(s) under nozzle

CAPPUCCINO



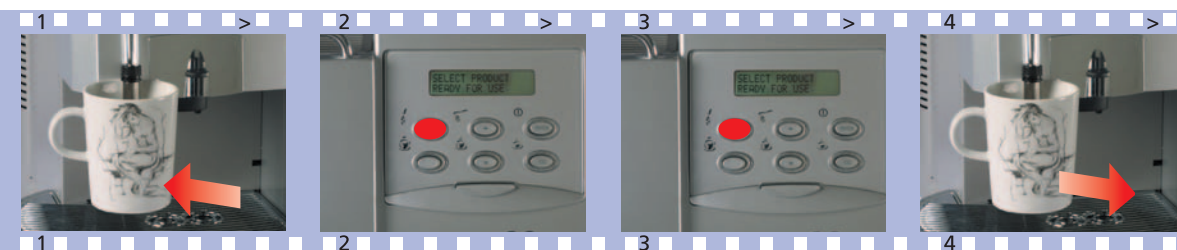
- 1 Fill 1/2 cup with milk
- 2 Place cup with milk below nozzle Immerse nozzle 3-4 cm deep in liquid
- 3 Begin preparation
- 4 Froth up milk While shifting cup...
- 5 End preparation and remove cup(s)
- 6 Clean nozzle with damp cloth so that the froth does not dry up on nozzle
- 7 Add frothed milk

STEAM



- 1 Immerse nozzle completely in cold drink
- 2 Start preparation
- 3 Rotate beverage while frothing
- 4 End preparation... and remove cup
- 5 and remove cup
- 6 Clean nozzle with damp cloth

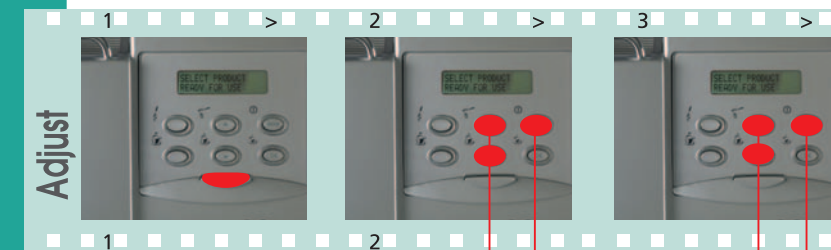
HOT WATER



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

Improve froth

- 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 grade of grinding
- Coffee grounds are biodegradable!



- 1 Start programming Cancel with ESC
- 2 Function... search select
- 3 Adjustment... search select + store

PROGRAMMING

Language	LANGUAGE	Deutsch - italiano - français - ...
Rinse machine	RINSING	On - Off Clean the coffee area when switching on
Water hardness	WATER HARDN.	Hardness 1 - Hardness 2 - Hardness 3 - Hardness 4
Prewarm cups	CUP HEATER	On - Off Switch on heating plate for cups and place cups on top
Temperature	TEMP. L. COFFEE TEMP. COFFEE TEMP. S. COFFEE	minimum - low - medium - high - maximum minimum - low - medium - high - maximum minimum - low - medium - high - maximum Select temperature according to your taste
Prebrewing	PREBREWING	On - Off - Long Coffee is first moistened and then brewed after a short pause
Pregrinding	PREGRINDING	On - Off During preparation, the next portion of coffee will already be ground
Amount per cup	PROG. HOT WATER	On - Off Amount per cup is adjustable (-> page 1)
Number of brewings	TOTAL COFFEE	You can see how many drinks have already been prepared
Descalc	DESCALING	Automatic descaling program
Delete	SIGNAL. DESCAL.	Reset after descaling!
Standby time	TIMER	00 : 00 ... 12h : 45Min ▲ + ▼ - 15 Min Set the standby time
Rinsing cycle	RINSING CYCLE	-> Cleaning p. 9