

- 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

Danger of burns
if the cappuccinatore
is not installed

Supplied accessories



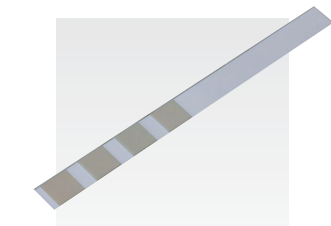
Key for mounting and dismantling the sieve



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®

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**
1. Press programming key
 2. Search for **DESCALING** with ▲▼
 3. Start cycle with ENTER
- Cancel with ESC
- Display :
- MACHINE IS DESCALING** ▶ Wait approx. 45 min.
 - DESCALING FINISHED** ▶ Close turning knob, press ENTER
 - FILL WATERTANK** ▶ Rinse + fill water tank
 - 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**
- 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



Fresh water tank

Cup heater

Turning knob steam

Hot water/steam nozzle

Cappuccinatore

Coffee output (adjustable)

Mains switch

Drip tray/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

Drawer for coffee dregs

Display: drip tray is full

Hot water

Powder coffee

Cappuccino

Espresso

Coffee

Large coffee

for programming

START "Menu" button

ENTER = confirm or ENERGY SAVING

ESC = cancel

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse

ESC = browse