

# 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

**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 programming

# 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

- 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

# ADJUSTMENT

**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)

**Preheat cups**

Switch on cup heater

→ see «programming»



- Hot water
- Powder coffee
- Cappuccino
- Espresso
- Coffee
- Large coffee

for programming

START "Menu" button

▲ = browse

ENTER = confirm or ENERGY SAVING

ESC = cancel

▼ = browse

# PREPARATION

## 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  
*Stronger coffee (max. 9 g)*  
*Weaker coffee (min. 6 g)*
- 4 Select desired coffee  
Press 1 x ▶ for 1 cup  
Press 2 x ▶ for 2 cups
- 5 Remove cup

## 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

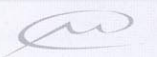
- 1 Place glass
- 2 Draw off hot water  
*(Press hot water key)*
- 3 End preparation  
*(Press again)*
- 4 Remove glass

### 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!

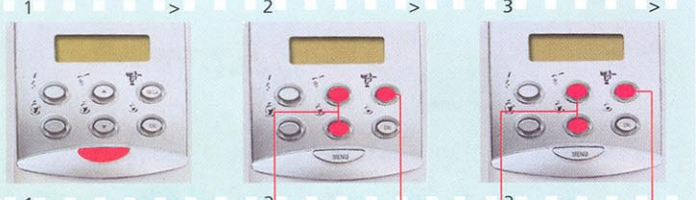
### IMPORTANT!

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



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

<b>Language</b>	<b>LANGUAGE</b>	ITALIANO - FRANCAIS - Deutsch...
		Choose desired language: ITALIANO, FRANCAIS, Deutsch, JAPAN, NEDERLANDS, PORTUGUES, CASTELLANO, ENGLISH
<b>Rinse</b> Only for coffee outlet	<b>RINSING</b>	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
<b>Second boiler</b>	<b>SYSTEM 2</b>	ON - OFF When ON, it allows to brew cappuccino through the cappuccinatore
<b>Water hardness</b>	<b>WATER HARDN.</b>	HARDNESS 1 - ... 2 - ... 3 - HARDNESS 4 To regulate adjustment for water hardness, carry out a test with the supplied test strip
<b>Preheat cups</b>	<b>CUP HEATER</b>	ON - OFF Switch on cup heater and place cups on the plate
<b>Temperature large coffee</b>	<b>TEMP. L. COFFEE</b>	MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM Enables precise setting of large coffee temperature
<b>Temperature coffee</b>	<b>TEMP. COFFEE</b>	MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM Enables precise setting of coffee temperature
<b>Temperature espresso</b>	<b>TEMP. S. COFFEE</b>	MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM Enables precise setting of espresso temperature
<b>Prebrewing</b>	<b>PREBREWING</b>	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
<b>Pregrinding</b>	<b>PREGRINDING</b>	ON - OFF This function triggers dosing and prepares a portion of ground coffee. It enables timesaving in a semi-professional environment
<b>Programming hot water</b>	<b>PROG. HOT WATER</b>	ON - OFF If this function is activated, always the same predefined quantity of water will be released
<b>Programming cappuccino</b>	<b>PROG. CAPPUC.</b>	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.
<b>Number of brewings</b>	<b>TOTAL COFFEE</b>	DISPLAY The counter displays the total number of issued coffees. The value cannot be changed.
<b>Descaling (automatic)</b>	<b>DESCALING</b>	AUTOMATIQUE This procedure should be carried out on the machine with cold parts. <b>Never use VINEGAR. It could damage the machine.</b> Descaling enables removal of calcification deposits from the internal components
<b>Descaling reset</b>	<b>SIGNAL DESCAL.</b>	QUANTITY WATER NOT REACHED By activating this function the internal water counter is reset to zero and the message DESCALING disappears
<b>Shut down time</b>	<b>TIMER</b>	+ 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
<b>Vending</b>	<b>VENDING</b>	See enclosed sheet
<b>Cleaning cycle</b>	<b>RINSING CYCLE</b>	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.
<b>Factory settings</b>	<b>FACTORY SETTINGS</b>	This functions allows to reset the machine on the original settings made by the manufacturer

# 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



2.1 Loosen sieve with key...

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

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

2.2 ...and remove

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

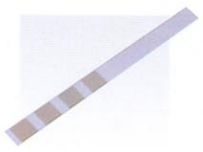
This message appears on the display when the dregdrawer is full or every 10-15 cups. When the digital display reads "dregdrawer full" the machine is able to dispense only hot water and steam (not coffee). To clear the message, **make sure machine is on**, remove the dregdrawer, empty it, wait for 5 seconds and then put back in place. After this the display reads:

**SELECT PRODUCT  
 READY FOR USE**

## Supplied accessories



Measuring dipper



Test strip for water hardness



Key for mounting and dismantling the sieve



Cleaning brush



# Success

## 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 :

<b>BREW UNIT MISS.</b>	▶ Insert brewing unit
<b>BREWUNIT BLOCK.</b>	▶ Clean brewing unit
<b>DREGDRAW. MISS.</b>	▶ Insert dregs drawer
<b>GRINDER BLOCKED</b>	▶ Clean grinding unit
<b>ENERGY SAVING</b>	▶ 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**

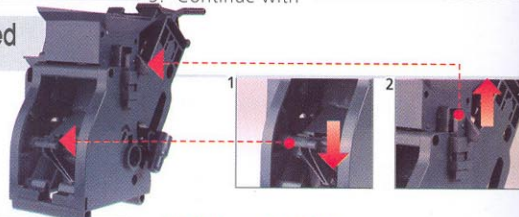
- Descale machine

**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



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

## DESCALE

(automatic)



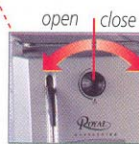
*Carry out this procedure only when all parts of the machine have cooled down*

- 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 :

<b>MACHINE IS DESCALING</b>	▶ Wait approx. 45 min.
<b>DESCALING FINISHED</b>	▶ Close turning knob, press ENTER
<b>FILL WATERTANK</b>	▶ Rinse + fill water tank
	▶ 2. Open turning knob
	▶ 3. Let tank contents run out
	▶ 4. Close turning knob, press ENTER
<b>RINSING FINISHED</b>	▶ 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

## Technical data

- Type	SUP 016 R
- 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.

