

Plant # 16 37 004.

SCANNED

Manual # 341

Machine type: 16 37 001.

Parts # 318

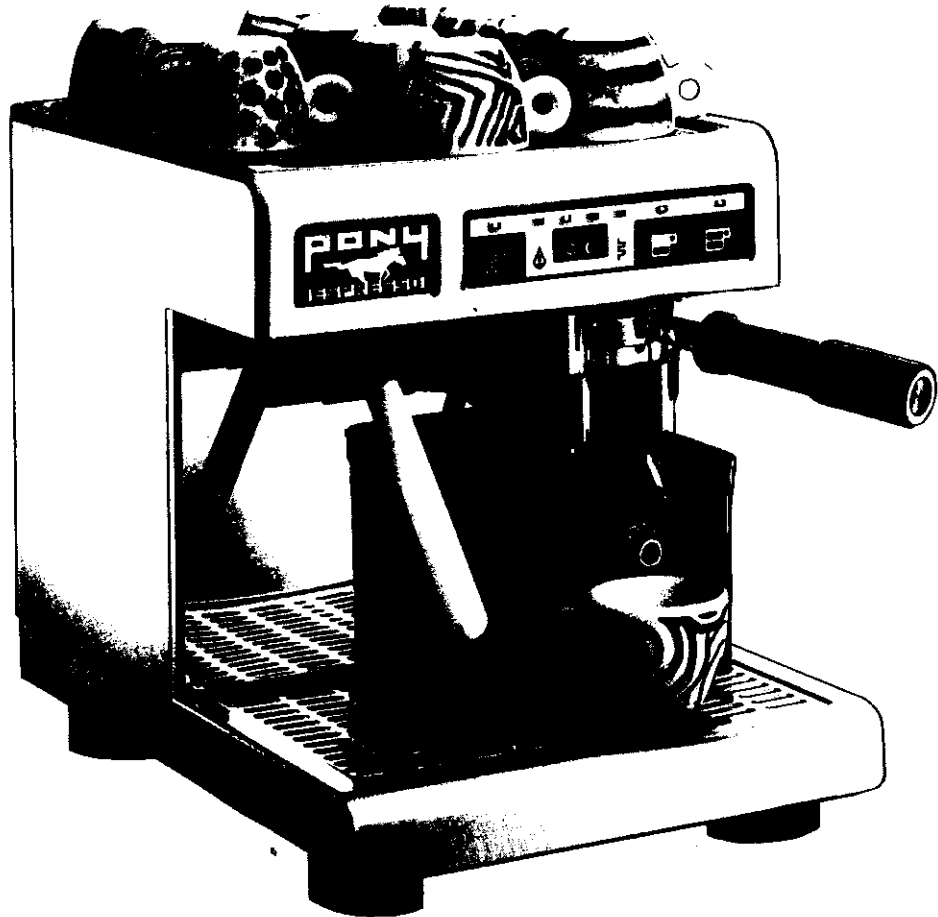


Fig : 1

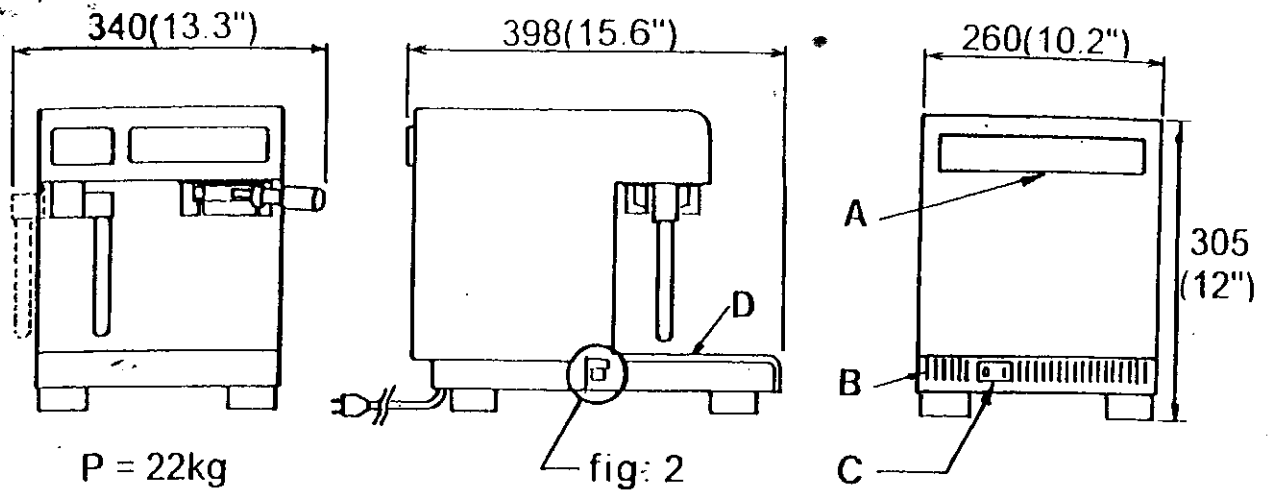


Fig : 2

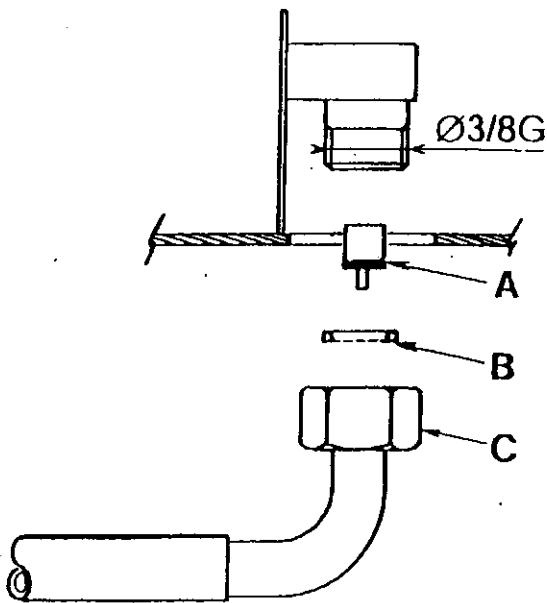


Fig : 3

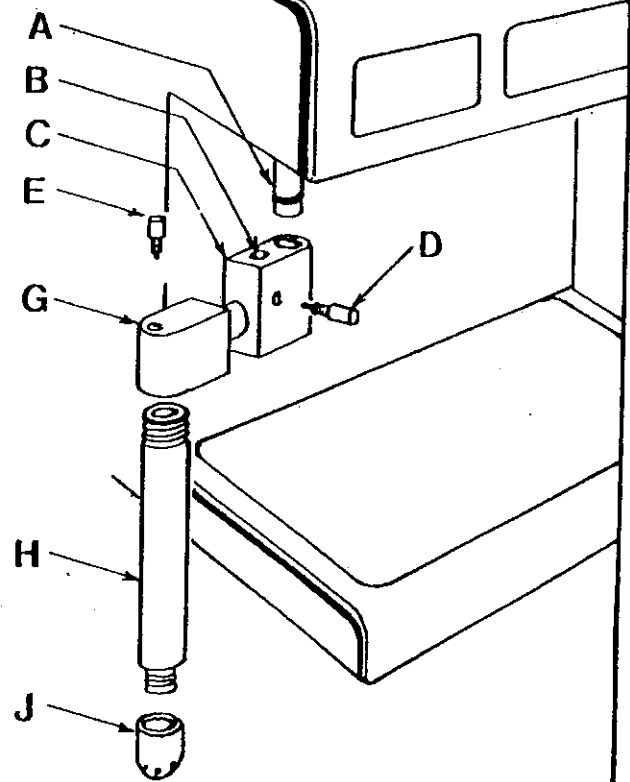
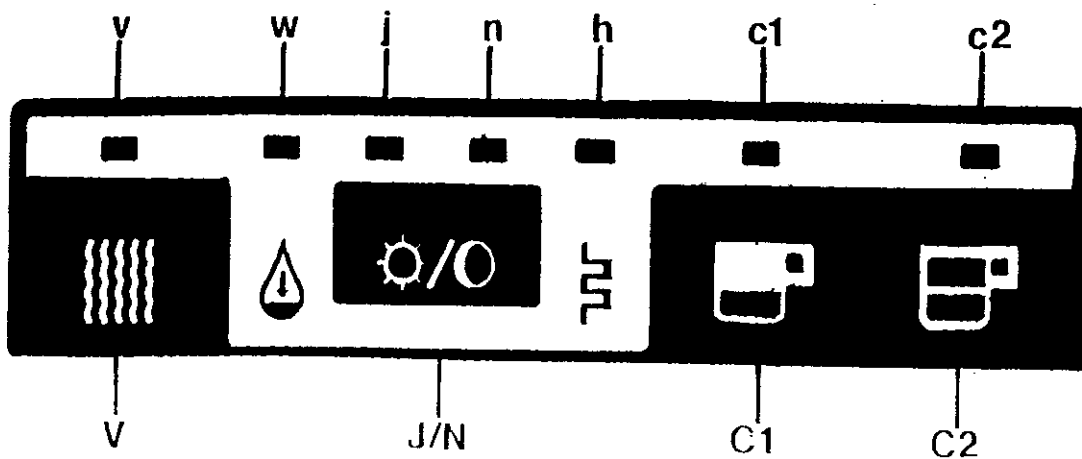


Fig : 4



3. OPERATION

3.1 Start-up

- Before starting up the machine, it must be checked that all water and electrical supplies are in accordance with the previous page.
- Open the water supply stop-cock and check for leak
- Switch on position "1" (Rep. C Fig. 1).

All filling and heating now take place automatically.

The control lights "v", "c1" and "c2" (Fig. 4) will blink together until temperature is reached. The machine can be used once these lights stay illuminated normally. A short burst of steam will occur whilst heating takes place.

3.2 Control panel (Fig. 4)

- control lights Steam "v", Coffee 1 "c1" and Coffee 2 "c2"
 - .when lit: the corresponding touch panel can be operated
 - .when not lit: the corresponding touch panel can not be operated
 - .when slowly blinking: low temperature
 - .normally blinking: coffee or steam being operated
 - .when blinking fast: indicates fault in coffee or steam circuits.
- Water control light : "w"
 - .when lit: the water level is correct
 - .when slowly blinking: filling taking place
 - .when blinking fast: water "low" warning
- control lights On "j" and Standby "n"

The control lit shows the respective function.
- control light Heating "h"
 - .when lit: heating taking place, coffee or steam
 - .when unlit: heating stopped, temperature reached
 - .when blinking: warning see "Faults"
- touch panel Steam "V", Coffee 1 "C1" and Coffee 2 "C2"

Control pads for coffee and steam cycles.
The volumes provided are programmable (see "Programming"). The cycle in operation can be stopped manually by pressing the same touch-pad.
Steam and coffee cannot be used at the same time.

3.3 Operation : On or Standby

The choice "On" or "Standby" is made by pressing "J/N" successively.

- "Standby" position: red control light "n" lit. This position will save energy when the machine is not in use, for example the night.
Coffee and steam cycles are not available.
- "On" position: green control light "j" lit. This position must be used to operate the machine.

3.4 Preparing the coffee

Attention : If the filter-holder (Rep C fig. 5 & 6) is removed during the infusion cycle, there is a risk of injury through scalding.

- After each use, as an hygiene measure, it is advised to take the waste coffee off, and to insert the filter-holder into the unit to maintain it on good temperature.
- After each infusion, a small quantity of water is ejected into the drip tray (Rep. D, Fig. 1). You should empty the drip tray after 30 infusions.
- Dependent on choice of equipment, the machine can be used for pre-ground or coffee-pods, refer to relative paragraph hereafter:

• Machine for use with coffee pods (Fig. 5)

The filter-holder (C) should be fitted into its support (Rep. D) as shown on fig. 5.
Twist to the left and insert one pod on the filter (B).
(See "top/bottom" on pod)
Then twist to the right, until held firmly.
Place a cup below the delivery spouts (Rep. E).

For a short coffee, press "C1" (Fig. 4);
For a long coffee, press "C2" (Fig. 4)
(to adjust volumes, see "Programming").
Coffee infusion can be stopped at any time by re-pressing either C1 or C2.

Wait for infusion cycle to finish, then twist the filter-holder to the left to place a new pod. The waste pod is automatically ejected into the box provided, it will hold 12 pods.

FLUSHING INSTRUCTIONS

The unit is to be flushed prior to putting it into service, or after 24 hours of inactivity.

- Dispense to the drain :
- through each coffee head and water nozzle 0,5 litre of water
 - through each steam nozzle some steam for 1 minute
- "BEFORE PREPARING ANY BEVERAGE"

• Machine designed for use with pre-ground coffee (Fig. 6)

Use the appropriate one or two cup filter.

Place one or two portions of coffee into the holder and press down well with the tamper provided.

Engage the filter-holder on the machine, with the handle pointing to the left, holding the assembly flat to the unit (Rep. A). Turn the handle to the right until firmly held.

Place cups below the delivery spouts.

For 1 cup, press "C1" (Fig. 4)

For 2 cups, press "C2" (Fig. 4)

(for volume adjustment, see "Programming").

To stop coffee infusion at any time, re-press C1 or C2.

Wait until infusion stops before turning the handle to the left, to jettison the waste coffee.

To obtain a good result, it is necessary to use a suitable grind of coffee, which will take 30 to 35 seconds to infuse two 5-7cl cups, with between 6 and 7 grammes per cup required.

- If the infusion time is less, use a finer grind.
- If the infusion time is more, use a coarser grind.

3.5 Operating the steam

Attention : danger of scalding from steam jet.

The steam jet assembly (Fig. 3) is articulated so as to give easy access of the tube (H) into the liquid to be heated. If the container is deep, then the tube can be used away from the machine side.

Put the end of the tube in the liquid to be heated, then press the steam control button (Rep. V, Fig. 4).

The supply is stopped automatically after the programmed time has elapsed (see "Programming").

The cycle can be stopped at any time by re-pressing the steam button.

- Making a "cappuccino"

Use a thin container, of good height, half filled with cold low fat milk.

Never boil the milk.

After each operation, wipe the steam tube with a damp cloth, then briefly operate the steam to get rid of any condensation left in the tube.

Never leave the steam tube immersed in a liquid, when the machine is not in use.

3.6 Programming (Fig. 4)

The following pads can be programmed :

Steam "V" : between 1 second and 3 minutes operation

Coffee "C1" and "C2" : total volume between 2 cl and 30 cl.

Programming is done by following these instructions :

1. Machine in "On" mode with the heating control light Rep. "h" unlit.
2. Hold down touch pad "On/Standby", and after 3 secs the two will blink alternatively.
3. Press touch pads "V", "C1" or "C2", as needed to programme. If no pad is touched, after 10 secs the programming mode self-cancels.
4. When the desired time/volume is reached, re-press the touch pad of the programming element to stop and memorise.
5. Start a 2) above to programme each operation.

4. DAILY MAINTENANCE

Attention : Do not use pressure sprays or hoses to clean the machine. Likewise, the machine must never be immersed in a liquid.

Even when the machine is not in use, it is normal that a small quantity of water flows into the waste drawer (30 cl per 24 hours). Then, if the machine is unused during more than 48 hours, it is advised to turn off water supply and to switch on position "0".

The different parts must be cleaned as follows :

4.1 Coffee infusion assembly (Fig. 5 and 6)

- Attention : risk of scalding, see paragraphes 3.4
- Infuse 2 or 3 cycles but without coffee to clean the whole unit.

Place the blanking rubber (accessory kit supplied) in the filter-holder base. Engage the holder onto the machine and carry out 2 or 3 dummy infusions.

Use touch pad C2 (Fig. 4) for this operation, then re-press when "c1" and "c2" begin to blink.

This operation can be carried out using detergents specially selected for cleaning the infusion units of coffee machines.

- Remove the filter-holder "C", the filter assembly "B" and the spout "E" (Fig. 5 & 6).
Rinse these items carefully to remove all traces of coffee oils.
- Reassemble all parts carefully.

4.2 Waste drawer and grill

Both must be carefully rinsed to remove all traces of coffee oils. The drawer can be rinsed with hot water (60°C maximum) with household dishwasher liquid. The grill can be washed in a dishwasher.

4.3 Steam jet assembly (Fig. 3)

Attention : risk of scalding

After each daily operation, we advise to unscrew the end (Rep. J) and the tube (Rep. H) so that they can be cleaned.

Once a week, we advise to take apart all the parts in fig. 3 and to clean as follows :

- Switch (Rep. C, Fig. 1) to the position "0".
- Always keep the parts in a container, so as not to misplace them.
- Unscrew the end "J" and tube "H".
- Unscrew the screw "E".
- Unscrew and remove the screw "D", and separate the parts "C" and "G".
- Wash and rinse carefully. Never use abrasives of harsh materials, nor any powder likely to block the perforations.
- If the smaller holes of parts "J" and "G" need unblocking, use only the point of screw "D".
- Reassemble all parts in reverse order.

4.4 Body work

Before cleaning body work, switch to "0" (Rep. C, Fig. 1).

Use only a soft cloth and non-abrasive cleaning liquid, for all metal and plastic parts.

4.5 Water tank (optional)

If your machine has this option, the tank must be cleaned daily, using only food-grade products.

Wipe the water intake tube with a soft cloth.

Water in the tank must be changed daily. (Preferably use a water of low mineral salt content)

5. PROLONGED STOPPAGE + REMOVAL

It is necessary to empty the machine before a long stoppage or before a frost exposition (winter, air travel, etc...). Call service dealer.

6. BREAKDOWNS

This document can cover only the most simple faults.

Only specially trained engineers should be used to take the machine apart. Call your nearest dealer.

6.1 If the control lights do not come on

- unplugged, switch on "0", check fuse/switch
- internal problem : contact service dealer.

6.2 Incorrect volume infused into cup

- re-programme : see paragraph 3.6
- internal problem : stop infusion manually by re-pressing C1 or C2, then contact service dealer.

6.3 Control lights "c1" or "c2" blink unusually during infusion (ie slowly or alternatively)

- filter "B" or spray plate "A"(Fig. 5 & 6) blocked : need cleaning
- grind too fine or too compacted : change as directed
- water supply out : turn on tap or refill tank
- blocked filter (Rep B, Fig 2) : clean or change
- internal problem : call service dealer (If the water supply is in order, it is still possible to make coffee manually, pressing C2 to start-stop).

6.4 Water light "w" alone blinks

- no water : Turn on tap or refill tank
- blocked filter (Rep B, Fig 2) : clean or change
- internal problem : "Reset" by pressing On/Standby twice. If this does not clear, call service dealer.

6.5 Heating control light alone blinks

- internal problem : "Reset" by pressing On/Standby twice. If this does not clear, call service dealer.

6.6 Heating and water lights blink together

- steam tube nozzle blocked : allow machine to cool and clean following the instructions of § 4.3
- internal problem : call service dealer.

6.7 Water and heating lights blink alternatively

- Steam leak : check. If necessary, turn off water supply, switch off at mains, and call service dealer
- False alarm : "Reset" by pressing twice on On/Standby button.

Release n° 1 : after switching on, "j" lighted and "n" blinks once

DOSES PROGRAMMING

Steam (key V) : programmable time from 1s to 180s maximum

Coffee (keys C1 and C2) : quantity of water programmable from 2 to 30cl maximum

- 1) Machine on position DAY with the indicator light "h" unlighted
- 2) Press the key J/N and maintain it during 3 seconds.
- 3) Press the key to be programmed "V, C1 or C2" : the corresponding cycle starts.
When the desired dose is reached, press again the same key to stop the cycle and memorize the new dose.

PRESET / PRE-PROGRAMMING

- a) Keys "C1 + C2" : Steam preset 118°C/15s - Coffee 105°C / C1 : 3,5cl / C2 : 4,5cl
- b) Keys "V + C1" : Unchangeable programming stopped to the last memorized values
- c) Keys "V + C2" : Authorize again the programming

- 1) Put the machine off, switch on "0"
- 2) According the desired result (a, b or c), maintain the 2 indicated keys pressed and put the machine on, switch on "1". The indicator light "j" lights and "n" blinks once.
- 3) Release the pressed keys only after the lighting of the following indicator lights :
 - a/ all the indicator lights
 - b/ "j" and "n"
 - c/ only "j"
- 4) Switch again on "0", then come back on "1"

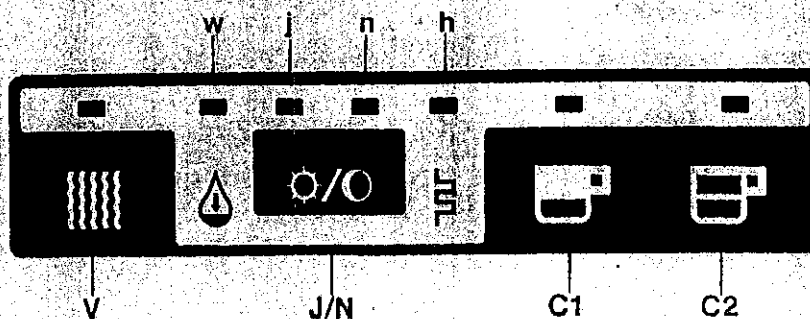
COOLING / EMPTYING

Key "V", operates : Steam EV + filling EV

Key "C1", operates : Pump + coffee EV

Key "C2", operates : Pump + Bypass EV

- 1) Put the machine on position NIGHT, red indicator light "n" lighted
- 2) Press simultaneously the keys "V + C1" during 3s.
- 3) To cool the machine :
 - Press the key "V" to decompress the Steam boiler
 - Press "C1" to permit to cold water to flow into the coffee boiler
- 4) To empty the machine : (It is peremptory to cool the machine before emptying it)
 - Turn off the water feeding tap
 - Unscrew the 2 emptying corks (1 for each boiler)
 - Press the key "V": the water flows by the holes.
Press again as many times as necessary to get complete emptying
 - Press "C1" to clean the infusion group (only few seconds)
 - After taking off the corresponding cork, press the key "C2" to clean the bypass circuit (only few seconds)
 - Put again the corks in place.
- 5) Press "J/N" to return to normal position



Release n° 1 : after switching on, "j" lighted and "n" blinks once

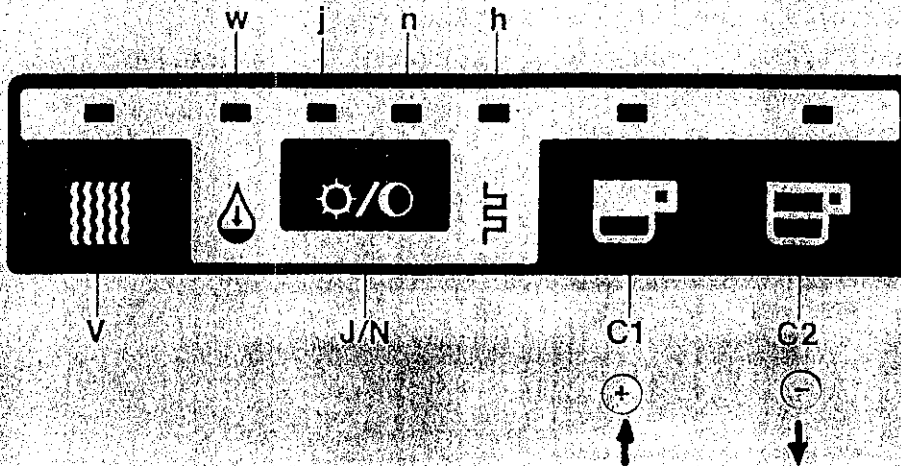
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TEMPERATURE PROGRAMMING

Steam temperature keys "J/N" + "V"
 Coffee temperature keys "J/N" + "C1"

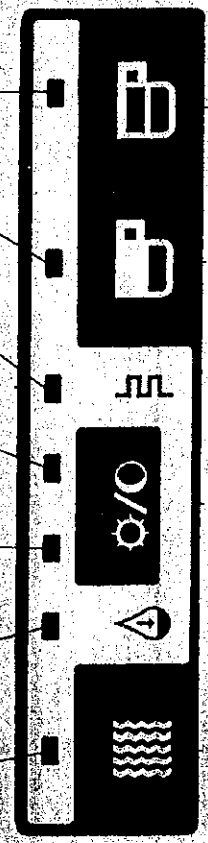
- 1) Put the machine on position DAY, green indicator light "j" lighted
- 2) Press the key "J/N" then the key corresponding to the temperature to be programmed ("V" or "C1"). Maintain the two keys pressed during 3 sec.
- 3) Referring to the board below, the lighting code of the 4 indicator lights "w, j, n and h" shows the programmed temperature for Steam or Coffee.
 To increase temperature : press C1
 To decrease temperature : press C2
- 4) Memorize the new value by pressing J/N

BOILER TEMPERATURE							
STEAM		LED				COFFEE	
°C	°F	w	j	n	h	°F	°C
110	230,0	●				203,0	95
111	231,8		●			206,6	97
112	233,6			●		210,2	99
113	235,4				●	212,0	100
114	237,2	●	●			213,8	101
115	239,0	●		●		215,6	102
116	240,8	●			●	217,4	103
117	242,6		●		●	219,2	104
118	244,4			●	●	221,0	105
119	246,2	●	●	●		222,8	106
120	248,0	●	●		●	224,6	107
121	249,8	●		●	●	226,4	108
122	251,6		●	●	●	228,2	109
123	253,4	●	●	●	●	231,8	111



LED display						Defects	To check
○	○	○	○	○	○	Electric	Feeding, fuses, keyboard
○	○	○	○	○	○	S1 Steam boiler filling	- Water feeding - Obstructed hydraulic circuit: filter, gicluer, pump, electrovalve - Electric circuit: flow-meter, pump, electrovalve
○	○	○	○	○	○	S2 Abnormal filling	- Leak, level probe, steadiness of the machine support
○	○	○	○	○	○	S4 Steam overheating	- Steam electrovalve, temperature probe, programmed temperature
○	○	○	○	○	○	S5 Water flow insufficient	- Water feeding (lack of water, tap turned off...) - Filters (water and coffee), gicluer, electrovalve, pump... - Too fine or too packed coffee grinding
○	○	○	○	○	○	S6 Flow-meter open circuit	Flow-meter, cables and conectors
○	○	○	○	○	○	S7 Flow-meter short-circuit	Flow-meter, cables and conectors
○	○	○	○	○	○	S8 Steam heating	Heating element Wiring
○	○	○	○	○	○	S8 Coffee heating	Electronic card
○	○	○	○	○	○	S8 Steam and Coffee heating	Safety thermostat Wiring Electronic card
○	○	○	○	○	○	S9 Steam temperature probe	Probe, conector
○	○	○	○	○	○	S10 Coffee temperature probe	Probe, conector

☆ is blinking
 ○ is blinking slowly
 ☆ is blinking quickly
 ① ② is blinking alternately
 ○ Unlighted
 ● Lighted
 ○ no blinking undefined state
 ☞ Pressed key



INSTRUCTIONS FOR USE

1. IMPORTANT SAFEGUARDS

- Read carefully all the instructions.
- Do not touch hot surfaces such as cup warmer tray and infusion areas.
- Do not spray the steam jet directly towards or on oneself. Likewise beware of hot water.
- Before connecting or disconnecting the machine, ensure the switch (Rep. C, Fig. 1) is on position "0".
- Allow the machine to cool, by switching off (and removing plug) before carrying out any cleaning or maintenance work.
- To avoid injury, shock or fire, cable & plug must be kept dry at all times.
- Do not let cord hang over edge of table or counter, or be exposed to heat.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- If children are present, special care must be taken.
- Do not use non-recommended accessories or spare parts, to avoid risk of fire, injury or shock.
- Do not use the machine for any purpose other than that for which it is designed.
- Do not use the machine outdoors, unless under complete cover.

SAVE THESE INSTRUCTIONS.

2. INSTALLATION

2.1 Siting

The machine must be sited on a flat even surface. The position must be ventilated and protected against the humidity produced by the steam outlet of the machine. A free space of 5cm (2 inches) must be left all round the unit. The vent holes A and B situated at the rear (Fig. 1) must not be obstructed.

2.2 Water connection

The machine must be connected to a mains cold drinking water source, with a pressure between 2 and 5 bars (30-72 PSI). There is an optional set available for use with no pressure water supply (tank).

The use of conditioned water is recommended (TH between 10°F and 15°F). As water flavour may be contaminated by chlorine, the use of an active carbon filter is recommended.

A safety stop-cock must be within easy reach. Local regulations may prescribe such fittings as a disconnection-joint for example, so check.

The placing of the water supply connector is on fig. 2. The fitting of flow restrictor (A) and filter (B) is mandatory, and the connector (C) is not provided but must be gently tightened (about ¼ turn).

After connection, test for leaks.

2.3 Electric connections

The machine is designed to be connected by plug. Because of differing standards, the plug may not be supplied, and must be provided by the installer.

Earth connection is mandatory.

The electrical supply must be protected and rated according to prevailing local standards, bearing in mind the following data

Model	Volt	Hz	kW	Rated / Wires
Pony 100	110 V	60	1,35	2 + T/Nema 5.15
Pony 200	200 V	50	1,35	2 + T / 15A
Pony 200	220 V	60	1,65	2 + T / 15A
Pony 200	220-240 V	50	1,65-1,95	2 + T / 16A

The machine is not to be operated at any other voltage than described on the data rate; always check before switching on.

2.4 Assembling the accessories

The loose fittings accessories are supplied in a separate box. Follow Fig. 3 and 5 for their assembly and the following instructions:

- steam outlet "cappuccino" (Fig. 3)

Ensure that ball (B) is present, then slide until part (C) is in line with (A). Then fit (G), with no gap between (C) and (G). Without screwing, place the retaining screw (D). Then gently tighten remaining parts. Ensure the complete assembly is tight.

- Filter-holder (Fig. 5 or 6)

The assembly and fitting to the machine is carried out by following fig. 5 or 6. The filter (B) must be pressed into position in the holder (C).

Manual #

S04

STARTING

Coffee Machine






Saeco Royal

Cappuccino

1637003

1637007

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 center

- 5. Ventilate if necessary** after long period of non-use
Place empty receptacle under nozzle
Draw off hot water until it flows evenly


ADJUSTMENT

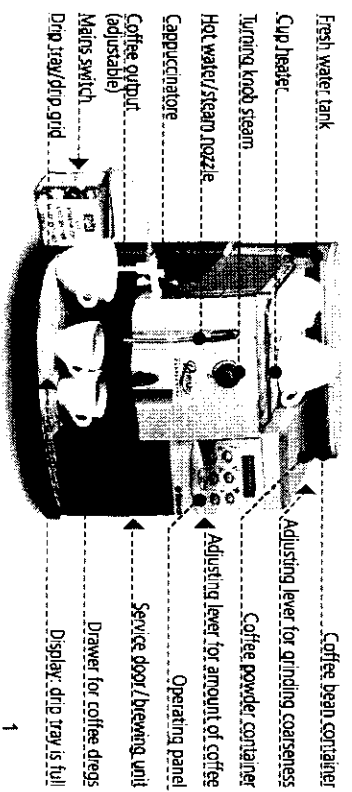
only if necessary

Filling quantity <-> Adjust for cup size
if store fillings OK
-> see programming*

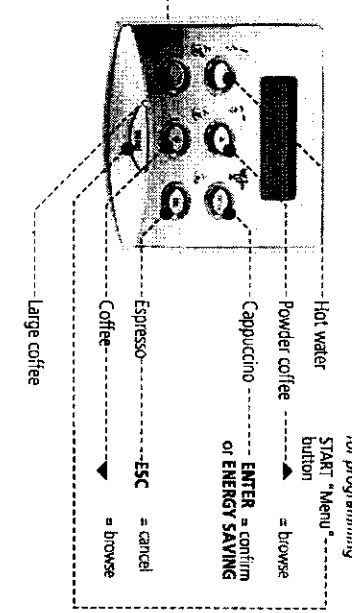
- Place cup beneath nozzle
- Press and hold desired button
- Release button when correct amount is reached
-> amount remains stored!

Coarseness Adjust only when grinding unit is running
Coffee flows too rapidly
fine grains
Coffee flows too slowly
coarse grains

PREPARATION



- 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
= browse
ENTER = confirm or ENERGY SAVING
ESC = cancel
= browse

see page 6

Manual #

Machine T

Coffee Ma

Saeco Royal

plant No.

16370

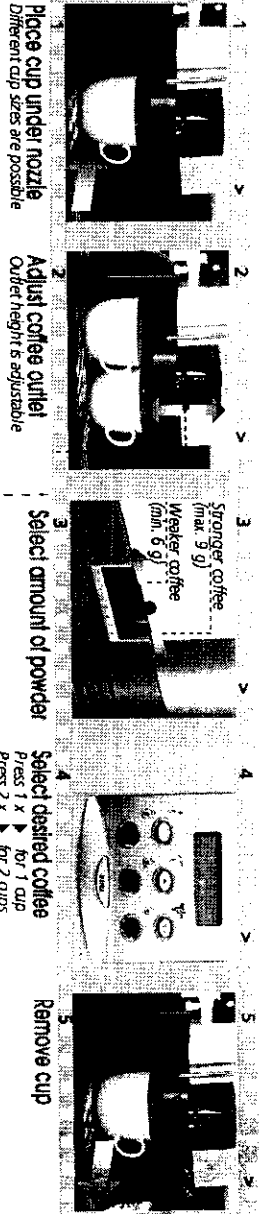
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PREPARATION

img>

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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

- ! Improve froth (extra)**
- 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



1 Place cup under nozzle
Different cup sizes are possible

2 Adjust coffee outlet
Outlet height is adjustable

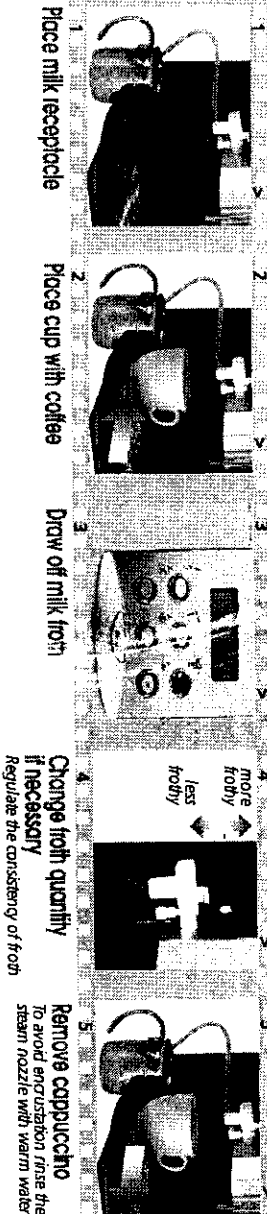
3 Fill in coffee powder
- Max. 1 measuring scoop (= 1 cup)
- NEVER use instant coffee!

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 engustation, raise 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

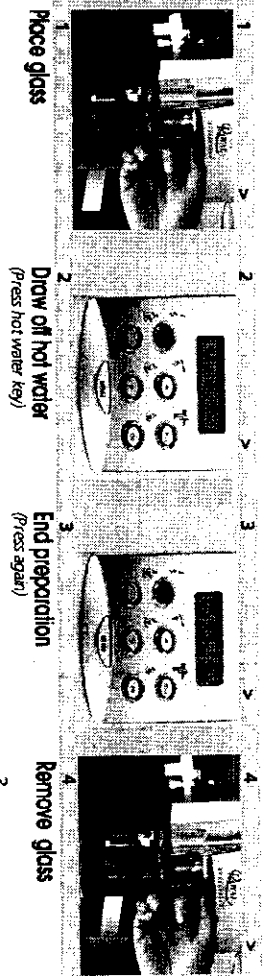
3 Rotate beverage while
frothing

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

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 "DRGDRAWER FULL" will be replaced by "READY FOR USE".

ma)
 ee mixture
 it it is an appropriate
 r fully automatic
 ee machines

l coffee beans
 ling coarseness
 are biodegradable!

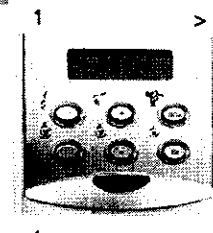
water on

o dregs drawer each time
 intended time for this
 ds. If you reposition the
 d has elapsed the display
 e replaced by "READY"

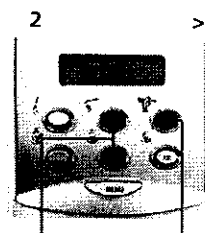


Start programming

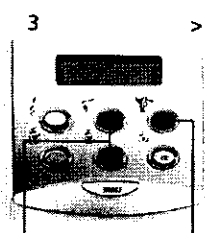
PROGRAMMING



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



2 Function...
 search
 select

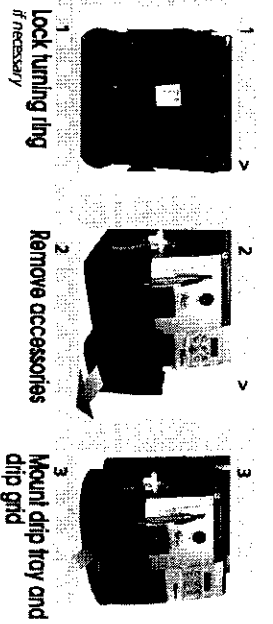


3 Setting...
 search
 select +
 store

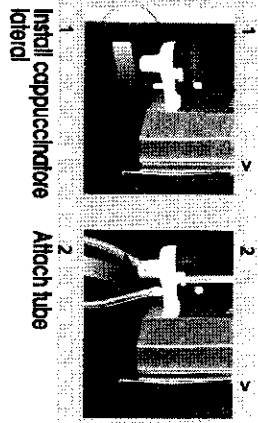
Language	LANGUAGE Choose desired language. ITALIANO, FRANCAIS, Deutsch, JAPAN, NEDERLANDS, PORTUGUES, CASTELLANO, ENGLISH
Rinse Only for coffee outlet	RINSING ON - OFF When this function is switched on, the coffee machine initiates, after a lengthy period of inactivity, an automatic rinsing of the coffee outlet parts
Second boiler	SYSTEM 2 ON - OFF When ON, it allows to brew cappuccino through the cappuccinatore
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.
Factory settings	FACTORY SETTINGS This functions allows to reset the machine on the original settings made by the manufacturer

STARTING

1. Assemble

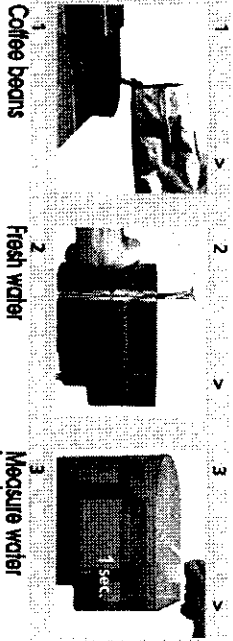


2. Cappuccinatore



Danger of burns if the cappuccinatore is not installed

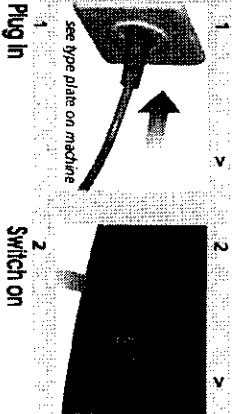
3. Fill up



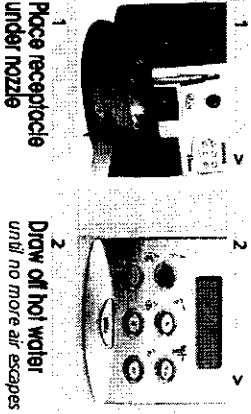
Measure water hardness
Read strip after 1 min.

- Hardness 1
- ■ Hardness 2
- ■ ■ Hardness 3
- ■ ■ ■ Hardness 4

4. Switch on



5. Ventilate

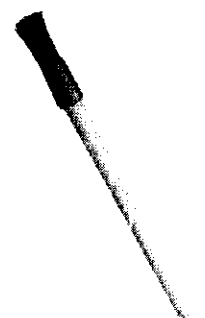


6. Adjust

Supplied accessories



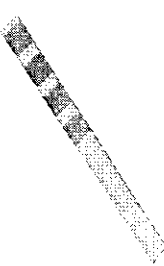
Key for mounting and dismounting the sieve



Cleaning brush



Measuring dipper



Test strip for water hardness

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 automatic
- Coffee grounds ejection electronic, continuous
- Dosage of water quantity water tank: approx. 2.4 l
- Capacity dregs drawer: approx. 300 g
- Steam volume continually adjustable
- Dimensions (L x H x D) approx. 33 x 45 x 40 cm
- Weight (net) approx. 70 x 45 x 40 cm with opened service door approx. 16 kg

The TSM SUCCESS MANUAL® has been examined by SEV for conformity with the safety-relevant standards, and has been analyzed 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.



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
- Preheat the cups
- Modify temperature
- If necessary: clean brewing unit
- If necessary: descale

Coffee is not hot enough

- Clean hot water / steam nozzle with a thin needle. *Caution: carry out this operation only when machine is shut off and tap closed*

No hot water/steam

Hot water/steam nozzle is blocked

- Descale machine

Heating time too long, not enough water

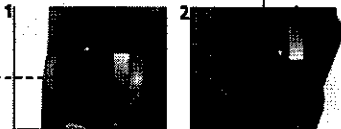
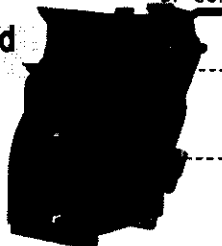
Brewing unit cannot be removed

...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

Display :

- MACHINE IS DESCALING** ▶ Wait approx. 45 min.
- DESCALING FINISHED** ▶ Close turning knob, press ENTER
- FILL WATERTANK** ▶ 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

1. Press programming key
2. Search for **SIGNAL.DESCAL.** with ▲▼ --> ENTER
3. Search for **YES** with ▲▼ --> ENTER

Cancel with ESC

CLEANING

Use only a mild and non-scouring cleaning agent

- 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



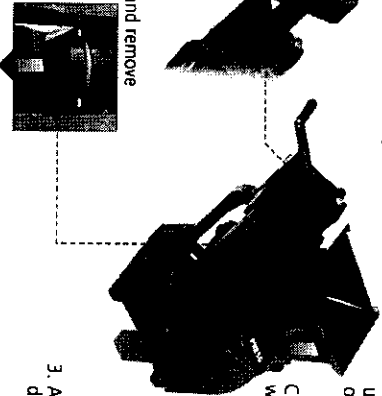
1. Open service door.
Remove drip tray/dregs drawer

2. 1 Loosen sieve with key...

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!

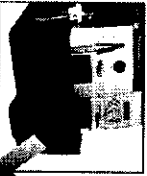
Cappuccinatore

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

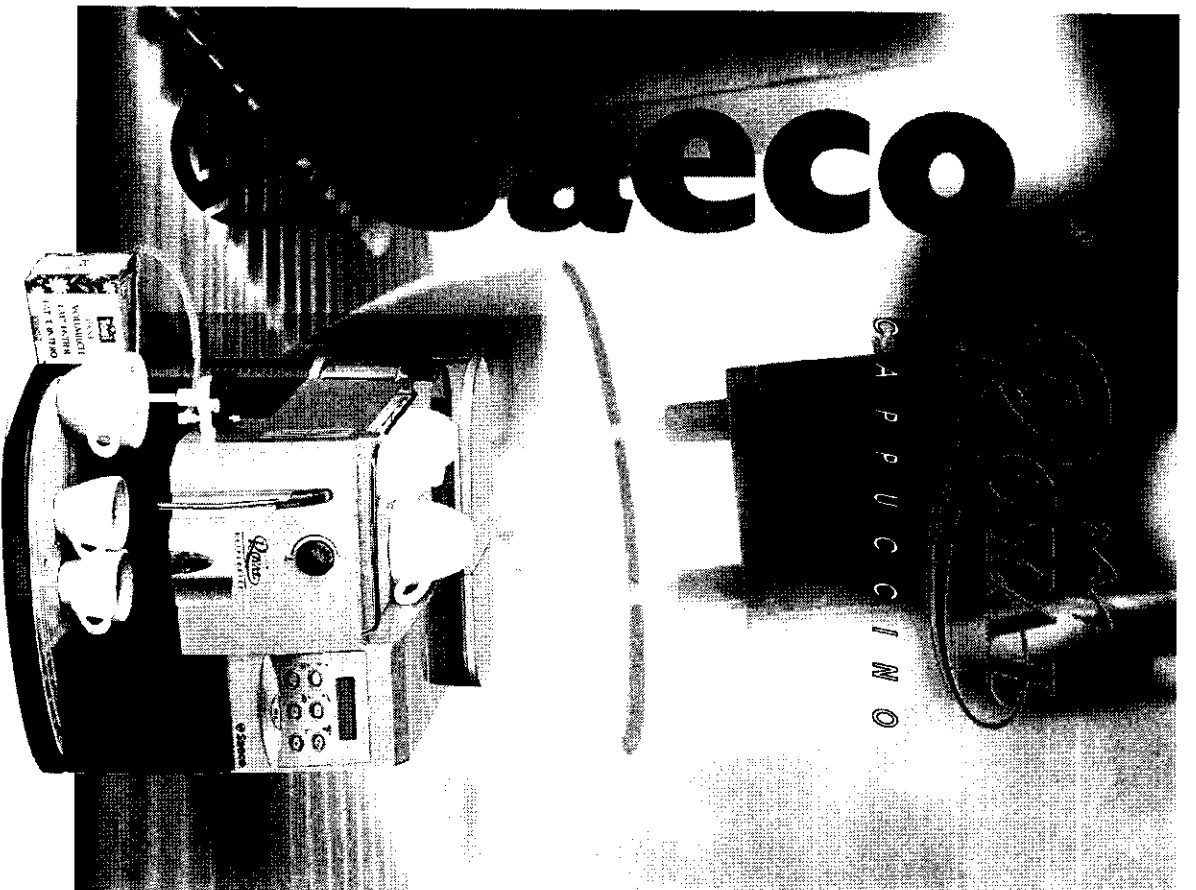


DREGDRAWER FULL

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 (hot 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