

Manual #

504.

# STARTING

Coffee Machine





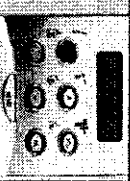
Saeco Royal

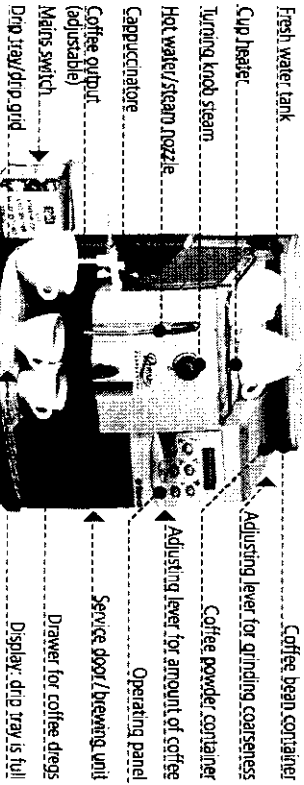
cupuccino

16 37 003

16 37 007

# FILL UP + SWITCH ON

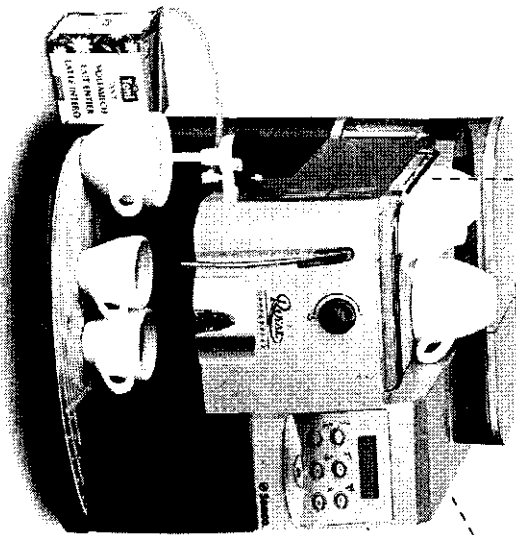
- 1. Fill beans**  

- 2. Fill water**  

- 3. Switch on**  
To activate the mode "Interrupt operation" press "enter"  
Save energy!  

- 4. Observe display**  
WARMING UP... ▶ wait...  
RINSING ▶ place cup under nozzle  
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  




- Fresh water tank
- Cup heater
- Turning knob steam
- Hot water/steam nozzle
- Capuccinatore
- 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

**Preheat cups**  
Switch on cup heater  
-> see «programming»

# ADJUSTMENT

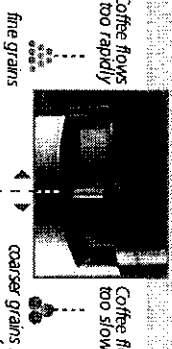


only if necessary

**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!

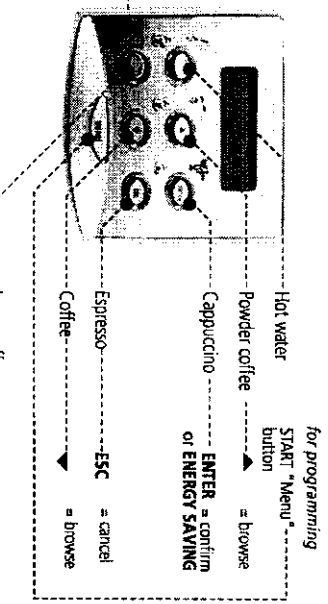
**Coarseness** Adjust only when grinding unit is running



Coffee flows too rapidly  
fine grains

Coffee flows too slowly  
coarse grains

# PREPARATION



for programming  
START "Menu" button  
= browse  
ENTER = confirm or ENERGY SAVING  
ESC = cancel  
= browse

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

Manual #

Machine T

Coffee Ma

Saeco Royal

plant No.

16 37 0

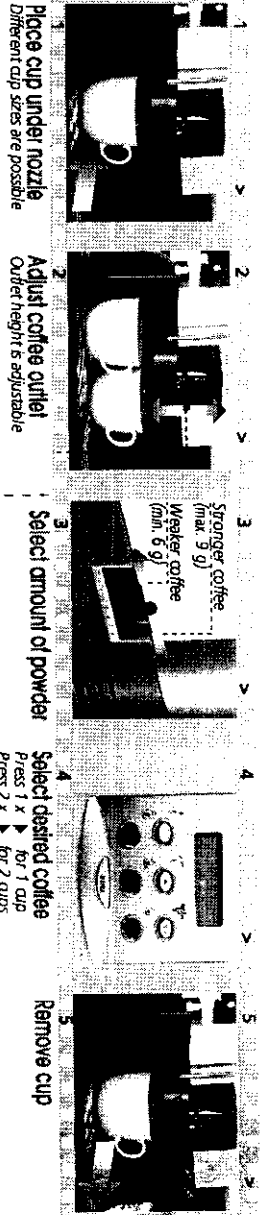
16 37 0

# PREPARATION

fig. 2

fig. 3

## 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

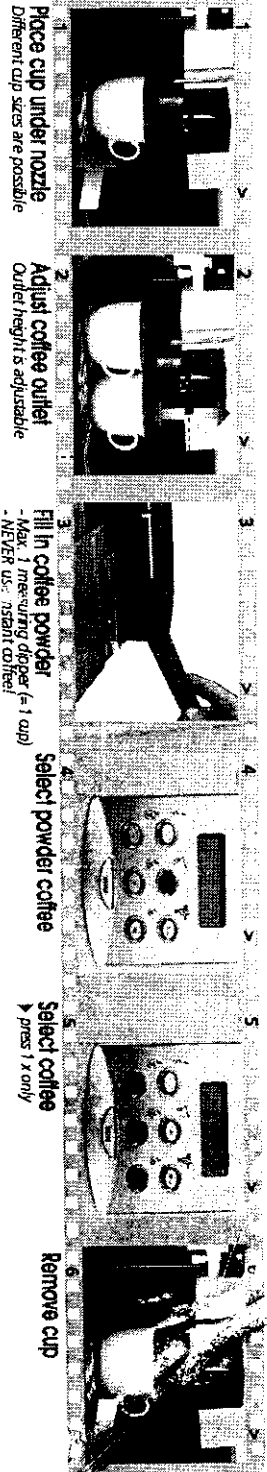
5 Remove cup

**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

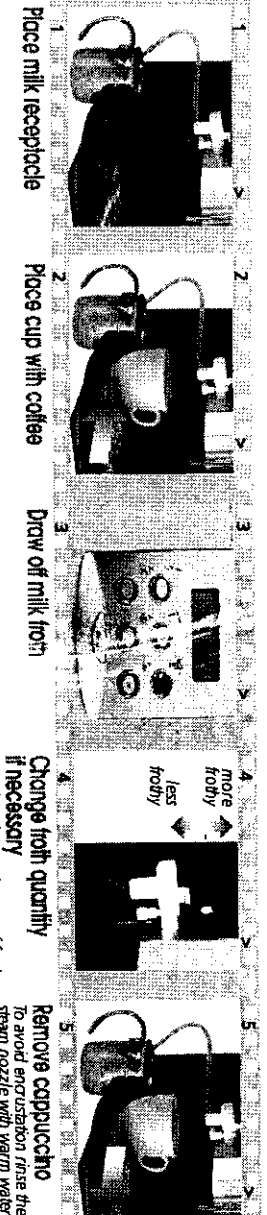
3 Fill in coffee powder  
- Max. 1 measuring dipper (= 1 cup)  
- NEVER use instant coffee!

4 Select powder coffee

5 Select coffee  
press 1 x only

6 Remove cup

## CAPPUCCINO



1 Place milk receptacle

2 Place cup with coffee

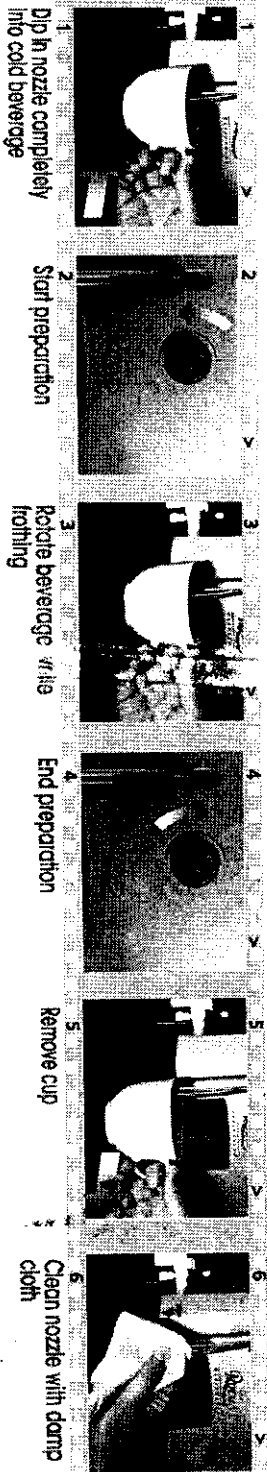
3 Draw off milk froth

4 Change froth quantity  
if necessary  
Regulate the consistency of froth

5 Remove cappuccino  
To avoid engorgement, raise the steam nozzle with warm water

6 Sprinkle cocoa powder on froth if desired

## STEAM



1 Dip in nozzle completely into cold beverage

2 Start preparation

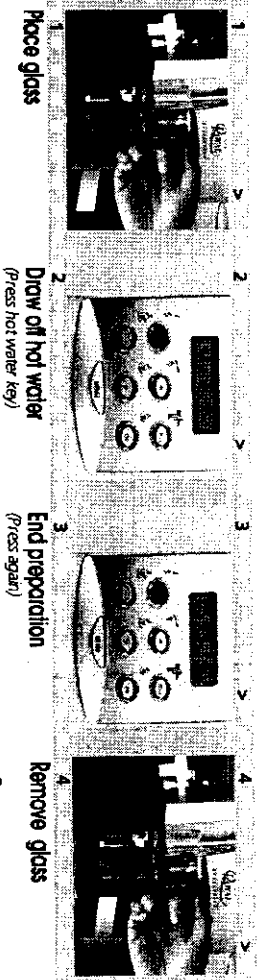
3 Rotate beverage while frothing

4 End preparation

5 Remove cup

6 Clean nozzle with damp cloth

## HOT WATER



1 Place glass

2 Dip off hot water  
(Press hot water key)

3 End preparation  
(Press again)

4 Remove glass

### IMPORTANT!

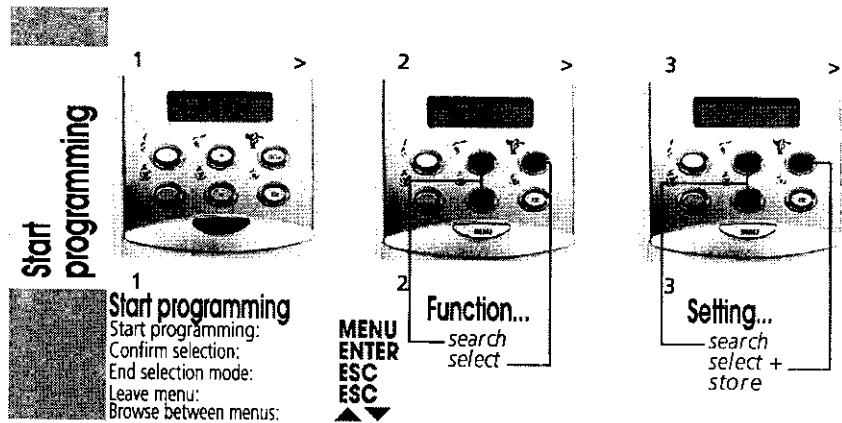
We recommend to empty the dregs drawer each time the message is displayed. The intended time for this process has to exceed 5 seconds. If you reposition the empty drawer after this period has elapsed the display "DRGDRAWER FULL" will be replaced by "READY FOR USE".

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"



**PROGRAMMING**

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

- Language
- Rinse  
Only for coffee outlet
- Second boiler
- Water hardness
- Preheat cups
- Temperature large coffee
- Temperature coffee
- Temperature espresso
- Prebrewing
- Pregrinding
- Programming hot water
- Programming cappuccino
- Number of brewings
- Descaling (automatic)
- Descaling reset
- Shut down time
- Vending
- Cleaning cycle
- Factory settings

**LANGUAGE** ITALIANO - FRANCAIS - Deutsch...  
 Choose desired language: ITALIANO, FRANCAIS, Deutsch, JAPAN, NEDERLANDS, PORTUGUES, CASTELLANO, ENGLISH

**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

**SYSTEM 2** ON - OFF  
 When ON, it allows to brew cappuccino through the cappuccinatore

**WATER HARDN.** HARDNESS 1 - ... 2 - ... 3 - HARDNESS 4  
 To regulate adjustment for water hardness, carry out a test with the supplied test strip

**CUP HEATER** ON - OFF  
 Switch on cup heater and place cups on the plate

**TEMP. L. COFFEE** MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM  
 Enables precise setting of large coffee temperature

**TEMP. COFFEE** MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM  
 Enables precise setting of coffee temperature

**TEMP. S. COFFEE** MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM  
 Enables precise setting of espresso temperature

**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** ON - OFF  
 This function triggers dosing and prepares a portion of ground coffee. It enables timesaving in a semi-professional environment

**PROG. HOT WATER** ON - OFF  
 If this function is activated, always the same predefined quantity of water will be released

**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.

**TOTAL COFFEE** DISPLAY  
 The counter displays the total number of issued coffees. The value cannot be changed.

**DESCALING** AUTOMATIQUE  
 This procedure should be carried out on the machine with cold parts. **Never use VINAIGER. It could damage the machine.** Descaling enables removal of calcification deposits from the internal components

**SIGNAL DESCAL.** QUANTITY WATER NOT REACHED  
 By activating this function the internal water counter is reset to zero and the message DESCALING disappears

**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

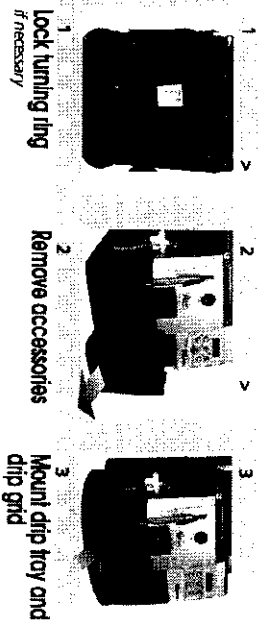
**VENDING**  
 See enclosed sheet

**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.

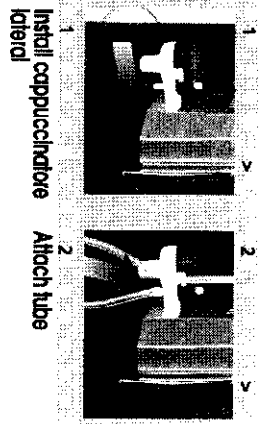
**FACTORY SETTINGS**  
 This functions allows to reset the machine on the original settings made by the manufacturer

# STARTING

## 1. Assemble

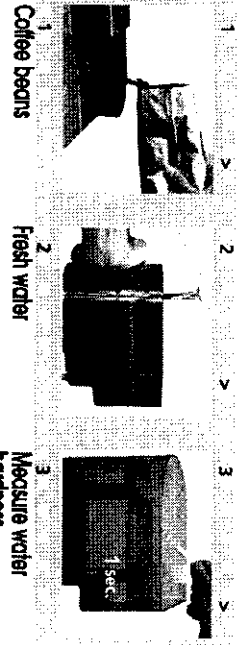


## 2. Cappuccinatore



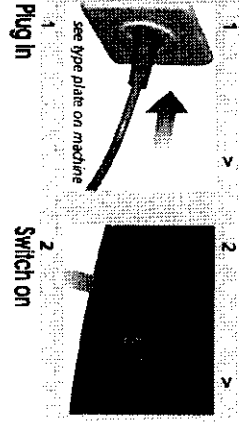
**Danger of burns if the cappuccinatore is not installed**

## 3. Fill up

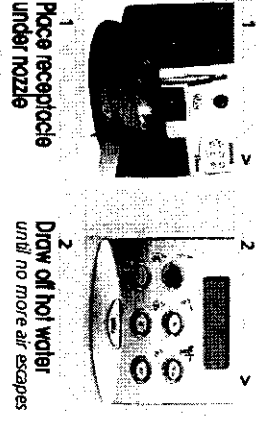


Read strip after 1 min.  
 Hardness 1  
 Hardness 2  
 Hardness 3  
 Hardness 4

## 4. Switch on



## 5. Ventilate

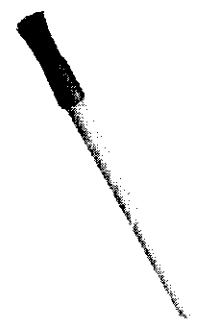


6. Adjust see page 5

## Supplied accessories



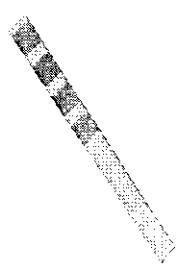
Key for mounting and dismounting the sieve



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
- Coffee grounds ejection automatic
- Dosage of water quantity electronic, continuous
- Capacity water tank: approx. 2,4 l
- Steam volume dregs drawer: approx. 300 g
- 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 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.



# 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

## Heating time too long, not enough water

- Descale machine

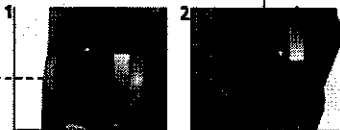
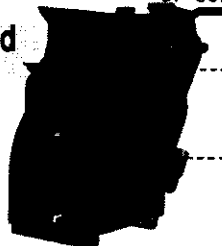
## Brewing unit cannot be removed

...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

Display :

- MACHINE IS DESCALING** ▶ Wait approx. 45 min.
- DESCALING FINISHED** ▶ Close turning knob, press ENTER
- FILL WATERTANK** ▶ Rinse + fill water tank
- 1. Open turning knob
- 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



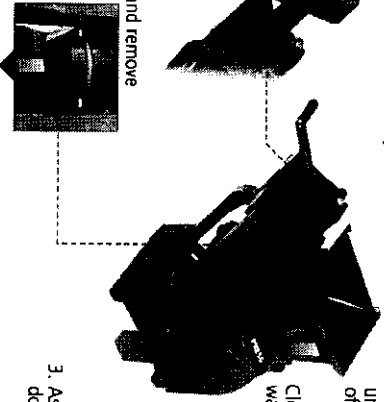
1. Open service door.  
Remove drip tray/dregs drawer

## 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

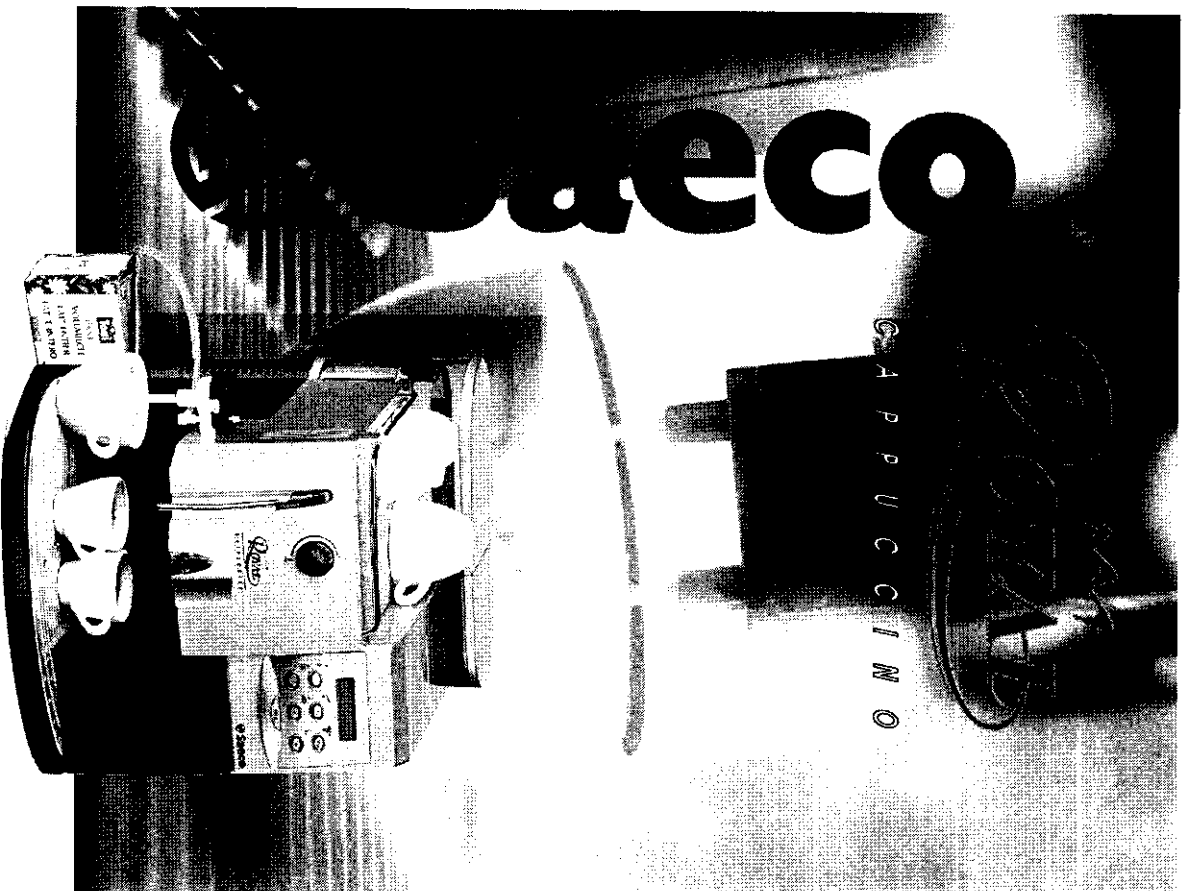


### DREGDRAWER FULL

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