

DESCALE



Every 3-4 months or when the message appears:

DESCALING
READY FOR USE

- It is not permitted to draw off coffee, while descaler is in the water tank.
- For descaling, the machine has to be connected to the mains and the main switch has to be switched on.
- For the descaling use a non-toxic and/or harmless descaler, available in common trading.
- **NEVER use vinegar**, it could damage the machine!
- Follow closely the manufacturer's instructions!
- Should the descaling be interrupted by switching off the mains, it is absolutely necessary to execute a complete cleaning cycle after restarting.
- During the complete descaling process the machine interrupts, automatically and at regular intervals, the output of the descaling agent.

1 Preparation



Place a big container under the hot water/steam nozzle.



Fill the water tank with the descaling solution as instructed by the manufacturer.

2 Descaling

Duration: approx. 60 min.

Observe the display... ..and continue like follows:

DESCALING READY FOR USE ▶ Push for 3 sec.

DESCALING OPEN KNOB ▶ Open the knob

MACHINE IS DESCALING ▶ ... the knob



Interrupt the descaling

MACHINE IS DESCALING OPEN KNOB ▶ 1. Close the knob

DESCAL INTERRUPTED EMPTY WATERTANK ▶ 2. Push 3.

▶ 3. Rinse and fill up the water tank

▶ 4. Rinse machine

If the descaling process is being interrupted, we suggest, to start a complete descaling cycle at a later date.

DESCALING FINISHED CLOSE KNOB ▶ Close the knob

RINSE MACHINE FILL WATERTANK ▶ Rinse the water tank and fill with 1 liter of fresh water

RINSE MACHINE PRESS KEY ▶ Push

RINSE MACHINE OPEN KNOB ▶ Open the knob

MACHINE IS RINSING

RINSING FINISHED CLOSE KNOB ▶ Close the knob and the descaling process is finished.

Supplied accessories



Key for brewing unit dismantling/assembly



Cleaning brush



Coffee measure



Test strip for water hardness

Technical data

- Type
- Nominal voltage
- Nominal output
- Supply
- Casing material
- Dimensions (L x W x H)
- Weight (net)
- Length supply cable
- Supply casing
- Operating panel
- Water tank
- Water tank capacity
- Coffee bean container capacity
- Heating
- Pump pressure
- Safety devices

SUP 021YDR
See name plate under the coffee machine
See name plate under the coffee machine
Metal - plastic
approx. 27,5 x 35 x 42 cm / 11 x 14 x 17"
approx. 11 kg / 22 lbs
1.2 m / 1.30 yards
yes
frontal
removable
1.8 l / 60 oz
180 g / 60 oz beans
Aluminium
15 bar
Security valve pump pressure
Security thermostat

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



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.

TROUBLESHOOTING

No display
No power to the machine

- Switch on main power switch
- Check plug and connection

With selection «Preground coffee» only water comes instead of coffee

- Fill with a measuring dipper of ground coffee

Coffee is not hot enough

- Activate the cup heater and put on the cups
- Eventually clean the brewing unit, descale

No hot water / steam

Hot water / steam nozzle is blocked

- Clean nozzle with a needle
- (Attention: only proceed when machine is switched off and tap is closed)

Heating time is too long
Not enough water

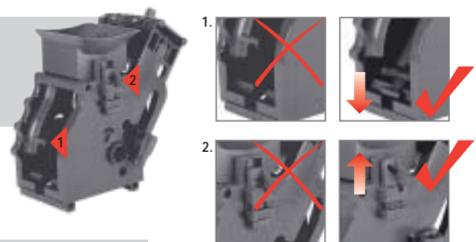
- Descale machine

Brewing unit cannot be removed

1. Close service door
2. Switch on machine
3. Brewing unit is unlocked
4. Continue with

Brewing unit cannot be inserted

«Reset» brewing unit



The output does not start

Observe the display:

- ENERGY SAVING** ▶ Push the «MENU/OK» button
- DESCALING** ▶ Descaling see respective section ; page 6
- FILL WATERTANK** ▶ Fill the tank with fresh water
- VENTILATE** ▶ Ventilate (prime) the circuit (Starting)
- COFFEE BEANS EMPTY** ▶ Fill coffee bean container with coffee beans
- DREGDRAWER FULL** ▶ Empty the dregs drawer (with the machine switched on)
- BREWUNIT MISSING** ▶ Correctly insert the brewing unit
- DREGDRAWER MISSING** ▶ Correctly insert the dregs drawer and the drip tray

CLOSE DOOR ▶ Close the service door

- GRINDER BLOCKED** ▶ Grinding motor is blocked
- BREWUNIT BLOCKED** ▶ The motor of the brewing unit is blocked
Please call an authorized service center

CLEANING

use only a non-abrasive cleaning agent

- During cleaning the device must not be connected to the mains.
- Do not dry any components in traditional or microwave ovens.

Casing ▶ Wipe with a soft damp cloth

Dregs drawer
Drip tray ▶ Rinse under fresh water

Water tank ▶ Rinse under fresh water
- Extract the filter on the inside of the tank and clean carefully; insert the filter by light pressure and rotative movement

Coffee outlet
Clean weekly ▶ 1. Extract external body by rotation and downwards movement
▶ 2. Rinse under fresh water



Pannarello ▶ 1. Extract external body by rotation and downwards movement
▶ 2. Remove the internal mechanism
▶ 3. Rinse all components of the nozzle under fresh water in order to remove milk residues



Brewing unit

*Clean weekly
Never clean in the dishwasher*



1. Remove drip grid
 - 1.1 Open service door
 - 1.2 Remove dregs drawer and drip tray

2.1 Loosen sieve with key ...



2.2 ... and remove

2. Press PUSH position and remove unit.
If necessary remove the upper filter of the brewing unit

Clean all the components under running warm water and dry carefully.
Clean service area

3. Reassemble brewing unit and push in.
DO NOT press PUSH position with the brewing unit inserted.
4. Insert drip tray and dregs drawer and close the service door



TYPE SUP 021YDR



Operating Instructions

Please read these TSM® operating instructions before operating the device. In order to obtain drinks of good quality and to avoid damage or injury, follow the instructions precisely. Ensure that these instructions are given to any other users of the device and that they are kept in a safe place so that they can be referred to at any time. The device has been conscientiously checked for safety and correct operation. It left the factory in fault-free working order.

CE The enclosed «Safety Instructions» form an integral part of this user manual. Read «Safety Instructions» prior to initial operation of the device and keep it together with the user manual.

STARTING

- Preparation**
 - Fill the container with coffee beans
 - Fill the water tank with fresh drinking water
 - Insert plug into power socket
See name plate on the machine
- Ventilate**
 - Place a receptacle under the steam nozzle
 - Switch on the machine (The switch is placed on the rear of the machine)
 - Choose hot water
- Ventilate**
 - Start drawing off water
 - If the water flows regularly close turning knob
 - Press again key to reset the machine to normal condition

3. **Observe the display**

WARMING UP... SELECT PRODUCT READY FOR USE

The machine is heating up The machine is ready for use

4. In case of a long period of non-use it is recommended to ventilate (prime the unit) before starting.

ADJUSTMENT

Coarseness
Adjust only when grinding unit is running

The machine is adjusted to an average value. The recommended values are 8 (+4/-2) When the coffee flows too ...

- ... rapidly: Adjust to finer grinding.
- ... slowly: Adjust to coarser grinding.

Filling quantity in the cup

- Place cup
- Press and hold desired button (small coffee, normal or large)
- Release button when correct quantity is reached
- The quantity remains stored



Programming buttons

- Small coffee (Espresso) **A**
- Coffee **V**
- Large coffee **ESC**
- Preground coffee
- Hot water
- Descaling
- Menu + OK

- Coffee bean container
- Adjusting lever for grinding coarseness
- Adjusting lever for coffee quantity
- Fresh water tank
- Mains switch
- Turning knob steam/hot water
- Operating panel
- Optional grips
- Hot water/steam nozzle

PREPARATION

- BEAN COFFEE**
 - Place the cup(s) and adjust coffee outlet
 - Press coffee outlet unit Press button and push coffee outlet to the back
 - Place a container or a big cup under outlet
 - Evtl. select quantity of coffee
 - Press once for 1 cup Press twice for 2 cups Select the desired coffee
 - Remove container or cup (s)
- PREGROUND COFFEE**
 - Place the cup and adjust coffee outlet
 - Press coffee outlet unit Press button and push coffee outlet to the back
 - Place a container or a big cup under nozzle
 - Select preground coffee
 - Fill in preground coffee - Max. 1 measuring dipper (= 1 cup) - NEVER use instant coffee
 - Press once Select desired coffee - Remove cup
- CAPPUCCINO**
 - Fill 1/3 cup with cold milk
 - Start preparation - Empty the nozzle of remaining water - Close turning knob
 - Place cup under nozzle - Immerse nozzle ~3-4 cm/1-1.5" deep in liquid - Open turning knob
 - Froth up milk While shifting cup ...
 - End preparation
 - Remove cup
 - Rinse and clean nozzle with damp cloth to avoid the froth to dry up on nozzle
- HOT WATER**
 - If necessary adjust nozzle
 - Select hot water
 - Place cup under nozzle - Immerse nozzle ~3-4 cm/1-1.5" deep in liquid
 - Start preparation of hot water
 - Draw off hot water
 - End preparation and remove cup
 - Press button to reset machine in normal condition
- STEAM**
 - Start preparation of steam - Empty the nozzle of remaining water - Close turning knob
 - Place cup under nozzle - Immerse nozzle ~3-4 cm/1-1.5" deep in liquid - Open turning knob
 - Heat up the beverage while shifting cup
 - End preparation
 - Remove cup
 - Rinse and clean nozzle with damp cloth to avoid the froth to dry up on nozzle

Improve froth (Crema)

- Use another coffee mixture (appropriate coffee sort for fully automatic espresso machine)
- Use fresh roasted coffee beans
- Change the grade of grinding



PROGRAMMING

- Start programming**
 - Cancel with ESC
- Language**

LANGUAGE ITALIANO - FRANCAIS - Deutsch - ...

Select the desired language.
- Water hardness**

WATER HARDNESS HARDNESS 1 - H... 2 - H... 3 - HARDNESS 4

Measure the hardness of the water during 1 sec. Read after 1 min.

 - Hardness 1
 - Hardness 2
 - Hardness 3
 - Hardness 4
- Preheat cups**

CUP HEATER ON - OFF

Switch on cup heater plate and place cups on top.
- Temperature**

TEMPERATURE MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM

Select temperature according to your taste.
- Prebrewing**

PREBREWING ON - OFF - LONG

By switching on this function the coffee obtains an outstanding taste and full flavor.
- Pregrinding**

PREGRINDING ON - OFF

During preparation, the next portion of coffee is already ground (fast preparation for private parties, with friends, etc. ...)
- Number of brewings**

TOTAL COFFEES

Counter that allows to see how many drinks have been prepared.
- Clock**

CLOCK CLOCK - CLOCK TIME - ON/OFF TIME - SHOW CLOCK TIME

This function, to be activated and deactivated by the user, opens up the possibility to program the ON/OFF- Time of the machine. To make sure that the programming works correctly, the local time must be adjusted. When the machine is on stand-by or when a function is selected, the machine shows the adjusted time.
- Rinsing cycle**

RINSING CYCLE

Enables the removal of the fat residues of the coffee. The program is divided in 4 cycles which includes rinsing with fresh water.
- Factory settings**

FACTORY SETTINGS

This functions allows to reset the machine on the original settings made by the manufacturer.
- Energy saving**

ENERGY SAVING

When pressing the button «MENU/OK» the machine automatically is set in energy saving mode.
- Rinsing function**

RINSING ON - OFF

If the function is activated, an automatic rinsing of the coffee outlet zones is done.