

®
Saeco

ROYAL

Professional



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

Espresso Italia PTY LTD

www.espressoitalia.com.au

Freecall 1300 660 976



Read safety instructions before starting to use the machine

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

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
coarser grains

PREPARATION



BEAN COFFEE

POWDER COFFEE

CAPPUCCINO

STEAM

HOT WATER

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

Espresso

Large coffee

for programming

START "Menu" button

▲ = browse

ENTER = confirm or ENERGY SAVING

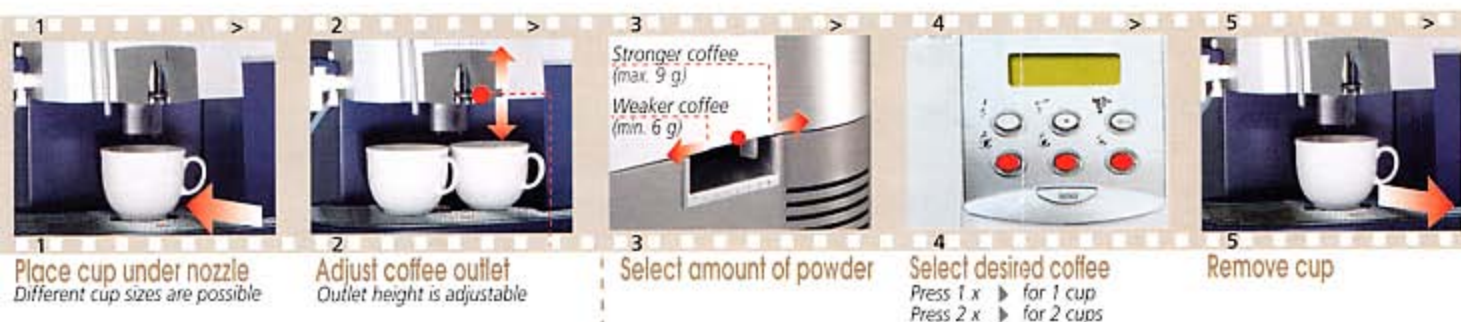
ESC = cancel

▼ = browse

Espresso Italia PTY LTD

www.espressoitalia.com.au

Freecall 1300 660 976

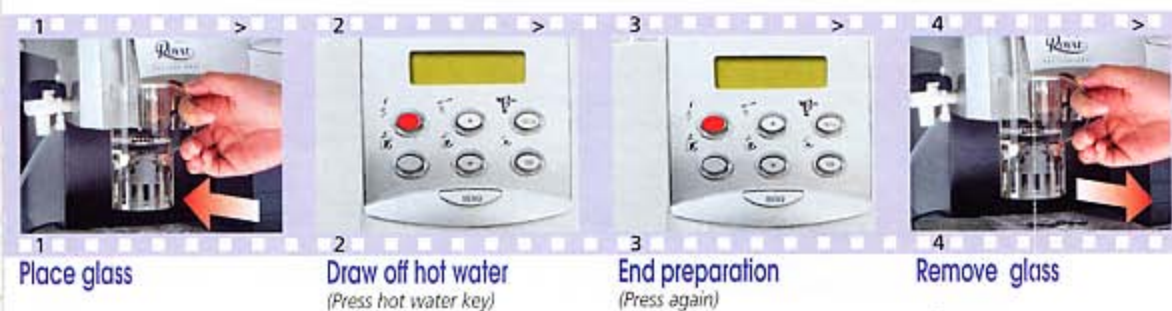
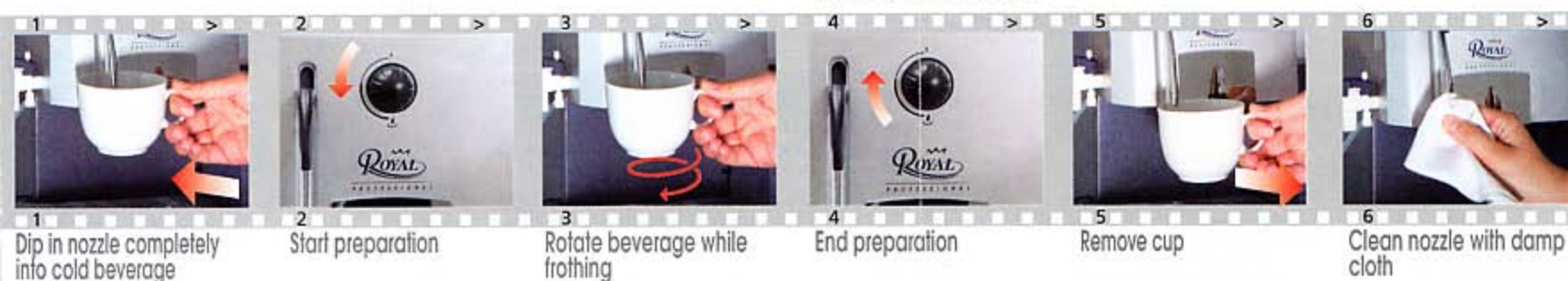


Improve froth (crema)

- 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!



Sprinkle cocoa powder on froth if desired



IMPORTANT!

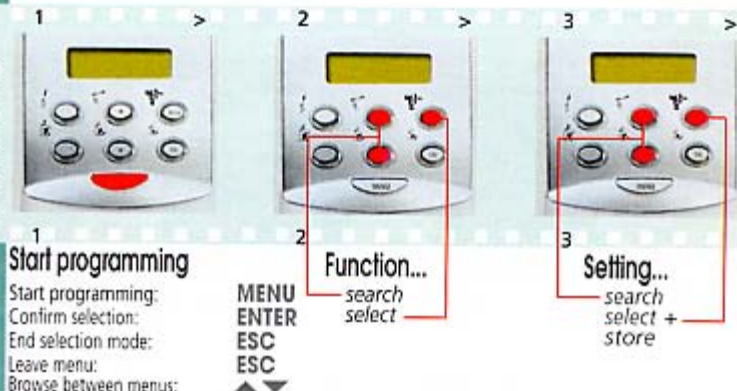
We recommend to empty the dregs drawer each time the message is displayed. The intended time for this process has to exceed 5 seconds. If you reposition the empty drawer after this period has elapsed the display "DREGDRAWER FULL" will be replaced by "READY FOR USE".

Espresso Italia PTY LTD

www.espressoitalia.com.au

Freecall 1300 660 976

Start programming



Start programming

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

MENU
ENTER
ESC
ESC

Function...

search
select

Setting...

search
select +
store

Language	LANGUAGE	ITALIANO - FRANCAIS - Deutsch... Choose desired language: ITALIANO, FRANCAIS, Deutsch, JAPAN, NEDERLANDS, PORTUGUES, CASTELLANO, ENGLISH
Rinse	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
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 residues 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. Fill water tank, place an empty receptacle with at least 1 litre capacity under the coffee outlet and start cycle.

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

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

Supplied accessories



Key for mounting and dismounting 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 |
| | dregs drawer: approx. 300 g |
| | continually adjustable |
| - Steam volume | approx. 33 x 45 x 40 cm |
| - Dimensions (L x H x D) | approx. 70 x 45 x 40 cm with opened service door |
| | approx. 16 kg |
| - Weight (net) | |

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.

Espresso Italia PTY LTD

www.espressoitalia.com.au

Freecall 1300 660 976

TSM
TOTAL SECURITY MANAGEMENT



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

Coffee is not hot enough

- Fill a measuring dipper with ground coffee
- 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 VINAGER** 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

Display :

Cancel with ESC

- 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

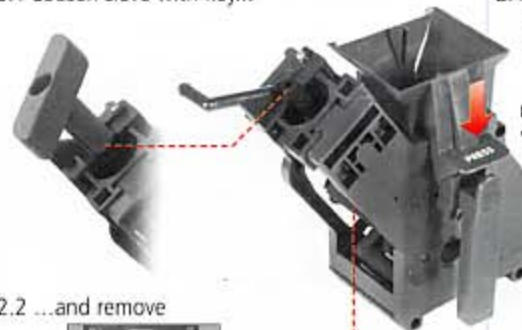
Brewing unit

*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 (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.

Espresso Italia PTY LTD
www.espressoitalia.com.au
Freecall 1300 660 976