



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

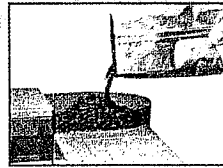


Please read the safety instructions

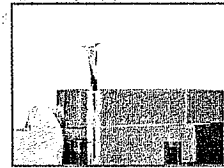
STARTING

FILL UP + SWITCH ON

1. Fill beans?

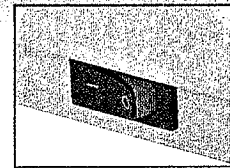


2. Fill water?



3. Switch on

If not in use:
press «Standby»
Save energy!



4. Observe display

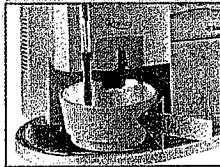
WARMING UP ▶ wait...
oder

RINSING ▶ Place cup under nozzle
oder

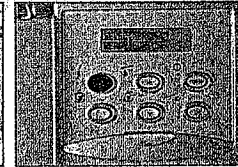
ENERGY SAVING ▶ Press «Standby»

5. Ventilate

After a longer period of non-use



Place receptacle under
nozzle



Draw off hot water until
no more air escapes

Prewarm cups

Switch on cup warmer
→ see «programming»

see page 6

Fresh water tank

Cup warmer

Steam knob

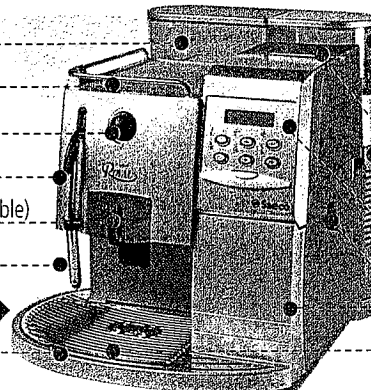
Hot water / steam nozzle

Coffee outlet unit (adjustable)

Frothing up nozzle

Mains switch

Drip tray and drip grid



Coffee bean containe

Adjusting lever for grinding coarsenes

Coffee powder containe

Adjusting lever for amount of coffee

Operating pane

Service door / brewing uni

Container for coffeee ground

Display: drip tray is fu

ADJUSTMENT

only when required

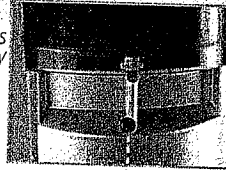
Filling quantity <> Adjust cup size

If «Save filling» On -> see programming

- 1) Place cup(s) 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*

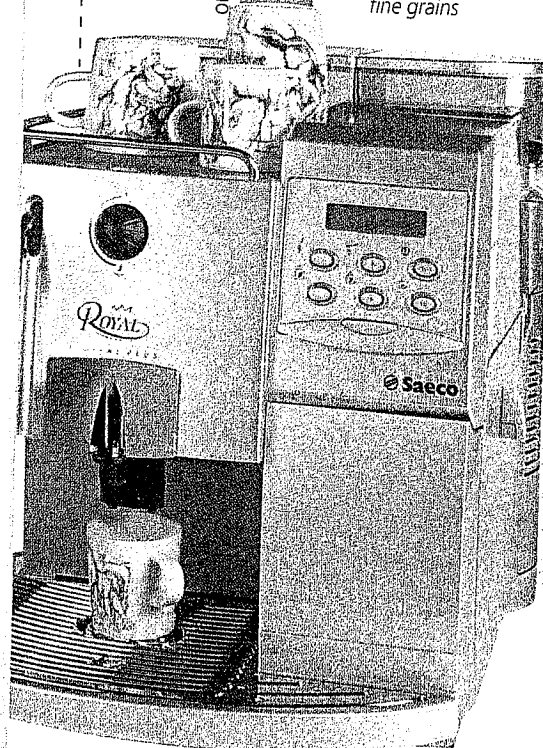
Coffee flows too rapidly



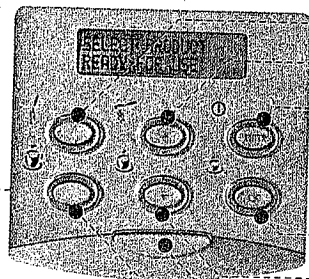
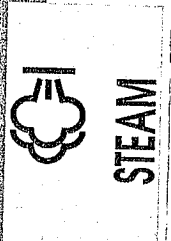
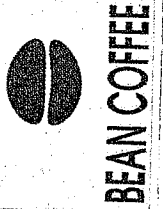
Coffee flows too slowly

fine grains

coarse grains



PREPARE



Programming buttons

Hot water START button «Menu»

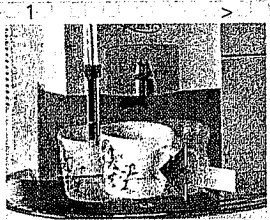
Powdered coffee -▲ = browse

Standby -----ENTER = confirm

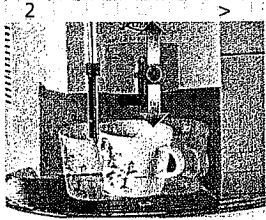
Espresso -----ESC = cancel

Coffee -----▼ = browse

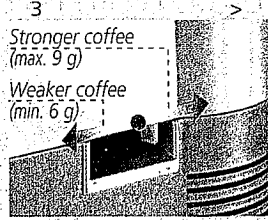
Large coffee



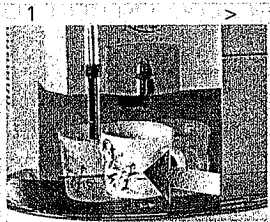
1 Place cup(s) under nozzle



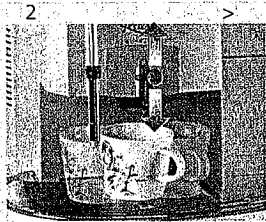
2 Adjust coffee outlet
Height of outlet is adjustable



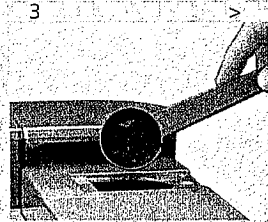
3 Select amount of powder
Stronger coffee (max. 9 g)
Weaker coffee (min. 6 g)



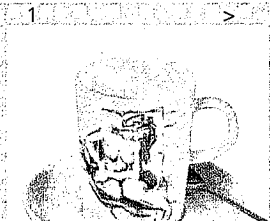
1 Place cup(s) under nozzle



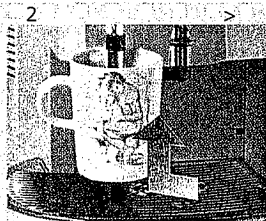
2 Adjust coffee outlet
Height of outlet is adjustable



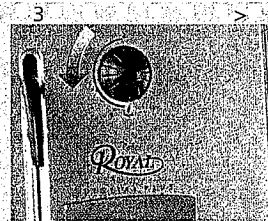
3 Fill in powdered coffee
- Max. 1 measuring dipper (= 1 cup)
- NEVER use instant coffee!



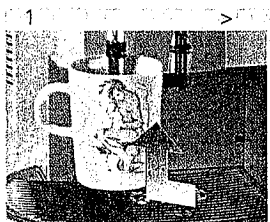
1 Fill 1/2 cup with milk



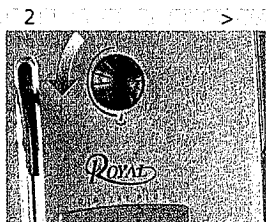
2 Place cup with milk below nozzle
Immerse nozzle 3-4 cm deep in liquid



3 Begin preparation



1 Immerse nozzle completely in cold drink



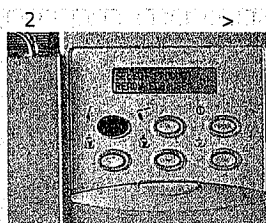
2 Start preparation



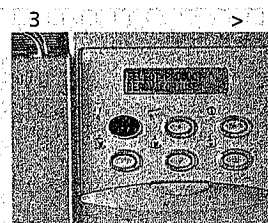
3 Rotate beverage while frothing



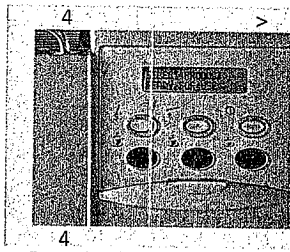
1 Place cup under hot water nozzle



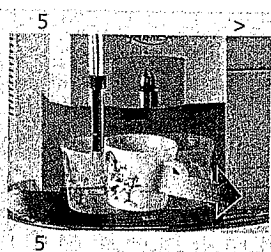
2 Draw off hot water



3 End preparation...



4
Press 1 x for 1 cup
Press 2 x for 2 cups

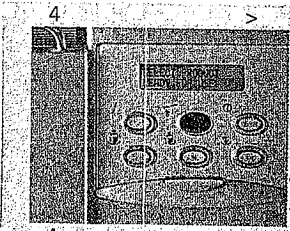


5
Remove cup(s)

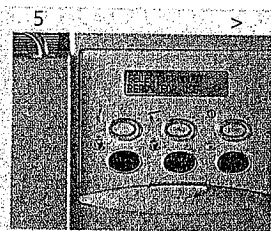
Improve froth

Use another coffee mixture
 -> make sure that it is an appropriate coffee sort for fully automatic Espresso coffee machines

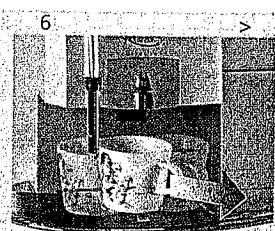
- Use fresh roasted coffee beans
 - Change the grade of grinding
- Coffee grounds are biodegradable!



4
Select powder coffee



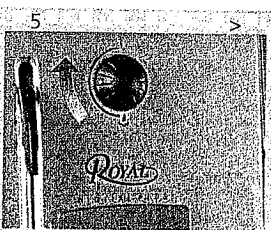
5
Select coffee
 ▶ press only 1x!



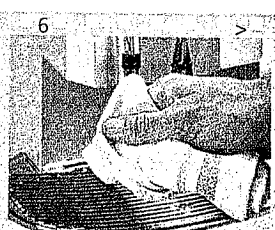
6
Place cup(s) under nozzle



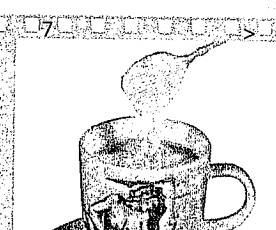
4
Froth up milk
 While shifting cup...



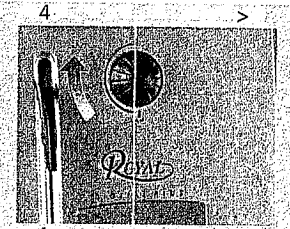
5
End preparation and
 remove cup(s)



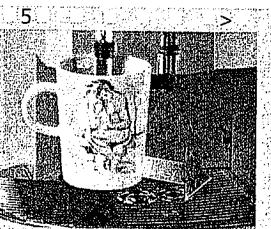
6
Clean nozzle with damp
 cloth so that the froth does not
 dry up on nozzle



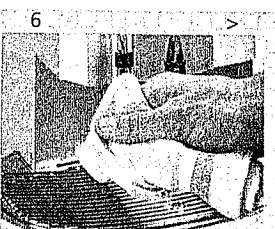
7
Add frothed milk



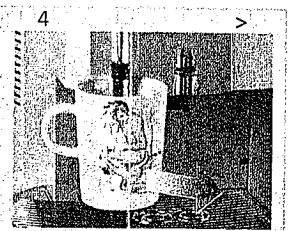
4
End preparation...



5
and remove cup

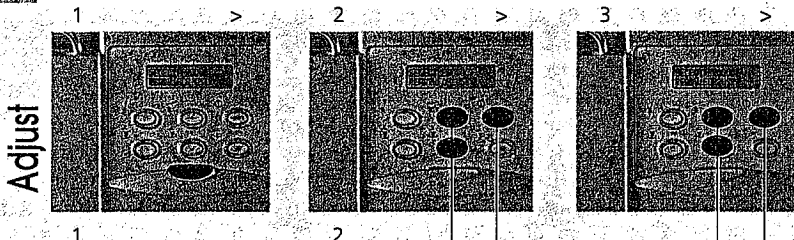


6
Clean nozzle with damp
 cloth



4
Remove cup

PROGRAMMING



Adjust	1	2	3
	Start programming Cancel with ESC	Function... search select	Adjustment... search select + store
		▼ ▼ ▼	▼ ▼ ▼
Language → Starting p.6	LANGUAGE	Deutsch - italiano - français - ...	
Rinse machine	RINSING	On - Off Clean the coffee area when switching on	
Water hardness → Starting p.6	WATER HARDN.	Hardness 1 - Hardness 2 - Hardness 3 - Hardness 4	
Prewarm cups	CUP HEATER	On - Off Switch on heating plate for cups and place cups on top	
Temperature	TEMP. L. COFFEE TEMP. COFFEE TEMP. S. COFFEE	minimum - low - medium - high - maximum minimum - low - medium - high - maximum minimum - low - medium - high - maximum Select temperature according to your taste	
Prebrewing	PREBREWING	On - Off - Long Coffee is first moistened and then brewed after a short pause	
Pregrinding	PREGRINDING	On - Off During preparation, the next portion of coffee will already be ground	
Amount per cup	PROG. HOT WATER	On - Off Amount per cup is adjustable (→ page 1)	
Number of brewings	TOTAL COFFEE	You can see how many drinks have already been prepared	
Descale	DESCALING	Automatic descaling program	
Delete → Descale p. 8	SIGNAL. DESCAL.	Reset after descaling!	
Standby time	TIMER	00 : 00 ... 12h : 45Min ▲ + ▼ -15 Min Set the standby time	
Rinsing cycle → Cleaning p. 9	RINSING CYCLE		