



WMF 9000 S+

USER MANUAL

ENGLISH

Congratulations on the purchase of your WMF coffee machine.

The WMF 9000 S+ coffee machine is a fully automatic single-cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam, cold milk beverages and hot water.

With its optionally available powder hopper, the WMF 9000 S+ can also make hot chocolate with milk, hot or cold milk foam.



Follow the User Manual



- > Read the User Manual carefully prior to use.
- > Please refer to the User Manual, paying special attention to the safety instructions and Safety chapter.
- > Follow the warning instructions on the coffee machine.
- > Ensure that the staff and all users have access to the User Manual.

CAUTION

Follow the User Manual signs and symbols

▷ page 20

Follow the Safety chapter

▷ starting on page 7



Hazard to life due to electrical shock



- The voltage inside the coffee machine is a hazard to life.
- > Never open the housing.
- > Never loosen the screws, and do not remove any housing parts.

WARNING

Follow the Safety chapter

▷ starting on page 7



Conditions for use and installation

- > In the event of failure to comply with maintenance information and the specifications in the Technical Data chapter, no liability is accepted for any resultant damage.
- > Follow the User Manual.
- > Initial start-up, maintenance and repairs may only be carried out by the WMF Service, using original spare parts.

IMPORTANT

Technical data

▷ starting on page 103

Maintenance

▷ starting on page 93

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1 Safety



Misuse

- Failure to follow the safety instructions can result in death or serious injury.
 - > Follow all the safety instructions.
-

 **WARNING**

1.1 General safety instructions

Hazards to the operator

At WMF, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:



- > Read the User Manual carefully prior to use.



- > Do not touch hot machine components.



- > Do not use the coffee machine if it is not working properly or if it is damaged.
- > Use the coffee machine only when it is completely assembled.

 **CAUTION**



> Built-in safety devices must never be altered.



> This device can be used by children of age 8 years or older while under continuous supervision, as well as



by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.

> Children must not play with the device.

> Cleaning and user maintenance must not be performed by children.

 **CAUTION**

A coffee machine poses a potential for hazard when correctly used, despite the use of safety devices. Please observe the following instructions when using the coffee machine to prevent injury and health hazards:



Hazard to life due to electrical shock



WARNING



- The voltage inside the coffee machine is a hazard to life.
 - > Never open the housing.
 - > Never loosen the screws, and do not remove any housing parts.
 - > Avoid damage to the power cord. Do not kink or crush it.
 - > Never use a damaged power cord. A damaged power cord must be replaced by the manufacturer or a service representative in order to prevent a hazard.
 - > Never immerse the mains plug in water or other liquids. Never pour water or other liquids over the mains plug. Always keep the mains plug dry.
 - > Do not unplug the equipment's plug on the rear of the coffee machine until the power cord has been unplugged from the mains.
 - > The coffee machine must be disconnected from the power supply prior to maintenance and repair work. Pull out the plug to do so. The person performing the maintenance or repair must always be able to check, with a clear line of sight, that the power supply has been disconnected.



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
- Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.
- Hot water and steam may escape from the outlets in the heating-up phase.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place an appropriate cup under the spout before dispensing a beverage.

 **CAUTION**

**Risk of injury**

- Long hair could become caught in the grinder head and drawn into the coffee machine.
- > Always protect hair with a hairnet.
-

⚠ CAUTION**Bruising or crushing hazard / risk of injury**

- The coffee machine contains moving parts that can cause finger or hand injury.
 - Closing the operating panel can cause a crushing hazard.
- > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
- > Carefully and gently close the operating panel.
- > Do not reach into the area of the moving spout.
-

⚠ CAUTION



Health hazard

- > Only use products that are suitable for consumption and for use with the coffee machine.
 - > The powder hopper, bean hopper, and the manual insert may only be filled with materials for the use intended.
-

 **CAUTION**



Health hazard

- The milk system cleaner and the cleaning tablets are irritants.
 - > Follow the protective measures on the packaging of the cleaning agent.
 - > Only put in a cleaning tablet when an appropriate message is displayed.
-

 **CAUTION**



Health hazard / irritation and scalding hazard

 **CAUTION**



- During cleaning, hot cleaning solution and hot water run out of the spouts.
 - Hot liquids can irritate the skin, and the heat poses a scalding hazard.
 - The drip tray may contain hot liquids.
- > Never reach under the spouts while cleaning.
- > Ensure that no one ever drinks the cleaning solution.
- > Be careful when moving the drip tray.
-



Slipping hazard

 **CAUTION**



- Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.
- > Regularly check the coffee machine for leaks, and make sure no water is coming out.
-

1.2 Intended use



Misuse

 **WARNING**

- If the machine is used other than as intended, this could lead to a risk of injury.
 - > The coffee machine must only be used as intended.
 - The WMF 9000 S+ is designed to dispense beverages made with coffee and/or milk and/or powder (such as Choc or Topping).
 - The coffee beans, milk, topping, and chocolate powder products must be suitable for processing in a fully automated coffee machine. The products must not be processed after their expiration date.
 - This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places. It can also be used in a domestic environment.
-

Installation location

- The device can be used as a self-service device if it is supervised by trained personnel.
The machine must be set up so as to allow good visual access.
- The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base.
- The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray.
- The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.

Water supply

- TW10 (DN 10 at least DN 6 or 3/8") hose connector with main water supply and contaminant filter, with a mesh size of 0.2 mm to 0.25 mm, by customers on-site.
At least 0.05 MPa (0.5 bar) supply pressure at 2 l/min.
Maximum 0.6 MPa (6 bar). Low pressure: min. DN 6 or 1/4".
Maximum inlet temperature 35 °C.
- The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use the old set of hoses.

Ambient temperature

- Ambient temperature +5 °C to a maximum of +35 °C

Usage

- The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.
- **Under no circumstances may the WMF 9000 S+ be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (chilled, pasteurised, homogenised, UHT).**

Hygiene

- The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
- In office / floor kitchen areas or similar self-service set-ups, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

1.3 Conditions for use and installation



Risk of fire and accidents

- > The conditions for use and installation listed in the "Technical Data" chapter must be met.
 - > Before inserting the device plug, ensure that the information on the rating plate matches the mains voltage for the installation.
-

 **WARNING**

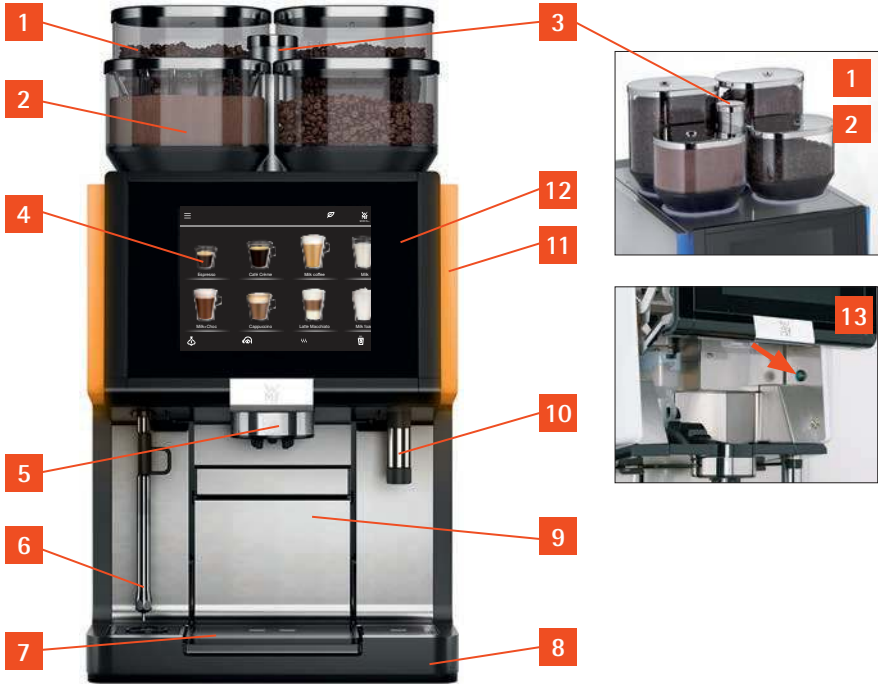
Technical data
▷ *page 103*

Any necessary on-site preparatory work for electricity, water, and drainage connections at the customer's premises is to be arranged by the machine owner / operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF Service engineers must only connect the coffee machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any on-site installation work prior to connection.

The device must only be connected and commissioned by WMF Service.

2 Introduction

2.1 Parts of the coffee machine



"Ready to operate" display



Header bar

Function bar

- 1 Bean hopper (up to 4), lockable
- 2 Powder hopper (Choc or topping, for example) (optional), lockable
- 3 Manual insert / tablet insert
- 4 Touch display for beverage buttons and settings
- 5 Combi spout with integrated milk foamer
- 6 Steam outlet (optional)
- 7 Height adjustable cup table
- 8 Removable drip tray with drip grid
- 9 Grounds container
- 10 Hot water spout
- 11 Side illumination
- 12 Operating panel
- 13 ON/OFF switch (operating panel open)

"Ready to operate" display

- 14 Eco mode
- 15 Menu pad (opens the main menu)
- 16 Beverage buttons
- 17 Steam buttons (Auto Steam / Easy Steam; optional)
- 18 SteamJet pad
- 19 "Warm rinse" pad
- 20 Hot water button

The pads and buttons available on the display depend on the settings and the machine model. The functions shown here are examples.
Software ▷ starting on page 36

User Manual Signs and Symbols



Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild to severe injury in case of improper use.



WARNING

Follow the Safety chapter
▷ starting on page 7



Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild injury in case of improper use.



CAUTION

Operation safety instructions
▷ page 22
Care safety instructions
▷ page 76
Follow the Safety chapter
▷ starting on page 7



Electrical shock



Hot steam



**Bruising or
crushing hazard**



Hot surfaces



Slipping hazard



Notice of property damage

- for the coffee machine
 - for the installation location
- > Always follow the User Manual.
-

IMPORTANT

Follow the Warranty chapter
▷ starting on page 102
Technical data
▷ starting on page 103



Note / tip

- Instructions for safe use and tips for easier operation.
-

NOTE

TIP

Glossary

Term	Explanation
•	• Listings, selection options
*	* Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc and topping.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or powder beverages
Capacity	For example: the capacity of the water filter in litres
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
Choc	Hot chocolate
Combi spout	Standard is double spout. Option available for single spout.
Decaf	Decaffeinated coffee
Grounds chute	▷ Grounds disposal through the counter, page 32
Main water supply tap	Water stop valve, angle valve
Milk system	Combi spout and milk hose
Mixer system	Complete module, mixer with portioner for powder beverages
Powder beverages	Such as Choc or Topping
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic compounds.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
Self-service mode	Self-service customer operation

3 Operation

3.1 Operation safety instructions



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - If the cup table drip tray is not properly engaged, such as after cleaning, there is a burn hazard due to hot liquids.
 - Hot water and steam may escape from the outlets in the heating-up phase.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place an appropriate cup under the spout before dispensing a beverage.
 - > Always make sure the cup table drip tray is seated correctly.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard

- Only use products that are suitable for consumption and for use with the coffee machine.
 - > The powder hopper, bean hopper, and the manual insert may only be filled with materials for the use intended.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7

3.2 Other documents

With syrup station option

- Follow the User Manual for the syrup station.
- Follow the Cleaning instructions for the syrup station.

3.3 Switch on the coffee machine

- ※ Slide the operating panel upward

The ON/OFF switch is on the right side, behind the operating panel.

- ※ Press and hold the ON/OFF switch until a signal sounds

Coffee machine switches on and heats up.

An automatic warm rinsing starts.

When the coffee machine is ready to dispense beverages, the "Ready to operate" display appears.

The coffee machine can be switched on and off using the timer.



PIN access control

▷ PIN rights
page 61

Set timer switching times

▷ Timer
page 63

3.4 Beverage dispensing

Touching the beverage buttons starts dispensing of the beverage selected.

- Lit up button = Ready to dispense
- Unlit button / red triangle in the header bar = not ready to dispense / button disabled

- ※ Place a cup of suitable size on the cup table under the combi spout

- ※ Touch the desired beverage button



Beverage selection

Button layout

▷ Operating options
page 55

Cancel beverage

※ Touch the beverage button again

Cancel beverage
▷ Operating options
page 57

3.5 Pre-selection pads (optional)

Depending on the model, pre-selection pads such as the manual insert pad or the caffeine-free pad are available on the display.

These are pre-selection pads that define the desired pre-selection prior to beverage selection using the beverage buttons.



Example:
Manual insert pad and caffeine-free
pad.
▷ page 38

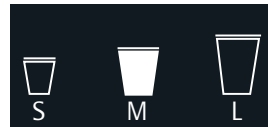
3.6 Special buttons (optional)

Special buttons for beverage sizes S and L are optionally available on the display. These are pre-selection buttons which establish the desired size of the beverage before selection of the beverage.

M = size of the beverage set, no pre-selection

S = approx. 25% less than M

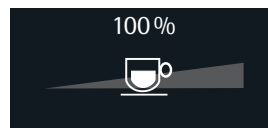
L = approx. 25% more than M



Example:
S-M-L pad

3.7 Cup size adjustment

Free selection of the cup volume is optionally available. Depending on the setting, the cup volume can be adjusted in post-select mode after the beverage has been selected.



3.8 Hot water dispensing

- * Place a cup of the appropriate size beneath the hot water spout
- * Touch the hot water button

Dispensing occurs according to the dispensing option. Multiple pre-selections are possible for the dispensing option "metered".



If "Hot water temperature pre-selection" has been activated in the software, then touching the hot water button will bring up a selection of three dispensing temperatures.

When "Hot water temperature selection" is active

- * Touch the hot water button
 - * Touch the desired water temperature
- Dispensing occurs.*



NOTE

*Hot water temperature pre-selection
▷ Operating options
page 57*

3.9 Steam dispensing



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.



- Hot water and steam may escape from the outlets in the heating-up phase.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place a suitable cup under the spout before dispensing beverages.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7



Burn hazard / scalding hazard



- Milk and foam can boil over if the temperature is set to 90 °C.
 - > Fill jug to no more than half way.
-



CAUTION



- > Do not overheat milk when foaming, otherwise milk foam volume decreases.
-

TIP

3.9.1 Auto Steam (optional)

Milk is heated or foamed using the Auto Steam option. Milk can be foamed directly to the set milk foam quality by means of the steam button. Alternatively, a selection of up to 3 foam quality levels can be opened.

Potential milk foam qualities are:

- standard
- fine
- superfine

There is also an extra milk button with Auto Steam.

Heat milk or foam milk

- * Fill a tall, narrow container with the desired milk quantity

Do not fill the jug above the halfway point, so that the milk will not run over when it foams.

- * Immerse steam nozzle deep into the milk

- * Briefly touch the desired Auto Steam button

Steam is discharged, depending on the Auto Steam button allocation.

Steam dispensing ends after reaching the set temperature, or when the Auto Steam button is touched again.

- * Briefly press the steam button

Residue in the steam outlet tube is rinsed.

- * Wipe the steam outlet with a damp cloth

3.9.2 Easy Steam (optional)

Beverages can be heated using the Easy Steam discharge.

Milk can be foamed by adding air manually.



Steam button



Button allocation

▷ Operating options
page 55

Change recipes
▷ Beverages
page 44

3.10 SteamJet cup warmer



Burn hazard / scalding hazard



- Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.



- > Use heat-resistant cups.
 - > Always place a cup upside-down over the cup warmer before dispensing steam.
 - > Do not touch the adjacent surfaces immediately after dispensing.
 - > Do not touch the spouts immediately after dispensing.
 - > Never use the SteamJet function without the drip grid in place or without the cup warmer insert.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7
Clean drip tray daily
▷ Care
starting on page 76



Health hazard / hygiene


- The SteamJet function is intended for warming the cup and is not intended to be used for cleaning.
 - > Always use freshly washed cups when warming cups.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7

The SteamJet cup warmer can use steam to warm up cups.

- * Place a cup on the cup warmer with the opening facing downward
- * Touch the  pad

Hot steam slowly flows into the cup from below. The jet of steam stays on for the time set in the settings.

- * Touch the SteamJet button again

The steam jet stops immediately.



SteamJet pad active / inactive
▷ Operating options
page 53

3.11 Milk or milk foam dispensing

- * Place a cup of the appropriate size beneath the combi spout
- * Touch the beverage button assigned to milk or milk foam

Dispensing option

▷ *Cup volume*

page 45

Start-Stop or metered

Dispensing occurs according to the dispensing option.

3.11.1 With WMF Cooler, WMF Cup&Cool (optional)

- * Remove the milk container out of the cooler
- * Push the milk container lid back
- * Pour milk into the milk container
- * Place the lid back on the container
- * Insert the adapter on the milk hose into the connection in the milk container lid
- * Push the milk container back in carefully

The milk hose is inserted into the adapter.



3.12 Height adjustable cup table

Automatic cup table

For the automatic cup table, the cup height is saved along with each beverage. Prior to beverage dispensing, the cup table automatically moves the optimal height.

Cup height ▷ page 51

Clearance height up to 195 mm.



3.13 Bean hopper / powder hopper

- If possible, refill product hoppers in advance.
- Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.



- Foreign objects can damage the grinders. Such damage is not covered under the warranty.
 - > Ensure that no foreign objects land in the coffee bean hopper.
 - > Do not overfill the powder hopper.
 - > Do not press down and compact the powder.
-

IMPORTANT

Follow the Warranty chapter
▷ starting on page 102

3.14 Manual insert

The manual insert is located in the centre of the coffee machine cover.

Manual insert is used

- When using additional coffee types, such as decaffeinated coffee
- For coffee sampling
- For inserting cleaning tablets



- Add ground coffee or cleaning tablet only after the display message.
- Use only ground coffee in the manual insert.
- Do not use water-soluble powdered coffee.
- Do not use coffee that is ground too finely.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 102

Coffee preparation of ground coffee using the manual insert (optional)

- * Touch "Manual insert" on the pre-selection pad
 - * Touch the desired beverage button
- The manual insert slot opens automatically.*
- * Use the small measuring spoon to load the desired amount of ground coffee (maximum 16 g)
 - * Close the manual insert
- The desired beverage is dispensed.*



3.15 Grounds container

The grounds container receives the used coffee grounds. It has enough capacity to store coffee grounds from approx. 70 brewing cycles.

The display shows a message as soon as the grounds container needs to be emptied. Beverage dispensing is blocked for as long as the grounds container is removed.

- * Slide the combi spout upward
- * Remove grounds container
- * Empty and replace grounds container
- * Confirm process on the display



- > Replacing without emptying will result in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.
- > Always empty the grounds container before replacing.
- > If grounds container cannot be replaced, check chute for coffee residue and remove.



Clean the grounds container
▷ *Manual cleaning*
page 83

IMPORTANT

Follow the Warranty chapter
▷ *starting on page 102*

3.16 Grounds disposal through the counter (optional)

The coffee machine can be fitted with grounds disposal through the counter. In this case, both the grounds container and the coffee machine base have an opening that passes through the on-site counter on which the machine is placed. The spent coffee grounds are collected in a separate container under the counter.

Important

Clean grounds chute daily
▷ *Manual cleaning*
page 83

3.17 Drip tray



Scalding hazard



- The drip tray may contain hot liquids.
- > Be careful when moving the drip tray.
- > Replace carefully so that no water accidentally drips down.



CAUTION

Follow the Safety chapter
▷ starting on page 7
Clean drip tray daily
Care
▷ starting on page 76



On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning).

NOTE

For coffee machines without a drain connection, the drip tray must be emptied regularly.

- * Remove the drip tray carefully, empty it, and then replace the drip tray



3.18 Switch off the coffee machine



Take care to work hygienically

- Germs that are hazardous to health can grow in the coffee machine.
 - > Perform daily cleaning before switching off the coffee machine.
-



Follow the manual

- If this is not followed, the liability is invalidated in the event of any resultant damage.
-

※ Slide the operating panel upward

The ON/OFF switch is on the right side, behind the operating panel.

※ Press the ON/OFF switch briefly until a signal sounds

Coffee machine switches off.

※ Disconnect mains plug

※ Turn off main water supply tap

CAUTION

*Follow the Safety chapter
▷ starting on page 7*

*Clean the coffee machine as shown
in the manual.*

*Care
▷ starting on page 76*

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 102*



*PIN access control
▷ PIN rights
page 61*

4 Software



- When setting beverages, the same safety instructions apply as for operating the coffee machine.
- > Follow all operation safety instructions.

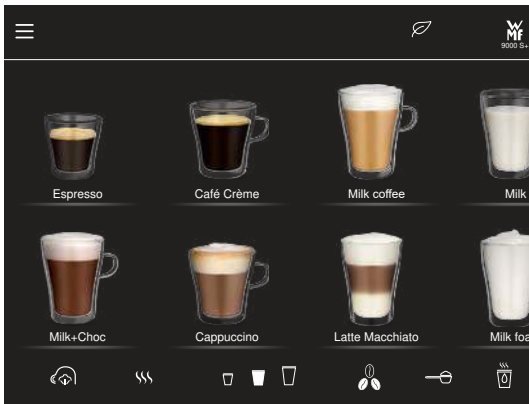
CAUTION

Operation safety instructions
▷ page 22

4.1 Overview

Ready to operate

page 38
















Button layout

▷ Operating options
page 55

The pads and buttons available on the display depend on the settings and the machine model.

Function bar "Ready to operate" display

page 38

	SteamJet cup warmer		Eco mode (active)
	Beverage size (S-M-L)		Warm rinsing
	Manual insert		Barista (coffee strength)
	Second type of coffee (decaf)		Hot water
	Milk system refill		Cup size adjustment
	Nutritional information		Second type of milk
	Steam button		

Main menu functions

starting on page 41



Care
page 41



Beverages
page 44



Operating options
page 52



Information
page 59



Accounting
page 60



PIN rights
page 61



Timer
page 63



System
page 66



Language
page 73



Eco mode
page 73



USB
page 74

Menu control pads



Main menu / back



Confirm value / setting



PIN entry



Delete value / setting



Next / start



Preparation test



Load settings



Back



Save settings



Show keyboard

Messages on the display



Event and error message



Milk temperature display
(optional)

4.2 "Ready to operate" display

The display shown when "Ready to operate" depends on the individual settings and options of the coffee machine.

4.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

Depending on the button layout selected, a horizontal swipe on the display can bring up additional beverages. Beverage dispensing begins once the desired beverage button is touched.



Example: Cappuccino button

Button layout

*▷ Operating options
page 55*

4.2.2 Function bar

Steam button

The steam button is used to dispense hot steam for warming beverages.

Milk can be foamed by means of the steam button.



SteamJet pad

For heating cups.



*SteamJet pad aktiv / inaktiv
page 53*

"Warm rinse" pad

※ Touch the "Warm rinse" pad

A rinse of the pipes with hot water starts. The water warms the brewing system and guarantees an optimum coffee temperature.

Recommended after a longer brewing pause, especially before dispensing a cup of espresso.



*"Warm rinse" pad active / inactive
▷ Operating options
page 53*

Nutritional information

Displays ingredients and nutritional information for each beverage.



Nutritional information
▷ Operating options
page 53

Cup size adjustment

For selecting beverage size for the next beverage.



Cup size adjustment
▷ Operating options
page 54

S-M-L pad

For pre-selecting beverage sizes. The beverages must be set up accordingly beforehand.



S-M-L
▷ Software
▷ System
page 72

Barista pad – coffee strength

	Display	Coffee strength
without touching	2 beans	normal, as per setting
touch 1x	3 beans	15% stronger than the setting *
touch 2x	1 bean	15% weaker than the setting *

* Maximum quantity of ground coffee 19 g per brewing cycle

The coffee strength will be altered for the next brewing cycle only.



Barista pad active / inactive
▷ Operating options
page 52

Milk system refill

For automatic "Milk system refill".



Milk system refill
▷ Operating options
page 55

Second type of coffee (decaf)

- * First of all, assign "decaffeinated" to a grinder in the machine data
- * Under operating options, choose "Decaffeinated"
A bean symbol with a line through it is displayed in the function bar.
- * Tap the symbol before selecting a beverage
The beverage is then prepared from the beans in the decaffeinated coffee grinder.



Second type of coffee
▷ Operating options
page 56

Second type of milk

*There is an option to dispense a second type of milk.
This could be skim milk or a soy drink, for example.*



Second type of milk
▷ Operating options
page 54

Manual insert pad

The manual insert pad is a pre-selection pad.
If the manual insert pad is touched prior to beverage selection, then the display requests that the ground coffee be loaded in the manual insert slot. Additional preground types of coffee can be used.



Manual insert active / inactive
▷ Operating options
page 55

Hot water button

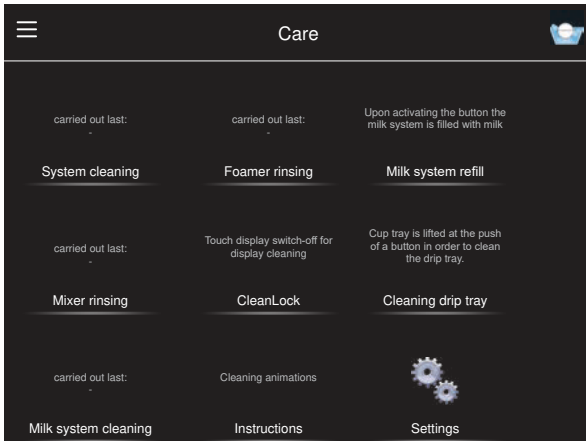
Hot water button for hot water dispensing. Depending on the settings, touching this hot water button brings up a selection of three dispensing temperatures in two beverage sizes each.

A beverage button can also be assigned for hot water.



Hot water temperature pre-selection
▷ Operating options
page 57

4.3 Care



Menu control pads

▷ Overview
page 37

Care

▷ starting on page 76

HACCP cleaning schedule

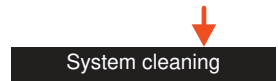
▷ starting on page 91

Functions and settings syrup station

▷ User Manual Syrup station

System cleaning

With switch off or without switch off the coffee machine after system cleaning.

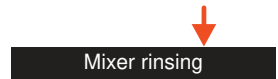


System cleaning

▷ Care
starting on page 79

Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer.

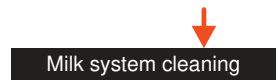


Mixer rinsing

▷ Care
page 81

Milk system cleaning

Milk system cleaning can be started separately. This makes sense if there are longer periods between dispensing milk beverages. The milk system cleaning program cleans the milk system.



Milk system cleaning

▷ Care
page 81

Enable milk system

During cleaning, the system asks whether milk beverages should be enabled after cleaning. If “no” is selected, then only beverages without milk will be available afterward.

“Enable milk system” means that milk beverages will be available again.

Foamer rinsing

Foamer rinsing is an intermediate cleaning process for the milk foamer.

CleanLock

※ Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

The touch display is activated again 15 seconds after the last time it was touched.

Instructions

Animated instructions about the available cleaning programs and for installing and removing the mixer and combi spout for cleaning.



Foamer rinsing

Foamer rinsing
▷ Care
page 82



CleanLock

Clean the operating panel
▷ Care
starting on page 83



Instructions

Cleaning intervals overview
▷ Care
page 78

Filling the milk system (Dynamic Milk)

This function fills the milk system for dispensing cold beverages.

* Touch **Milk system refill**



Milk system refill

Drip tray cleaning

The cup table moves upward when the "Drip tray cleaning" pad is touched. The drip tray can then be cleaned.



Drip tray cleaning

Clean the drip tray
 ▷ Care
 page 84

Settings



Settings

Switch-off rinsing

Options: • active • inactive

Default value: active

active When the coffee machine is switched off, the switch-off rinsing must be run if milk beverages have been dispensed since the last time the machine was cleaned.

Preparing the milk system after cleaning

Options: • active • inactive

Default value: inactive

active After the milk system cleaning cycle, the machine shuts down normally. If this function is activated, the user can replace and connect the milk container up to 15 minutes after cleaning. The coffee machine is then ready to run again.

4.4 Beverages



General information

Dispensing test

For many beverage settings, it is possible to start a dispensing test with the new settings before the recipe is saved.

- * Modify the settings as desired
- * Touch the "Dispensing test" pad
The beverage is dispensed using the newly changed values.
- * If the beverage is as desired, touch the Save symbol
The recipe is saved.



Example: Cappuccino button

Save recipes

The modified recipe is saved.



Load recipes

A saved recipe is loaded to a beverage button here.

- * Touch a beverage button
- * Touch the "Load recipes" pad
A submenu opens.
- * Mark the desired recipe
- * Touch the "Save recipes" pad
The beverage button is assigned to the newly selected recipe.



Cup volume, multiple brewing, and dispensing option



Cup volume

Set the desired filling volume. The recipe is adjusted accordingly.

100% indicates the previously saved value.

S-M-L Function

The S-M-L function is activated in the menu "System". The cup volume can also be set to a different general level for all beverages using the operating options. For individual beverages that deviate from the standard, the S-M-L quantity can be changed under cup volume.

Each size can also be individually set to active or inactive. Inactive means that the size no longer appears as a selection for the individual beverage.

Activate S-M-L and make a change for all beverages

▷ System
▷ S-M-L
page 72

Special buttons

▷ Operation
page 24

Cup volume S-M-L

The recipes for the sizes S and L are generated.

M is as set.

Default value:

S = 25% less than the setting.

L = 25% more than the setting.

	S	M	L
	72	97	122
	73	98	123
	74	99	124
%	75	100	125
	76	101	126
	77	102	127
	78	103	128
	<input checked="" type="checkbox"/> S-active	<input checked="" type="checkbox"/> Active	<input type="checkbox"/> L-active

Change S-M-L for individual beverages

▷ Cup volume

Multiple brewing cycles

The beverage is brewed several times, as set. Up to 12 times the set quantity can be dispensed with one push of a button.

Available for beverages with coffee and with milk mixtures, as well as for hot water with the "metered" dispensing option.

Dispensing option

- **Start-Stop**

The dispensing runs until the set volume is reached. The dispensing can be stopped sooner by touching the button again.

- **Start-Stop-Freeflow**

A brief press of a button starts Start-Stop dispensing.

A longer press of the button, for more than 1 second, starts freeflow dispensing.

- **Freeflow**

The beverage or steam is output for as long as the button is pressed and held.

- **Metered**

The set volume is dispensed. The dispensing option is available for milk, foam, and hot water.

The dispensing option can be set for hot water, milk, and milk foam.

Change recipes



Menu control pads
 ▷ Overview
 page 37

☰

Beverage settings cappuccino

Change recipe

Current recipe composition:

Espresso 9 g, 35 ml					
Foam creamy 140 ml					

Preparation order -> approx. quantity /ml 176

Storage

Default additions:

Coffee	Milk	Cold milk	Milk pause	Choc
Espresso	Milk foam	Cold foam	Hot water	Pause

! Touch the desired addition and drag it

✗
☰
? ↵
☰

Current recipe composition

The additions in the recipe are displayed here. The preparation order is from left to right. Additions that are above or below each other are processed at the same time. The software indicates whether desired options are not technically possible.

Inventory of factory additions

The additions that can be used for the recipe are shown here.

※ Touch the desired addition and then touch the desired position in the recipe composition again
The addition is immediately inserted at the desired position.

Delete addition

Delete a marked addition from the current recipe composition.



Change addition

※ Mark the addition and touch the symbol "Change addition"

The "Change addition" menu opens.

The setting options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values

Ground coffee quantity

Enter in grams (g)



Water quantity / milk quantity

Enter in millilitres (ml)



Brewing temperature

Enter in degrees Celsius (°C)



Dynamic Milk foam quality levels

Coffee machines with Dynamic Milk can use different milk foam quality levels for each beverage.

It is possible to combine several milk foam quality levels in one beverage.

- Compact** Firm milk foam. Recommended for cappuccinos with a brown edge and for beverages where the appearance of the milk foam is important, along with balanced milk flavour.
- Fluid** Very fine milk foam. Recommended for cappuccinos with balanced and very distinct milk flavour. Optimal blending of coffee and milk.
- Creamy** Milk foam with a shiny surface. Recommended for milk beverages with balanced milk flavour and a good blend of coffee and milk.
- Fluffy** Fluffy, light milk foam with a somewhat coarser bubble structure and balanced milk flavour.

Coffee quality

The quality levels influence the coffee brewing cycle. The higher the quality level, the more intensive the release of the flavour and aromatic substances in the coffee.



Quality levels

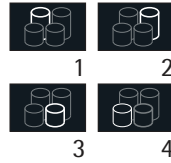
- 1 After pressing, space is provided for the ground coffee to swell.
- 2 After pressing, the coffee is brewed immediately.
- 3 After pressing, a pre-infusion occurs.
- 4 After pressing and a pre-infusion, a second wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same as for Quality 5, but with stronger wet pressing.
- 7 Same as for Quality 6, but with longer wet pressing.

Note.

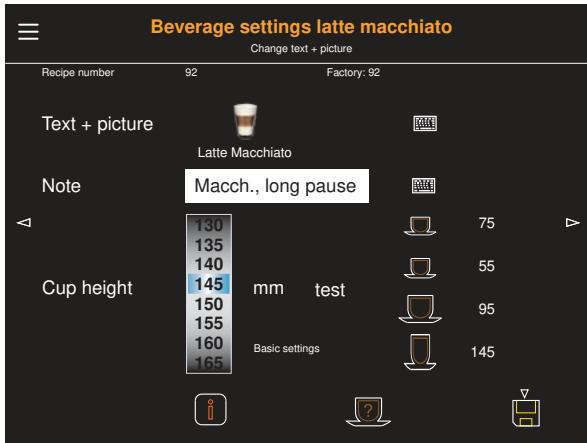
If very finely ground coffee is used with a small amount of brewing water, a high quality level can cause a brewing water flow error.

Select coffee grinder

A full portion of coffee to be ground corresponds to 10. The total amount can be produced cumulatively by different grinders. This means that a variety of individual recipes are possible.



Text, picture, and cup height



Menu control pads
▷ Overview
page 37

Text and picture

The beverage name and photo of a beverage button are adjusted here. Activate the keyboard by touching the keyboard pad.

Load custom beverage pictures
▷ USB
page 74

Note

A note about the beverage can be saved here.

Cup height

The cup height for the beverage is set here. The cup symbols on the right side can be assigned to a cup height. These heights are saved by briefly touching the symbol.

For size "S" and "L" beverages, the size must be selected prior to selecting the beverage button.

Change buttons

The positions of two beverage buttons are swapped here.

- * Touch a beverage button
- * Touch the "Change buttons" pad
- * Touch the beverage button that is to be swapped



4.5 Operating options



Operating elements

Operating elements

SB mode (self-service)

For self-service mode, a few functions can be switched to be inactive.

These functions and their pads are not displayed in the inactive state.

Options: • active • inactive

Default value: inactive

SB mode active means that the following settings are set at the same time.

- Barista pad: inactive
- "Warm rinse" pad: inactive
- Nutritional information: active
- Menu pad: inactive
- SteamJet: inactive
- Error message: Symbol
- Cup size adjustment: inactive
- Second type of milk: inactive
- Manual insert: inactive
- Language pre-selection: active
- Fill milk system: active
- Beverage pre-selection: inactive
- Cancel beverage: inactive

- Barista pad*
page 52
- "Warm rinse" pad*
page 53
- Nutritional information*
page 53
- Menu pad*
page 53
- SteamJet*
page 53
- Error message*
page 54
- Cup size adjustment*
page 54
- Second type of milk*
page 54
- Manual insert*
page 55
- Language pre-selection*
page 55
- Fill milk system*
page 55
- Beverage pre-selection*
page 57
- Cancel beverage*
page 57

Barista pad

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

“Warm rinse” pad

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

Nutritional information

Displays ingredients and nutritional information for each beverage.

Enter nutritional information

▷ System

▷ Nutritional information

page 73

Options: • active • inactive

Default value: inactive

Menu pad

Options: • active • inactive

Default value: active

active The menu pad reacts immediately when the pad is touched.

inactive Touching the empty pad twice calls up the main menu.

SteamJet

Options: • active • inactive

Default value: inactive

active The pad is displayed when ready for operation.

Error message

The error is displayed in various colours in the header bar on the display.

Options: • active • inactive

Default value: active

active The errors are shown on the display as a text message.

Cup size adjustment

The open selection of cup volume can be activated in the operating options.

The cup volume can be adjusted to the cup size used prior to selecting the beverage.

Options: • active • inactive

Default value: inactive

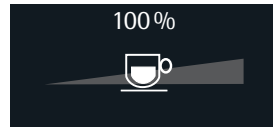
Sliding the cup on the controller to the right increases the cup volume, and sliding left reduces it.

The cup volume is indicated in percent.

Controller in the centre 100% as set

Controller all the way left 50% less

Controller all the way right 50% more



This function cannot be used at the same time as the active S-M-L preselection.

Second type of milk (optional)

A second type of milk is activated here.

There is an option to dispense a second type of milk.

This could be skim milk or a soy drink, for example.

Options: • active • inactive

Default value: active

Manual insert

Options: • active • inactive

Default value: active

Language pre-selection

This setting determines whether languages and flags pre-selection can be set from the beverage settings. "Language pre-selection" can be activated here, or by selecting the "Self-service+Flags" button layout.

Button layout "Self-service+Flags"
▷ *Button layout*
page 55

Options: • active • inactive

Default value: inactive

Milk system refill

This function fills the milk system. "Milk system refill" can be activated here.

Milk system refill
▷ *Care*
page 43

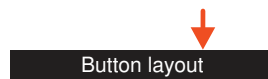
Options: • active • inactive

Default value: inactive

active The errors are shown on the display as a text message.

Button layout

Various standard button layouts are saved and can be selected here.



PostSelection

Options: • active • inactive

Default value: inactive

active The type of coffee and the size of the beverage are requested after the beverage has been selected.

The names of the types of coffee and the sizes can be modified. (Type of milk, types of syrup, type of coffee and S-M-L).

The displays and options will vary, depending on the model.

- Size 1, 2 and 3
- Portioner 1, 2, 3, and 4
- Milk type 1 and 2
- Cold beverages
- Syrup 1, 2, 3, and 4 (optional)

For self-service mode, a few functions can be switched to be inactive.

The functions and their pads are not displayed in the inactive state.

Caffeine-free

Options: • active • inactive

Default value: inactive

Decaf factor

The value for the Decaf factor is entered here.

Ground coffee quantity for Decaf (decaffeinated coffee) is set by percentage for the ground coffee quantity set in the recipe.

This setting applies to all coffee beverages with pre-selected "Decaf".

Setting range: -25% to 15%

Default value: 10%


PostSelection

Options which are needed by the post-selection function are enabled in the System menu.

System

▷ starting on page 66


Caffeine-free

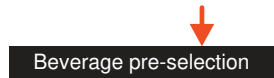
For a Decaf factor of 15%, Café Crème is brewed with 15% more ground coffee, for example, when prepared using the Decaf function.

Beverage pre-selection

Options: • active • inactive

Default value: active inactive

active Previously selected beverages are dispensed without an additional button touch. The header bar displays, "Beverage pre-selection active".



Cancel beverage

Options: • active • inactive

Default value: active inactive

active Beverage dispensing can be interrupted by touching the beverage button again.



Hot water temperature pre-selection

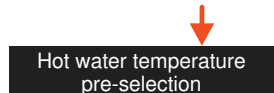
Three hot water temperatures between 70 and 95 °C can be set.

Options: • active • inactive

Default value: active inactive

active Touching the hot water button brings up a selection of three dispensing temperatures in two sizes.

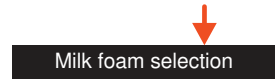
inactive No temperature selection is possible. The hot water temperature is preset.



Milk foam selection

Options: • active • inactive

Default value: active



Milk foam selection is possible only with Auto Steam option.

Logo

Manufacturer's logo

Options: • active • inactive

Default value: active

active The manufacturer's logo is shown at the top right of the "Ready to operate" display.



Customer's logo

Options: • active • inactive

Default value: inactive

active When the option is set to "active" and a customer's logo has been downloaded, the customer's logo is shown at the centre of the header bar when "Ready to operate". When the vending devices are connected it shows the customer's logo. In this case, both logos cannot be displayed.

Load customer's logo

Insert the USB stick containing the customer's logo.
Load the customer's logo.

Size of customer's logo

The logo must not be greater than 80 pixels high.
Larger logos will be scaled to this size automatically.

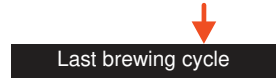
4.6 Information

The info menu has the following selection options, as described below.



Last brewing cycle

Information about the last brewing cycle.



Timer

The weekly overview of the timer opens. All switch-on and switch-off times are displayed in this overview.



Service

Contact data for WMF Service.
Serial number of the coffee machine.



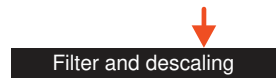
Care

The last cleaning and care actions that run via coffee machine programs are displayed here.



Water filter and descaling

Information on the remaining capacity of the water filter and the time of the next descaling.

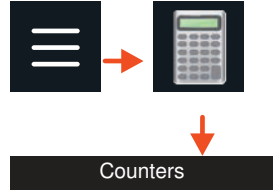


Journal

Journal of events and errors during operation and cleaning of the coffee machine.



4.7 Accounting



Counter

The counters for the individual dispensed beverages and the totals of the beverages are displayed here. A journal can be read out via the USB port.

		Accounting			
		Counters			
		1	2	3	4
2 Espresso M...		2	2	2	2
Espresso		1	1	1	1
Espresso M...		1	1	1	1

Standard setting

- Counter 1 = day counter
- Counter 2 = week counter
- Counter 3 = month counter
- Counter 4 = year counter



Each counter can be reset.

TIP

Vending machines

See vending machines User Manual.

External accounting

See the waiter accounting instructions.

Free of charge settings

The free settings are available, along with optional accounting units.



Free of charge settings

All free of charge

Options: • active • inactive

Default value: inactive

Beverage free of charge

Options: • active • inactive

Default value: inactive

Message display

When "All free of charge" is set to active, a text can be saved here. (e.g., "Free of charge") The text is displayed in the header bar.

Display beverage buttons

When "Beverage free of charge" is set to active, a text for the beverage button can be saved here.

4.8 PIN rights

One PIN can be assigned for each of the areas listed below.

- Cleaning
- Setting
- Accounting



The PINs are hierarchical.

This means, for example: the settings PIN simultaneously grants all rights for the cleaning PIN, but not the rights for the accounting PIN.

If no PIN is assigned, then the area is accessible without a PIN. If a PIN has been assigned for a particular level, no access will be granted without a PIN.

Cleaning PIN

On entering the valid PIN, access granted to:

 Care



Settings PIN


On entering the valid PIN, access granted to:

 Care


 Timer

 Beverages

 System

 Operating options

 Language

 Accounting (without "delete")

 USB

 Eco mode



Accounting PIN

On entering the valid PIN, access granted to:

 Care


 PIN


 Beverages

 Timer

 Operating options

 System

 Accounting (with "delete")

 Language

 USB

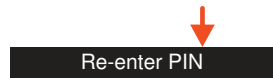
 Eco mode



The Accounting PIN can be used to change the other two PIN numbers. If you have forgotten the Accounting PIN, it can be reset only by our service department.

Re-enter PIN

Once a PIN has been assigned for access rights, the PIN number must be entered here in order to assign a new PIN.



4.9 Timer

Time / date

The current time of day and the date are set here.

Timer

The timer functions in general can be switched on and off here.

Options: active inactive

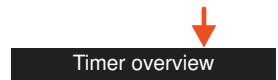
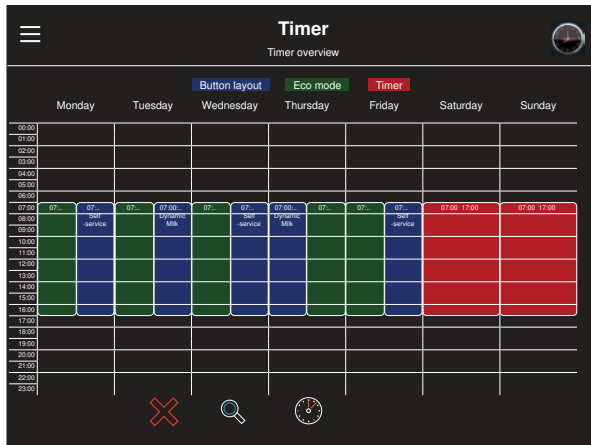
Default value: active

active The timer switching times are active.

inactive The timer switching times are not carried out.

Timer overview and setting the timer

Overview of all switch-on and switch-off times



The switching points can be changed only from the daily view.

Delete timer

To delete a previously highlighted switching time, press the Delete symbol.



Daily timer overview

Switching between daily and weekly overview. The daily overview shows switching times for the current day.



Set timer switching times

The following functions can be switched by means of the timer.

- Button layout
- Eco mode
- ON/OFF timer



 All changes to switching times take effect in the future only.

NOTE

- * Select desired timer option
- * Select individual day or days
- * Set timer switching times

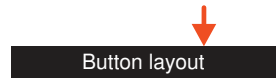
The times are previously set for all selected days. After confirmation, a weekly overview is displayed with the switch time settings. The individual times can be modified in this weekly overview, as desired.

Button layout

Options: • active • inactive

Default value: inactive

active Button layouts can be assigned automatically via the timer.

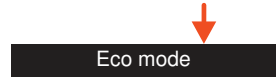


Eco mode

This setting determines whether Eco mode timers can be adjusted.

Options: active inactive

Default value: inactive



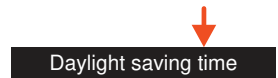
Daylight saving time

Set whether to switch to daylight saving time automatically here.

This menu is displayed only if no telemetry module is installed.

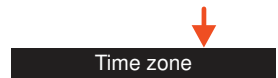
Options: active inactive

Default value: inactive



Time zone

The time zone can be set here.



4.10 System



Cooler



Milk storage temperature

Enter the milk storage temperature here.
For example, <8 °C when using Cup&Cool.



*Possible with optional Cup&Cool
with temperature monitoring.*

Empty message

This setting determines whether a milk empty message will be shown. The empty message can be coupled with a beverage lockout. This is especially important for self-service mode, so that paid beverages are guaranteed to be dispensed completely.

Temperature sensor

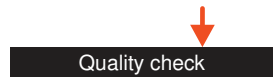
Measurement of milk temperature.

Quality check (Dynamic Milk)

External influences can cause changes to the milk temperature, milk foam volume, and milk foam quality in the milk system.

The "Quality check" menu can be used to reset the settings to their base values.

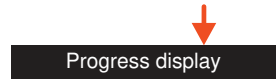
- * Fill the blue cleaning container with cold water
- * Connect the milk hose
- * Place a measuring cup with 500 ml capacity under the spout
- * Start the calibration
- * As soon as the measuring cup has been filled with 500 ml (+/- 20 ml), stop the calibration



Progress display

Options: Line, circle, off

Default value: Line



Display and illumination

Illumination

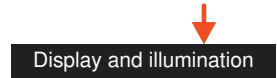
The illumination colour is set here.

Set the desired colour from the colour circle above the triangle. The colour can also be defined and set by means of RGB values.

There are also the following options:

- Slow colour change
- Standard colour change
- Quick colour change
- Off

The current setting is displayed immediately.



Illumination when "Ready to operate"

- Standard colour side

Event display (message)

Options: • active • inactive

Default value: inactive

active The illumination during a message can be adjusted.

For example, "Beans empty" message.

Illumination for messages (event)

- Event colour side

Display brightness

The brightness of the display is adjusted here.

Reduce brightness automatically

Options: • active • inactive

Default value: active

active If "Reduce brightness" is set to "active", then the display brightness is reduced automatically 5 minutes after the last beverage is dispensed. If the display brightness has been dimmed, the display returns to the selected brightness level when it is first touched. The second time a beverage button is touched, the corresponding beverage is dispensed.

Touch calibration

Recalibrate the touch display.

Display background

The colour design for the touch display can be set here.

- Colour of the **main page**
- Colour for **additional pages**

Beverages: Font + colour

This setting determines whether the font size and colour are allowed to be changed.

Options: • active • inactive

Default value: inactive

Water filter

Options: • active • inactive

Default value: active inactive

active Water filter is fitted. Capacity and water hardness are queried.



Water filter

Note

We recommend using a water filter. Your WMF service partner will be happy to advise you on the right water filter to use.

Measured carbonate hardness

Enter the measured water hardness in °dKH here.
The carbonate hardness test is supplied with the accessories.



If the coffee machine is run with the wrong water hardness setting, this can lead to severe lime build up and thus to leaking valves.
No liability is assumed for any resulting damage.

NOTE

Determine the water hardness

※ Request drinking water hardness reading from water supplier, or determine using WMF carbonate hardness test (complete with instructions) in the accessories

Measured total hardness

Enter the measured total hardness.

Filter capacity

If the water filter is active, the filter capacity in litres is entered here.

Eco mode

The Eco mode can be activated here.

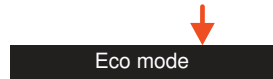
Options: • active • inactive

Default value: active inactive

Switch off

Options: never, 30 min/60 min/90 min/120 min/
150 min/180 min

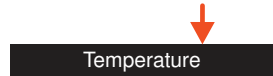
Default value: never



▷ Eco mode
page 73

Temperature

The boiler water temperature is set here.
(coffee brewing water temperature)



Grinding degree setting

The grinding degree can be adjusted from the display.

- Grinding degree grinder 1
- Grinding degree grinder 2
- Grinding degree grinder 3

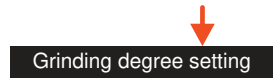
Lower number -> finer grinding degree

Higher number -> more coarse grinding degree

The setting has intervals of 0.25.

Up to half a grinding degree can be adjusted in each step. The grinder must be run between each adjustment.

Only for trained personnel and service. The function is protected by a PIN.

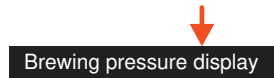


Brewing pressure display

The brewing pressure display can be activated here.

Options: • active • inactive

Default value: inactive



Portioner

The names of the beans and powders used can be saved here.

Espresso or Café Crème are the default options available.



Applies to machines with two grinders and one powder hopper.

Bluetooth (optional)

The optional WMF Bluetooth stick is required for this function.

Options: • active • inactive

Default value: inactive

- * Set Bluetooth to active here
- * Open the operating panel
- * Insert the WMF Bluetooth stick on the back side of the operating panel
- * Switch the coffee machine off and on again



S-M-L Function

Activate the S-M-L function here.
Change symbols and texts here.
Beverage sizes can be changed based on the standard size (M).

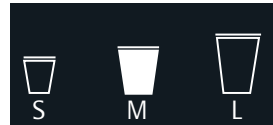
Options: • active • inactive

Default value: inactive



Small

Standard modification factor for beverage sizes for S-recipes that are newly activated.
Default value: 75%



Large

Standard modification factor for beverage sizes for L-recipes that are newly activated.
Default value: 125%

Cup volume S-M-L
▷ Software
▷ Beverages
page 45

Tip

Beverage sizes S-M-L can also be defined in the recipe and are then available directly as a beverage button.

Syrup

Assign names and symbols to syrups here.
Activate the available metered quantities (single, double, big).



Detailed setting capability for the syrup station
▷ Operating manual for Syrup station

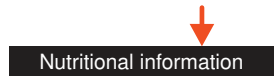
Milk

Assign names and symbols to milk 1 and milk 2 here



Nutritional information

Detailed information on about nutritional values and ingredients can be captured here for each grinder, portioner, milk, and milk foam.
An overview is available.



4.11 Language

The language used in the display is set here.
The available languages are displayed in English.



4.12 Eco mode

If Eco mode is set to active, the steam boiler temperature is reduced 10 minutes after the last beverage is dispensed.

The beverage buttons remain lit.

If a beverage with a milk component is to be dispensed when the temperature is reduced, the coffee machine needs approx. 15 seconds to heat up.

Beverage dispensing starts after the machine has heated up.



▷ Eco mode
page 70

Eco mode

Options: • On • Off • Timer

Default value: Off



The Eco mode can be activated here.

Eco mode display

The Eco mode symbol is displayed on the in the header bar of the "Ready to operate" display. There are two states.

Eco mode "active"

The coffee machine is currently in the reduce phase.



Eco mode "ready"

Eco mode is based on idle time, 10 minutes after the latest beverage has been dispensed.



Immediate start

When Eco mode is set to "active", the Eco mode symbol is shown on the "Ready to operate" display.



Touching the symbol activates Eco mode immediately. The symbol changes to "active."

4.13 USB

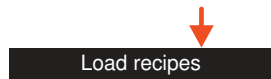
Data exchange is possible via the USB connection. As long as the USB stick is inserted, the functions will be active.

The USB connection is at the top left on the reverse side of the operating panel, behind a cover.



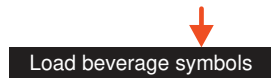
Load recipes

The recipes stored on the USB stick are loaded to the coffee machine here.




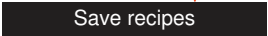
Load beverage symbols

Load photos or beverage symbols from USB stick.



Save recipes

Current recipes are exported from the coffee machine to the USB stick here.


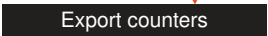
Save recipes as pdf files

The active recipes, all customer recipes, or all factory recipes can be exported as PDF files.




Export counters

Current counter levels are exported from the coffee machine to the USB stick here.


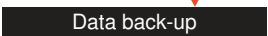
HACCP export

The cleaning cycles performed are recorded and are exported to the USB stick here as evidence for HACCP.




Data back-up

Data settings, such as machine data, beverage data, etc. are saved to the USB stick here.

Load data

Data settings, such as machine data, beverage data, etc. are loaded here from the USB stick to the coffee machine.

(Can be protected by a PIN.)




Load language

If available, another display language can be loaded to the coffee machine from the USB stick here.




Firmware update

For Service only.




5 Care

5.1 Care safety instructions

Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.



Health hazard / hygiene

- Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system.
 - > Clean the milk system daily.
 - > Remove the silicone cap and clean it when needed.
 - > Replace the milk hose at regular intervals.
 - > Change the mixer hose at regular intervals.
 - > Follow all hygiene instructions.
 - > Follow the HACCP cleaning schedule.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

- Germs can multiply in a coffee machine that is not in use.
 - > Prior to and after every instance that the machine is shut off for several days, perform all cleanings.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

- All cleaning agents are perfectly tuned to the cleaning programs.
- > Use only WMF cleaning and descaling agent.

CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the spouts.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
- > Never reach under the spouts while cleaning.
- > Always lock out the touch display with "CleanLock" before cleaning.
- > Ensure that no one ever drinks the cleaning solution.

CAUTION

Follow the Safety chapter
▷ starting on page 7



Dynamic Milk

If no beverage with a milk component has been dispensed for 119 minutes, an automatic milk system rinse is started and the system is filled with fresh milk.

NOTE

















Note



- The next time the coffee machine is switched on, fill up the milk again to complete the cleaning program.

NOTE

5.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Automatic		Instructions
Cleaning programs					
x				System cleaning	0  page 79
x				Mixer rinsing	0  page 81
x				Milk system cleaning	0  page 81
			x	Foamer rinsing	0  page 82
Manual cleaning					
x				Clean the operating panel (CleanLock)	 page 83
x				Clean the grounds container	 page 83
x				Clean the drip trays	0  page 84
x				Clean the housing	 page 84
		x		Clean the catch pan	 page 85
		(x)		Clean the combi spout manually	0  page 85
				Clean the silicone cap	
x	x			Clean the Auto Steam outlet	0  page 86
(x)	x			Clean the mixer *	0  page 87
		x		Clean the bean hopper	 page 89
		x		Clean the powder hopper *	 page 90



- Daily = Daily, at least once per day, and as required
- Weekly = Weekly cleaning
- Regularly = Regularly as required
- Automatic = Automatic processing
- (x) = When needed
- * = Optional (depending on the model)
- Instructions = Instructions available in the menu  "Software"  "Care"

5.3 Cleaning programs

5.3.1 System cleaning

The system cleaning is an automatic cleaning program and cleans the coffee system of the coffee machine with a WMF cleaning tablet.

A milk system cleaning and mixer rinsing are parts of the system cleaning.

Total duration is approx. 10 minutes.

Instructions as animation

▷ *Main menu*

▷ *Care*

▷ *Instructions*

▷ *Syrup station cleaning instructions*



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the spouts.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
- > Never reach under the spouts while cleaning.
- > Ensure that no one ever drinks the cleaning solution.



CAUTION

Follow the Safety chapter

▷ *starting on page 7*



The cleaning program provides a step-by-step guide through the system cleaning on the display.

Follow the messages.

TIP

System cleaning



Health hazard / scalding hazard



- During the cleaning cycle, hot cleaning solution flows into the container.
 - > Carefully empty the cleaning container after cleaning.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7



Never place the cleaning container in the cooler while it is hot, as this can damage the cooler.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 102

The special blue cleaning container is needed for system cleaning.

Start

- * Start the Care menu
- * Touch **System cleaning**
- * Follow the information on the display



5.3.2 Mixer rinsing



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
- > Never reach under the spouts while rinsing.

Mixer rinsing can be started separately.

- * Start the Care menu
- * Touch **Mixer rinsing**
- * Follow the information on the display



CAUTION

Follow the Safety chapter
▷ starting on page 7

Instructions as animation
▷ Main menu
▷ Care
▷ Instructions

5.3.3 Milk system cleaning



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
- > Never reach under the spouts while rinsing.

Milk system cleaning can be started separately. This makes sense if there are longer periods between dispensing milk beverages.

The milk system cleaning program cleans the milk system.

The special blue cleaning container and a special cleaning tablet are needed for the milk system cleaning.

- * Start the Care menu
- * Touch **Milk system cleaning**
- * Follow the information on the display



CAUTION

Follow the Safety chapter
▷ starting on page 7

Instructions as animation
▷ Main menu
▷ Care
▷ Instructions

5.3.4 Foamer rinsing



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
 - > Never reach under the spouts while rinsing.
-



CAUTION

*Follow the Safety chapter
▷ starting on page 7*

A foamer rinsing can be started separately. The foamer rinsing can also take place automatically. This is started automatically after 3 minutes since the last milk beverage was dispensed. Before the foamer rinsing starts automatically, an acoustic warning signal can be sounded.

When the foamer rinsing is activated, there must be no previously dispensed beverages located beneath the combi spout.

- * Start the Care menu
- * Touch **Foamer rinsing**
- * Follow the information on the display

*With the Dynamic Milk function,
the rinse water is discharged via
the drain.*

*Instructions as animation
▷ Main menu
▷ Care
▷ Instructions*

5.4 Manual cleaning

Order numbers for the WMF care program
 ▷ Accessories and spare parts page 107

5.4.1 Clean the operating panel (CleanLock)

* Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

The touch display is activated again 15 seconds after the last time it was touched.



Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
- > Always lock out the touch display with "CleanLock" before cleaning.



CAUTION

Follow the Safety chapter
 ▷ starting on page 7



- There is a risk of causing scratches or scoring.
- > Clean the display with a clean, damp cloth. Do not use any cleaners or implements.
- > Use soft cloths for cleaning.
- > We recommend a damp microfiber cloth.

IMPORTANT

Follow the Warranty chapter
 ▷ starting on page 102

5.4.2 Clean the grounds container (grounds chute, optional)

- * Empty grounds container and rinse under running drinking water
- * Clean with a clean, damp cloth
- * Dry the grounds container and replace it



- > On coffee machines with grounds disposal through the counter, the grounds chute must be cleaned daily.
- > Never use force. Danger of breakage.



IMPORTANT

Follow the Warranty chapter
 ▷ starting on page 102

5.4.3 Clean the drip trays



Scalding hazard



- Hot liquids may be present in the drip trays.
- If the cup table drip tray is not properly engaged, such as after cleaning, there is a burn hazard due to hot liquids.
 - > Move the drip trays carefully.
 - > Replace carefully so that no water accidentally drips down.
 - > Always make sure the cup table drip tray is seated correctly.

- * Start the Care menu
- * Touch **Drip tray cleaning**
The cup table moves up.
- * Release the lock on the bottom right of the cup table drip tray [1]
- * Pull off the cup table drip tray [1]
- * Remove the drip tray [2]
- * Clean both drip trays thoroughly
- * Rinse the drip trays with clear drinking water
- * Dry off the drip trays and replace them

5.4.4 Clean the housing



- There is a risk of causing scratches or scoring.
 - > Do not clean with scouring powders or the like.
 - > Do not use any sharp cleaners or implements.
 - > Use soft cloths for cleaning.
 - > We recommend a damp microfiber cloth.

For cleaning metal cover parts (matte surface) we recommend WMF Purargan® cleaner.

CAUTION

Follow the Safety chapter
▷ starting on page 7



Descaling
▷ Software ▷ Care
page 42

With optional syrup station
▷ Syrup station cleaning
instructions

IMPORTANT

Follow the Warranty chapter
▷ starting on page 102

5.4.5 Clean the catch pan

Remove and clean the catch pan regularly.

A small quantity of water in the catch pan does not indicate a leak; it is due to the system.

The catch pan is below the coffee grounds container. Clean the drip tray when needed.

- * Remove grounds container
- * Remove the catch pan and clean it thoroughly with clear drinking water
- * Dry and replace the catch pan
- * Replace the grounds container



5.4.6 Clean the combi spout manually



The combi spout and foamer must not be disassembled.

Regularly clean the outside of the combi spout with a damp cloth and clean the dispensing openings with the appropriate brushes.

Clean the silicone cap

The silicone cap must be cleaned when needed.

- * Remove the silicone cap from the combi spout
- * Thoroughly clean the silicone cap under running water
- * Replace the silicone cap



Replace the silicone cap

- ▷ Main menu
- ▷ Care
- ▷ Instructions

IMPORTANT

Follow the Warranty chapter
▷ starting on page 102

5.4.7 Clean the Auto Steam outlet



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.



- Hot water and steam may escape from the outlets in the heating-up phase.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place a suitable cup under the spout when dispensing.



CAUTION

Instructions as animation

▷ Main menu

▷ Care

▷ Instructions

Daily

- * Mix 5 ml of WMF special cleaner or a special cleaning tablet with 0.5 litres of warm drinking water in a tall jug
- * Immerse steam nozzle in the cleaning solution and touch the steam button or an Auto Steam button

Recommended soak time: 30 minutes

- * Clean with a brush
- * Rinse thoroughly with water
- * Touch the steam button

The steam clears the holes of the steam nozzle of milk residue, and removes cleaner residue.



Weekly

- * Unscrew the steam nozzle
- * Immerse steam nozzle in the cleaning solution for at least 5 hours
- * Clean with a brush
- * Rinse thoroughly with clean water
- * Screw the steam nozzle onto the Auto Steam outlet
- * Immerse steam nozzle in a jug with clear water
- * Briefly touch an Auto Steam button
- * Wipe the steam outlet with a damp cloth



5.4.8 Clean the mixer

Cleaning will be more frequent depending on powder consumption.



Scalding hazard

- If the mixer hose is not firmly attached, hot water or hot powder beverage can be discharged inadvertently.
 - > Always install the mixer hose firmly.

- * Slide the operating panel upward
 - * Pull the mixer hose off of the combi spout and use the handle to move the mixer bowl upward
- The propeller for the mixer is now visible.*

Daily

- * Remove the mixer bowl
- * Disassemble the mixer bowl into its four component parts
- * Thoroughly clean the parts under running drinking water




Follow the Safety chapter
▷ starting on page 7

Clean the mixer
▷ Main menu
▷ Care
▷ Instructions



When needed (weekly)

- * Mix 5 ml of WMF special cleaner or a special cleaning tablet with 0.5 litres of warm drinking water
- * Immerse all four parts in the cleaning solution at least for 4 hours
- * After 4 hours, thoroughly rinse under running drinking water again
- * Remove the powder hopper and clean the loading chute to the mixer bowl with a cloth or brush
- * Allow the parts to dry completely [1]

 On re-assembly, all openings must face in the same direction.

- * Insert the propeller part [2] as shown in the illustration
The green side should be visible after insertion.
- * Attach mixer hose on the mixer bowl
- * Replace mixer bowl until it engages in the lock
- * Attach mixer hose on the combi spout



5.4.9 Clean the bean hopper

The bean hoppers should be cleaned when needed and at regular intervals. Recommendation: monthly.



Risk of injury

- Long hair could become caught in the grinder head and drawn into the coffee machine.
- > Always protect hair with a hairnet before removing the bean hopper.



CAUTION



Bruising or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.



CAUTION



- > Never clean the bean hoppers in a dishwasher.

IMPORTANT

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch briefly
Coffee machine switches off.
- * Disconnect mains plug
- * Use the multitool to turn the lock on the bean hopper counterclockwise to open it
- * Lift bean hoppers out
- * Completely empty bean hoppers and wipe out thoroughly with a damp cloth



Rotate the lock by 90°



- * Allow bean hoppers to dry completely
- * Refill and replace bean hoppers
- * Lock with the multitool by turning clockwise

5.4.10 Clean the powder hopper

Cleaning will be more frequent depending on powder consumption.

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch briefly
Coffee machine switches off.
- * Disconnect mains plug
- * Use the multitool to turn the lock on the powder hopper counterclockwise to open it
- * Tip hopper backwards and remove upwards
- * Empty hopper completely
- * Unscrew union nut at front and rear
- * Pull out the dosing auger
- * Thoroughly wipe out hopper with a damp cloth
- * Thoroughly clean individual dosing auger components
- * Allow powder hopper and individual components to dry completely
- * Re-assemble and replace the dosing auger and screw on union nuts



*Portioner with individual parts.
Dosing auger*

 **Ensure correct orientation of discharge.**

IMPORTANT

- * Refill and replace powder hopper
- * Use the multitool to rotate the lock clockwise to close it

6 HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health hazards as a consequence of the consumption of the food items you serve.

A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should perform a risk analysis on your premises. The aim of the analysis is to recognise and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care and cleaning of the coffee machine is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point. Please observe the following points in order to comply with the HACCP cleaning schedule:

Sanitise the milk system daily

- Follow the cleaning instructions for the milk system in the Care chapter. This will ensure that your system contains a minimum of bacteria at the beginning of operation.


"Food Hygiene Ordinance from 05.08.1997"


Use our HACCP cleaning schedule for monitoring of regular cleaning. HACCP export
▷ page 75

Use only cleaning agents that have been approved by WMF.

Follow the Care chapter
▷ starting on page 76



Call up the journal of the most recent cleaning operations via Information pad .

The USB pad  can be used to export an HACCP journal.

TIP

Always commence operation with a freshly opened chilled milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new chilled milk pack at commencement of operation.
- Ensure absolute cleanliness when opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

Recommendation:

only use UHT milk with a 1.5% fat content.

Keep milk cool.

- Always have a new cooled milk pack handy.
- If cooling is not used during operation, then the milk must be used up very quickly. Cool the milk occasionally if needed.
- If little milk is used, chilled milk must be placed in the refrigerator again during operation.

At commencement of operation milk should be at approx. 6–8 °C.

Depending on the setting, one litre of milk is sufficient for approx. 20 cappuccinos.

WMF offers a range of refrigeration options (e.g., WMF countertop coolers or WMF milk coolers).

HACCP cleaning schedule

Month _____ Year _____

Only use chilled UHT milk, to prevent health risks due to bacteria.

For powder beverages, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Perform system cleaning
 ▷ User Manual, Care chapter
- 2a. Clean the milk system manually
 Standard daily, with Plug&Clean weekly
- 2b. Daily mixer rinsing
 ▷ User Manual, Care chapter
- 3a. Rinse the milk system and change out the combi spout after 4 hours of operation time (absolutely required for a low number of dispense cycles, or if milk is non-chilled)
- 3b. Weekly mixer cleaning and regular cleaning of product hoppers (beans / powder) ▷ User Manual, Care chapter
4. General machine cleaning

Date	Cleaning steps				Signature
	1	2	3	4	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

Date	Cleaning steps				Signature
	1	2	3	4	
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

7 Maintenance and descaling

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling.

The maintenance date is based on the degree of use of the coffee machine and is shown on the display. If maintenance is undertaken by WMF Service, then descaling of the brewing system is done at the same time.

The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any subsequent damage.

7.1 Maintenance

Maintenance after the display message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

*Service maintenance message
▷ Messages and instructions
page 94*

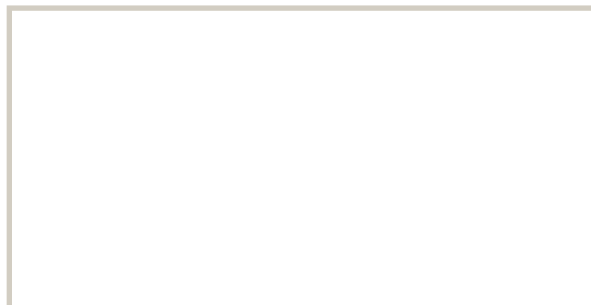
7.2 WMF Service

You can reach WMF Service if the local service point is not known.

WMF GmbH
WMF Platz 1
D - 73312 Geislingen (Steige)

Important.


For other maintenance work and repairs, please contact your local WMF Service. The telephone number can be found on the address sticker on the coffee machine and on the delivery note.



8 Messages and instructions

8.1 Messages for operation

Refill beans

- * Refill bean hopper (refer to display)
- * Check:
 - Is the lock on the bean hopper open?
▷ *Care*
 - Coffee beans do not feed through.
- * Stir with a large spoon and confirm with 

Open water supply

- * Turn on water tap and confirm

Empty grounds container

- * Empty grounds container

Grounds container missing

- * Replace the grounds container correctly

Change water filter

- * Call WMF Service
Follow water filter instructions.
- * Call WMF Service when needed

Please consult the User Manual

Error number is displayed

Error messages and malfunctions
▷ page 95

Call WMF Service

Error number is displayed

Error messages and malfunctions
▷ page 95

Service message

Service maintenance after the display shows a message.

- * Call WMF Service

Service messages are instructions.
It is generally possible to continue operating the coffee machine.

8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.


- * Switch coffee machine off and then on again after a few seconds
- * Repeat the process which led to the error

In many cases, this eliminates the malfunction and you can continue working.

If this is not successful: find the error message or error number in the following error list and follow the action instructions indicated.

If this does not rectify the error or if the error indicated is not listed please call WMF Service.

Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button illumination goes out. The beverage buttons that are still illuminated can continue to be used.

Your WMF 9000 S+ is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply. If there is a current error or a message to the operator, the  pad is displayed.

- * Touch 

The error message and the error number are displayed.



The ON/OFF switch reacts after about 1 second and the coffee machine switches off.

In order to clear an error, for example if the software hangs up, touching and holding the ON/OFF switch will switch off the controller.

Afterwards, switch the coffee machine on again.

NOTE

8.3 Errors without error message

Error pattern	Action instructions								
<ul style="list-style-type: none"> No milk foam / no milk dispensing, although there is milk in the container 	<ul style="list-style-type: none"> ✳ Check whether the milk hose is kinked or squashed ✳ Remove and clean the silicone cap ✳ Perform a milk system cleaning <p>▷ Care ▷ Milk system cleaning, page 81</p>								
<ul style="list-style-type: none"> Milk foam not OK Temperature too cold or too hot 	<p>Basic Milk</p> <ul style="list-style-type: none"> ✳ Change milk nozzle <p>Use a suitable milk nozzle on the combi spout.</p> <table border="1" data-bbox="397 790 957 933"> <thead> <tr> <th>Milk nozzle</th> <th>3 kW</th> </tr> </thead> <tbody> <tr> <td>• very cold milk (up to 8 °C)</td> <td>green</td> </tr> <tr> <td>• chilled milk (8 to 16 °C)</td> <td>white</td> </tr> <tr> <td>• non-chilled milk (above 16 °C)</td> <td>caramel</td> </tr> </tbody> </table> <ul style="list-style-type: none"> ✳ Clean the combi spout <p>▷ Care ▷ Milk system cleaning, page 81</p> <p>If error not remedied</p> <ul style="list-style-type: none"> ✳ Use another milk nozzle from the accessories 	Milk nozzle	3 kW	• very cold milk (up to 8 °C)	green	• chilled milk (8 to 16 °C)	white	• non-chilled milk (above 16 °C)	caramel
Milk nozzle	3 kW								
• very cold milk (up to 8 °C)	green								
• chilled milk (8 to 16 °C)	white								
• non-chilled milk (above 16 °C)	caramel								
<ul style="list-style-type: none"> Milk foam not OK Temperature too cold or too hot 	<p>Easy Milk / Dynamic Milk</p> <ul style="list-style-type: none"> ✳ Check whether the milk temperature is the same as the set temperature <p>Dynamic Milk</p> <ul style="list-style-type: none"> ✳ Perform a quality check 								

<i>Error pattern</i>	<i>Action instructions</i>
<ul style="list-style-type: none"> • The milk foam dispensing sputters severely • Milk too hot 	<ul style="list-style-type: none"> * Check whether the milk system has been cleaned * Clean the milk system ▷ Care ▷ Milk system cleaning, page 81 * Check whether the milk has been cooled sufficiently
<ul style="list-style-type: none"> • No powder beverage dispensing 	<ul style="list-style-type: none"> * Clean the mixer bowl * Is the hose kinked? * Perform milk cleaning and rinsing more often, if necessary daily ▷ Care ▷ Clean the mixer, page 87 * Use lower powder dosage * Use higher water dosage

9 Safety and warranty

9.1 Hazards to the coffee machine



Follow the manual

Failure to follow this and resultant damage will result in loss of liability.

Follow the conditions for use and installation.

Installation location

- The installation location must be dry and protected against water spray.
- Some condensate, water, or steam can always be discharged from a coffee machine.
 - > Do not use the coffee machine outdoors.
 - > Set up the coffee machine so that it is protected against water spray.
 - > Always place the coffee machine on a water-resistant and heatproof base in order to protect the installation surface against damage.

Coffee grinder

- Foreign objects can damage the grinders. Such damage is not covered under the warranty.
 - > Ensure that no foreign objects land in the coffee bean hopper.
-

IMPORTANT

Follow the Warranty chapter

▷ starting on page 102

Conditions for use and installation

▷ starting on page 17

Please observe the following instructions so as to prevent problems with and damage to the coffee machine:

- For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted. Failing to use the water filter recommended by WMF Service may damage the coffee machine (e.g. due to scale deposits).
- For insurance reasons always ensure that, at the end of operation, the mains switch is switched off or the device is unplugged. For machines with a constant water supply, the water mains tap for the inlet pipe must be closed.
- We recommend damage prevention measures, such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After a company holiday (several days or weeks) we recommend running the cleaning mode at least twice before reusing the machine.

System cleaning
▷ *Cleaning programs*
page 79

9.2 Directives

Manufacturer: WMF GmbH, 73312 Geislingen (Germany)

The device fulfils the requirements of all applicable regulations in the directives MD (MRL) 2006/42/EC, EMV directive (EMC) 2014/30/EU and RoHS 2011/65/EU.

The manufacturer indicated above declares that this machine conforms to all applicable provisions of the directives listed. Any modifications to the machines that are not approved by us will cause this declaration to become invalid. Collecting technical documentation: WMF GmbH.

The original declaration of conformity is included with the machine. The device bears the CE mark.

The device fulfils the requirements of the German Food and Feed Code (LFGB), the Regulation on Commodities (BedGgstV), the EU regulation No. 10/2011 as well as the EC regulation No. 1935/2004 in the currently valid editions.

When used properly, the device does not present a health hazard or other unreasonable hazard.

The materials and raw materials used fulfils the requirements of the Regulation on Commodities as well as the EU regulations No. 10/2011.

Currently valid country-specific rules apply in countries outside of the European Union.

This device is subject to the directive on waste electrical and electronic equipment WEEE 2012/19/EU and may not be disposed of as domestic waste.

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.



*For disposal please contact
WMF Service.*

*Address
▷ page 93*

9.3 Duties of the owner / operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons, and checking of safety devices.

Access to the service area is permitted only for persons with knowledge of and practical experience with the device, especially regarding safety and hygiene.

The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.

In office / floor kitchen areas or similar self-service set-ups, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g., to DGUV Regulation 3) [German Accident Prevention Association or equivalent]. In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks.

These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work.

Machine cleaning must be carried out using only the WMF special cleaning agent intended by WMF for the coffee machine (tablets), and for the milk system (cleaning liquid).

Machine descaling may be performed only by WMF Service.

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (▷ Maintenance) must be followed.

Cleaning intervals overview

▷ page 78

HACCP

▷ page 91

WMF special cleaning agent

▷ Accessories and spare parts
page 107

9.4 Warranty claims



Follow the manual

- Failure to follow this and resultant damage will result in loss of liability.
 - > Follow the conditions for use and installation.
-

IMPORTANT

Conditions for use and installation
▷ starting on page 17

Whether the purchaser has any rights under warranty, and the nature of any such warranty rights that the purchaser may have, is determined by the agreement made between the purchaser and the vendor. If the requirements of this User Manual are not followed, warranty claims will not be recognised.

No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical, or electrical effects.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- If malfunctions occur as a result of failure to follow instructions for the handling, maintenance, and care of the unit (e.g., User Manual and maintenance instructions).
- With respect to faults which occur as the result of failure to use original WMF spare parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without the consent of WMF, or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.

Important

Maintenance
▷ page 93

Appendix: Technical data

Technical data for coffee machine

External dimensions	Width 390 mm Height 744 mm (with bean hopper and lock) Depth 590 mm (598 mm with edge, small drip tray)
Coffee bean hopper	large approx. 1,150 g, small approx. 730 g ⁽¹⁾
Powder hopper (optional)	approx. 1,200 g each ⁽²⁾
Weight empty	ca. 76 kg (3 grinders 1 mixer, 1 milk)
Water supply	TW10 (DN 10 at least DN 6 or 3/8") hose connector with main water supply and contaminant filter, with a mesh size of 0.2 mm to 0.25 mm, by customers on-site. ⁽³⁾ At least 0.05 MPa (0.5 bar) supply pressure at 2 l/min Maximum 0.6 MPa (6 bar). Low pressure: min. DN 6 or 1/4". Maximum inlet temperature 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use the old set of hoses.
Water quality	For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted.
Water drain tube	Hose a minimum of DN 19, minimum downward slope of 2 cm/m
Use at elevation above sea level	<2,000 m

We reserve the right to make technical modifications.

⁽¹⁾ The capacity depends on the size of the coffee beans.

⁽²⁾ Only with optional powder hopper. The capacity depends on the powder used.

⁽³⁾ These specifications (IEC 60335-2-75) for the water connection to the coffee machine apply in EU member states. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the coffee machine.

Appendix: Technical data

Nominal power rating	3.4–3.8 kW	6.0–7.0 kW
Power supply	220–240 V 50/60 Hz, (1/N/PE)	380–415 V 50/60 Hz, (3/N/PE)
On-site fuse	1 x 16 A	3 x 16 A
Illumination	LED	
Degree of protection	IP X0	
Protection class	class 1	
Calibration pressure	Boiler 0.5 MPa (5 bar) Steam boiler 1.6 MPa (16 bar)	
Continuous sound pressure level (Lpa)	<70 dB(A) ⁽⁴⁾	
Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).	
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.	
Installation surface / water spray	The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.	

We reserve the right to make technical modifications.

⁽⁴⁾ A-evaluated sound pressure level *Lpa* (slow) and *Lpa* (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Installation clearances	<p>For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 50 mm at the back.</p> <p>A minimum working space of 800 mm in front of the coffee machine is recommended. Clearance of at least 200 mm above the product hopper is recommended. The height of the installation surface above the floor is at least 850 mm. If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.</p>
Installation dimensions of the water filter	See the User Manual for the water filter.

We reserve the right to make technical modifications.

These specifications for the electrical connection and the standards quoted apply for connecting the coffee machine in EU countries. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the coffee machine.

The customer's on-site electrical system must be designed to meet country-specific regulations per IEC 60364 and must match the information on the rating plate.

An isolated ground socket or a country-specific single-phase socket for single-phase connection, or a 5-pole CEE / CEKON socket per DIN EN 50310 VDE 0800–2–310 or a country-specific multi-pole socket for a three-phase connection, must be available near the machine. The sockets are part of the customer's on-site installation. The power cord must not come into contact with hot surfaces. If the power cord for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards.

In order to avoid possible faults from arising in our shielded data lines due to potential equalisation currents between the devices, an additional potential equalisation unit should be planned for devices connected to the vending system (see DIN EN 50310 VDE 0800–2–310).

If the machine is intended to be installed in a large kitchen, it is recommended that it be equipped with a ground potential bonding conductor. The potential equalisation terminal is installed by WMF Service when needed.

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
Combi spout				
1	Pcs	Single spout silicone cap	33 4100 5000	all
1	Pcs	Double spout silicone cap	33 4100 6000	all
1	Meter	Milk hose	00 0048 4948	all
Product hoppers (coffee beans and powder)				
1	Sheet	Product hopper labelling	33 2624 7000	all
1	Pcs	Bean hopper lid, lockable	33 2867 2099	all
1	Pcs	Spare key	33 2071 8100	all
1	Pcs	Mixer bowl, complete	33 2895 4000	Powder
1	Pcs	Mixer wheel	33 2895 5000	Powder
1	Pcs	Mixer bowl outlet	33 2544 9000	Powder
1	Pcs	Coffee measuring spoon	33 0742 4000	all
1	Pcs	Multitool	33 2323 1000	all
Coffee grounds container				
1	Pcs	Coffee grounds container (with design sheet metal)	33 2789 8099	all
Drip trays / drip grids				
1	Pcs	Drip tray, large	33 2921 2099	all
1	Pcs	Drip grid, large	33 2537 0000	all
1	Pcs	Drip tray, small (cup table)	33 2904 3099	all
1	Pcs	Drip grid, small (cup table)	33 2537 1000	all
1	Pcs	SteamJet steam plate	33 4095 2000	all
1	Pcs	Drip grid, SteamJet version	33 4095 1000	all
1	Pcs	Drip grid, large, for self-service	33 2537 0000	all

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
WMF customer care program				
1	Bottle	WMF liquid milk system cleaner	33 0683 6000	all
1	Pack	WMF Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Pack	WMF special cleaning tablets 10 g for the milk system	33 2622 0000	
1	Pcs	Pipe cleaner	33 0350 0000	all
1	Pcs	Cleaning brush	33 1521 9000	all
1	Tube	WMF Molykote "gasket grease" 5 grams	33 2179 9000	all
1	Pcs	Cleaning container; Dynamic Milk	33 2593 6000	Dynamic Milk
1	Pcs	Cleaning container lid; Dynamic Milk	33 2593 7000	Dynamic Milk
Documentation and instructions				
1	Pcs	Set of documents "User Manual WMF 9000 S+"	33 2436 0010	all

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Series 8810 33 2436 0010 03.2020

Your nearest WMF Service:

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Design and production / typesetting and print presentation:
TecDoc GmbH; Geislingen, info@tecdocgmbh.de
Original User Manual. Printed in Germany.

We reserve the right to make technical modifications.
14.05.2020



DESIGNED TO PERFORM

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