

User Manual WMF Syrup Station



Accessories

English

Compatible with coffee machines 5000 S | 1500 S+ | 5000 S+ | 9000 S+

1 Introduction and general information

The syrup station can hold up to 4 syrup bottles up to 85 mm in diameter and 320 mm in height. Use only commercially available syrups in the syrup station.



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 and the device.
 - > Ensure that the staff and all users have access to the User Manual.
-

CAUTION

Follow the User Manual signs and symbols
▷ page 12

Follow the Safety chapter
▷ starting on page 4



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 4



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.
 - > Maintenance and repair work may be performed only by the WMF Service-Center, using original spare parts.
-

IMPORTANT

Technical data
▷ starting on page 33

Maintenance
▷ User Manual coffee machine

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2 Safety



Misuse

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

 **WARNING**

Intended use
▷ *starting*
on page 9

2.1 General safety instructions

Hazards to the operator

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



- > Do not touch hot device components.



- > Do not use the device if it is not working properly or if it is damaged.



- > Use the device only when it is completely assembled.
-

 **CAUTION**



> Read the User Manual carefully prior to use.



> Built-in safety devices must never be altered.



> This device can be used by children of age 8 or greater 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 may not play with the device.

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

 **CAUTION**

Despite the safety devices, every coffee machine poses hazard potential if incorrectly used. Please observe the following instructions when using the device so as to prevent injury and health hazards:



Hazard to life due to electrical shock



- > Never open the housing.
- > Never loosen the screws, and do not remove any housing parts.
- > Never use a damaged power cord.
- > Avoid damage to the power cord. Do not kink or crush it.
- > Never immerse the mains plug in water or other liquids, or pour water or other liquids over the mains plug. Always keep the mains plug dry.

 **WARNING**



Health hazard

- > Only use products that are suitable for consumption and for use with the syrup station.
 - > The syrup station may be used only for dispensing syrup and associated additions in matching bottles.
-

⚠ CAUTION

Slipping hazard

- Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.
 - > Regularly check whether the coffee machine is leaking, and make sure no water is coming out.
 - > Always use the cleaning set for cleaning in order to prevent liquids from escaping.
 - > Always lock the adapters correctly.
-

⚠ CAUTION



**Health hazard /
irritation and scalding hazard**



- When cleaning, hot water flow through the hoses and the adapter.
 - The heat poses a burn hazard.
 - The drip tray may contain hot liquids.
- > Never reach under the spouts while cleaning.
-

 **CAUTION**



Health hazard

All laws regarding the serving of alcoholic beverages must be followed. This means that alcoholic beverages may not be provided in self-service mode.

 **CAUTION**



Health hazard / hygiene

- Do not use any liquids that need to be chilled.
-

 **CAUTION**

2.2 Intended use



Misuse

- If the device is used other than as intended, this could lead to a risk of injury.
 - > The syrup station may be used only as intended.
-

 **WARNING**

The WMF syrup station is intended for metering syrup as an additive when preparing beverages with a WMF coffee machine. This machine is intended for use in hotels, restaurants, and similar locations. The machine may be installed in self-service areas if a responsible person is on location while it is being used. The machine may be used in businesses, offices, and similar settings, hotels, motels, and bed & breakfast inns, and may be operated by untrained personnel or customers. 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.

The WMF syrup station must never be used to dispense any other liquid besides syrup or similar additions suitable for beverage preparation with a WMF coffee machine.

Not suitable for use in the syrup station

- Thick liquids such as honey or chocolate creme
 - Pernod and absinthe
 - Liquids that need to be chilled
 - Liquids that contain animal proteins.
- Hygiene instructions ▷ page 24

2.3 Conditions for use and installation



Risk of fire and accidents

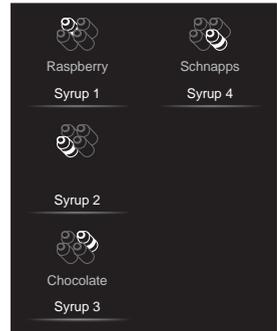
- > The conditions for use and installation must be met.
 - > The conditions for use and installation listed in the "Technical Data" chapter must be met.
-

⚠ WARNING

Technical data
▷ starting
on page 33

Any necessary on-site preparatory work for electricity 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 may 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.

3 Designation of parts of the device



Suction connection



- 1** Syrup station
- 2** Four Plug&Clean adapters
- 3** Lockable
- 4** Removable bottle rack
- 5** Cleaning set

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 4



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 13
Care safety instructions
▷ page 24
Follow the Safety chapter
▷ starting on page 4



Electrocution



Slipping hazard



**Bruising or
crushing hazard**



Hot surfaces



Notice of property damage

- hazard to the device
 - for the installation location
 - > Always follow the User Manual.
-

IMPORTANT

Follow the Warranty chapter
▷ starting on page 32
Technical data
▷ starting on page 33



Note / tip

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

NOTE

TIP

4 Syrup station operation

4.1 Operation safety instructions



All laws regarding the serving of alcoholic beverages must be followed. This means that alcoholic beverages may not be provided in self-service mode.

CAUTION

Follow the Safety chapter
▷ starting on page 4



Health hazard / hygiene

- Do not use any liquids that need to be chilled.

CAUTION

Follow the Safety chapter
▷ starting on page 4

4.2 Switching on and off

* Switch on the coffee machine

The syrup station switches on and off with the coffee machine. It is connected to the coffee machine and does not have a separate power supply.

4.3 Dispensing a beverage with syrup

* Touch a button for a beverage with syrup

The desired beverage is dispensed.



▷ Beverage recipe with syrup
page 20

4.4 Post-selection function with syrup

PostSelection

When the PostSelection function is active, after the beverage is selected but before it is dispensed, the display inquires how much of which syrup should be added to the beverage.

▷ Activate PostSelection function
page 22

Settings
▷ User Manual coffee machine



Prerequisites for dispensing syrup

- The beverage recipe used for the selected button must contain syrup.
- The setting for the type of syrup is not used for PostSelection, because the user selects the type and amount as an addition for each beverage.
- When the PostSelection function is active, the syrup icon is not shown for beverages in the overview.

NOTE

Recipes with syrup
▷ Set up syrup station
page 17



- When PostSelection is used, the name of the beverage may need to be changed so that the user knows which beverages can be dispensed with syrup.

NOTE

※ Touch the desired beverage button

The PostSelection display shows the available syrup selection.

※ Touch the desired type and amount of syrup

※ If no syrup is desired, touch "No syrup"

Additional PostSelection options can also be saved and enabled for the recipe. For example, the amount of the beverage, type of milk, and type of coffee can all be requested one after the other.

Recipes settings ▷ User Manual for the coffee machine



PostSelection

Summary

If "Summary" is also selected under the PostSelection function, all of the selected additions are displayed in a summary.

*The summary displays, for example:
beverage name, beverage size,
amount of syrup, etc.*

Nutrition

If "Nutritional values" is also activated under the PostSelection function, the sum of the nutritional values for all selected additions is shown in the summary. If no name is assigned, the word "Syrup" is displayed.

Settings

▷ *User Manual coffee machine*

4.4.1 PostSelection – selecting the type of syrup

The columns show the types of syrup that can be selected and their icons.

If no name is assigned for the syrup, then just the syrup icon will be displayed in the overview.

4.4.2 Syrup metering amounts

The display below the icons shows the metered amount.

 → Big → extra syrup
 → Double → standard amount
 → Single → less syrup

▷ *Configure syrup station
page 17*

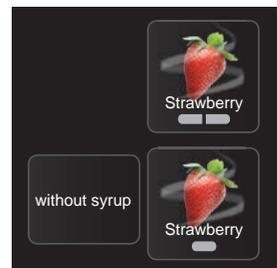
The available amounts are selected under "Assign metered PostSelection amounts".

Deactivated metering amounts are greyed out and cannot be selected.

▷ *Assign metered amounts
page 18*

4.4.3 Without syrup

If no syrup is desired, then "No syrup" can be selected.



5 Configure syrup station

5.1 Prepare the syrup station



- The air in the hose can exert pressure on the contents of the bottle, causing the liquid to overflow.
 - > First insert the hoses into the bottles, and only then connect the hoses to the station using the Plug&Clean adapter.
 - > If the new syrup bottle has a pouring spout, remove it first.



- The hose with the nozzle must extend just to the bottom of the syrup bottle.
 - > If the hose is too long or too short, some syrup will remain in the bottle.
 - > If other bottle shapes or sizes are used, the hose for the bottle must be adapted beforehand.

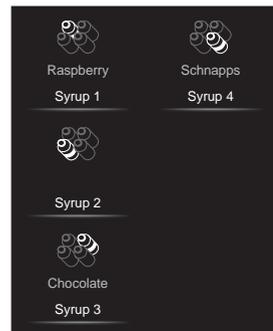
- * Open the desired syrup bottle
- * If the new syrup bottle has a pouring spout, remove it first
- * Carefully insert the correct bottle hose set into the bottle
- * Press the seal plug on the bottle opening
- * Connect the syrup bottle to the station using the Plug&Clean adapter and place the bottle in position
- * Connect the rest of the syrup bottles

IMPORTANT

Technical data
▷ page 33

IMPORTANT

Technical data
▷ page 33



Syrup filling
▷ page 22

5.2 Setting up the syrup station

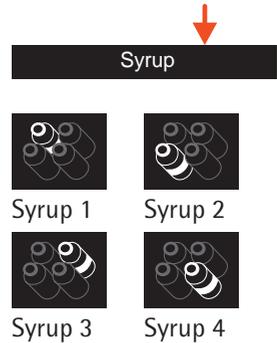
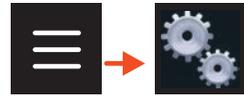
Up to four bottles can be configured in the syrup station.

Configuration assigns the types of syrup to the bottles and a name to each type. The desired icon is assigned to the beverage buttons and the syrup volume is defined.

The standard setting is a yellow droplet as the icon, and the name "Syrup".

Up to three metered amounts can be defined.

- * Touch the "System" button in the main menu
- * Touch **Syrup**
- * Touch the bottle to be configured



Assign a name for the syrup

- ✳ Enter the name for the selected syrup in the text field

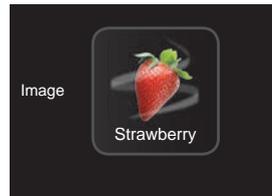
If the standard text is deleted and no other text is entered, then only the syrup icon will be displayed when PostSelection mode is active. The name entered, or "Syrup", will be displayed in the "Summary".



Assign syrup icon

Various common icons are available (e.g., hazelnut, vanilla, cherry, caramel, mint, etc.)

A series of colorful syrup droplet icons is available as an alternative.

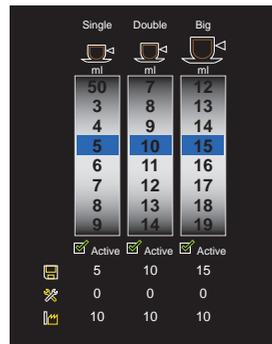


Assign metered PostSelection amounts

Up to three metered amounts can be defined for each type of syrup.

These amounts are displayed when the post-selection function is active.

Each metered amount can be activated or deactivated. Deactivated syrup metering amounts are greyed out in PostSelection mode and cannot be selected.



- ✳ Set the desired metering amounts
- ✳ Confirm the selection

Confirm value and selection with .

Dispensing test

The 3 metering amounts for syrup can be tested if desired.

Attention

Only the syrup addition will be dispensed.

- * Touch the "Dispensing test" pad
- * Select which of the 3 metered amounts to dispense here
- * Confirm the selection
- * Save the setting values



Deviations of 10–20% due to differences in viscosity.

5.3 Configuring beverages with syrup

- * Touch the "Beverages" button in the main menu
- * Mark the desired beverage recipe
- * Select the menu 
- * Adjust the recipe as desired



Current recipe composition

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

Inventory of factory additions

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

- * Press 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 various 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

Here you can set the amount and type of syrup to be added to the beverage.

The names for types of syrup that were entered previously are listed.

- * Select the syrup
 - * Set the amount in ml to be added to the beverage
- The syrup can be tested individually again here using test dispensing.*

Notice:

metered amounts may vary 10–20%

▷ *Configure syrup*
page 17

Test syrup addition
▷ *Test dispensing*
page 19

Save recipes

The modified recipe is saved.



5.4 Activating the PostSelection function

※ Touch the "Operating options" button in the main menu

※ Activate PostSelection

Options: • active • inactive

Default value: active inactive



5.5 Syrup filling

※ Touch the "Care" button in the main menu

※ Touch **Syrup filling**

※ Choose whether to fill the entire system or just individual bottles

The overview shows the number of syrup bottles configured.

Syrup filling occurs after the initial settings have been made by the Service.

Also syrup filling occurs immediately after cleaning or the next time the system is switched on.

Syrup filling occurs every time the machine is switched on when the syrup system has been emptied. If syrup filling is not carried out, then all beverages with syrup will be blocked.

※ Please follow the display instructions for the remaining steps



A maximum of 4 syrup bottles can be configured.

▷ *Configure syrup station page 17*



Follow all safety instructions in the user manual. In particular, read and follow the Safety chapter before using the syrup station.



CAUTION

*Follow the Safety chapter
▷ starting on page 4*



If a different bottle size or shape is used, please check whether the bottle hose reaches exactly to the end of the new bottle, as otherwise some syrup can remain in the bottle.

IMPORTANT

Technical data
▷ page 33

Adjust the hose length in the bottle

- * Pull the nozzle off of the end of the hose
- * Cut the hose to the correct length
- * Attach the nozzle again

6 Care

6.1 Care safety instructions

Regular cleaning is essential in order to ensure problem-free operation and to ensure optimum beverage quality.



Health hazard / hygiene

- > Also follow the cleaning instructions for the coffee machine.
- > Replace the hoses at regular intervals.
- > Follow all hygiene instructions.
- > Follow the HACCP cleaning schedule.



CAUTION

Follow the Safety chapter
▷ starting on page 4



Health hazard / hygiene

- If individual bottles or the entire syrup station are not used for a long time, germs may spread and the syrup may dry out.
- > Prior to and after every instance that the machine is shut off for several days, perform the cleanings.

CAUTION

Follow the Safety chapter
▷ starting on page 4

Care		
Daily	If needed	
Cleaning programs		
x		Syrup cleaning
	x	Clean the syrup hoses
	x	Clean the Plug&Clean adapter
	x	Clean the syrup station spout
	x	Clean the syrup station manually

▷ page 25

▷ page 27

6.2 Clean the syrup station

- * Touch the "Care" button in the main menu
- * Touch **Syrup cleaning**

The overview shows the number of syrup bottles configured by the service technician (max. 4).



- Syrup cleaning is performed automatically during machine cleaning.
- Always use the included cleaning set for cleaning.

- * Choose whether to rinse the entire system or just individual bottles
- * Follow the step-by-step cleaning instructions on the display

Following syrup cleaning, the syrup station needs to be loaded again. Otherwise all beverages configured with syrup will be blocked.

If the machine is switched off after a syrup cleaning, a note will be displayed as soon as the coffee machine is switched on again.



Recommendation: perform syrup cleaning once a day.



Syrup cleaning

NOTE



TIP

Syrup bottle change

If the syrup from one bottle is used up, the bottle must be replaced using the "Syrup bottle change" program.

- * Touch "Syrup bottle change"
- * Select the symbol for the bottle to be changed
- * Follow the instructions on the display
- * Perform "Syrup filling" to fill it up again



Clean the syrup hoses with clear water as needed.

NOTE

Clean the syrup station manually

The bottle racks must be cleaned as needed and at regular intervals.



Risk of injury

- When removing the bottles from the bottle rack, the top two bottles can fall out and break.
 - > Remove the bottles carefully.
 - > Take out the top bottles first.



CAUTION

Follow the Safety chapter
▷ starting on page 4



- 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.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 32

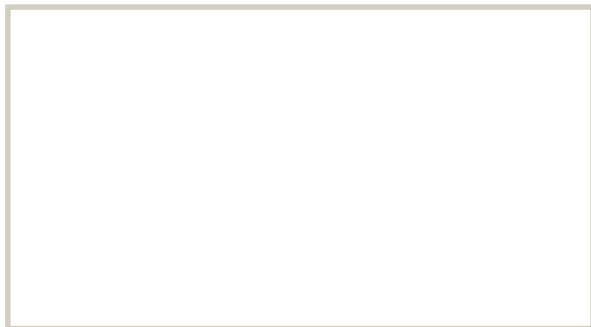
- * Remove all syrup bottles
- * Slide the bottle rack back a few centimeters
- * Carefully lift up and remove the bottle rack
- * Clean the bottle holder with warm water
- * Clean the syrup station with a clean, damp cloth
- * Clean the inside of the syrup station with a damp cloth
- * Replace the bottle rack
- * Insert syrup bottle



7 Service and addresses

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

WMF Group GmbH	Eberhardstraße 35
Coffee Machines Export Department	D-73312 Geislingen (Steige)



8 Messages and instructions

8.1 Error messages and malfunctions

No syrup

- Plug&Clean adapter is not seated properly

Wrong syrup

- Assignments of syrup to bottles has been mixed up

9 Safety and warranty

9.1 Hazard to the device



Follow the manual

We do not accept any warranty for damage resulting from failure to observe this requirement.

Follow the conditions for use and installation.

Installation location

- The installation location must be dry and protected against water spray.
 - > Do not use syrup station outdoors.
 - > Set up the syrup station so that it is protected against water spray.
 - > Always place the syrup station on a water-resistant and heatproof base in order to protect the installation surface against damage.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 32

Conditions for use and installation
▷ starting on page 10

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

- For insurance reasons always ensure that, at the end of operation the mains switch is switched off or the mains plug is unplugged.
- We recommend damage prevention measures:
 - e.g. installation of smoke alarms.
- After shut off for several days we recommend thorough cleaning.

9.2 Directives

Manufacturer:

WMF Group GmbH, 73312 Geislingen (Germany)

The device fulfils the requirements of all applicable regulations in the listed directives.

The EC declaration of conformity is included with the device.

- Directives MD (MR) 2006/42/EU,
- Directive 2014/30/EU,
- Directive 2011/65/EU (ROHS),
- Directive 2012/19/EU (WEEE).

The manufacturer indicated above declares that this device 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 Group GmbH.

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 EU 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 fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.

Currently valid national 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/EC and may not be disposed of as domestic waste.

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



*For disposal please contact
WMF Service.*

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 and practical experience with the device, especially regarding safety and hygiene.

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

In office / floor supply or similar self-service operations, only staff instructed in operation of the coffee machine and the syrup station 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 with syrup station, 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.

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

9.4 Warranty claims



Follow the manual

- We do not accept any warranty for damage resulting from failure to observe this requirement.
 - > Follow the conditions for use and installation.

IMPORTANT

Conditions for use and installation
▷ starting on page 10

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 parts that carry syrup, seals.
- For malfunctions due to the effect of the weather, chemical, physical, electrochemical or electrical effects.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the device (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.

Appendix: Technical data

Technical data for syrup station

Suitable for	5000 S, 1500 S+, 5000 S+, 9000 S+
External dimensions	
Width	261 mm
Height	530 mm
Depth	469 mm
Weight empty	16 kg

Appendix: Accessories and spare parts

Count	Unit	Designation	Order No.
Syrup station			
1	Pcs	Plug&Clean adapter cleaning brush	33 1521 9000
1	Pcs	Syrup station cleaning set (container including 4 hoses)	33 2942 9000
1	Pcs	Universal bottle	33 4193 0000
4	Pcs	Syrup bottle hose set	33 2943 0000
4	Pcs	Standard base	33 1389 3000
1	Pcs	Bottle rack	33 2942 5000
4	Pcs	Plug&Clean adapter	33 4201 8000
4	Pcs	Feet accessory set 100 mm	33 3320 3000



Your nearest WMF Service:

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23.04.2018

WMF Sirupstation