

User Manual



WMF espresso

English

Series 01.00.01

Congratulations on the purchase of your WMF coffee machine.

The WMF espresso coffee machine is a portafilter coffee machine with automatic grinders that dispenses espresso, café crème, and hot water.



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.
-



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.
-



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.
-

CAUTION

Follow the User Manual signs and symbols
page 21

Follow the Safety chapter
▷ starting on page 6

WARNING

Follow the Safety chapter
▷ starting on page 6

IMPORTANT

Technical data
▷ starting on page 86

Maintenance
▷ starting on page 75

1	Safety	6
1.1	General safety instructions	6
1.2	Intended use	14
1.3	Conditions for use and installation	17
2	Introduction	18
2.1	Parts of the coffee machine	18
	Display.....	18
	Options.....	20
	Glossary.....	22
3	Operation	23
3.1	Operation safety instructions	23
3.2	Switch on the coffee machine	24
3.3	Portafilter	24
	3.3.1 Portafilter state displays.....	25
3.4	Beverage dispensing	26
	Cancel beverage.....	26
3.5	Manually adding ground coffee	27
3.6	Distributor sieve rinsing	27
3.7	Hot water dispensing	27
3.8	Steam options	28
	3.8.1 Auto Steam.....	29
	Basic Steam.....	30
3.9	Cup grid	31
3.10	SteamJet cup warmer	31
3.11	Bean hopper	32
3.12	Cup storage (heated)	33
3.13	Switch off the coffee machine	34
4	Set grinding degree	35
5	Software	36
5.1	Overview	36
	Ready to operate.....	36
	Status bar.....	36
	Main menu functions.....	37
	Menu control pads.....	37
	Messages on the display.....	37
5.2	"Ready to operate" display	38
	5.2.1 Beverage buttons.....	38
	5.2.2 Status bar.....	38
	Manual insert button.....	38
	Barista pad – coffee strength.....	38
5.3	Care	39
	Brewing group cleaning.....	39
	CleanLock.....	39
	Cleaning ground coffee chute.....	39
	Changing the seals.....	39

Table of Contents

5.4 Beverages	40
Change recipes	40
Load recipes	42
Text	42
Information pad	43
Dispensing test	43
Save recipes	43
5.5 Information	44
Last brewing cycle	44
Service	44
QR code	44
Care	44
Filter and descaling	44
Journal	44
5.6 Accounting	45
Counters	45
Waiter accounting	45
Free of charge settings	46
5.7 PIN rights	47
Cleaning PIN	47
Settings PIN	47
Accounting PIN	47
5.8 System	48
Language	48
Operating options	48
SteamJet	48
Barista pad	48
Brewing time regulation	49
Display text	50
Bean type	50
Milk foam selection (Auto Steam)	50
End of brewing signal tone	50
Auto Start	51
Manual insert left	51
Right manual insert	52
Active time manual insert button	52
Display portafilter removal	52
Settings	53
Cup illumination	53
Rear cover illumination	53
Display brightness	53
Cup heating	54
Touch display calibration	54
Water filter	54
Eco mode	54
Automatic switch-off	55
Date / time	55
Time zone	55
Daylight saving time	55
Electrical grinding degree setting	56
5.9 USB	56
Load recipes	56
Save recipes	56
Save recipes as pdf files	56
Export counters	57
HACCP export	57

Data back-up	57
Load data	57
Load language	57
Firmware update	57
6 Care	58
6.1 Care safety instructions	58
6.2 Cleaning intervals overview	60
6.3 Cleaning programs	61
6.3.1 Brewing group cleaning	61
6.3.2 Distributor sieve rinsing	62
6.4 Manual cleaning	63
6.4.1 Clean the cup storage	63
6.4.2 Clean the ground coffee chute	63
6.4.3 Clean the brewing group manually	64
6.4.4 Clean the portafilters	64
6.4.5 Clean the drip tray	65
6.4.6 Clean the touchscreen (CleanLock)	66
6.4.7 Clean the housing	67
6.4.8 Clean the steam nozzles	67
6.4.9 Clean the bean hopper	70
6.5 Changing the seals	71
7 HACCP cleaning schedule	73
8 Maintenance and descaling	75
8.1 Maintenance	75
8.2 WMF Service	75
9 Messages and instructions	76
9.1 Messages for operation	76
9.2 Error messages and malfunctions	77
9.3 Troubleshooting	78
10 Safety and warranty	81
10.1 Hazards to the coffee machine	81
10.2 Directives	83
10.3 Duties of the owner / operator	84
10.4 Warranty claims	85
Appendix: Technical data	86
Technical data for coffee machine	86
Appendix: Accessories and spare parts	90
Index	92

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.



- > Handle the portafilters with care and never drop them. Wear sturdy shoes in case a portafilter does fall and strike the feet.

 **CAUTION**



> 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.



- > 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**

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



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.
 - > Avoid damage to the mains cable. Do not kink or crush it.
 - > Never use a damaged mains cable. A damaged mains cable must be replaced by the manufacturer or a service representative in order to prevent a hazard.



WARNING



> 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.



> 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.

 **WARNING**



Burn hazard / scalding hazard

 **CAUTION**



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - The portafilter gets very hot during dispensing.
 - 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.
 - > Immediately after dispensing, touch only the handle of the portafilter.
 - > Always place an appropriate cup under the spout before dispensing a beverage.
-

**Risk of injury**

- Long hair could become caught in the grinder head and drawn into the coffee machine.
 - The portafilter can be dropped or fall off of the rack and cause a foot injury.
- > Always protect hair with a hairnet.
> Take care not to drop the portafilter.

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

- The coffee machine contains moving parts that can cause finger or hand injury.
 - Closing the cup storage cover 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.
> Close the cup storage cover carefully.

⚠ CAUTION



Health hazard

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

 **CAUTION**



Health hazard

- Cleaning agents are irritants.
 - > Follow the protective measures on the packaging of the cleaning agent.
 - > Insert the cleaning tablet only when requested by the display.
-

 **CAUTION**



Health hazard / irritation and scalding hazard

 **CAUTION**



- During cleaning, hot cleaning solution and hot water run out of the portafilters and out of the hot water spout.
 - Hot liquids can irritate the skin, and the heat poses a scalding hazard.
 - Hot liquids may be present in the drip trays.
 - > Never reach under the spouts while cleaning.
 - > Ensure that no one ever drinks the cleaning solution.
 - > Move the drip trays carefully.
-



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 espresso is designed for dispensing various types of coffee beverages and milk beverages.
- This WMF espresso is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places.
- The coffee beans, the grind coffee, and the milk must be suitable for processing in a fully automated coffee machine. The products must not be processed after their expiration date.

Installation location

- The machine must be set up so as to allow good visual access.
- The device must be placed and leveled 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.

Water supply

- TW15 (DN 15 at least DN 6 or 1/4") hose connector with main shutoff valve and contaminant filter, with a mesh size of 0.08 mm, by customers on-site. At least 0.05 MPa (0.5 bar) supply pressure at 2 l/min (low pressure). At least 0.30 MPa (3.0 bar) supply pressure at 2 l/min (standard).
Maximum 0.6 MPa (6 bar). 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 espresso be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, 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

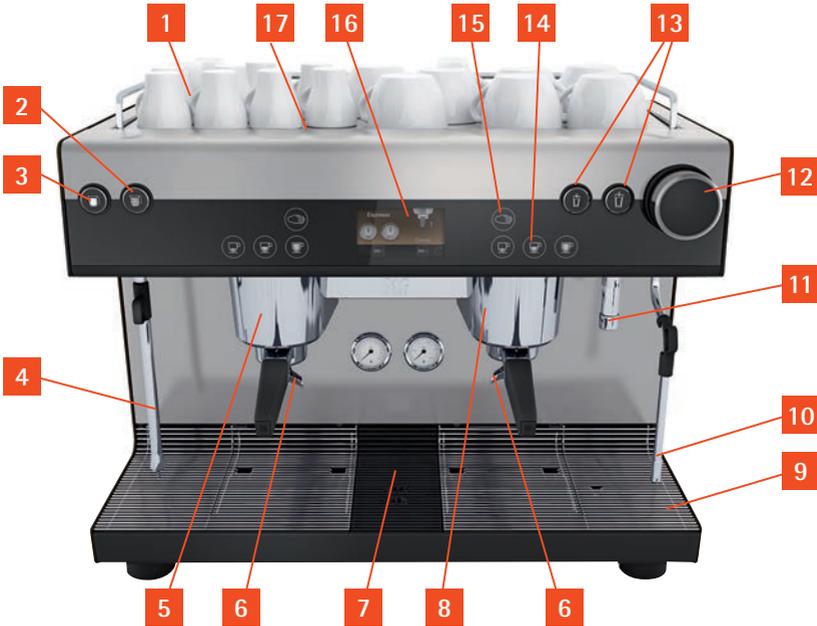
▷ *page 86*

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



Display

Left brewing group

Right brewing group



Status bar



- 1 Bean hopper (under the cup storage)
- 2 Milk foam button
- 3 Milk button
- 4 Auto Steam outlet
- 5 Left brewing group with portafilter
- 6 Spout
- 7 SteamJet
- 8 Right brewing group with portafilter
- 9 Cup grid
- 10 Basic Steam outlet
- 11 Hot water spout
- 12 Basic Steam knob
- 13 Hot water buttons
- 14 Beverage buttons
- 15 Manual insert
- 16 Touch-screen display
- 17 Cup storage
- 18 Cup illumination
- 19 ON/OFF switch

"Ready to operate" display

- 20 Barista pad
- 21 Menu pad (opens the main menu)
- 22 SteamJet cup warmer
- 23 Message pad
- 24 Selectable beverages
- 25 Right brewing group display
(Example shows right brewing group beverage dispensing state)
- 26 Left brewing group display
(example shows left brewing group ready to operate)

Options



- 27** Large bean hoppers (optional)
- 28** Milk button (optional)
- 29** Milk foam button (optional)
- 30** Second Autosteam outlet (optional)

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 6



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 23

Care safety instructions
▷ page 58

Follow the Safety chapter
▷ starting on page 6



Electrical shock



Hot steam



**Bruising or
crushing hazard**



Hot surfaces



Slipping hazard



Notice of property damage

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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 85

Technical data
▷ starting on page 86



Note / tip

- Instructions for safe use and tips for easier operation.

INSTRUCTIONS

TIP

Call up the main menu

※ Touch the "Main menu" pad

The main menu is displayed.

There are other display options ▷ Main menu.



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, such as coffee and water
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee and hot water
Blind sieve	Cleaning filter
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.
Distributor sieve rinsing	Intermediate rinsing of the brewing group (flushing)
Main water supply tap	Water stop valve, angle valve
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Preparation test	Testing
Tampers	Pressing the ground coffee prior to brewing cycle.

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.
 - Hot water and steam may escape from the outlets in the heating-up phase.
 - The portafilter gets very hot during dispensing.
 - Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.
 - There is a burn hazard due to hot liquids if drip trays are not properly engaged.
 - Damaged portafilters or inserts, or overfilled portafilter inserts can cause severe scalding.
- > 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.
- > Immediately after dispensing, touch only the handle of the portafilter.



CAUTION

*Follow the Safety chapter
> starting on page 6*



> Always place an appropriate cup under the spout before dispensing a beverage.



> Always make sure the drip trays are correctly seated.



> All portafilters and inserts must be in perfect condition.
> Fill portafilters only to the indicated maximum level with ground coffee.

 **CAUTION**

Follow the Safety chapter
▷ starting on page 6



Health hazard

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

 **CAUTION**

Follow the Safety chapter
▷ starting on page 6

3.2 Switch on the coffee machine

※ Press the ON/OFF switch

Coffee machine switches on and heats up.

Automatic rinsing begins.

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



3.3 Portafilter

There are three sizes of portafilter.

Type of portafilter 1 = 8 to 11 g

Type of portafilter 2 = 10 to 16 g

Type of portafilter 3 = 15 to 21 g XL (optional)

- An empty portafilter must be inserted before dispensing a beverage.
- The display indicates which portafilter is currently inserted in which brewing group. The number indicates the type of portafilter. Single portafilters (1) or double portafilters (2). Optional XL double portafilter (3).



3.3.1 Portafilter state displays



Portafilter missing

A portafilter must be inserted



Portafilter inserted

The display indicates which type of portafilter is inserted.

The beverages set up for the portafilter are available for selection.



Empty portafilter

The portafilter must be emptied.



Insert portafilter

Insert the portafilter.



- If the portafilter is removed before the current brewing cycle is complete, this can damage the brewing unit.
 - > Do not remove the portafilter until the brewing process is complete. A message appears on the display.
 - > The brewing cycle can be interrupted by touching the beverage button again.

IMPORTANT

3.4 Beverage dispensing

Touching the beverage buttons starts dispensing of the beverage selected.

The correct size portafilter must be inserted.

The portafilter must be empty.

The previous beverage must be completely dispensed.

This can be indicated by an acoustic signal.

The acoustic signal can be deactivated.

- Lit up button = ready to dispense
- Unilluminated button = not ready to dispense / button disabled
- Flashing button = beverage is being dispensed

* Set the cup grid to the correct height

* Place a drinking vessel of a suitable size under the portafilter

* Touch the desired beverage button

The coffee beans are ground directly into the portafilter. The ground coffee is tamped automatically by the brewing piston.

Beverage dispensing begins.

* Empty the portafilter after beverage dispensing

Cancel beverage

* Touch the flashing beverage button again



Button allocation

▷ *Software*

▷ *Change recipes*
page 40

Signal tone

▷ *Software*

▷ *End of brewing signal tone*
page 50



3.5 Manually adding ground coffee

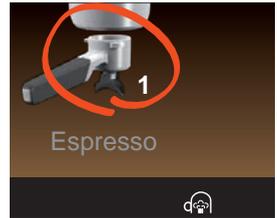
- * Touch the manual insert button briefly
The internal grinder is deactivated.
- * Add the desired ground coffee to the portafilter
- * Insert the desired portafilter
- * Touch the desired beverage button
The ground coffee is tamped automatically by the brewing piston. Beverage dispensing begins.



Manual insert button
Activate function
Individual recipes
▷ System
▷ Manual insert
page 51

3.6 Distributor sieve rinsing

- * Remove the portafilter
- * Press the portafilter image on the display
- * Press  to confirm and continue
A rinse with hot water starts.
The water warms the system and guarantees an optimum coffee temperature. The distributor sieve is cleaned at the same time.



- ! > During distributor sieve rinsing, use the brewing group brush to remove any coffee residue from the distributor sieve.
- > At the same time, check whether water can still flow freely through the distributor sieve.
- > Do not use distributor sieve rinsing to rinse the portafilters.

INSTRUCTIONS

3.7 Hot water dispensing

- * Place a cup of the appropriate size beneath the hot water spout
- * Touch the desired water button
Dispensing occurs.



3.8 Steam options



Burn hazard / scalding hazard



- When using Auto Steam, Basic Steam, and SteamJet, hot steam comes out of the steam openings. 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 an appropriate cup under the spout before dispensing a beverage.
-

 **CAUTION**



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

The standard version of the coffee machine is equipped with Auto Steam, Basic Steam, and SteamJet. It is not possible to dispense steam from the Auto Steam and the Basic Steam at the same time.

3.8.1 Auto Steam

Milk is heated or foamed using the Auto Steam option.

Foam button

Milk can be foamed to the set milk foam quality by means of the foam button.

One milk foam quality level is available as a standard setting.

After activating **Milk foam selection**, 3 individually adjustable levels of foam quality are available for each autosteam spout. The selection is shown on the display after the foam button is pressed.

Potential milk foam qualities are:

- standard
- fine
- superfine

Milk button

Use the milk button to heat milk.

Heat milk or foam milk

- * Use as tall and slim a Cromargan® jug as possible, with handle
- * Do not fill the jug above the halfway point, so that the milk will not run over when it foams
- * Place the vessel in the centre under the steam nozzle

The steam nozzle must be below the surface of 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.

- * Put the jug away and press the Autosteam button until steam flows out

Residues in the steam outlet are rinsed out.

- * After using the steam outlet, wipe off the outside with a clean, damp cloth



Milk button



Foam button

Milk foam selection

▷ System
page 50

▷ Button allocation

▷ Software

▷ Change recipes
page 40



For example Cromargan® jug,
WMF order no. 03 9090 1001 pot set

Basic Steam



Burn hazard / scalding hazard



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



- > When dispensing beverages and steam, do not reach beneath the spouts.
- > Do not touch the spouts immediately after dispensing.
- > Always place an appropriate cup under the spout before dispensing a beverage.



CAUTION

Follow the Safety chapter
▷ starting on page 6

※ Open the Basic Steam knob

Steam is dispensed until the Basic Steam knob is closed again.

The amount of steam dispensed depends on how far the Basic Steam knob is turned.

- Steam warms beverages
- Steam manually foams milk

Warm beverages

※ Use as tall and slim a Cromargan® jug as possible, with handle

※ Fill jug to no more than half way

※ Immerse steam nozzle deep into the jug

※ Open the Basic Steam knob and use the steam to heat up the beverage until the desired temperature is reached

※ Close the Basic Steam knob

※ Swing steam outlet over to the drip tray

※ Remove the receptacle and open the Basic Steam knob again briefly

Residues in the steam outlet are rinsed out.

※ After using the steam outlet, wipe off the outside with a clean, damp cloth



For example Cromargan® jug,
WMF order no. 03 9090 1001 pot set

3.9 Cup grid

Raising

- * Pick up the cup grid by inserting one finger in the recess and pull up until the hinges on the struts lock in place

Lowering

- * Lift the front of the cup grid slightly until the hinges disengage
- * Lower the cup grid

Clearance heights for raised cup grid

Portafilter 1 with single outlet	82 mm
Portafilter 2 with double outlet	77 mm
Portafilter 3 with double outlet	59 mm



Lift up the cup grid



Lower the cup grid

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 6
 - Clean drip tray daily*
 - Care*
 - ▷ starting on page 58



Health hazard / hygiene

- The SteamJet function is intended for warming the drinking vessel 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 6

The SteamJet cup warmer can use steam to warm up to 2 cups at the same time.

- * Place the 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.*

*The duration can be set between 3 and 10 seconds.
The SteamJet function is deactivated when set to "Off".*

- * Touch the SteamJet button again
The steam jet stops immediately.



This description corresponds to the standard setting.

Activate SteamJet
▷ System
page 48

3.11 Bean 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.
- The standard capacity of each hopper is 550 g.
- Optionally, there are bean hoppers with a capacity of 1,100 g.
- The beans are protected by a cover.



- 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 85

3.12 Cup storage (heated)

The optional large bean container (1,100 g) is without cup storage.



Burn hazard



- The cup storage and the cups stored there can become hot.
- > Be careful when touching the heated cups and surfaces.



CAUTION

Follow the Safety chapter
 ▷ starting on page 6
 Clean the cup storage
 Care
 ▷ page 63



- This could cause cups to fall off because the cup storage tray is movable.
- > Do not overfill the cup storage tray and do not stack cups on top of each other.

IMPORTANT

Follow the Warranty chapter
 ▷ starting on page 85

The top cover of the coffee machine is a heated cup storage tray.

The cup storage can be slid back to access the interior of the coffee machine.

The cup heater can be activated and deactivated by the software.



3.13 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.
-

※ Press the ON/OFF switch briefly (approx. 1 second)

Coffee machine switches off.

※ Disconnect mains plug

※ Turn off main water supply tap



CAUTION

Follow the Safety chapter

▷ starting on page 6

Clean the coffee machine as shown in the manual.

Care

▷ starting on page 58

IMPORTANT

Follow the Warranty chapter

▷ starting on page 85

4 Set grinding degree



Bruising or crushing hazard / risk of injury



- The coffee grinder contains moving parts that can cause finger injury.
- > Never reach into the grinders with coffee machine running and product hoppers removed.



Set the grinding degree to be finer

- The coffee grinder can become blocked if the grinding degree is changed to a much finer level all at once.

Important. Set the grinding degree only while the grinder is running.

- > Set the grinding degree **only one step finer at a time** using the control knob.
- > Then dispense one coffee beverage using the finer grinding degree.
- > Repeat these steps as often as needed to achieve the desired grinding degree.

Set the grinding degree to be more coarse

The grinding degree can be set to a coarser level all at once, if desired.

* Slide the cup storage tray back
The arrow indicates the setting for the grinding degree on the knob.

- * Initiate coffee dispensing and wait until grinder starts up
- * Set the grinding degree as desired with grinder running by pressing the grinding degree knob down while turning it

Grinding degree 1
→ fine

Grinding degree 10
→ coarse



The new values are not used until the second brewing cycle after the new settings are made.

CAUTION

Follow the Safety chapter
▷ starting on page 6

IMPORTANT

Follow the Warranty chapter
▷ starting on page 85

Brewing time regulation
▷ Software
▷ System
page 49

The grinding degree is set using the software on newer models.

Electrical grinding degree setting
▷ Software
page 56



Grinding degree knob
Manual settings
(depending on the model)

IMPORTANT

Follow the Warranty chapter
▷ starting on page 85

5 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 23

5.1 Overview

Ready to operate

page 38



The pads and buttons on the display are available, depending on the settings and the machine model.

Status bar

page 38



Barista (coffee strength)
page 38



SteamJet cup warmer
page 48

Main menu functions

starting on page 39



Care
page 39



Beverages
page 40



System
page 48



Information
page 44



Accounting
page 45



PIN rights
page 47



USB
page 56



Service

Menu control pads



To the main menu



Confirm value / setting



To previous menu



Delete value / setting



PIN entry



Preparation test



Next / start



Back



Load settings



Show keyboard



Save settings

Messages on the display



Error message

5.2 "Ready to operate" display

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



Display texts
 ▷ System
 page 50

5.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

Up to 3 different beverage recipes per brewing group can be set for each type of portafilter and can be selected using the beverage buttons.

The type of portafilter is detected automatically when it is inserted.

Depending on the setting, the names of beverages or the type of beans may also be displayed.

5.2.2 Status bar

Manual insert button

Manually adding ground coffee

▷ Operation, page 27

Manual insert

▷ System, page 51



Manual insert button

Barista pad – coffee strength

The coffee strength will be altered for the next brewing cycle only. This function is available for both brewing groups.

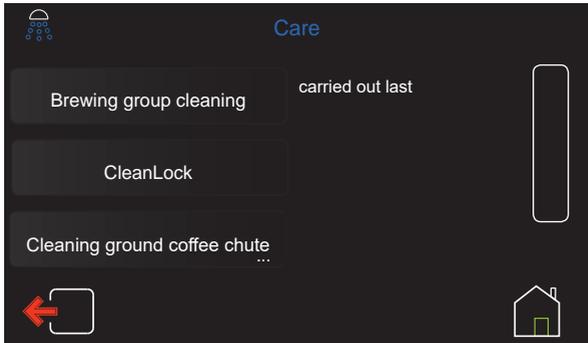


Barista pad active/inactive
 ▷ System
 page 48

	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 per brewing cycle
 Single portafilter 11 g
 Double portafilter 16 g
 XL portafilter 21 g

5.3 Care



Menu control pads

▷ Overview
page 37

Care

▷ starting on page 58

HACCP cleaning schedule

▷ starting on page 73

Brewing group cleaning

The two brewing groups are cleaned at the same time.

↓
Brewing group cleaning

Brewing group cleaning

▷ Care
page 61

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.

↓
CleanLock

Clean the operating panel

▷ Care
starting on page 66

Cleaning ground coffee chute

This starts the display-guided cleaning of the ground coffee chute.

↓
Cleaning ground
coffee chute

Cleaning ground coffee chute

▷ Care
page 63

Changing the seals

This starts the display-guided "Changing the seals" for the distributor sieve.

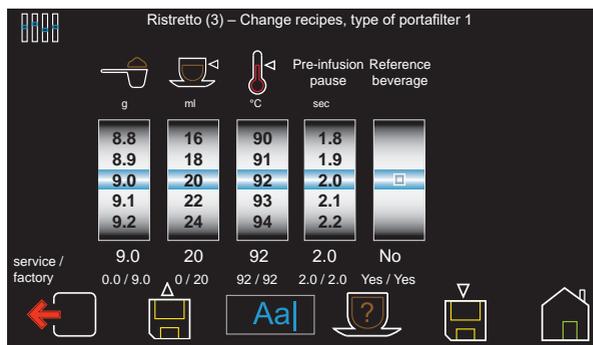
↓
Changing the seals

Changing the seals

▷ Care
page 71

5.4 Beverages

Change recipes



Menu control pads
 ▷ Overview
 page 37

The recipe name, recipe number, and type of portafilter are displayed in the title. If several recipes with the same name are saved you will be able to distinguish them by recipe number.

The recipe is associated with the type of portafilter. In order to change a recipe, therefore, the desired portafilter must be inserted.

- * Insert the desired portafilter
- * Touch the desired beverage button
- * The beverage name is displayed, with an indication of the portafilter
- * Adjust the recipe
- * Dispense a test brewing if desired
- * When the recipe has been adjusted as desired, save the recipe



Save recipes
 ▷ page 43

Recipes for manual insert

Separate recipes can be set for brewing using the manual insert.

- * Touch the manual insert button briefly
- * Touch the desired beverage button
- * Proceed as described above

Recipes for manually adding ground coffee
 ▷ Manual insert
 page 51
 ▷ Manual insert
 page 38

Ground coffee quantity

Enter in grams (g)



Water quantity

Enter in millilitres (ml)



Brewing temperature

Enter in degrees Celsius (°C)



Pre-infusion / pre-infusion pause

Pause between pre-brewing and brewing, in seconds.

Target contact time

Target contact time for reference beverage.

Indicated in seconds (sec)

The target contact time is the desired ideal value.

The "Dynamic coffee assist" function sets the grinding degree so that this target contact time is achieved as close as possible.

Reference beverage

The reference beverage is usually the beverage from the brewing group which is dispensed most. The reference beverage is set up by a service technician and operator during commissioning. A reference beverage can be set up for each brewing group. The setting is based on taste considerations. All other beverage settings are based on the values of this reference.

The reference beverage can be changed by service. Espresso or Café Crème is set as the reference beverage at the factory. Follow the messages on the display. Indicate yes/no

The reference beverage specifies the settings and brewing time which are checked continuously by the machine. Deviations from these values are compensated / reported in order to achieve as accurate values as possible.

Load recipes

A saved recipe is loaded to a beverage button here.

- * Insert the desired portafilter
- * Touch a beverage button
- * Touch the "Load recipes" pad

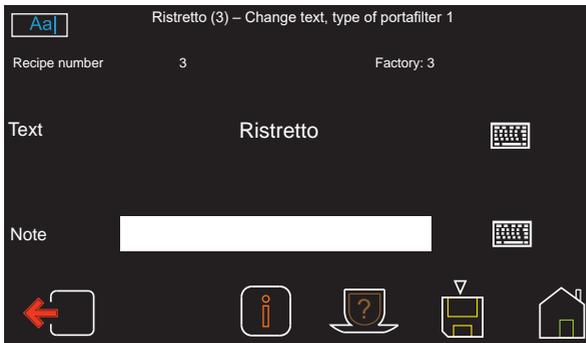
A submenu opens.

- * Mark the desired recipe
- * Touch the "Save recipes" pad

The beverage button is assigned to the newly selected recipe.



Text



Menu control pads
▷ Overview
page 37

Text

The beverage name is adjusted here.

Activate the keyboard by touching the keyboard pad.

Note

A note about the beverage can be saved here.

Information pad

Recipe details can be displayed via the Information pad.



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.*



Save recipes

The modified recipe is saved here.



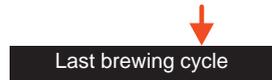
5.5 Information

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



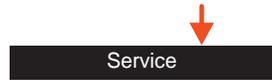
Last brewing cycle

Information about the last brewing cycle.



Service

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



QR code

Displays a QR code with a link to the "Coffee Connect" website.



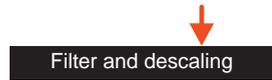
Care

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



Filter and descaling

Information on the remaining filter capacity, the water hardness measured, and time until the next descaling.



Journal

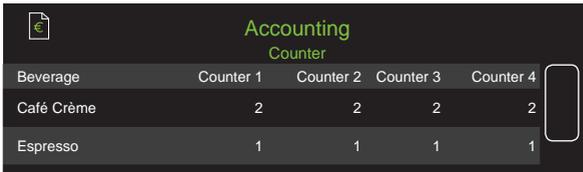
Journal of events and errors during operation and cleaning of the coffee machine.



5.6 Accounting

Counters

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.



Beverage	Counter 1	Counter 2	Counter 3	Counter 4
Café Crème	2	2	2	2
Espresso	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

Waiter accounting

Information about the waiter accounting.



Counters

PIN rights
 ▷ Accounting PIN
 page 47



Waiter accounting

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

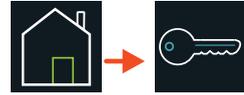
Message display

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.

5.7 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.

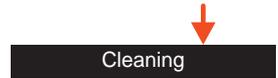
If no PIN is assigned, then the area is accessible without a PIN. If a PIN has been assigned for a particular level, no access will be granted without a PIN.

Cleaning PIN

On entering the valid PIN, access granted to:



Care



Settings PIN

On entering the valid PIN, access granted to:



Care



System



Beverages

Language

Operating options



Accounting
(without "delete")

Settings



USB



Accounting PIN

On entering the valid PIN, access granted to:



Care



System



Beverages

Language

Operating options



Accounting
(with "delete")

Settings



PIN rights



USB



5.8 System

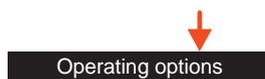


Language

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



Operating options



SteamJet

The SteamJet cup warmer is switched on and off here.
The maximum duration of steam dispensing via the
SteamJet is set here.

Options: Off, 3 to 10 seconds

Default value: 6 seconds

Barista pad

▷ *Barista pad - coffee strength*
page 38

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

Brewing time regulation

Fluctuations in brewing time arise on all portafilter machines. These fluctuations are caused by different ambient temperatures, bean types, etc.

The "Dynamic Coffee Assist" function monitors the brewing time of the reference beverage.

Reference beverage
▷ Beverages
page 41

Machines with electrical grinding degree adjustment

The grinding degree is adjusted automatically.

Electrical grinding degree setting
▷ Software
page 56

Machines with manual grinding degree setting

The "Dynamic Coffee Assist" function reports once an adjustment becomes necessary. On the display, the operator is prompted to set the grinding degree on the left or right-hand grinder to be coarser or finer. Follow the animation step by step.

Set the grinding degree manually
▷ page 35

Options: • inactive • regular / fine / sensitive

Setting

Regular

Recommended for switching and untrained operators.

Message on the display

Displayed when the brewing times vary gradually.

A greater number of brewing cycles is used in the evaluation.

Fine

Recommended for trained operators who know which factors can affect brewing times and are able to interpret them.

With this setting, the "Brewing time control" responds more sensitively to fluctuations in brewing time.

Sensitive

Only recommended for operators who need to respond to the minor changes with in-depth barista knowledge.

Notifications are sent even for minor changes, such as changes in humidity. Such fluctuations may arise several times a day.

Display text

Use this to select which information is shown on the display.

Options: No display / Bean type / Beverage name

Default value: Beverage name

Bean type

If "Bean type" is selected for the display text menu item, the designation for the type of beans in the bean hopper can be entered here.

In order to call up the entry using the display keypad, touch the desired bean hopper.

Milk foam selection (Auto Steam)

For Auto Steam, 3 individually adjustable foam quality levels can be saved. The foam quality is set in the recipes.

Auto Steam
▷ *Operation*
page 29

If milk foam selection is activated, then this selection will be displayed when the milk foam button is pressed.

Options: • active • inactive

Default value: inactive

End of brewing signal tone

The acoustic signal sounds when brewing cycle is finished, indicating the point in time when the portafilter may be removed.

Options: • active • inactive

Default value: active

Auto Start

When the Auto Start function is active, the coffee machine starts beverage preparation as soon as a portafilter is inserted.

One Auto Start recipe can be set for each type of portafilter.

Only one recipe can be available for each brewing group for the Auto Start function. The other two buttons must be set to the **!Blocked** recipe using "Change recipes".

Options: • active • inactive

Default value: inactive

Button allocation
▷ *Change recipes*
page 40

Manual insert left

Here the function to "Manually adding ground coffee" can be activated and deactivated, or individual recipes can be stored for this function.

If the "Manual insert left" function is activated, the recipe settings for the beverage button will be used. In order to use modified recipes, select "Individual recipes" here.

Options: inactive, active, individual recipes

Default value: active

Manually adding ground coffee
▷ *Operation*
page 38

Set individual recipes

Starting point is the beverage menu; the appropriate portafilter must be placed.

* Press the manual insert button, followed by the beverage button

The editable beverage settings will appear.

Manually adding ground coffee
▷ *Operation*
page 38

Right manual insert

▷ "Manual insert left"

Manually adding ground coffee
▷ Operation
page 38

Active time manual insert button

This setting allows to set the time the function remains active after the button press.

The button is deactivated when the setting is "Off".

The default setting is 5 seconds until the function is disabled and the display returns to normal "Ready to operate".

Options: Off, 5 to 30 seconds

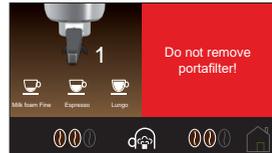
Default value: 5 seconds

Display portafilter removal

This setting allows to activate a colourful warning on the display which prevents the portafilter from being removed too early after brewing.

Options: • active • inactive

Default value:  inactive



Settings




Cup illumination

The cup illumination is set up here.

Options: Off/20%/40%/60%/80%/100%

Default value: 80%

Rear cover illumination

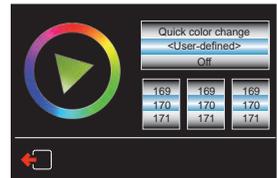
The illumination colour is set here.

For the option **User defined**, the desired colour is set using the triangle in the colour circle. 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
- Amber
- Blue

The current setting is displayed immediately.



Display brightness

The brightness of the display is adjusted here.

Options: 0 to 100%, in 5% increments.

Default value: 80%

Cup heating

The cup heater is switched on and off here.

Options: • active • inactive

Default value: active

Touch display calibration

The touchscreen can be recalibrated here.

When selected, it asks whether the calibration should be started.

Water filter

Options: • active • inactive

Default value: inactive

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

Instructions

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

Eco mode

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

The optional cup table and rear cover illumination is switched off.

If a beverage is to be dispensed when the temperature has fallen, the coffee machine needs up to 15 seconds to heat up.

Beverage dispensing is not possible until it has heated up.

Eco mode

The Eco mode can be activated here.

Options: • active • inactive

Default value: inactive

Automatic switch-off

This menu item is available only if Eco mode is active.

The time after the last beverage is dispensed is adjusted here. If this time is exceeded, the coffee machine automatically shuts off.

It can be set in increments of 30 minutes.

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

Default value: never

Date / time

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

Time zone

The time zone can be set here.

Daylight saving time

Set whether to switch to daylight saving time automatically here.

This menu is displayed providing a telemetry module is not installed.

Options: • active • inactive

Default value: inactive

Electrical grinding degree setting

The grinding degree can be adjusted from the display.

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.

5.9 USB

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

Position of USB connection

With standard hoppers: top left, on the back of the operating panel, just below the cup storage

With large hoppers: right, below the bean hopper



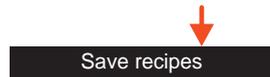
Load recipes

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



Save recipes

The newly entered and modified 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.



Export counters

HACCP export

The cleaning cycles performed are recorded and are exported here as evidence for HACCP.



HACCP export

Data back-up

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



Data back-up

Load data

Data settings, such as machine data, beverage data, etc. are loaded here.



Load data

Load language

If available, another display language can be loaded via the USB connection here.



Load language

Firmware update

For Service only.



Firmware update

6 Care

6.1 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 all parts that come into contact with milk without delay.
 - > Follow all hygiene instructions.
 - > Follow the HACCP cleaning schedule.
-



CAUTION

Follow the Safety chapter
▷ starting on page 6



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 6



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 6



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the portafilters and out of the hot water spout.
- 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 6*

6.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Automatic	When needed	
Cleaning programs					
x		x			Distributor sieve rinsing
x					Brewing group cleaning
Manual cleaning					
x					Clean the cup storage
x		x			Clean the ground coffee chute
				x	Clean the brewing group manually
x	x				Clean the portafilters
x					Clean the drip tray
x					Clean the touchscreen (CleanLock)
x		x			Clean the housing
x	x				Clean the Auto Steam outlet
x	x				Clean the Basic Steam outlet
		x			Clean the bean hopper
		x			Clean the catch pan under the bean hopper
				x	Changing the seals



▷ page 27

▷ page 61

▷ page 63

▷ page 63

▷ page 64

▷ page 64

▷ page 65

▷ page 66

▷ page 67

▷ page 68

▷ page 69

▷ page 70

▷ page 71

▷ page 71

Daily = Daily, at least once per day and as required

Weekly = Weekly cleaning

Regularly = Regularly as required

Automatic = Automatic processing

6.3 Cleaning programs

6.3.1 Brewing group cleaning

The brewing groups cleaning is an automatic cleaning program and cleans the coffee system of the coffee machine with a WMF cleaning tablet. Total duration is approx. 8 minutes.

Instructions as animation
 ▷ Coffee machine
 ▷ Main menu
 ▷ Care
 ▷ Instructions



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the portafilters and out of the hot water spout. The portafilters and the hot water spout become hot.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
 - > The black drip tray must remain in place throughout the cleaning cycle.
 - > Immediately after dispensing, touch only the handle of the portafilter.
 - > Never reach under the spouts while cleaning.
 - > Ensure that no one ever drinks the cleaning solution.



CAUTION

Follow the Safety chapter
 ▷ starting on page 6



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

IMPORTANT

* Touch 

The customer care program starts.

* Touch **Brewing group cleaning**

* Touch **Yes**

Without switch-off after cleaning

* Touch **Yes**

Without Switch-off after cleaning

* Touch **No**

* Remove the portafilters

* Remove the brewing sieves from the portafilters

* Insert the blind sieves in the portafilters

* Place one WMF special cleaning tablet in each portafilter

Instructions: Do not add any water.

* Insert the portafilters

* Press  to confirm and continue

If not enough hot water was discharged via the boiler, hot water will flow out of the hot water outlet during cleaning cycle.

The question of whether the cleaning tablets have been inserted appears.

* Press  to confirm and continue

Cleaning begins. A bar graph and the remaining time are displayed.

After about 7 minutes, an animation sequence indicates that the portafilters should be removed and the sieves changed out.

* Remove the portafilters

* Remove the blind sieves

Do not insert the portafilters yet. The distributor sieve is rinsed next.

* Press  to confirm and continue

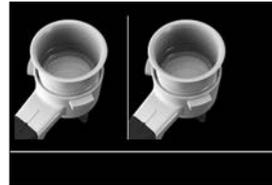
A request to clean the portafilters and the sieves manually is shown.

* Press  to confirm and continue

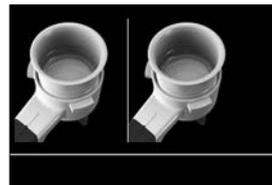
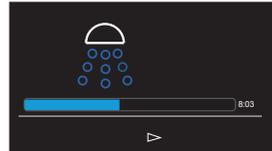
If **Yes** was selected, for switching off after cleaning, then the machine switches off now.

If **No** was selected, for cleaning without switching off, the coffee machine heats up again.

The coffee machine is now "Ready to operate" again.



The program always cleans both brewing groups at the same time, even if only one has been in use. If one brewing group has not been in use, then there is no need to place a cleaning tablet in that portafilter. However, the blind sieve must be placed in both portafilters.



Clean the portafilters and sieves manually.

 *Clean the portafilters page 64*

6.3.2 Distributor sieve rinsing

 Operation  Rinse the distributor sieve, page 27

Clean the distributor sieve manually
 *Clean the portafilters page 64*

6.4 Manual cleaning

Order numbers for the WMF care program
 ▷ Accessories and spare parts page 90



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 6



- 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.

IMPORTANT

Follow the Warranty chapter
 ▷ starting on page 85

6.4.1 Clean the cup storage

- * Wipe down the cup storage with a damp cloth every day

6.4.2 Clean the ground coffee chute



- When cleaning the ground coffee chute, the grinder can become damaged.
- > Use only the brush provided to clean the ground coffee chute.

IMPORTANT

Follow the Warranty chapter
 ▷ starting on page 85

Check the ground coffee chute regularly and clean it when needed, using the brush provided.

- * Use only the brush provided to clean the ground coffee chute
- * Follow the step-by-step instructions on the display

Clean the ground coffee chute
 ▷ Software
 ▷ Care page 39

6.4.3 Clean the brewing group manually

- * Use the brewing group brush to loosen the coffee grounds residue in the distributor sieve and on the seal
- * Start the rinsing cycle for the distributor sieve



Rinse the distributor sieve
▷ Operation
page 27

6.4.4 Clean the portafilters



Burn hazard



- The portafilters and the brewing sieves become very hot during beverage dispensing and during cleaning.
 - > Do not touch the portafilters or the brewing sieves immediately after dispensing or after "Brewing group cleaning".



All individual components of the portafilter, that is, the portafilter itself, the handle, the brewing sieve, the sieve retaining ring, and the insulation insert are dishwasher safe.

Daily cleaning

- * Remove the portafilter and the sieves
- * Rinse off all parts with clear, warm drinking water

Weekly cleaning

Place the portafilter in a container and clean it weekly.

- * Place a cleaning tablet in the container
- * Fill the container with hot water and dissolve the cleaning tablet
- * Remove the brewing sieve and the sieve retaining ring



- * Remove the insulation insert and loosen and rinse away the deposits using a brush
- * Immerse the portafilter components and the sieves in the cleaning solution and soak them for 30 minutes
- * Remove the components and finish cleaning with a brush, when needed
- * Rinse off all parts with clear, warm drinking water
- * Assemble the portafilter

6.4.5 Clean the drip tray



Scalding hazard



- Hot liquids may be present in the drip trays.
- > Move the drip trays carefully.
- > Replace carefully so that no water accidentally drips down.
- > Always make sure the drip trays are correctly seated.

Important.

Do not pinch the release water tube [1].



CAUTION

Follow the Safety chapter
▷ starting on page 6



- There is a risk of causing scratches or scoring.
- > Do not clean with scouring powders or the like.
- > Use only very mild cleaning agents.
- > Do not use any severely alkaline, alcoholic, or degreasing cleaning agents.
- > Use soft cloths for cleaning.
- > We recommend a damp microfiber cloth.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 85

- ✧ Remove the drip grids
- ✧ Remove the drip trays
- ✧ Clean drip trays thoroughly
- ✧ Thoroughly wipe out the areas under the drip trays
- ✧ Dry off the drip trays and replace them



6.4.6 Clean the touchscreen (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 6



- 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 85

6.4.7 Clean the housing



- There is a risk of causing scratches or scoring.
- > Do not clean with scouring powders or the like.
- > Use only very mild cleaning agents.
- > Do not use any severely alkaline, alcoholic, or degreasing cleaning agents.
- > Use soft cloths for cleaning.
- > We recommend a damp microfiber cloth.

Clean the housing at regular intervals using suitable materials.

- * Press the ON/OFF switch briefly (approx. 1 second)
- * Allow the coffee machine to cool
- * Once the coffee machine has cooled down, clean the housing with a damp cloth
- * Clean the sensor with a clean, damp cloth

IMPORTANT

Follow the Warranty chapter
▷ starting on page 85

Instructions

Consistency problems are associated with alkaline cleaning agents, solvents such as acetone, carbon, carbon tetrachloride, paint thinner, or alcohol compounds >5%, ammonia, benzene, glycerine, xylol, abrasives, degreasing flushing agents, and strong spray cleaners for glass are also not suitable.

Clean the display with a clean, damp cloth. Do not use any cleaners or implements.

6.4.8 Clean the steam nozzles



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 receptacle underneath when dispensing.

CAUTION

Clean the Auto Steam outlet

Daily

- * Mix 5 ml of cleaner in a tall jug with 0.5 litres of drinking water
- * Immerse steam nozzle completely in the cleaning solution
- * Briefly touch a foam button

Soak time: 30 minutes

- * Use the steamer brush to clean the openings of the steam nozzle
- * Rinse thoroughly with water
- * Touch the foam button

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



Steamer brush
▷ Accessories and spare parts
page 90

Weekly

- * Unscrew the steam nozzle and immerse it completely in the cleaning solution for at least 5 hours
- * Use the steamer brush to clean the openings of the steam nozzle
- * 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 a foam button
- * Wipe the steam outlet with a damp cloth

Clean the Basic Steam outlet

Daily

- * Mix 5 ml of cleaner in a tall jug with 0.5 litres of lukewarm water
- * Immerse steam nozzle completely in the cleaning solution
- * Briefly open the Basic Steam knob all the way

Soak time: 30 minutes

- * Clean with a brush
 - * Rinse thoroughly with water
 - * Briefly open the Basic Steam knob all the way
- The steam clears the holes of the steam nozzle of milk residue, and removes cleaner residue.*



Weekly

- * Unscrew the steam nozzle
- * Immerse steam nozzle completely in the cleaning solution for at least 5 hours
- * Use the steamer brush to clean the openings of the steam nozzle
- * Rinse thoroughly with clean water
- * Screw the steam nozzle onto the Basic Steam outlet
- * Immerse steam nozzle in a jug with clear water
- * Briefly open the Basic Steam knob all the way
- * Wipe the steam outlet with a damp cloth

*Steamer brush
▷ Accessories and spare parts
page 90*

6.4.9 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.



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 hopper or its cover in the dishwasher.

IMPORTANT

- * Switch off the coffee machine
- * Disconnect mains plug
- * Slide the cup storage tray back
- * Remove bean hopper cover
- * Turn the locks on the bean hopper clockwise and open them
- * Remove the bean hoppers
- * Remove all beans underneath the bean hoppers, and vacuum them out when needed
- * Empty all the rest of the coffee beans out of the hopper



Lock is closed



Lock is open

- * Thoroughly wipe out the bean hoppers with a damp cloth
- * Allow bean hoppers to dry completely
- * Clean the catch pan under the bean hopper
- * Refill and replace bean hoppers
- * Turn the locks counterclockwise to lock them

Clean the catch pan under the bean hopper

Clean the catch pan under the bean hopper regularly

- * Unlock and remove the bean hopper
- * Clean the catch pan below the bean hoppers

6.5 Changing the seals



Burn hazard



- The portafilters and the brewing sieves become very hot during beverage dispensing and during cleaning.
 - > Do not touch the portafilters or the brewing sieves immediately after dispensing or after "Brewing group cleaning".

 CAUTION

The seals can be changed by the customer when needed.

- * In the Care menu, select "Changing the seals" for the desired brewing group

The animation provides step-by-step guidance through the process.

- * Remove the portafilter
- * Remove the sieve from the portafilter
- * Insert the portafilter without the sieve
- * Confirm execution with 

The brewing piston moves to the correct position for changing the seals.

- * Wait for the next message

Software
 ▷ Care
 ▷ Changing the seals
 page 39

* Remove the portafilter

The animation for "Changing the seals" runs.

* Remove the old seal

* Slide on the new seal

* Confirm execution with 

* Insert the portafilter without the sieve

The brewing piston returns to the normal position.

* Wait for the next message

* Remove the portafilter

* Replace the sieve in the portafilter

* Insert the portafilter with the sieve

The sensors on the coffee machine detect that the portafilter has been inserted again and "Changing the seals" is completed.

7 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 machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point. Follow the prescribed cleaning intervals according to the User Manual, the cleaning instructions, and the cleaning concept.

*"Food Hygiene Ordinance from
05.08.1997"*

*Use our HACCP cleaning schedule
for monitoring of regular cleaning.*



You can 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

Month _____ Year _____

HACCP cleaning schedule

Only use chilled UHT milk, to prevent health risks due to bacteria.
For beverages, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Performing the brewer cleaning
 ▷ Care chapter
2. Clean the portafilter and the spout
 ▷ Care chapter
3. Drip tray cleaning
 ▷ Care chapter
4. General machine cleaning
 ▷ Care chapter

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

8 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 and steam systems 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.

8.1 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 76*

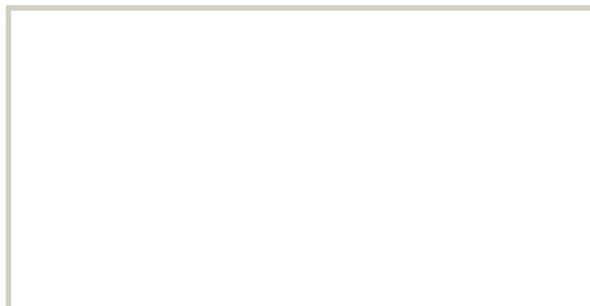
8.2 WMF Service

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.



9 Messages and instructions

9.1 Messages for operation

Refill beans

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

Open water supply valve

- * Turn on water tap and confirm

Empty portafilter

- * Remove, empty, and correctly replace the portafilter

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 77

Call WMF Service

Error number is displayed

Error messages and malfunctions
▷ page 77

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.

9.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

- * Switch off the coffee machine and 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 espresso 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.

INSTRUCTIONS

9.3 Troubleshooting

Error pattern	Action instructions
The sieve catches on the brewing piston	<p><i>This can happen if the portafilter is removed too soon.</i></p> <p>Caution. The brewing sieve is hot.</p> <ul style="list-style-type: none"> ※ Rotate the sieve counterclockwise  and remove it from the brewing piston ※ Insert the portafilter without the sieve <p><i>The brewing piston moves back to the starting position.</i></p> <p>Important. Do not turn it in the other direction, otherwise the lock will open accidentally. This could damage the hoses and the seal.</p>
Operating panel / display does not respond	<ul style="list-style-type: none"> ※ Switch the coffee machine off and on again
Brewing cycle does not start	<ul style="list-style-type: none"> ※ Check whether the water mains tap is open ※ Check whether an empty portafilter is in place
9017 Setup error, left	<ul style="list-style-type: none"> ※ Check whether the correct sieve is loaded in the portafilter ※ Check whether the ground coffee chute needs to be cleaned
9543 Setup error, right	<ul style="list-style-type: none"> ※ Switch the coffee machine off and on again <p>If error not remedied</p> <ul style="list-style-type: none"> ※ Call WMF Service

<i>Error pattern</i>	<i>Action instructions</i>
<p>9516 Left grinder blocked</p> <p>9517 Right grinder blocked</p>	<ul style="list-style-type: none"> * Note the grinding degree setting * Unlock and remove the bean hopper * Vacuum out the grinder using the vacuum cleaner * Set the grinding degree coarser * Replace and lock the bean hopper in place * Fill with coffee beans, when needed <p><i>▷ Other settings ▷ Set grinding degree, page 35</i></p> <ul style="list-style-type: none"> * Dispense a coffee * Set the grinding degree to the old level while the grinder is running <p>If error not remedied</p> <ul style="list-style-type: none"> * Switch off the coffee machine * Call WMF Service
<p>9560/9561 Too little ground coffee in the portafilter (left / right)</p>	<ul style="list-style-type: none"> * Check whether the correct sieve insert is loaded in the portafilter * Clean the ground coffee chute * Clean the brewing group manually * In the recipe for the beverage that was last dispensed, increase the ground coffee quantity by 0.1 grams <p>If error not remedied</p> <ul style="list-style-type: none"> * Switch off the coffee machine * Call WMF Service



<i>Error pattern</i>	<i>Action instructions</i>
<p>9562/9563 Too much ground coffee in the portafilter (left / right)</p>	<ul style="list-style-type: none"> * Check whether the portafilter was emptied after the last brewing cycle * Empty the portafilter * Check whether the correct sieve is loaded in the portafilter * Make sure that the portafilter is emptied each time a beverage is prepared * Clean the ground coffee chute * Clean the distributor sieve regularly <i>Distributor sieve rinsing ▷ page 62</i> * Clean the brewing group manually <i>▷ Care ▷ Clean the brewing group manually, page 64</i> * In the recipe for the beverage that was last dispensed, reduce the ground coffee quantity by 0.1 grams <p>If error not remedied</p> <ul style="list-style-type: none"> * Switch off the coffee machine * Call WMF Service
<p>9880 Check the time and set the clock</p>	<ul style="list-style-type: none"> * Check the time and set the clock * Switch the coffee machine off and on again <p>If error not remedied</p> <ul style="list-style-type: none"> * Call WMF Service
<p>F161 Less than minimum required flow rate</p>	<ul style="list-style-type: none"> * Clean the portafilter and the brewing sieve * Open water supply valve
<p>F164 Less than minimum hot water dispensing flow rate</p>	<ul style="list-style-type: none"> * Switch off the coffee machine * Remove the hot water spout and clean the screen <p>Caution. Hot liquids.</p> <ul style="list-style-type: none"> * Open water supply valve * Switch on the coffee machine

10 Safety and warranty

10.1 Hazards to the coffee machine



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.
- 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 85*

*Conditions for use and installation
> Safety
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 break in service (lasting several days / weeks) before another commissioning, carry out "Brewing group cleaning" at least twice.

Brewing group cleaning
▷ Care
▷ Cleaning programs
page 61

10.2 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 75*

10.3 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 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 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 60

HACCP

▷ page 73

WMF special cleaning agent

▷ Accessories and spare parts
page 90

10.4 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
 ▷ Safety
 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, and brewing unit, 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 75

Appendix: Technical data

Technical data for coffee machine

External dimensions	Width 723 mm Height 580 mm Depth 540 mm (600 mm with opened cup storage)
Coffee bean hopper	approx. 550 g each ⁽¹⁾
Weight empty	approx. 75 kg
Water supply	TW15 (DN 15 at least DN 6 or 1/4") hose connector with main shutoff valve and contaminant filter, with a mesh size of 0.08 mm, by customers on-site. ⁽²⁾ At least 0.05 MPa (0.5 bar) supply pressure at 2 l/min (low pressure). At least 0.30 MPa (3.0 bar) supply pressure at 2 l/min (standard). Maximum 0.6 MPa (6 bar). 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⁾ 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.

Nominal power rating	6.0–7.0 kW
Power supply	380–415 V 50/60 Hz (3/N/PE)
Illumination	LED
Degree of protection	IP X0
Protection class	Protection class I
Calibration pressure	Boiler 0.25 MPa (2.5 bar)
Continuous sound pressure level (Lpa)	<70 dB(A) ⁽³⁾
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 leveled 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.

We reserve the right to make technical modifications.

⁽³⁾ A-evaluated sound pressure level *L_{pa}* (slow) and *L_{pa}* (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Installation clearances	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. 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.
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 mains cable must not come into contact with hot surfaces. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards.

Erfüllen 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).

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.
WMF customer care program			
1	Box	WMF Special cleaning tablets (100 pieces)	33 2332 4000
1	Bottle	WMF Special cleaner for milk foamer	33 0683 6000
1	Pcs	Cleaning brushes	33 0350 6000
1	Pcs	Brewing group brush	33 1475 4000
1	Pcs	Brush for cleaning the ground coffee chute	33 4072 5000
1	Pcs	Steamer brush	33 2393 1000
Knock box			
1	Pcs	Knock bar - knock box	33 4080 3200
1	Pcs	Feet for knock box	33 2803 6000
Portafilter			
1	Pcs	Large portafilter with single spout	33 9947 7199
1	Pcs	Portafilter double, complete, with double spout	33 2897 7299
1	Pcs	Portafilter single with single spout	33 2897 8199
1	Pcs	Portafilter XL with double outlet	33 2922 5099
1	Pcs	Insulation insert	33 2691 2000
1	Pcs	Single brewing sieve	33 2672 7000
1	Pcs	Double brewing sieve	33 2672 6000
1	Pcs	Blind sieve	33 2684 0000
1	Pcs	Piston seal O-ring	33 2675 5000
1	Pcs	Portafilter handle end piece	33 2941 4099
1	Pcs	Portafilter handle end piece, red	33 2941 4299
1	Pcs	Portafilter handle end piece, blue	33 2941 4399

Number	Unit	Designation	Order No.
Steam dispensing			
1	Pcs	Steam outlet handle, Basic Steam	33 4002 5000
1	Pcs	Steam outlet handle, Auto Steam	33 2071 9000
SteamJet			
1	Pcs	SteamJet steam plate, complete	33 2898 6000
Accessories			
1	Pcs	Pot set	03 9090 1001
1	Pcs	Auto Steam from Peek	03 5598 4001

This Operation Manual is available in various languages.

▷ Download from <https://coffeeconnect.wmf.com>

Index

A

Accessories and spare parts 90
Accounting 45
Accounting PIN 47
Active time manual insert button 52
Additions 22
Automatic switch-off 55
Auto Start 51
Auto Steam 29, 50, 68

B

Barista 22
Barista pad 48
Barista pad - coffee strength 38
Basic Steam 30, 69
Bean hopper 19, 32
Bean type 50
Beverage buttons 38
Beverage dispensing 22, 26
Beverages 40
Brewing group cleaning 39, 61
Brewing group illumination 19
Brewing temperature 41
Brewing time regulation 49

C

Cancel beverage 26
Capacity 22
Carbonate hardness 22
Care 39, 44, 58
Care safety instructions 58
Change recipes 40
Changing the seals 39
Cleaning intervals 60
Cleaning PIN 47
Cleaning schedule 73
CleanLock 39, 66
Clean the bean hopper 70
Clean the brewing group manually 64
Clean the catch pan 71
Clean the cup storage 63
Clean the drip tray 65
Clean the grounds container 63
Clean the housing 67
Clean the portafilters 64
Clean the steam nozzles 67
Clean the touchscreen 66
Clearance height 31
Comments on the recipe 42
Conditions for use and installation 17
Counter 45
Cup grid 19, 26, 31
Cup heating 54
Cup illumination 53
Cup storage 33
Cup warmer 31

D

Data back-up 57
Date/time 55
Daylight saving time 55
Directives 83
Dispensing test 43
Display brightness 53
Display portafilter removal 52
Display text 50
Distributor sieve rinsing 27, 62
Duties of the owner / operator 84

E

Eco mode 54
Electrical grinding degree setting 56
End of brewing signal tone 50
Error messages and malfunctions 77
Errors without error message 78
Export counters 57

F

Filter coffee 44
Firmware update 57
Foam button 29
Foam milk 29
Free of charge settings 46

G

General safety instructions 6
Glossary 22
Grinding degree knob 35
Grinding degree setting 56
Ground coffee chute 39
Ground coffee quantity 41
Grounds chute 39

H

HACCP cleaning schedule 73
HACCP export 57
Hazards to the coffee machine 81
Heat milk 29
Hot water dispensing 27

I

Information 44
Information pad 43
Installation clearances 88
Installation dimensions of the water filter 88
Installation surface 87
Intended use 14
Introduction 18

J

Journal 44

L

Language 48
Large bean hoppers 20
Last brewing cycle 44
Load data 57
Load language 57
Load recipes 42, 56
Lock recipes 43

M

Main menu functions 37
Maintenance 75
Maintenance and descaling 75
Main water supply tap 22
Manual cleaning 63
Manual insert 51, 52
Manual insert button 38
Manually adding ground coffee 27, 38
Mechanical settings 35
Menu control pads 37
Messages and instructions 76
Messages for operation 76
Messages on the display 37
Milk button 29
Milk foam 29
Milk foam selection 50

N

Nominal power rating 87
No warranty is provided 85

O

Operation 23
Operation safety instructions 23
Overview 36

P

Parts of the coffee machine 18
PIN rights 47
Portafilter 24
Portafilter state displays 25
Pre-infusion 22, 41
Preparation test 37

Q

QR code 44

R

"Ready to operate" display 19, 38
Rear cover illumination 53
Reference beverage 41

S

Safety 6, 81
Safety devices 6
Save recipes 56
Save recipes as pdf files 56
Service 44
Set grinding degree 35
Settings 53
Settings PIN 47
Software 36
Status bar 36, 38
SteamJet 48
Steam options 28
Switch off 34
Switch on the coffee machine 24
System 48

T

Tampers 22
Target contact time 41
Technical data 86
Technical data for coffee machine 86
Testing 22, 37
Text 42
Time zone 55
Touch display calibration 54

U

USB 56
User Manual Signs and Symbols 21
User Manual Symbols 21

W

Waiter accounting 45
Warm beverages 30
Warranty 81
Warranty claims 85
Water filter 54
Water quality 86
Water quantity 41
Water supply 86
WMF Service 75





Your nearest WMF Service:

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