



WMF 950 S

USER MANUAL

ENGLISH

Congratulations on the purchase of your WMF coffee machine.

The WMF 950 S coffee machine is a fully automatic single-cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam, 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.
-

CAUTION

Follow the User Manual signs and symbols

▷ page 20

Follow the Safety chapter

▷ starting on page 7



Hazard to life due to electrical shock



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

WARNING

Follow the Safety chapter

▷ starting on page 7



Conditions for use and installation

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

IMPORTANT

Technical data

▷ starting on page 90

Maintenance

▷ starting on page 78



Note

The User Manual is available digitally in various languages. <https://coffeeconnect.wmf.com>

NOTE

- ▷ page 94
- Firmware update
- ▷ System
- page 51

More information can be found on the WMF website, or just scan the QR code shown here.



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1 Safety



Misuse

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

 **WARNING**

1.1 General safety instructions

Hazards to the operator

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



- > Read the User Manual carefully prior to use.



- > Do not touch hot machine components.



- > Do not use the coffee machine if it is not working properly or if it is damaged.
- > Use the coffee machine only when it is completely assembled.
- > Built-in safety devices must never be altered.

 **CAUTION**

 > User must read the User Manual before operation to avoid any hurts due to wrong operation.



> 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.



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



Hazard to life due to electrical shock



WARNING



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



Burn hazard / scalding hazard

 **CAUTION**



- Hot water and steam may escape from the outlets in the heating-up phase.



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > 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.
-



Risk of injury

 **CAUTION**

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



Pinching 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**



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

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

 **CAUTION**



Health hazard / irritation and scalding hazard

 **CAUTION**



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



Slipping hazard

 **CAUTION**



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

1.2 Intended use



Misuse

 **WARNING**

- If the coffee 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 950 S is designed to dispense beverages made with coffee and/or milk.
 - The coffee beans, milk products must be suitable for processing in a fully automated coffee machine. The products must not be processed after their expiration date.
 - This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places.
 - User must read the User Manual before operation to avoid any hurts due to wrong operation.

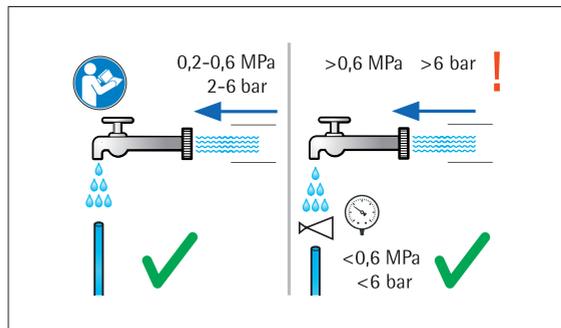
Installation location

- The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base.
- The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray.
- The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.
- Do not use the coffee machine outdoors.

Constant water connection (optional, with constant water model)

- 3/8 inch hose connector with water mains tap, and dirt filter with 0.08 mm mesh size, on-site. At least 0.2 MPa (2 bar) supply pressure at 2 l/min. Maximum 0.6 MPa (6 bar).

Important. If the customer's on-site flow pressure exceeds 0.6 MPa (6 bar), then a pressure reducer must absolutely be connected upstream and set to a maximum of 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 950 S 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
▷ starting on
page 90



Risk of fire

- Without a drain connection, water can spill out of the drip tray. This water could contact live electrical components of the coffee machine and cause a fire.
 - > Always shut off the main tap in the water inlet pipe when shutting down.
 - > Always empty the drip tray.
 - > Connect the coffee machine to a water drain.
-

WARNING

Technical data
▷ starting on
page 90



Conditions for use and installation

- > Use the coffee machine only in places that will not freeze.
- > If the coffee machine has been transported or stored at temperatures below 5 °C, then it must rest at room temperature for at least 5 hours before operating.
- > After a company holiday (several days or weeks) we recommend running the cleaning program at least twice before reusing the machine.

IMPORTANT

Technical data

▷ starting on page 90

Maintenance

▷ starting on page 78

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.

2 Introduction

2.1 Parts of the coffee machine



"Ready to operate" display



Header bar

Function bar

- 1 Bean hopper
- 2 Bean hopper lock
- 3 Manual insert / tablet insert
- 4 ON/OFF switch
- 5 Combi spout (Coffee and milk beverages)
- 6 Water tank
- 7 Hot water spout
- 8 Removable drip tray with drip grid
- 9 Grounds container
- 10 Touch display for beverage buttons and settings

“Ready to operate” display

- 11 Menu pad (opens the main menu)
- 12 Manual insert
- 13 Barista pad
- 14 Page reference
- 15 Cup volume

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.



Personal injury safety instructions

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



Electrical shock



Hot steam



Pinching or crushing hazard



Hot surfaces



Slipping hazard



Notice of property damage

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



Note / tip

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

WARNING

Follow the Safety chapter
▷ starting on page 7

CAUTION

Operation safety instructions
▷ page 27

Care safety instructions
▷ page 57

Follow the Safety chapter
▷ starting on page 7

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

Technical data
▷ starting on page 90

NOTE

TIP

Glossary

Term	Explanation
•	• Listings, selection options
*†	*† Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or beverages with milk
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.
Combi spout	Double spout
Decaf	Decaffeinated coffee
Main water supply tap	Water stop valve, angle valve
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning

3 Start-up

(For initial start-up after delivery from the factory)



Follow the User Manual



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

CAUTION

Follow the User Manual signs and symbols
▷ page 20

Follow the Safety chapter
▷ starting on page 7



Hazard to life due to electrical shock



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

WARNING

Follow the Safety chapter
▷ starting on page 7



Conditions for use and installation

Follow the User Manual.

IMPORTANT

Technical data
▷ starting on page 90

3.1 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.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

Technical data
▷ starting on page 90

-  > 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.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

Technical data
▷ starting on page 90

The device can be used as a self-service device if it is supervised by trained personnel. The machine must be set up so as to allow good visual access.

▷ Chapter 1.2
Intended use
starting on page 14

3.2 Unpacking

-  > Packaging material in the box contains accessories. Do not throw away.
- > Make sure that the coffee machine is intact. In case of doubt, do not start up the coffee machine, and inform the WMF Service.
- > Retain the original packaging in the event of any subsequent return.
- > As the coffee machine has been tested at factory, there may be a little ground coffee left. We promise the coffee machine is brand new.
- > The coffee machine will start self-testing and cleaning. This procedure is intended to provide the best conditions for dispensing and must not be interrupted.
- > During the cleaning process, some hot water may flow out of the combi spout into the drip tray.
- > Never reach under the spouts while cleaning.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

Parts of the coffee machine
▷ page 18

Accessories and spare parts
▷ page 93

Technical data
▷ starting on page 90

- * Unpack the WMF 950 S and place the coffee machine on a stable, horizontal surface
- * Observe the technical data
- * Plug the power cord for the coffee machine into an appropriate electrical outlet

Technical data
▷ page 90



- For commissioning, fill the water tank with fresh drinking water.

NOTE

3.3 Start-up program



Burn hazard / scalding hazard



- When dispensing beverages, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - > When dispensing beverages, do not reach beneath the spouts.
 - > Do not touch the spouts immediately after dispensing.

CAUTION

Follow the Safety chapter
▷ starting on page 7

- * Switch on the power switch on the back of the coffee machine
 - * Switch on the coffee machine using the ON/OFF switch on the left side behind the operating panel
- Coffee machine switches on.
The start-up program starts.*



- * Place the bean hopper
 - * Follow all the instructions on the display
- As soon as the start-up program has run through completely and all necessary settings have been made, the coffee machine will restart.



The start-up program provides a step-by-step guide through the remaining start-up steps on the display.

- > Follow the display messages.
- The set values can be changed after start-up.

IMPORTANT

Change settings
▷ *Software*
starting on page 38

Insert the water tank water filter (optional)

This item is a step that is performed during the start-up program.

For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.

Determine the water hardness

Ask your water company for information about the hardness of your drinking water.

Capacity

For water tank operation, please use the appropriate water filter (33 7614 4000). The actual service life depends on the hardness of the drinking water supply and can be found in the following table.

Water hardness	Capacity in litres ⁽¹⁾	Water hardness	Capacity in litres ⁽¹⁾
<5	no filter needed	15	50
above 5	150	16	47
6	125	17	44
7	107	18	42
8	94	19	39
9	83	20	38
10	75	21	36
11	68	22	34
12	63	23	33
13	58	24	31
14	54	>25	30

The unit used is the "Deutsche Karbonathärte" (°dKH)

*Filter change
▷ Care
page 43*

Note

*If the water hardness is between 0 and 5 °dKH, no water filter is needed.
▷ Start-up program
page 24*

⁽¹⁾ *In any case, The filter must be replaced every two months at the latest.*

4 Operation

4.1 Operation safety instructions



Burn hazard / scalding hazard



- Hot water and steam may escape from the outlets in the heating-up phase.
 - When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > 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 7*



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**

*Follow the Safety chapter
▷ starting on page 7*

4.2 Switch on the coffee machine

The ON/OFF switch is located on the left side of the operating panel.

* Press the ON/OFF switch

Coffee machine switches on and heats up.

An automatic warm rinsing starts.

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



ON/OFF switch

4.3 Beverage dispensing

Touching the beverage buttons triggers dispensing of the beverage selected.

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

- * Place a cup of the appropriate size beneath the combi spout
- * Touch the desired beverage button



▷ Beveragee
page 44

Cancel beverage

- * Touch "Cancel"



4.4 Selection pads (optional)

Optional buttons are available, such as the Barista pad shown here. These selection buttons appear on the display after the beverage has been selected.



Example:
Barista pad

Activate and set up optional pads
▷ Function bar
page 40

4.5 Cup size adjustment

Free selection of the cup volume is optionally available.



4.6 Milk dispensing



- Milk dispensing with a matching WMF milk cooler is urgently recommended.
- If no milk cooler is used, then only chilled milk can be used with the WMF milk lance.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

Milk nozzle

The milk nozzle is integrated in the milk hose.

- With Click+Clean adapter: chilled milk (black)
- Without Click+Clean adapter: non-chilled milk (grey) (change the hose if necessary)

With WMF milk cooler

- * Firmly connect the milk pipe to the milk foamer
 - * Use the correct milk nozzle for chilled milk (black)
 - * Remove the milk container out of the milk cooler
 - * Slide back the cover of the milk container
 - * Pour milk into the milk container
 - * Place the lid back on the milk container
 - * Connect the Click+Clean adapter of the milk hose to the connection on the milk container lid
 - * Carefully slide the milk container back into the cooler
 - * Press a beverage button for a milk beverage
- Dispensing will start.*



With milk lance

- * Firmly connect the milk pipe to the milk foamer
- * Use the correct milk nozzle for the milk lance (grey)
- * Connect the Click+Clean adapter to the milk lance
- * Insert the milk lance into the milk pack

The milk lance must reach to the floor of the milk package.

- * Press a beverage button for a milk beverage
- Dispensing will start.*



Note

- Clean the milk lance daily.
 - The milk hose must not be kinked.
-

NOTE

4.7 Milk or milk foam

- Use only when the Click+Clean adapter is attached to the milk hose.
- Operating without the Click+Clean adapter is not permissible.

4.8 Hot water dispensing

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



4.9 Height adjustment of the combi spout

The combi spout is height adjustable.

- * Grip the combi spout by the clip on the front and slide it to the desired height

Clearance height: 105–165 mm



4.10 Bean hopper (lockable)

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



- Foreign objects can damage the coffee grinder. Such damage is not covered under the warranty.
 - > Ensure that no foreign objects land in the coffee bean hopper.
 - > Do not overfill the bean hopper.
 - > After a long period in which the machine is not used, please remove the bean hopper, clean it, and dispense at least three beverages.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89



- Always use fresh coffee beans.
 - > Empty the bean hopper prior to a shut off for several days.
 - > After the shut off for several days, remove and clean the bean hopper.
 - > Replace the bean hopper and refill the bean hopper as needed.
 - > Dispense at least three beverages. This ensures that new beans will be used.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

4.11 Manual insert

The manual insert is in the centre on the coffee machine cover.

Manual insert is used:

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



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

Coffee prepared using the manual insert

- * Touch "Manual insert" on the pre-selection pad and open the lid
- * Insert ground coffee (maximum 14 g)
- * Close manual insert lid
- * Touch the desired beverage button



Manual insert

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89



Manual insert for ground coffee

4.12 Grounds container

The grounds container receives the used ground coffee. It has enough capacity to store coffee grounds from approx. 30 brewing cycles.

The display shows a message as soon as the grounds container needs to be emptied.

Beverage dispensing is blocked for as long as the grounds container is removed.

- * Push combi spout all the way up
- * Empty grounds container
- * Replace grounds container
- * Place drip tray
- * Confirm process on the display



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



Clean the grounds container
 ▷ *Manual cleaning*
 page 66

IMPORTANT

Follow the Warranty chapter
 ▷ *starting on page 89*

4.13 Drip tray



Scalding hazard



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

For coffee machines with no drain connection, the fill level sensor indicates when the drip tray is full.

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

A sensor monitors whether the drip tray has been inserted and the fill level. When the drip tray is removed, dispensing is blocked.

The coffee machine will indicate on the display when the maximum fill level is reached.

- * When the message is displayed, carefully remove the drip tray
- * Remove grounds container and the cover
- * Empty drip tray
- * Place cover correctly
- * Place the grounds container
- * Replace drip tray with the grounds container



If the cover is not inserted correctly, the coffee machine reports that no drip tray is inserted.

CAUTION

Follow the Safety chapter
▷ starting on page 7
Clean drip tray daily
▷ Care
page 68



IMPORTANT

4.14 Constant water connection (optional)

A constant water connection and drain can be connected optionally.



Risk of fire

- Without a drain connection, water can spill out of the drip tray. This water could contact live electrical components of the coffee machine and cause a fire.
 - > Always shut off the main tap in the water inlet pipe when shutting down.
 - > Always empty the drip tray.
 - > Connect the coffee machine to a water drain.

WARNING

Technical data
▷ page 90



Crushing hazard / risk of injury

- During the installations of constant water connection there is a risk of cutting injury!
 - > Always use the appropriate safety equipment and tools.
 - > The installation is therefore only be undertaken by trained personnel.
- There is a risk that the drip tray can overflow due to errors and malfunctions. As a result, the entire coffee machine can be damaged.
 - > >When using a constant water connection, the machine must also have a water drain.

CAUTION

Follow the Safety chapter
▷ starting on page 7

! For coffee machines with a constant water connection, we urgently recommend connecting the water drain as well. Otherwise the drip tray could overflow and cause damage to furniture, for example.

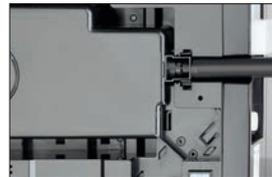
Installation

- * Disconnect the power cord of the coffee machine from power supply
- * Use suitable connector for the machine and insert a sieve (observe size and thread)
- * Connect the connection with the included sieve on the constant water connection of the machine
- * Connect the other connection to the on-site constant water connection
- * Use the supply hose and insert each end firmly into each connection
- * Remove the drip tray
- * Put the machine to the side and insert the drain hose with the adapter into the intake
- * Replace the drip tray
- * Connect the wastewater hose to the on-site wastewater line
- * Open the on-site water supply
- * Switch on the coffee machine
- * Touch the "System" menu
- * Activate the constant water supply

! With the constant water connection, the water tank may be removed only when the display shows an appropriate message, or when the coffee machine is switched off.

IMPORTANT

The conditions for use and installation must be met.
▷ page 16



Constant water connection
▷ System
page 47

IMPORTANT

Constant water connection retrofit kit
▷ Accessories and spare parts
page 93

4.15 Switch off the coffee machine



Take care to work hygienically

- Germs that are hazardous to health can grow in the coffee machine.



CAUTION

Follow the Safety chapter
▷ starting on page 7

Clean the coffee machine regularly
▷ Care
starting on page 57



Follow the manual

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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

The ON/OFF switch is located on the left side of the operating panel.

* Press the ON/OFF switch briefly

Coffee machine switches off.

* Disconnect mains plug

Switching off with switch off rinsing

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

The Click+Clean adapter is required.

* Follow the instructions on the display

The coffee machine then switches off.

* Disconnect mains plug

Coffee machines with a constant water connection

* Turn off main water supply tap



ON/OFF switch

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 27

5.1 Overview

Ready to operate

page 40



▷ Beveragee
page 44

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

Function bar "Ready to operate" display

page 40



Manual insert
page 40



Page reference



Barista (coffee strength)
page 40



Cup size adjustment
page 41

Main menu functions



Care
page 42



Information
page 53



Beverages
page 44



Language
page 53



System
page 47



Accounting
page 54



PIN rights
page 52



Timer
page 55

Menu control pads



Main menu / back



PIN entry



Next / start



Confirm / next



Confirm value / setting



Back



Cancel



Selection / dropdown



Confirm selection



Cancel selection and exit

5.2 "Ready to operate" display

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

▷ Beveragee page 44

5.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated. Swiping the display horizontally brings up the rest of the beverages that are available for dispensing. Beverage dispensing begins once the desired beverage button is touched.



Example: Cappuccino button

5.2.2 Function bar

Manual insert

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



Barista pad – coffee strength

	Display	Coffee strength
standard	2 beans	normal, as per setting
touch 1x	3 beans	15% stronger than the setting *
touch 2x	1 bean	15% weaker than the setting *



Barista pad active / inactive

* Maximum quantity of ground coffee 14 g per brewing cycle

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

Cup size adjustment

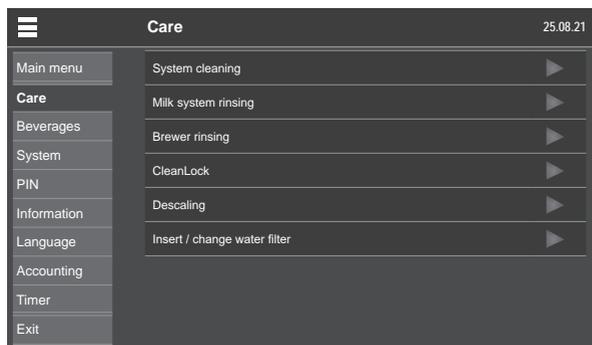
For selecting beverage size for the next beverage.
Sliding the cup on the controller to the right increases the cup volume, and sliding left reduces it.
The cup volume is indicated in percent.

Controller in the centre	100% as set
Controller all the way left	50% less
Controller all the way right	50% more



Cup size adjustment

5.3 Care



Menu control pads

▷ Overview

page 38

Care

▷ starting on page 57

HACCP cleaning schedule

▷ starting on page 76

System cleaning

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

A reminder to clean the system appears automatically after 6 days or 200 brewing cycles.

After 7 days or 250 brewing cycles, beverage dispensing is blocked. The coffee machine cannot be used until a system cleaning cycle has been run.



System cleaning

System cleaning

▷ Care

starting on page 60

Milk system rinsing

The milk system rinse rinses the milk hose, the milk nozzles, and the milk foamer.



Milk system rinsing

Milk system rinsing

▷ Care

page 61

Brewer rinsing

Brewer rinsing is an intermediate cleaning process for the brewing unit.



Brewer rinsing

Brewer rinsing

▷ Care

page 63

CleanLock

- * Touch **CleanLock**

A 15-second countdown starts.

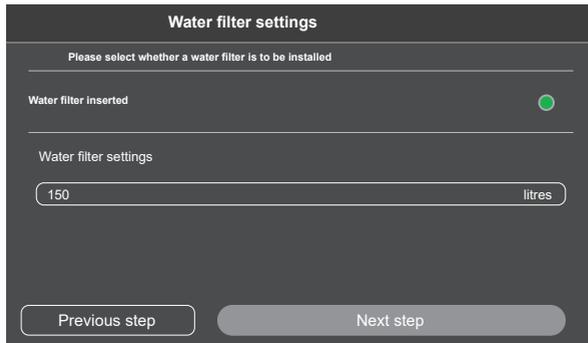
The touch display can now be cleaned.

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

Descaling

The water hardness, flow rate, and whether a water filter is used are the factors that determine the number of litres remaining before descaling is required.

Insert / change water filter



A water filter is necessary with a water hardness higher than 5 °dKH to prevent damage to the coffee machine. The water filter must be changed regularly.

- * Insert the water filter
- * Confirm that the water filter has been installed

Another window opens.

- * Set filter capacity

After filter change there is an automatic program sequence to rinse and bleed the anti-scale filter and water system. Hot water runs out of the hot water spout during this process.

Without water filter

- * Set water hardness



CleanLock

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

Clean the operating panel

▷ Care
page 66



Descaling

Descaling

▷ Care
starting on page 64



Insert / change water filter

Follow the water filter instructions.

Displays lead step by step through the program.

Follow the instructions.

Filter capacity table

▷ Start-up program
page 26



5.4 Beverages



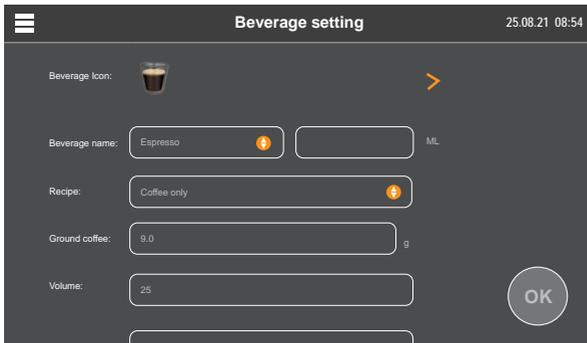
General

When beverage menu is opened, the menu shows all beverages.



Beverage settings

* Touch the beverage button to change the recipe



Beverage button

Change the photo for a beverage button here.
New icons can be added via USB.



Example: Espresso button

Beverage name

* Enter beverage name and total volume (ml)

Recipe

* Select recipe (e.g. coffee only)

Ground coffee

* Enter the quantity of ground coffee for the recipe

Volume

* Enter the amount of coffee (ml)

Coffee temperature

* Select the coffee temperature (low, medium, high)

Pre-brew option

* Select pre-brew option Yes or No

Multiple brewing

The beverage will be brewed several times, as set.
Up to 12 times the set quantity can be dispensed
with one push of a button.
Available for beverages with coffee and with milk
mixtures, as well as for hot water with the "metered"
dispensing option.

New beverage recipe

* Scroll to the last page of beverages

* Touch **Add beverage**

All parameters can be defined.

For cappuccino there is a further setting value.

In the "Recipe selection", there are two options for dispensing coffee and milk or milk foam.

- Milk foam + coffee
- Milk foam + coffee (simultaneously)

With the "Order" selection the order can be defined whether coffee or milk is dispensed first (Coffee first / Coffee second)

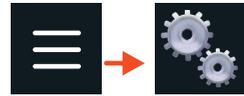


Add beverage

Change recipes

*▷ Beverage setting
page 44*

5.5 System

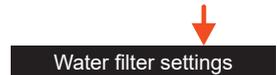
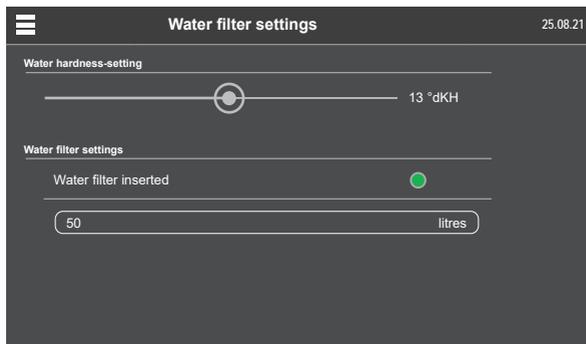


Constant water connection

Options: • active • inactive

Default value: inactive

Water filter settings



Sliding the “Water hardness setting” controller to the right increases the water hardness setting, and sliding left reduces it.

Select “Water filter inserted”, to activate the water filter and set the capacity.

Advertising setting

Advertising setting

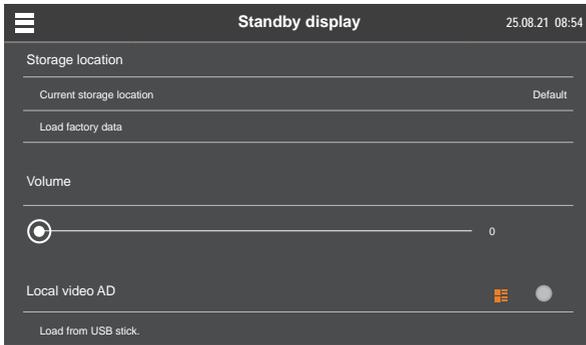
Standby advertising display

Display advertisement when the coffee machine enters standby mode.

Select "Load factory data" to reset coffee machine to factory settings.

* Touch "Load from USB stick"

A video can be loaded from the USB stick to the coffee machine. Sliding the "Volume" controller to the right increases the volume, and sliding left reduces it.



Set barista button / Set fill level

Options: active inactive

Default value: active

active The pads are displayed when "Ready to operate".



Manual insert

Options: • active • inactive

Default value: active

active The pad is displayed when "Ready to operate".



Portioner calibration

* Check if the correct grinding degree is set
Portioner calibration determines the correct amount of ground coffee for a grinder.
This calibration is necessary when changing the type of beans and after a certain period of use, due to wear on the grinding discs.

The goal is that the set value should match the amount of ground coffee dispensed.

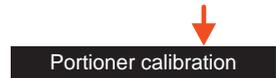
This is the only way to ensure that the amount of grounds called for in the beverage recipe is correctly dispensed.

Set required grinding degree (customer-specific requirements)

- * Fill the bean hopper
- * Use the coffee measuring spoon
- * Touch **Grind**

The portioner calibration begins.

- * Follow the instructions on the display



Grounds disposal through the counter (optional)

Options: • active • inactive

Default value: inactive

Time / date setting

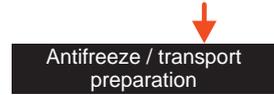
The current time of day and the date are set here.



Antifreeze / transport preparation

The routine for partially emptying the water system is started here.

Partially emptying is necessary prior to shipping via courier or package carrier, particularly in winter months, in order to prevent damage.



Factory reset

Reset all coffee machine settings to factory settings.



Beverage and settings import and export



Reset all coffee machine settings to factory settings.

Firmware update

New software version can be loaded to the coffee machine from the USB stick.

- * Download the ZIP file from the WMF 950 S website
- * Unpack the ZIP file
- * Save the HMI file to a USB stick

The USB stick must be in FAT32 format.

- * Open the USB lid on the right side of the operating panel
- * Place the USB stick



- The update must not be interrupted.
 - > Do not turn off the coffee machine during the software update.
 - > Do not remove the USB stick.

- * Open the "System" menu
- * Touch **Firmware update**
- * Select the HMI file

The device will restart.

The update has been installed successfully.

- * Remove the USB stick after the restart

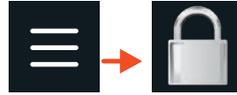


Firmware update

IMPORTANT

5.6 PIN

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



The PINs are hierarchical.

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:



Beverages



System



Timer

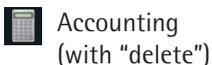


Language



Accounting PIN

On entering the valid PIN, access granted to:



Accounting
(with "delete")



PIN



5.7 Information

The information menu shows data about the last beverage, the last cleaning, descaling, service maintenance, and the remaining water filter capacity.



Information		25.08.21
Main menu		
Care	CTR: 1.03EU	
Beverages	HMI: 1.08	
System	SN: 0950123456	
PIN	Start-up date: 24.10.2020	
Information	Last brewing (total dispensing time 28.2 sec)	25.08.2021 09:11
Language	Last milk system cleaning	24.08.2021 17:45
Accounting	Last system cleaning	24.08.2021 17:45
Timer	Last milk system rinsing	24.08.2021 17:45
Exit	Last descaling	24.08.2021 17:45
	Last maintenance	24.08.2021 17:45
	Remaining water filter capacity	24.08.2021 17:45

5.8 Language

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



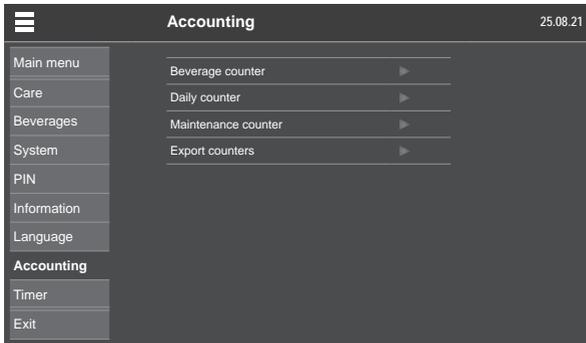
Language		25.08.21 08:54
Main menu	简体中文	<input type="radio"/>
Care	Dansk	<input type="radio"/>
Beverages	Deutsch	<input type="radio"/>
System	English	<input checked="" type="radio"/>
PIN	Français	<input type="radio"/>
Information	Icelandic	<input type="radio"/>
Language	Italiano	<input type="radio"/>
Accounting	日本語	<input type="radio"/>
Timer		
Exit		

Default value: English

5.9 Accounting

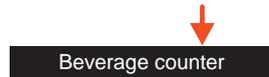
The counters for the individual dispensed beverages, the totals of the beverages, and the maintenance times are displayed here.

A journal can be saved to a USB stick.



Beverage counter

The totals of the beverages are displayed here.



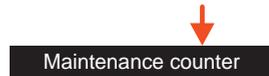
Daily counter

The daily number of the beverages is displayed here.



Maintenance counter

The last cleaning and descaling of the coffee machine is displayed here.



Export counters

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



5.10 Timer

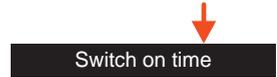


Switch on time

Options: • active • inactive

Default value: inactive

active Time when coffee machine switches on can be set. Enter hh:mm.



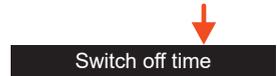
For example, daily start 07:00 am.

Switch off time

Options: • active • inactive

Default value: inactive

active Time when coffee machine switches off can be set.



For example, end of the day 06:00 pm.

Auto switch off countdown

Options: • active • inactive

Default value: inactive

active Countdown before coffee machine switches off (seconds).



For example, 30 seconds before switch off.

Load factory data

Reset all coffee machine timer settings to factory settings.



6 Other settings

6.1 Set grinding degree



Pinching 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.
-

CAUTION

Follow the Safety chapter
▷ starting on page 7



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.
 - > Adjust the grinding degree to a finer level by only one full turn of the multitool.
 - > 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.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

- When dispensing coffee, if the coffee flows very slowly or not at all, please set the grinding degree to coarse (4 or 5).
- The rotary selector on the top of the machine adjusts the grinding degree. The grinding degree setting range is from fine (1) to coarse (5). Factory setting is 3.
- If your coffee beans are dark in colour, it is recommended to use a coarse setting (4 or 5).
- Settings to the grinding degree will take effect only after dispensing two cups of coffee.



Set grinding degree

7 Care

7.1 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.
 - > Use the milk system rinsing to clean the milk system daily after use.
 - > Perform system cleaning at least every 7 days or 250 brewing cycles.
 - > After a company holiday (several days or weeks) we recommend running the cleaning program at least twice before reusing the machine.
 - > After the system cleaning cycle has been run, the milk foamer and the steam nozzle must be cleaned manually.
 - > Replace the milk hose when needed, but no later than 6 months.
 - > Follow the HACCP cleaning schedule.



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

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

 **CAUTION**

*Follow the Safety chapter
▷ starting on page 7*



Health hazard / irritation and scalding hazard



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

 **CAUTION**

*Follow the Safety chapter
▷ starting on page 7*

7.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Automatic	Message	
Cleaning programs ▷ starting on page 60					
	x				System cleaning
x					Milk system rinsing
x			x		Foamer rinsing
x					Brewer rinsing
Descaling					
				x	Descaling ▷ page 64
Manual cleaning					
x					Clean the operating panel (CleanLock) ▷ page 66
x					Clean the grounds container ▷ page 66
	x				Clean the water tank ▷ page 67
x					Clean the drip tray ▷ page 68
x					Clean the housing ▷ page 69
x	x				Clean the milk system manually ▷ page 69
		x			Clean the bean hopper and bean hopper cover ▷ page 72



- Daily = Daily, at least once per day, and as needed
 Weekly = Weekly cleaning
 Regularly = Regularly as needed
 Automatic = Automatic processing
 Message = After the display shows a message
 (x) = Daily for severe soiling
 * = Optional (depending on the model)

7.3 Cleaning programs

7.3.1 System cleaning

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

A milk system rinsing is part of the system cleaning.

Total duration is approx. 10 minutes.

The message to clean the system appears automatically after 200 brewing cycles, or after 6 days, whichever comes first. Beverage dispensing is disabled after 250 brewing cycles, or after 7 days, whichever comes first. The coffee machine cannot be used until a system cleaning cycle has been run.



During cleaning, a small amount of rinse water may get into the coffee grounds container. This is not an error.

Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the spouts.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
 - > Never reach under the spouts while cleaning.
 - > Always place a collection container with approx. 3 litres capacity under the spout prior to cleaning.
 - > Ensure that no one ever drinks the cleaning solution.

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

CAUTION

*Follow the Safety chapter
▷ starting on page 7*

IMPORTANT



After a company holiday (several days or weeks) we recommend running the cleaning program at least twice before reusing the machine.

The Click+Clean adapter is required for cleaning. Milk system cleaning must be performed after 250 brewing cycles, or after 7 days, whichever comes first.

Start

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

7.3.2 Milk system rinsing



Health hazard / scalding hazard



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

The milk system rinsing can be started separately. This makes sense if there are longer periods between dispensing milk beverages. The milk system rinsing rinses the milk hose, the milk nozzles, and the milk foamer.

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

IMPORTANT



During cleaning, a small amount of rinse water may get into the coffee grounds container. This is not an error.

CAUTION

*Follow the Safety chapter
▷ starting on page 7*

7.3.3 Foamer rinsing



Health hazard / scalding hazard



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



CAUTION

*Follow the Safety chapter
▷ starting on page 7*

The foamer will be rinsed automatically after 3 minutes since the last milk beverage was dispensed. An acoustic warning signal sounds before foamer rinsing starts automatically.

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



If milk rinsing is set to "inactive," then the milk system must be manually cleaned every day (even Click+Clean machines).

NOTE

7.3.4 Brewer rinsing



Health hazard / scalding hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7

An acoustic warning signal sounds before Brewer rinsing starts.

While the rinsing cycle is running, there must be no previously dispensed beverages located beneath the combi spout.

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

7.4 Descaling



Health hazard / irritation and scalding hazard



- During cleaning and descaling, hot cleaning solution or descaling solution flows out of the spout.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
- Cleaning and descaling agents can be hazardous to health in case of contact, including inadvertent contact.
 - > The coffee machine must be fully assembled before the descaling cycle can be started.
 - > Never reach under the spouts while cleaning or descaling.
 - > Ensure that no one ever drinks the cleaning solution or descaling solution.
 - > Be familiar with the product information on the bottle of descaler.

**CAUTION**

Follow the Safety chapter
▷ starting on page 7



Burn hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - > If the coffee machine is still hot, a cooling routine starts first. Duration of the cooling routine is 5–10 minutes.
 - > Wait until the cooling routine has finished.

**CAUTION**

Follow the Safety chapter
▷ starting on page 7



- WMF care products are designed and tested for use with these materials. Any other descaling agent may cause damage to the coffee machine.
 - > Use only WMF Descaling Agent.
- No liability is accepted for damage caused by the use of any other descaling agent and guarantee / warranty claims will not be recognised.

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 89*

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated by the WMF 950 S and displayed.

Descaling takes place in four stages.

- Cooling routine (when coffee machine is heated up)
- Preparation
- Descaling
- Rinsing



*Total duration of descaling is approx. 40 minutes.
The procedure may not be interrupted.*

The following is needed for descaling:

- 150 ml WMF liquid descaling agent



- Display messages lead you step by step through the program. Start begins a sequence that must be adhered to.
Follow the messages.

IMPORTANT

Access descaling program

- * Start the Care menu
- * Touch **Descaling**
- * Follow the display messages

Descaling duration is approx. 40 minutes.

- ▷ Main menu
- ▷ Care
- ▷ Descaling



- With a constant water connection, there is no water filter in the water tank.
 - > Clean the floater and the check valve regularly.

IMPORTANT

7.5 Manual cleaning

Order numbers for the WMF care program
▷ Accessories and spare parts
page 93

7.5.1 Clean the operating panel (CleanLock)

* Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

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



Scalding hazard

- Be careful of hot surfaces near of the operating panel.
- If a beverage is initiated accidentally, there is a hazard of being injured.
 - > Always lock out the touch display with "CleanLock" before cleaning.

CAUTION

Follow the Safety chapter
▷ starting on page 7



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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

7.5.2 Clean the grounds container (grounds chute, optional)

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



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



IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

7.5.3 Clean the water tank



Health hazard / hygiene

> If the water remains in the water tank for a long time, it needs to be replaced regularly, as otherwise it will affect health and safety.

- * Remove and empty the water tank
- * Clean the water tank with a standard cleaning brush
- * Clean the floater and the check valve regularly
- * Thoroughly rinse water tank with clear drinking water
- * Refill the water tank with clean drinking water and replace it



CAUTION

Follow the Safety chapter
▷ starting on page 7



7.5.4 Clean the drip tray



Scalding hazard



- The drip tray may contain hot liquids.
 - If the drip tray is not properly engaged, such as after cleaning, there is a burn hazard due to hot liquids.
 - > Be careful when moving the drip tray.
 - > Replace carefully so that no water accidentally drips down.
 - > Always make sure the drip tray is seated correctly.
-

 **CAUTION**

*Follow the Safety chapter
▷ starting on page 7*

- * Lift up the front of the drip tray slightly and remove it
- * Remove the drip tray
- * Remove grounds container
- * Remove the drip tray grid and clean it with the cleaning brush
- * Clean drip tray thoroughly
- * Rinse the drip tray and the drip grid with clear drinking water
- * Dry the drip tray and the drip tray grid, reassemble and replace



7.5.5 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.

- * Switch off the coffee machine using the ON/OFF switch
- * Allow the coffee machine to cool before cleaning
- * Once the coffee machine has cooled down, clean the housing with a damp cloth
- * Wipe dry using a fine woollen cloth

7.5.6 Clean the milk system manually

Daily: without Click+Clean

Weekly: with Click+Clean



Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
 - > Always switch off the coffee machine prior to cleaning.
 - > Disconnect mains plug.



Health hazard

- In case of eye contact, the WMF milk system cleaner can cause severe eye injury.
 - > Ensure that the milk system cleaner never makes contact with the eyes of a person or animal.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

Note

Durability can be compromised 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.



CAUTION

Follow the Safety chapter
▷ starting on page 7



CAUTION

Follow the Safety chapter
▷ starting on page 7

- * Perform a milk system rinsing
- * Disconnected the milk hose
- * Press on the sides of the grip on the milk foamer and pull it out along with the steam nozzle and the milk hose
- * Disassemble the milk foamer into its component parts
- * Remove the foamer gasket at the spout
- * Turn the milk nozzle to remove it
- * Clean the individual components thoroughly under warm, flowing water
- * Clean the combi spout with a clean, damp cloth
- * Clean the channels and connections with the included cleaning brush

The milk hose that was removed and the milk nozzle can be cleaned using the cleaning brush, as needed. (33 2408 0000 and 33 4136 8000)

- * Remove the Click+Clean adapter from the milk hose
- * Insert the brush into both ends of the hose (and through the milk nozzle) so that all areas are cleaned
- * Repeat the process several times if necessary
- * Mix 5 ml of WMF special cleaner with 500 ml of warm drinking water
- * Place all components, including the cleaning brush, in the prepared cleaning solution

All parts must be completely immersed in the cleaning solution for at least 5 hours.

- * Clean all parts thoroughly with a brush
- * Rinse all parts very thoroughly with drinking water



**Health hazard / hygiene**

- > The trim strip on the combi spout can be removed and cleaned when needed.

**CAUTION**

Follow the Safety chapter
▷ starting on page 7

**Burn hazard / scalding hazard**

- The steam nozzle can blow out hot steam without the milk foamer.



- > Never install the steam nozzle without a milk foamer.
- > When disassembling, watch out for hot surfaces. Hot water comes out of the Click+Clean adapter and the hot water outlet.

**CAUTION**

Follow the Safety chapter
▷ starting on page 7

* Assemble the milk foamer

Do not grease the parts for assembly, just get them damp.

* Assemble the parts and press them in tightly

* Replace milk foamer in the combi spout

Clean the milk hose

- * Immerse one end of the milk hose in the cleaning solution with the other parts
- * Clean the milk nozzle with cleaning brush
- * Immerse the length of the remaining milk hose in the cleaning solution
- * Clean the milk hose with cleaning brush

This procedure prevents air bubbles from remaining in the milk hose.

All parts must be completely immersed in the cleaning solution.



Cleaning brush (33 4136 8000)



Burn hazard / scalding hazard



- If the Click+Clean adapter is not attached correctly, or if the milk hose sags, hot water may come out during cleaning.



- > Do not use the coffee machine if the Click+Clean adapter is not fully assembled.
-

 **CAUTION**

Follow the Safety chapter
▷ starting on page 7

7.5.7 Clean the bean hopper and bean hopper cover

The bean hopper and bean hopper cover can be cleaned as 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**



Pinching 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 in a dishwasher.
- > After a long period in which the machine is not used, please remove the bean hopper, clean it, and dispense at least three beverages.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 89

- * Press the ON/OFF switch briefly (approx. 1 second)
Coffee machine switches off.
- * Disconnect mains plug
- * Remove the bean hopper lid
- * Clean the underside of the bean hopper cover with a damp cloth
- * Thoroughly clean the locking mechanism area, using the cleaning brushes from the accessories
- * Open the bean hopper toward the back by turning the lever a quarter turn until it is completely unlocked
- * Empty bean hopper
- * Clean the bean hopper with a clean, damp cloth
- * Allow bean hopper to dry completely
- * Fill the bean hopper
- * Lock the bean hopper by turning the lever forward by a quarter turn
- * Place the bean hopper lid



7.6 Restarting after a long break

- * After the shut off for several days, remove and clean the bean hopper
- * Replace the bean hopper and refill the bean hopper as needed
- * Dispense at least three beverages. This ensures that new beans are used.

Commissioning procedure

If you take your coffee machine out of operation for a longer period of time we recommend the procedure described below.

Please additionally observe the instructions in the User Manual for WMF coffee machines, WMF add-on units and WMF accessories!

- * Perform a complete system cleaning, including milk system cleaning
- * Please repeat the entire cleaning cycle a second time
- * Disconnect the power cord of the coffee machine from power supply
- * Shut off the on site water supply, or empty the water tank
- * Insert the water tank

- * Remove all removable parts of the coffee machine
This includes the following parts:
Bean hopper, brewing unit, water tank, milk foamer,
milk hoses, grounds container, drip tray

- * Clean all parts according to the instructions in the User Manual
- * Allow all parts to dry before replacing them
- * Replace all parts

Please note: On some machines individual components be removed!

- * Follow the User Manual
- * Clean and dry machine interior behind the grounds container

- * For machines with grounds disposal through the counter, clean the chute and the coffee grounds container
- * Clean the tanks according to the instructions

If there is a risk of frost at the installation location, store the machine in a protected location. Contact Service about antifreeze protection.

8 HACCP cleaning schedule

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

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

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

Sanitise the milk system daily

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



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

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP cleaning schedule for monitoring of regular cleaning.

Use only cleaning agents that have been approved by WMF.

*Follow the Care chapter
▷ starting on page 57*

TIP



Always commence operation with a freshly opened chilled milk pack

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

Recommendation:

only use UHT milk with a 1.5% fat content.

Keep milk cool.

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

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

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

HACCP cleaning schedule

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

Month _____ Year _____

Cleaning steps:

Daily

1. Switch off rinsing
▷Starts automatically when the coffee machine is switched off.
Milk system rinsing is included in the switch off rinsing cycle
2. Clean the operating panel, grounds container, drip tray, and housing
▷User Manual, Care chapter

Weekly

3. System cleaning (clean the brewing unit)
4. Clean the milk system manually
Clean the water tank

Regularly

5. Clean the bean hopper
Clean the combi spout
▷User Manual, Care chapter

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

Date	Cleaning steps					Signature
	1	2	3	4	5	
17.						
18.						
19.						
20.						
21.						
22.						
23.						
24.						
25.						
26.						
27.						
28.						
29.						
30.						
31.						

9 Maintenance and descaling

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

The maintenance schedule is based on the duration of use of the machine and is shown on the display.

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.

9.1 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 80*

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user / operator.
- 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.

*Descaling
▷ Software ▷ Care ▷ Descaling
page 64*

*Service maintenance message
▷ Messages and instructions
page 80*

9.2 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.



10 Messages and instructions

10.1 Messages for operation

Refill beans

- * Refill bean hopper (refer to display)
- * Check:
 - 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 grounds container

- * Empty grounds container

Grounds container missing

- * Replace the grounds container correctly

Change water filter

- * Change water filter

Follow water filter instructions.

- * Call WMF Service when needed

Call WMF Service

Error number is displayed

Service message

Service maintenance after the display shows a message.

- * Call WMF Service

Note

For coffee machines with a constant water connection, we recommend using a water filter

*Error messages and malfunctions
▷ page 81*

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

10.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

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

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

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

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

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

Your WMF 950 S is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.
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, pressing and holding the ON/OFF switch will switch off the controller.

Afterwards, switch the coffee machine on again.

NOTE

<i>Error number</i>	<i>Error description</i>	<i>Action instructions</i>
2	No temperature detected.	<ul style="list-style-type: none"> * Switch the coffee machine off and on again * If error not remedied call WMF Service

10.3 Errors with error message

<i>Error pattern</i>	<i>Error description</i>	<i>Action instructions</i>
System empty	No water detected by flow meter when rinsing or when dispensing hot water or steam	* Check if the water supply mode is in correct selection
Brewer position error	Gear from brewing unit is not in the correct position	<ul style="list-style-type: none"> * Switch the coffee machine off and on again * If error not remedied call WMF Service
Low temperature	Low temperature (lower than 0°) detected by NTC	* Check the ambient temperature
Place the water tank	Water tank is not installed correctly	<ul style="list-style-type: none"> * Check whether the water tank is installed correctly * Insert the water tank
Fill water tank	Low water level in the water tank	<ul style="list-style-type: none"> * Check whether the water tank is empty * Fill water tank * Insert the water tank

Error pattern	Error description	Action instructions
Water pressure missing	No flow detected by flow meter when dispensing coffee	<ul style="list-style-type: none"> * Check is water supply opened * Check if the water supply mode is in correct selection * Have the on site water supply and water pressure checked by a technician * If error not remedied call WMF Service <p>Temporary solution</p> <ul style="list-style-type: none"> * Deactivate the "constant water connection" and operate the machine via water tank <p><i>Constant water connection ▷ System, page 47</i></p>
Place the bean hopper	Bean hopper is not installed correctly	<ul style="list-style-type: none"> * Check whether the bean hopper is installed correctly
Fill the bean hopper	Coffee beans have been used up	<ul style="list-style-type: none"> * Check whether the bean hopper is empty * Fill the bean hopper
Hot water is dispensed instead of coffee	Coffee beans are refilled but error message continues	<ul style="list-style-type: none"> * Check that the lever of the bean hopper is correctly locked and the funnel is open
Place drip tray	Drip tray is not installed correctly	<ul style="list-style-type: none"> * Check whether the drip tray is installed correctly * Check whether the lid is seated correctly on the coffee grounds container <p><i>▷ Operation ▷ Drip tray, page 34</i></p>
Empty drip tray	Water in drip tray is full	<ul style="list-style-type: none"> * Check whether the water in drip tray is full * Clean and dry the metal water level sensor
Empty grounds container	Grounds container is full	<ul style="list-style-type: none"> * Check the grounds container and empty if needed

Error pattern	Action instructions
<p>Grinder is blocked</p> 	<ul style="list-style-type: none"> * Switch off the machine and disconnect it from the mains supply * Remove the bean hopper * Remove all coffee beans from the grinder * Set the grinding degree to be more coarse * Replace the bean hopper * Reconnect the machine to the mains supply and switch it on * Dispense a test beverage * Adjust the grinding degree as desired afterward ▷ <i>Other settings</i> ▷ <i>Set grinding degree, page 56</i> * If error not remedied call WMF Service
<p>Drip tray cannot be replaced</p>	<ul style="list-style-type: none"> * Check whether the drip tray has been pulled out while the brewer was not in the initial position * Remove grounds container * Place drip tray <i>The brewer returns to the initial position.</i> * Remove the drip tray again * Place grounds container * Replace the drip tray
<p>USB stick not recognised</p>	<ul style="list-style-type: none"> * Format USB stick to FAT32 format

11 Safety and warranty

11.1 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 coffee grinder. 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 89*

*Conditions for use and installation
▷ starting on page 16*

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 connection, the water mains tap for the inlet pipe must be closed.
- For coffee machines with a constant water connection, we urgently recommend connecting the water drain as well. Otherwise the drip tray could overflow and cause damage to furniture, for example.
- Without a drain connection, water can spill out of the drip tray. This water could contact live electrical components of the coffee machine and cause a fire.
 - Always shut off the main tap in the water inlet pipe when shutting down.
 - Always empty the drip tray.
 - Connect the coffee machine to a water drain.
- We recommend damage prevention measures, such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After a company holiday (several days or weeks) we recommend running the cleaning program at least twice before reusing the machine.

System cleaning
▷ *Cleaning programs*
page 60

11.2 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 coffee 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 79*

11.3 Duties of the owner / operator

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

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

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

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

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

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

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

Machine may only be descaled using the special WMF descaling agent.

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

The battery of the BTLE Sensor must be collected separately from unsorted municipal waste.

Delete personal data from your old device before disposing of it.

WMF special cleaning agent
▷ Accessories and spare parts
page 93



You will find this symbol on the nameplate and in the User Manual on page 87.

11.4 Warranty claims



Follow the manual

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

IMPORTANT

Conditions for use and installation
▷ starting on page 16

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 78

Appendix: Technical data

External dimensions	Width 303 mm Depth 528 mm Height 562 mm
Weight empty	22 kg
Water supply	3/8 inch hose connector with water mains tap, and dirt filter with 0.08 mm mesh size, on-site. ⁽¹⁾ At least 0.2 MPa (2 bar) supply pressure at 2 l/min. Maximum 0.6 MPa (6 bar). Important. If the customer's on-site flow pressure exceeds 0.6 MPa (6 bar), then a pressure reducer must absolutely be connected upstream and set to a maximum of 0.6 MPa (6 bar). Maximum inlet temperature 35 °C. The set of hoses provided with the new coffee machine, the permanent water connection kit, 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 tank volumes	approx. 1.8 l
Use at elevation above sea level	<2,000 m
Nominal power rating	2.6–2.8 kW
Power supply	220–240 V, 50/60 Hz, (1/N/PE)
Illumination	LED class 1
Degree of protection	IP X0
Protection class	
Continuous sound pressure level (Lpa)	<70 dB(A) ⁽²⁾

We reserve the right to make technical modifications.

⁽¹⁾ 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.

⁽²⁾ A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.
Installation surface / water spray	The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.
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 950 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.

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

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

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

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

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
Milk lance				
1	Pcs	WMF milk lance 248 mm	33 2914 9000	all
Accessories / tools				
1	Pcs	Click+Clean adapter	33 4073 5000	all
1	Pcs	Milk hose with milk nozzle (grey) non-chilled milk	33 7608 3000	all
1	Pcs	Milk hose with milk nozzle (black) chilled milk	33 7608 4000	all
1	Pcs	Bean hopper	33 7610 4000	all
1	Pcs	Bean hopper lid	33 7610 5000	all
1	Pcs	Key, bean hopper	33 7614 0000	all
1	Pcs	Coffee measuring spoon	33 7613 9000	all
1	Pcs	Power cord	33 7606 3000	EU only
1	Pcs	Manual insert cover	33 7610 2000	all
Drip tray / drip grid / grounds container				
1	Pcs	Drip tray, complete (incl. coffee grounds container)	33 7601 4000	all
1	Pcs	Drip grid	33 7611 2000	all
Water tank / constant water connection				
1	Pcs	Water tank	33 7607 8000	all
1	Pcs	Water tank lid	33 7614 2000	all
1	Pcs	Drain hose incl. connector	33 7613 8000	EU only
1	Pcs	UK Tab Water kit including: 3/8 connector (33 7613 2000) UK connector (33 7612 1000) PE pipe-1.5 m (33 7613 4000) Water filter net (33 7613 5000)	33 7614 9000	UK only
Scale filter / water filter				
1	Pack	Water filter	33 7614 4000	Water tank
Documentation and instructions				
1	Pcs	Set of documents: User Manual WMF 950 S	33 7614 1010	all
Order numbers for the WMF care program				
1	Pack	Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Bottle	WMF Special cleaner for milk foamer	33 0683 6000	all
2	Bottle	Liquid descaling agent	33 7006 2869	all
1	Pcs	Cleaning brush (small)	33 2408 0000	all
1	Pcs	Cleaning brush (large)	33 4136 8000	all

Digital User Manual edition

The User Manual is available digitally in various languages.

<https://coffeeconnect.wmf.com>

MediaPool > Technical documentation > User Manual

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