



WMF 5000 S+

USER MANUAL

ENGLISH

Congratulations on the purchase of your WMF coffee machine.

The WMF 5000 S+ coffee machine is a fully automatic single-cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam, and hot water. Thanks to the optional "Fresh Filtered Coffee" extension, the WMF 5000 S+ can also dispense freshly filtered coffee.

With its optionally available powder hopper, the WMF 5000 S+ can also make hot chocolate with milk or milk foam.



Follow the User Manual



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

CAUTION

Follow the User Manual signs and symbols
page 20

Follow the Safety chapter
▷ starting on page 7



Hazard to life due to electrical shock



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

WARNING

Follow the Safety chapter
▷ starting on page 7



Conditions for use and installation

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

IMPORTANT

Technical data
▷ starting on page 110

Maintenance
▷ starting on page 98

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1 Safety



Misuse

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

**WARNING**

1.1 General safety instructions

Hazards to the operator

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



- > Read the User Manual carefully prior to use.



- > Do not touch hot machine components.



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

**CAUTION**



> Built-in safety devices must never be altered.



> This device can be used by children of age 8 years or older while under



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

> Children must not play with the device.

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

 **CAUTION**

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



Hazard to life due to electrical shock



- 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 keeps 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.

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

**Risk of injury**

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

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

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

⚠ CAUTION



Health hazard

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

 **CAUTION**



Health hazard

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

 **CAUTION**



Health hazard / irritation and scalding hazard

⚠ CAUTION

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



Slipping hazard

⚠ CAUTION

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

1.2 Intended use



Misuse



WARNING

- If the machine is used other than as intended, this could lead to a risk of injury.
 - > The coffee machine must only be used as intended.
-

- The WMF 5000 S+ is designed to dispense beverages made with coffee and/or milk and/or powder (such as Choc or Topping).
- The coffee beans, milk, topping, and chocolate powder products must be suitable for processing in a fully automated coffee machine. The products must not be processed after their expiration date.
- This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places. It can also be used in a domestic environment.

Installation location

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

Water supply

- 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). 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 5000 S+ be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (chilled, pasteurised, homogenised, UHT).**

Hygiene

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

1.3 Conditions for use and installation



Risk of fire and accidents

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



WARNING

Technical data

▷ *page 110*

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

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

2 Introduction

2.1 Parts of the coffee machine



"Ready to operate" display



Header bar

Function bar

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

"Ready to operate" display

- 17 Eco mode
- 18 Menu pad (opens the main menu)
- 19 Beverage buttons
- 20 SteamJet pad
- 21 "Warm rinse" pad
- 22 Barista pad

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

The functions shown here are examples.

Software ▷ starting on page 34

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



**Bruising or
crushing hazard**



Hot surfaces



Slipping hazard



Notice of property damage

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



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 22*

*Care safety instructions
▷ page 79*

*Follow the Safety chapter
▷ starting on page 7*

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 109*

*Technical data
▷ starting on page 110*

NOTE

TIP

Glossary

Term	Explanation
•	• Listings, selection options
✱	✱ Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc and topping.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or powder beverages
Capacity	For example: the capacity of the water filter in litres
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
Chilled coffee	Reduces the output temperature of freshly brewed coffee
Choc	Hot chocolate
Combi spout	Standard is double spout. Option available for single spout.
Cup detection	The sensor (optional) measures the cup height automatically. 3 different modes are available to choose from.
Decaf	Decaffeinated coffee
FFC	Fresh Filtered Coffee - FFC
Grounds chute	▷ Grounds disposal through the counter, page 32
Main water supply tap	Water stop valve, angle valve
Milk system	Combi spout and milk hose
Mixer system	Complete module, mixer with portioner for powder beverages
Powder beverages	Such as Choc or Topping
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic compounds.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
Self-service mode	Self-service customer operation

3 Operation

3.1 Operation safety instructions



Burn hazard / scalding hazard



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

*Follow the Safety chapter
▷ starting on page 7*



Health hazard

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



CAUTION

*Follow the Safety chapter
▷ starting on page 7*



Bruising or crushing hazard / risk of injury



- Be careful when fitting the FFC cover: risk of pinching.
- > Screw on the FFC cover carefully.



CAUTION



Burn hazard / scalding hazard



- Hot liquid may escape while the "Fresh Filtered Coffee" is dispensing. The adjacent surfaces become hot.



- > Do not touch the FFC capsule while beverages are being dispensed.
- > Refrain from touching the FFC capsule immediately after dispensing.



CAUTION

*Follow the Safety chapter
▷ starting on page 7*



Bruising or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- > Do not reach into the area of the moving spout.



CAUTION

3.2 Other documents

With syrup station option

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

3.3 Switch on the coffee machine

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press 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.*

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



PIN access control

▷ PIN rights
page 60

Set timer switching times

▷ Timer
page 62

3.4 Milk or milk foam

3.4.1 Connect up the milk



Bruising or crushing hazard / risk of injury



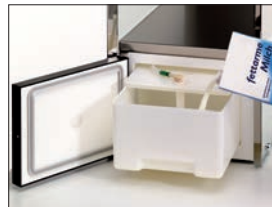
- Risk of pinching due to rotating gears.
 - > Do not open the milk pump. The milk pump may be opened only by the Service department.



CAUTION

With WMF Cooler (Easy Milk, Dynamic Milk)

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



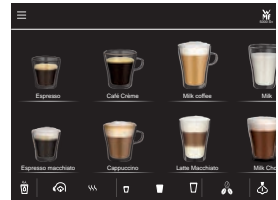
Milk container

3.5 Beverage dispensing

Touching the beverage buttons triggers dispensing of the beverage selected.

- Lit up button = ready to dispense
- Unlit button / red triangle = not ready to dispense / button disabled

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



Beverage selection

*Button layout
▷ Operating options
page 54*

Cancel beverage

- * Touch the beverage button again

3.6 Fresh Filtered Coffee – FFC (optional)

Our new "Fresh Filtered Coffee" feature provides dispensing of filtered, freshly-brewed coffee. The freshly-brewed coffee is free from oil and sediment thanks to this additional filter system. Practically all coffee brews (Espresso or Café Crème) can be dispensed via this filter.



3.7 Pre-selection pads (optional)

Some pre-selection pads including second coffee type pad appear on the display, depending on the version. These are pre-selection pads that define the desired pre-selection prior to beverage selection using the beverage buttons.



Example:
Second coffee type pad
▷ page 38

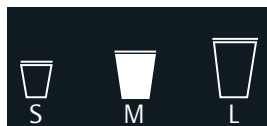
3.8 Special buttons (optional)

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

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

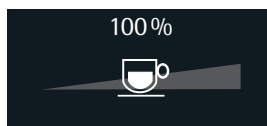
S = approx. 25% less than M

L = approx. 25% more than M



3.9 Cup size adjustment

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



3.10 Hot water dispensing

※ Place a cup of the appropriate size beneath the hot water spout

※ Touch the hot water button

Dispensing occurs according to the dispensing option.



3.11 Steam dispensing



Burn hazard / scalding hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Burn hazard / scalding hazard



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



CAUTION



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

TIP

3.11.1 Auto Steam (optional)

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

Potential milk foam qualities are:

- standard
- fine
- superfine

There is also an extra milk button with Auto Steam.

Heat milk or foam milk

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

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

- * Immerse steam nozzle deep into the milk
- * Briefly touch the desired Auto Steam button

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

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

- * Briefly press the steam button

Residue in the steam outlet tube is rinsed.

- * Wipe the steam outlet with a damp cloth



Steam button



Button allocation

▷ Operating options
page 51

Change recipes
▷ Beverages
page 45

3.11.2 Easy Steam (optional)

Beverages can be heated using the Easy Steam discharge.

Milk can be foamed by adding air manually.

3.11.3 SteamJet cup warmer



Burn hazard / scalding hazard



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



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



CAUTION

Follow the Safety chapter
▷ starting on page 7
Clean drip tray daily
Care
▷ starting on page 79



Health hazard / hygiene

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




CAUTION

Follow the Safety chapter
▷ starting on page 7

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

* Place a cup on the cup warmer with the opening facing downward

* Touch the  pad

Hot steam slowly flows into the cup from below.

The jet of steam stays on for the time set in the settings.

* Touch the SteamJet button again

The steam jet stops immediately.



SteamJet pad active / inactive
▷ Operating options
page 52

3.12 Height adjustment of the combi spout

Automatic height adjustment

The cup height is saved with the beverage for automatic height adjustment. Prior to beverage dispensing, the combi spout automatically moves to the optimal height.

Clearance height: up to 175 mm



Cup height
▷ page 49

Cup detection (optional)

Machines with optional cup detection can be operated in three different modes, depending on the setting.

- Presence detection
- Office - moves to cup height
- Size preselection

Cup detection
▷ System
page 72

3.13 Bean hopper / powder hopper lockable

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



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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

3.14 Manual insert, lockable

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

Manual insert is used

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



Tablet 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.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

Ground coffee prepared using the manual insert (also possible with 3 receptacles)

- * Open manual insert lid
- * Insert ground coffee (maximum 19 g)
- * Close manual insert lid
- * Touch the desired beverage button



Manual insert

3.15 Grounds container

The grounds container receives the used coffee grounds. It has enough capacity to store coffee grounds from approx. 50 brewing cycles. The display shows a message as soon as the grounds container needs to be emptied.

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

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



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



Clean the grounds container
▷ *Manual cleaning*
page 87

IMPORTANT

Follow the Warranty chapter
▷ *starting on page 109*

3.16 Grounds disposal through the counter (optional)

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

Important

Clean grounds chute daily
▷ *Manual cleaning*
page 87

3.17 Drip tray



Scalding hazard



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



CAUTION

Follow the Safety chapter

▷ starting on page 7

Clean drip tray daily

Care

▷ starting on page 79



3.18 Switch off the coffee machine



Take care to work hygienically

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



CAUTION

Follow the Safety chapter

▷ starting on page 7

Clean the coffee machine as shown in the manual.

Care

▷ starting on page 79



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 109

* Slide the operating panel upward

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

* Press the ON/OFF switch briefly (approx. 1 second)
Coffee machine switches off.

* Disconnect mains plug

* Turn off main water supply tap



PIN access control

▷ PIN rights

page 60

4 Software



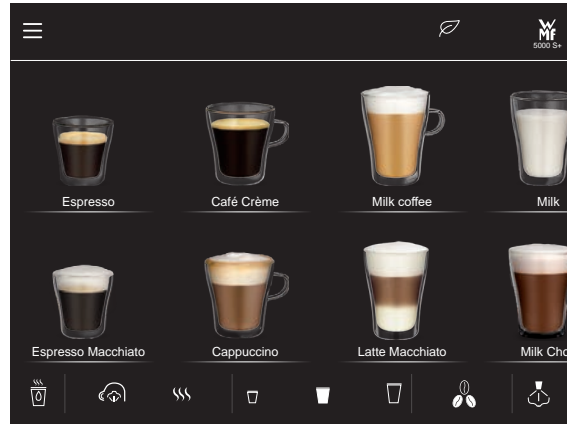
- When setting beverages, the same safety instructions apply as for operating the coffee machine.
 - > Follow all operation safety instructions.



Operation safety instructions
▷ page 22

4.1 Overview

Ready to operate page 36



Button layout
▷ Operating options
page 54

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

Function bar “Ready to operate” display page 36

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

Main menu functions

starting on page 39



Care
page 39



Beverages
page 42



Operating options
page 51



Information
page 58



Accounting
page 59



PIN rights
page 60



Timer
page 62



System
page 65



Language
page 75



Eco mode
page 76



USB
page 77

Menu control pads



Main menu / back



Confirm value / setting



PIN entry



Delete value / setting



Next / start



Preparation test



Load settings



Back



Save settings



Show keyboard

Messages on the display



Event and error message



Milk temperature display
(optional)

4.2 "Ready to operate" display

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

4.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

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



Example: Cappuccino button

Button layout

*▷ Operating options
page 54*

4.2.2 Function bar

Hot water button

Hot water button for hot water dispensing.

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

A beverage button can also be assigned for hot water.



SteamJet pad

For heating cups.



SteamJet pad active / inactive

*▷ Operating options
page 52*

"Warm rinse" pad

※ Touch the "Warm rinse" pad

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

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



"Warm rinse" pad active / inactive
▷ Operating options
page 52

Nutritional information

Displays ingredients and nutritional information for each beverage.



Nutritional information
▷ Operating options
page 52

Cup size adjustment

For selecting beverage size for the next beverage.



Cup size adjustment
▷ Operating options
page 53

S-M-L pad

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



S-M-L
▷ Software
▷ System
page 71

Barista pad – coffee strength

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

* Maximum quantity of ground coffee 19 g per brewing cycle

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



Barista pad active / inactive
▷ Operating options
page 51

Milk system refill

For automatic "Milk system refill".



Milk system refill
▷ Operating options
page 54

Second type of coffee (decaf)

✳ First of all, assign "Decaffeinated" to a grinder in the machine data

✳ Under operating options, choose "Decaffeinated"

A bean symbol with a line through it is displayed in the function bar.

✳ Tap the symbol before selecting a beverage

The beverage is then prepared from the beans in the decaffeinated coffee grinder.



Second type of coffee
▷ Operating options
page 55

Second type of milk (optional)

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



Second type of milk
▷ Operating options
page 53

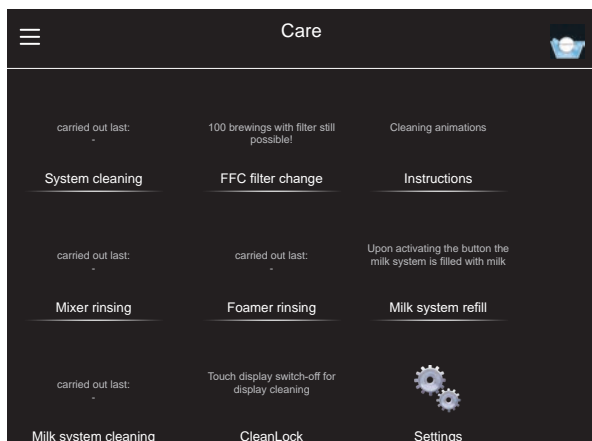
Steam button

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

Milk can be foamed by means of the steam button.



4.3 Care



Menu control pads

▷ Overview

page 34

Care

▷ starting on page 79

HACCP cleaning schedule

▷ starting on page 96

System cleaning

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



System cleaning

System cleaning

▷ Care

starting on page 82

Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer.



Mixer rinsing

Mixer rinsing

▷ Care

page 83

Milk system cleaning

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



Milk system cleaning

Milk system cleaning

▷ Care

page 84

Enable milk system

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

"Enable milk system" means that milk beverages will be available again.


Enable milk system

FFC filter change

Replace the filter after 100 brewing cycles/72 hours.

※ Touch **FFC filter change**

The display-guided instructions are launched.

※ Follow the instructions on the display

This pad can also be used to indicate how many more beverages can be dispensed with the current filter and when to next perform system cleaning with FFC.


FFC filter change

FFC filter change

▷ Care

page 85

Foamer rinsing

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


Foamer rinsing

Foamer rinsing

▷ Care

page 85

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

page 86

Instructions

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



Instructions

Cleaning intervals overview
 ▷ Care
 page 81

Filling the milk system (Dynamic Milk)

This function fills the milk system for dispensing cold beverages.

* Touch **Milk system refill**



Milk system refill


Settings



Settings

Switch-off rinsing

Options: • active • inactive

Default value:  active

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

Preparing the milk system after cleaning

Options: • active • inactive

Default value:  inactive

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

4.4 Beverages



General information

Dispensing test

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

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



Example: Cappuccino button

Save recipes

The modified recipe is saved.



Load recipes

A saved recipe is loaded to a beverage button here.

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



Cup volume, multiple brewing, and dispensing option



Cup volume

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

100 % indicates the previously saved value.

S-M-L Function

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

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

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

▷ Software

▷ System

page 71

Special buttons

▷ Operation

page 26

Cup volume S-M-L

The recipes for the sizes S and L are generated.

M is as set.

Default value:

S = 25 % less than the setting.

L = 25 % more than the setting.

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

Change S-M-L for individual beverages

▷ Cup volume

Multiple brewing cycles

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

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

Dispensing option

- **Start-Stop**

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

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

- **Start-Stop-Freeflow**

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

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

- **Freeflow**

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

- **Metered**

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

Change recipes



Menu control pads
▷ Overview
page 34



Current recipe composition

The additions in the recipe are displayed here.

The preparation order is from left to right. Additions that are above or below each other are processed at the same time.

The software indicates whether desired options are not technically possible.

Inventory of factory additions

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

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

Delete addition

Delete a marked addition from the current recipe composition.



Change addition

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

The "Change addition" menu opens.

The setting options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values

Ground coffee quantity

Enter in grams (g)



Water quantity / milk quantity

Enter in millilitres (ml)



FFC

Set whether to direct the brewed coffee through the filter or not.



Chilled coffee

Set whether to direct the brewed coffee through the cooler to cool it down or not.



Dynamic Milk foam quality levels

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

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

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

Coffee quality

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



Quality levels

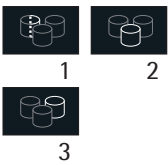
- 1 After pressing, space is provided for the ground coffee to swell.
- 2 After pressing, the coffee is brewed immediately.
- 3 After pressing, a pre-infusion occurs.
- 4 After pressing and a pre-infusion, wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same as for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

Note.

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

Select coffee grinder

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



Text, picture, and cup height



Text and picture

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

Note

A note about the beverage can be saved here.



Menu control pads
▷ Overview
page 34

The "Detect cup" button is displayed only if "Presence detection" is active.
▷ Presence detection with cup sensor
▷ page 49

Load custom beverage pictures
▷ USB
page 77

Set the cup height manually

The cup height for the beverage is selected using the setting wheel.

- * Use the setting wheel to adjust the height
- * On the right side, touch the desired cup symbol to be assigned to this height

The value is assigned to the cup symbol.

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

Presence detection using the cup sensor Cup detection (optional)

The "Detect presence" function causes the **Detect cup** button to be displayed.

- * Place a cup under the spout
- * Touch **Detect cup**

The cup is detected.

The setting for the detected cup height is saved and shown on the setting wheel on the display.

When set up this way, with active presence detection, the spout will move to the height saved for the beverage when the beverage is selected.

Size preselection with cup sensor

The sensor detects the cup height and enables the beverage if the detected height matches the saved value.

The size can be selected by the cup sensor only in "Size preselection" mode.

▷ page 73

Cup height tolerance

*▷ System ▷ Cup detection
page 72*

Use configured cup heights S-M-L

If this button is active, then the cup heights are set in the system menu.

If this function is active, the height can no longer be adjusted manually. The setting wheel is no longer displayed.

S-M-L must be active. Make cup settings under

*▷ System ▷ Cup detection
page 72*

Change buttons

The positions of two beverage buttons are swapped here.

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



4.5 Operating options



Operating elements

SB mode (self-service)

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

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

Options: • active • inactive

Default value:  inactive

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

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

Barista pad
page 51

"Warm rinse" pad
page 52

Nutritional information
page 52

Menu pad
page 52

SteamJet
page 52

Error message
page 53

Cup size adjustment
page 53

Second type of milk
page 53

Language pre-selection
page 54


Fill milk system
page 54

Beverage pre-selection
page 56

Cancel beverage
page 56

Barista pad


Options: • active • inactive

Default value:  active

active The pad is displayed when ready for operation.

“Warm rinse” pad

Options: • active • inactive

Default value:  active

active The pad is displayed when ready for operation.

Nutritional information

Displays ingredients and nutritional information for each beverage.


Enter nutritional information
▷ System
▷ Nutritional information
page 72

Options: • active • inactive

Default value:  inactive

Menu pad

Options: • active • inactive

Default value:  active

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

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

SteamJet

Options: • active • inactive

Default value:  inactive

active The pad is displayed when ready for operation.

Error message

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

Options: • active • inactive

Default value: ☒ active

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

Cup size adjustment

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

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

Options: • active • inactive

Default value: ☐ inactive

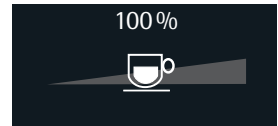
Sliding the cup on the controller to the right increases the cup volume, and sliding left reduces it.

The cup volume is indicated in percent.

Controller in the centre 100 % as set

Controller all the way left 50 % less

Controller all the way right 50 % more



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

Second type of milk (optional)

A second type of milk is activated here.

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

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

Options: • active • inactive

Default value: ☐ inactive

Language pre-selection

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

Options: • active • inactive

Default value:  inactive

Button layout "Self-service+Flags"
▷ *Button layout*
page 54

Milk system refill

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

Options: • active • inactive

Default value:  inactive

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

Milk system refill
▷ *Care*
page 41

Button layout

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



PostSelection



Options: • active • inactive

Default value: ☒ inactive

PostSelection

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

The names of the types of coffee and the sizes can be modified. (Type of coffee and S-M-L). The displays and options will vary, depending on the model.

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

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

*System
▷ starting on page 65*

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

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

Caffeine-free



Options: • active • inactive

Default value: ☒ inactive

Caffeine-free

Decaf factor

The value for the Decaf factor is entered here.

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

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

Setting range: -25% to 15%

Default value: 10%

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

Beverage pre-selection



Beverage pre-selection

Options: • active • inactive

Default value:  inactive

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

Cancel beverage


Options: • active • inactive

Default value:  inactive

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

Milk foam selection

Options: • active • inactive


Default value:  active

Milk foam selection is possible only with Auto Steam option.

Logo

Manufacturer's logo

Options: • active • inactive

Default value:  active

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

Customer's logo

Options: • active • inactive

Default value:  inactive

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

Load customer's logo

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

Size of customer's logo

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

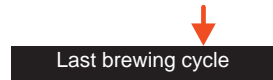
4.6 Information

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



Last brewing cycle

Information about the last brewing cycle.



Timer

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



Service

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



Care

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



Water filter and descaling

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

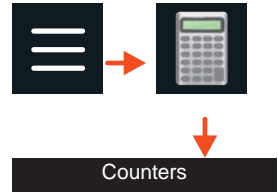


Journal

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



4.7 Accounting



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.

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

Vending machines

See vending machines User Manual.

External accounting

See the waiter accounting instructions.

Free of charge settings

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


Free of charge settings

All free of charge

Options: • active • inactive

Default value: ☐ inactive

Beverage free of charge

Options: • active • inactive

Default value: ☐ inactive

Message display

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

Display beverage buttons

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

4.8 PIN rights

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

- Cleaning
- Setting
- Accounting



The PINs are hierarchical.

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

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

Cleaning PIN

On entering the valid PIN, access granted to:



Care



Cleaning

Settings PIN

On entering the valid PIN, access granted to:



Care



Beverages



Operating options



Accounting
(without "delete")



Timer



System



Language



USB



Setting

Accounting PIN

On entering the valid PIN, access granted to:



Care



Beverages



Operating options



Accounting
(with "delete")



PIN



Timer



System



Language



USB



Accounting

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

Re-enter PIN

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



Re-enter PIN



4.9 Timer


Time / date

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

Timer

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

Options: active inactive

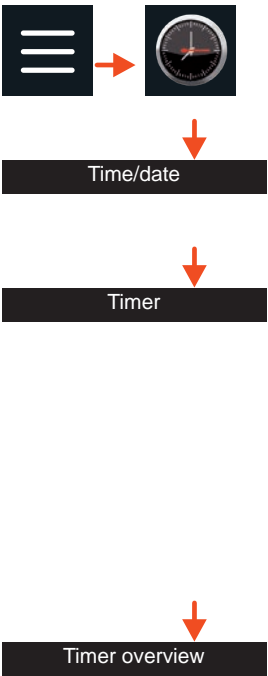
Default value:  active

active The timer switching times are active.

inactive The timer switching times are not carried out.

Timer overview and setting the timer

Overview of all switch-on and switch-off times



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

Delete timer

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



Daily timer overview

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



Set timer switching times

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

- Button layout
- Eco mode
- ON/OFF timer



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

NOTE

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

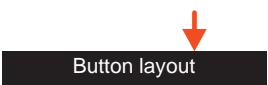
The times are previously set for all selected days.
After confirmation, a weekly overview is displayed with the switch time settings. The individual times can be modified in this weekly overview, as desired.

Button layout

Options: • active • inactive

Default value: ☒ inactive

active Button layouts can be assigned automatically via the timer.



Eco mode

This setting determines whether Eco mode timers can be adjusted.

Options: active inactive

Default value: ☒ inactive

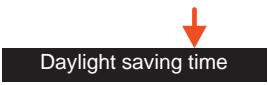


Daylight saving time

Set whether to switch to daylight saving time automatically here.
This menu is displayed only if no telemetry module is installed.

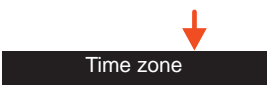
Options: active inactive

Default value: ☒ inactive



Time zone

The time zone can be set here.



4.10 System

Cooler

Milk storage temperature

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

Empty message

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

Temperature sensor

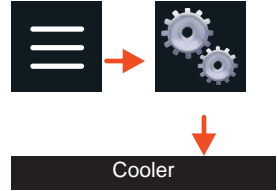
Measurement of milk temperature.

Quality check (Dynamic Milk)

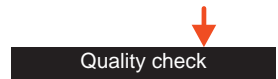
External influences can cause changes to the milk temperature, milk foam volume, and milk foam quality in the milk system.

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

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



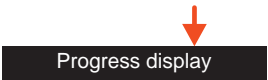
Possible with optional Cup&Cool with temperature monitoring.



Progress display

Options: Line, circle, off

Default value: Line



Display and illumination

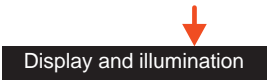
Illumination

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

There are also the following options:

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

The current setting is displayed immediately.



Illumination when "Ready to operate"

- Standard colour side

Event display (message)

Options: • active • inactive

Default value: ☐ active ☒ inactive

active The illumination during a message can be adjusted.

For example, "Beans empty" message.

Illumination for messages (event)


- Event colour side

Display brightness

The brightness of the display is adjusted here.

Reduce brightness automatically

Options: • active • inactive

Default value:  active

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

Touch calibration

Recalibrate the touch display.

Display background

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

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

Beverages: Font + colour

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

Options: • active • inactive

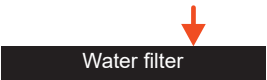
Default value: ☐ inactive

Water filter

Options: • active • inactive

Default value: ☒ active


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



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

Measured carbonate hardness

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

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

NOTE

Determine the water hardness

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

Measured total hardness

Enter the measured total hardness.

Filter capacity

Enter the filter capacity in litres here.

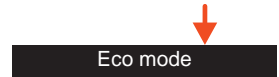
Eco mode

The Eco mode can be activated here.

Options: • active • inactive

Default value: ☒ inactive

▷ Eco mode
page 76



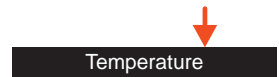
Switch off

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

Default value: never

Temperature

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



Grinding degree setting

The grinding degree can be adjusted from the display.

- Grinding degree grinder 1
- Grinding degree grinder 2

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.


Grinding degree setting

Brewing pressure display

The brewing pressure display can be activated here.

Options: • active • inactive

Default value:  inactive


Brewing pressure display

Portioner

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

Espresso or Café Crème are the default options available.


Portioner

Applies to machines with two grinders and one powder hopper.

Bluetooth (optional)

The optional WMF Bluetooth stick is required for this function.

Options: • active • inactive

Default value:  inactive

✱ Set Bluetooth to active here

✱ Open the operating panel

✱ Insert the WMF Bluetooth stick on the back side of the operating panel

✱ Switch the coffee machine off and on again


Bluetooth

S-M-L Function

Activate the S-M-L function here.

Change symbols and texts here.

Beverage sizes can be changed based on the standard size (M).

Options: ☐ active ☒ inactive

Default value: ☒ inactive

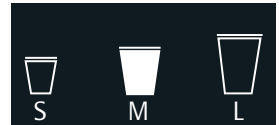


S-M-L

Small

Standard modification factor for beverage sizes for S-recipes that are newly activated.

Default value: 75%



Large

Standard modification factor for beverage sizes for L-recipes that are newly activated.

Default value: 125%

Cup volume S-M-L

▷ Software

▷ Beverages

page 43

Tip

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

Syrup (optional)

Assign names and symbols to syrups here.

Activate the available metered quantities (single, double, big).



Syrup

Detailed setting capability for the syrup station

▷ Operating manual for Syrup station

Milk (optional)


Assign names and symbols to milk 1 and milk 2 here.



Milk

Nutritional information

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


Nutritional information

Cup detection

The cup sensor detects whether there is a receptacle beneath the spout and determines its height.


Cup detection

Correction of spout position

Setting range: -20 mm to +60 mm
Minus → Smaller distance from cup
Plus → Greater distance from cup
Steps: 5 mm
Standard: 10 to 15 mm distance

Cup height tolerance

The tolerance for cup height is set here for beverages with inactive S-M-L.

The height for a recipe is set in the beverage menu.
The tolerance set here determines how precise this height must be in order to enable the beverage.
The required tolerance is thus entered here.

Setting range: 0 mm to ± 30 mm
Steps: approx. 7.5 mm

Mode

Choose between four different modes.

Off

The function is deactivated.

Presence detection

The cup sensor detects whether there is a receptacle beneath the spout. Once a beverage is selected, the spout automatically moves to the pre-configured height for the selected beverage.

Cup height adjustment

▷ Software

▷ Beverages

page 49

Office – moves to cup height

The cup sensor detects whether there is a receptacle beneath the spout and determines its height.

The outlet then moves to a preset distance from the top of the cup.

Size preselection

The cup sensor detects whether there is a receptacle beneath the spout and determines its height.

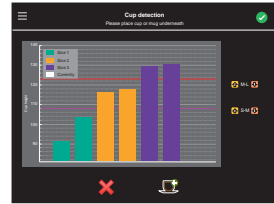
Based on this value, matching beverages are shown on the display. If S-M-L pre-selection is active, the sensor performs this pre-selection.

Size setting S-M-L

In "Size preselection" mode

The cup currently under the spout is shown as a symbol on the display.

The smallest and largest cup size setting for each beverage size is displayed.



The two horizontal lines are the boundaries between the beverage sizes.

The arrow symbols can be used to move these lines.

Delete cup sizes

* Touch

* Select a desired size or "All size"

The selection is deleted.

The cup size is deleted.

Add cup size

* Place the new size cup under the spout

* Assign the desired S-M-L size

* Touch

Change the size designations for beverages

▷ System

▷ S-M-L

page 71

Customer cups

This option provides the ability for the customer to use its own reusable cups in self-service mode. When the "Customer cups" option is activated, the starting screen changes. Here, in the cup detection, the starting screen can be set as desired.



Starting screen with customer cups

Using "Own cup"

- * Touch **Own cup**

The beverage selection is displayed.

- * Select desired beverage

The desired beverage size is requested.

- * Select the correct beverage size

The beverage is dispensed.

Using "Operator cup"

- * Touch **Operator cup**

The beverage selection is displayed.

- * Select desired beverage

The cup sensor automatically detects the size of the cup under the spout and the beverage is dispensed according to the S-M-L settings.



Beverage size preselection

4.11 Language

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



4.12 Eco mode

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

The beverage buttons remain lit.

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

Beverage dispensing starts after the machine has heated up.



▷ Eco mode
page 69

Eco mode

Options: • On • Off • Timer

Default value: ☒ On ☐ Off



The Eco mode can be activated here.

Eco mode display

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

There are two states.

Eco mode "active"

The coffee machine is currently in the reduce phase.



Eco mode "ready"

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



Immediate start

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



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

4.13 USB

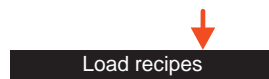
Data exchange is possible via the USB connection. As long as the USB stick is inserted, the functions will be active.

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



Load recipes

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



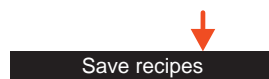
Load beverage symbols

Load photos or beverage symbols from USB stick.



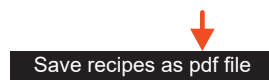
Save recipes

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



Save recipes as pdf file

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



Export counters

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



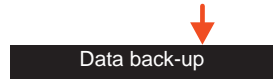
HACCP export

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



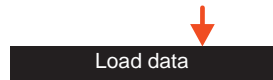
Data back-up

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



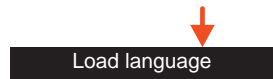
Load data

Data settings, such as machine data, beverage data, etc. are loaded here from the USB stick to the coffee machine.
(Can be protected by a PIN.)



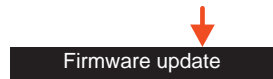
Load language

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



Firmware update

For Service only.



5 Care

5.1 Care safety instructions

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



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / irritation and scalding hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Dynamic Milk

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

NOTE



Note

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

NOTE

5.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Automatic		Instructions
Cleaning programs					
x				System cleaning (Easy Milk / Dynamic Milk)	0
x				Mixer rinsing *	0
x				Milk system cleaning	0
x			x	Foamer rinsing	0
		x	x	FFC filter change *	0
Manual cleaning					
x				Clean the operating panel (CleanLock)	0
x				Clean the grounds container	
x				Clean the drip tray	0
x				Clean the housing and the cup sensor	
	x			Clean the milk system manually (Easy Milk)	
	x			Clean the milk system manually (Dynamic Milk)	
(x)	x			Clean the mixer *	0
x	x			Clean the steam outlet	0
		x		Clean the bean hopper	
		x		Clean the powder hopper *	



Cleaning programs
▷ starting on page 82

▷ page 85

▷ page 86

▷ page 87

▷ page 87

▷ page 88

▷ page 89

▷ page 90

▷ page 90

▷ page 91

▷ page 93

▷ page 94

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

Weekly = Weekly cleaning

Regularly = Regularly as required

Automatic = Automatic processing

(x) = Daily for severe soiling

* = Optional (depending on the model)

Instructions = Instructions available in the menu ▷ "Software" ▷ "Care"

5.3 Cleaning programs

5.3.1 System cleaning

System cleaning is an automatic cleaning program and consists of several segments. The coffee, milk, and powder systems are cleaned depending on how much they have been used. This includes milk system cleaning, mixer rinsing, and the use of two different WMF cleaning tablets for the coffee and milk systems. The optional FFC and Chilled coffee functions can also be cleaned as part of system cleaning when needed.

Instructions as animation

▷ Main menu

▷ Care

▷ Instructions

▷ Syrup station cleaning instructions



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the combi spout 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.
 - > Ensure that no one ever drinks the cleaning solution.



CAUTION

Follow the Safety chapter

▷ starting on page 7



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

NOTE

System cleaning; Easy Milk / Dynamic Milk



Health hazard / scalding hazard



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



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

For system cleaning for coffee machines with Easy Milk / Dynamic Milk, the special blue cleaning container is required for cleaning.

Start

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

5.3.2 Mixer rinsing



Health hazard / scalding hazard

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

Mixer rinsing can be started separately.

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



IMPORTANT

Follow the Warranty chapter
▷ starting on page 109



CAUTION

Follow the Safety chapter
▷ starting on page 7

Instructions as animation
▷ Main menu
▷ Care
▷ Instructions

5.3.3 Milk system cleaning



Health hazard / scalding hazard

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



CAUTION

Follow the Safety chapter
▷ starting on page 7

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

The milk system cleaning program cleans the milk system.

For milk system cleaning for coffee machines with Easy Milk / Dynamic Milk, the special blue cleaning container is required for cleaning.

A special cleaning tablet must be used.

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

Instructions as animation

▷ Main menu

▷ Care

▷ Instructions



5.3.4 Foamer rinsing



Health hazard / scalding hazard

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

For coffee machines with Easy Milk, there is a foamer rinsing that can be started when needed. The foamer rinsing can also take place automatically. This is started 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.

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



CAUTION

Follow the Safety chapter
▷ starting on page 7

Instructions as animation
▷ Main menu
▷ Care
▷ Instructions

5.3.5 Foamer rinsing (Dynamic Milk)

For coffee machines with Dynamic Milk, the foamer is rinsed automatically every 2 hours.

5.3.6 FFC filter change



Health hazard / scalding hazard

- > The filter capsule remains hot immediately after coffee is dispensed via the filter.
- > Allow the filter capsule to cool slightly before replacing.



CAUTION

Follow the Safety chapter
▷ starting on page 7

Replace the filter after 100 brewing cycles/72 hours.

※ Start the Care menu

※ Touch **FFC filter change**

The display-guided instructions are launched.

※ Follow the instructions on the display

This menu shows how many more drinks can be dispensed via this filter and how many hours remain before filter replacement is due.

5.4 Manual cleaning

*Order numbers for the WMF care program
▷ Accessories and spare parts
page 114*

5.4.1 Clean the operating panel (CleanLock)

※ Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

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



Scalding hazard

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



CAUTION

*Follow the Safety chapter
▷ starting on page 7*



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

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 109*

5.4.2 Clean the grounds container (grounds chute, optional)

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



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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

5.4.3 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
- * Clean drip tray thoroughly
- * Rinse the drip tray with clear drinking water
- * Dry off the drip tray and replace it



Descaling
▷ Software ▷ Care
page 41

With optional syrup station
▷ Syrup station cleaning
instructions

5.4.4 Clean the housing and the cup sensor



- 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.

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

- * Switch off the coffee machine using the ON/OFF switch
- * 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 109

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.

5.4.5 Clean the milk system manually (Easy Milk)



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.



CAUTION

Follow the Safety chapter
▷ starting on page 7

Instructions as animation
▷ Main menu
▷ Care
▷ Instructions



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.



CAUTION

Follow the Safety chapter
▷ starting on page 7

- * Pull forward the lever behind the combi spout
- * Remove combi spout
- * Remove the milk hose and the mixer hose ⁽¹⁾
- * Mix a special cleaning tablet with 0.5 litres of warm tap water
- * Dismantle combi spout
- * Place all parts of combi spout in the cleaning solution (3 parts)

All parts must be completely immersed in the cleaning solution.

- * After 5 hours, clean all parts thoroughly with a brush
- * Rinse all parts of the combi spout very thoroughly with clear drinking water
- * Thoroughly rinse the milk hose and the mixer hose ⁽¹⁾
- * Insert the milk hose and the mixer hose ⁽¹⁾
- * Reassemble combi spout
- * Replace combi spout

⁽¹⁾ The mixer hose is included only for coffee machines with a mixer.



5.4.6 Clean the combi spout manually (Dynamic Milk)



For coffee machines with Dynamic Milk, the foamer must not be removed.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

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

5.4.7 Clean the mixer

Cleaning will be more frequent depending on powder consumption.



Scalding hazard

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

CAUTION

Follow the Safety chapter
▷ starting on page 7

- * Slide the operating panel upward
- * Pull the mixer hose off of the combi spout and use the handle to move the mixer bowl upward

The propeller for the mixer is now visible.

Daily

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

When needed (weekly)

- * Mix 5 ml of WMF special cleaner or a special cleaning tablet with 0.5 litres of warm drinking water
- * Immerse all four parts in the cleaning solution at least for 4 hours
- * After 4 hours, thoroughly rinse under running drinking water again

Instructions
▷ Main menu
▷ Care
▷ Instructions



- * Remove the powder hopper and clean the loading chute to the mixer bowl with a cloth or brush

- * Allow the parts to dry completely [1]



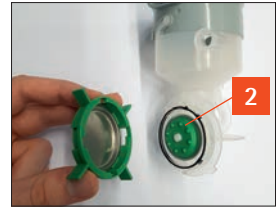
On re-assembly, all openings must face in the same direction.



- * Insert the propeller part [2] as shown in the illustration

The green side should be visible after insertion.

- * Attach mixer hose on the mixer bowl
- * Replace mixer bowl until it engages in the lock
- * Attach mixer hose on the combi spout



5.4.8 Clean the Auto Steam outlet



Burn hazard / scalding hazard



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



CAUTION

Instructions

▷ Main menu

▷ Care

▷ Instructions

Daily

- * Mix a special cleaning tablet with 0.5 litres of tap water
- * Immerse steam nozzle in the cleaning solution and touch the steam button or an Auto Steam button

Soak time: 30 minutes

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

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



Weekly

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



5.4.9 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 hoppers in a dishwasher.

IMPORTANT

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch until coffee machine switches off
- * Disconnect mains plug
- * Turn the lock on the bean hopper 180° to open it



Rotate the lock by 180°

- ✱ Lift bean hoppers out
- ✱ Completely empty bean hoppers and wipe out thoroughly with a damp cloth
- ✱ Allow bean hoppers to dry completely
- ✱ Refill and replace bean hoppers
- ✱ Turn the lock on the bean hopper 180° to lock it



5.4.10 Clean the powder hopper

The powder hopper should be cleaned when needed and at regular intervals.

Recommendation: monthly.

Cleaning will be more frequent depending on powder consumption.

- ✱ Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- ✱ Press the ON/OFF switch until coffee machine switches off
- ✱ Disconnect mains plug
- ✱ Turn the lock on the powder hopper 180° to open it
- ✱ Tip hopper backwards and remove upwards
- ✱ Empty hopper completely



- * Unscrew union nut at front and rear
- * Pull out the dosing auger
- * Thoroughly wipe out hopper with a damp cloth
- * Thoroughly clean individual dosing auger components
- * Allow powder hopper and individual components to dry completely
- * Re-assemble and replace the dosing auger and screw on union nuts



*Portioner with individual parts.
Dosing auger*



Ensure correct orientation of discharge.

IMPORTANT

- * Refill and replace powder hopper
- * Turn the lock 180° to relock it

6 HACCP cleaning schedule

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



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

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

Sanitise the milk system daily

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



Call up the journal of the most recent cleaning operations via Information pad . The USB pad  can be used to export an HACCP journal.

"Food Hygiene Ordinance from 05.08.1997"

*Use our HACCP cleaning schedule for monitoring of regular cleaning.
HACCP export
▷ page 78*

*Use only cleaning agents that have been approved by WMF.
Follow the Care chapter
▷ starting on page 79*

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.

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.

Recommendation:
only use UHT milk with a 1.5% fat content.

At commencement of operation milk should be at approx. 6–8 °C.
Depending on the setting, one litre of milk is sufficient for approx. 20 cappuccinos.
WMF offers a range of refrigeration options (e.g., WMF countertop coolers).

HACCP cleaning schedule

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

Cleaning steps:

1. Perform a system cleaning
 > User Manual, Care chapter

2a. Clean the milk system manually (Easy Milk)
 > User Manual, Care chapter

2b. Daily mixer rinsing
 > User Manual, Care chapter

3a. Clean the milk system and change out the combi spout after 4 hours of operation time (absolutely required for a low number of dispense cycles, or if milk is non-chilled)

3b. Dynamic Milk: regularly clean the outside of the combi spout.

3c. Weekly mixer cleaning and regular cleaning of product hoppers (beans / powder) > User Manual, Care chapter

4. General machine cleaning

Month _____ Year _____

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

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

7 Maintenance and descaling

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

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

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

7.1 Maintenance

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

The following care or maintenance stages are provided:

- 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 100*

*Service maintenance message
▷ Messages and instructions
page 100*

7.2 WMF Service

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

WMF Group GmbH
Eberhardstraße 35
D - 73312 Geislingen (Steige)

Important.


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



8 Messages and instructions

8.1 Messages for operation

Refill beans

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

Open water supply

- * Turn on water tap and confirm

Empty grounds container

- * Empty grounds container

Grounds container missing

- * Replace the grounds container correctly

Change water filter

- * Change water filter

Follow water filter instructions.

- * Call WMF Service when needed

Call WMF Service

Error number is displayed

Error messages and malfunctions

▷ *page 101*

Service message

Service maintenance after the display shows a message.

- * Call WMF Service

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

8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.


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

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

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

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

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

Your WMF 5000 S+ is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply. If there is a current error or a message to the operator, the  pad is displayed.

- * Touch 

The error message and the error number are displayed.



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

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

NOTE

Error number	Error description	Action instructions
88	Boiler: over-temperature	<ul style="list-style-type: none"> * Switch the coffee machine off, allow to cool and switch on again * If error not remedied call WMF Service
161	Flow error: brewing water	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Set the grinding degree coarser ▷ Software ▷ System ▷ Set grinding degree, page 70 * Reduce quality ▷ Settings ▷ Recipes, page 47 * If error not remedied call WMF Service
186	Steam boiler: level	<p><i>Beverage dispensing temporarily blocked.</i></p> <ul style="list-style-type: none"> * Check that grounds container is correctly inserted * Switch the coffee machine off and on again
188	Heater error	<ul style="list-style-type: none"> * Switch off the coffee machine, disconnect mains plug * Call WMF Service
9083	Cooler temperature is in the frost range	<ul style="list-style-type: none"> * Check whether the cooler temperature is set too low
9507	Flow error: water pressure missing	<ul style="list-style-type: none"> * Open the water tap or fill up the water tank * If error not remedied call WMF Service

Error number	Error description	Action instructions
9678 9679 9619	Right grinder blocked Left grinder blocked	<ul style="list-style-type: none"> * Switch off the coffee machine * Disconnect mains plug * Remove bean hopper * Rotate the grinder disk counterclockwise only by using the multitool for the hopper (two pins must be inserted in the corresponding recesses on the grinder) <p>▷ Care ▷ Bean hopper cleaning, page 93</p> <ul style="list-style-type: none"> * Replace hopper * Switch on the coffee machine <p>If this occurs frequently:</p> <ul style="list-style-type: none"> * Set grinding degree one stage coarser <p>▷ Software ▷ System ▷ Set grinding degree, page 70</p>



8.3 Errors without error message

Error pattern	Action instructions
<ul style="list-style-type: none"> • No Choc dispensing but water in grounds container 	<ul style="list-style-type: none"> * Do not use Choc dispensing * Call WMF Service (coffee dispensing possible)
<ul style="list-style-type: none"> • Choc portioner blocked, Choc dispensed only with water 	<ul style="list-style-type: none"> * Clean the portioner <p>▷ Care ▷ Clean the powder hopper, page 94</p> <ul style="list-style-type: none"> * Empty powder * Turn dosing auger manually until all powder is removed * If necessary rinse with water * Allow all parts to dry completely
<ul style="list-style-type: none"> • Coffee dispensing on the left / right differs 	<ul style="list-style-type: none"> * Clean the combi spout <p>▷ Care ▷ Clean the milk system manually, page 89</p>
<ul style="list-style-type: none"> • No milk foam / no milk dispensing, but milk in the milk container 	<ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed * Re-route milk hose correctly * Easy Milk: clean the combi spout * Dynamic Milk: clean the combi spout manually * Dynamic Milk: refill milk and touch "Milk system refill" in the customer care menu <p>▷ Software ▷ Care ▷ Milk system refill, page 41</p> <ul style="list-style-type: none"> * Check whether milk cooler is iced

Error pattern	Action instructions
<ul style="list-style-type: none"> • Milk foam not OK • Temperature too cold or too hot 	<p>Dynamic Milk</p> <ul style="list-style-type: none"> ✱ Perform a quality check <p>This function is enabled for trained staff only. Contact the Service department if needed.</p> <p>Easy Milk</p> <ul style="list-style-type: none"> ✱ Check whether the milk temperature is the same as the set temperature ✱ Clean the combi spout <p>▷ Care ▷ Clean the milk system manually, page 89</p>
<ul style="list-style-type: none"> • The milk foam dispensing sputters severely • Milk too hot 	<ul style="list-style-type: none"> ✱ Check whether the milk system has been cleaned ✱ Clean the milk system <p>▷ Care ▷ Clean the milk system manually, page 89</p> <ul style="list-style-type: none"> ✱ Check whether the milk has been cooled sufficiently
<ul style="list-style-type: none"> • No powder beverage dispensing 	<ul style="list-style-type: none"> ✱ Clean the mixer bowl ✱ Is the hose kinked? ✱ Perform milk cleaning and rinsing more often, if necessary daily <p>▷ Care ▷ Clean the mixer, page 90</p> <ul style="list-style-type: none"> ✱ Use lower powder dosage ✱ Use higher water dosage
<ul style="list-style-type: none"> • Pump runs continuously, water in grounds container 	<ul style="list-style-type: none"> ✱ Switch the coffee machine off and on again ✱ If error not remedied call WMF Service
<ul style="list-style-type: none"> • Choc hopper cannot be replaced 	<ul style="list-style-type: none"> ✱ Manually turn the drive for the dosing auger at the portioner slightly in a clockwise direction ✱ Check whether Choc hopper is accidentally locked
<ul style="list-style-type: none"> • Bean hopper cannot be replaced 	<ul style="list-style-type: none"> ✱ Check whether bean hopper is accidentally locked

9 Safety and warranty

9.1 Hazards to the coffee machine



Follow the manual

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

Follow the conditions for use and installation.

Installation location

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

Coffee grinder

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

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 109*

*Conditions for use and installation
▷ starting on page 17*

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

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

System cleaning
▷ *Cleaning programs*
starting on page 82

9.2 Directives

Manufacturer: WMF Group 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 Group 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 99*

9.3 Duties of the owner / operator

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

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

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

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

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

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

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

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

Cleaning intervals overview

▷ page 81

HACCP

▷ page 96

WMF special cleaning agent

▷ Accessories and spare parts
page 114

9.4 Warranty claims



Follow the manual

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

IMPORTANT

*Conditions for use and installation
▷ starting on page 17*

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

No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, 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 98*

Appendix: Technical data

Technical data for coffee machine

External dimensions	Width 325 mm Height 716 mm (with lockable bean hopper) Depth 590 mm
Coffee bean hopper	approx. 1,100 g per load ⁽¹⁾ Coffee bean hopper in the center approx. 700 g ⁽¹⁾
Powder hopper (optional)	approx. 2,000 g ⁽²⁾
Weight empty	approx. 37 kg (depending on the model)
Water supply	3/8 inch hose connector with water mains tap, and dirt filter with 0.08 mm mesh size, on-site. ⁽³⁾ At least 0.2 MPa (2 bar) supply pressure at 2 l/min 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 (optional)	Hose a minimum of DN 19, minimum downward slope of 2 cm/m
Use at elevation above sea level	<2,000 m

We reserve the right to make technical modifications.

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

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

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

Nominal power rating	2.75–3.25 kW	9 kW
Power supply	220–240 V, 50/60 Hz, (1/N/PE)	380–415 V, 50/60 Hz, (3/N/PE)
Illumination	LED	
Degree of protection	IP X0	
Protection class	class 1	
Calibration pressure	Boiler 0.5 MPa (5 bar) Steam boiler 1.6 MPa (16 bar)	
Continuous sound pressure level (Lpa)	<70 dB(A) ⁽⁴⁾	
Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).	
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.	
Installation surface / water spray	The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.	

We reserve the right to make technical modifications.

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

Installation clearances	<p>For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 50 mm at the back.</p> <p>A minimum working space of 800 mm in front the coffee machine and overhead clearance of at least 200 mm above the product hoppers are recommended. A clear height of 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.</p>
Installation dimensions of the water filter	<p>See the User Manual for the water filter.</p>

We reserve the right to make technical modifications.

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

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

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

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

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

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
Water supply				
1	Pcs	Connecting tube for constant water supply	33 2292 1000	all
1	Pcs	Angle for drain tube	33 2165 8000	all
1.5	Meter	Drain tube	00 0048 0042	all
Tool				
1	Pcs	Multitool	33 2408 4000	all
Product hopper				
1	Pcs	Bean hopper and powder hopper lid	33 2655 7099	all
1	Pcs	Medium bean hopper lid	33 2655 8099	all
1	Pcs	Bean hopper / product hopper labels	33 2624 7000	all
Milk and mixer system				
1	Pcs	Double foamer, complete	33 2867 5300	Easy Milk
1	Pcs	Milk restrictor	33 2614 9000	Easy Milk
1	Meter	Milk hose	00 0048 4948	all
1	Pcs	Milk hose spring	33 0190 3000	all
1	Pcs	Milk hose sleeve	33 2180 5000	all
1	Pcs	Plug&Clean adapter	33 2427 5000	all
1	Pcs	Mixer bowl	33 2895 4000	Powder
1	Pcs	Mixer wheel	33 2895 5000	Powder
0.25	Meter	Mixer hose	00 0048 0064	Powder
Drip tray / drip grid				
1	Pcs	Drip tray with SteamJet	33 2633 7100	with SteamJet
1	Pcs	Drip tray without SteamJet	33 2633 7000	without SteamJet
1	Pcs	Drip grid with SteamJet	33 2633 8100	with SteamJet
1	Pcs	Drip grid without SteamJet	33 2633 8000	without SteamJet

Number	Unit	Designation	Order No.	Model
WMF customer care program				
1	Pack	Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Pack	Special cleaning tablets for the milk system	33 2622 0000	all
1	Pcs	Cleaning container for the milk system	33 2593 6000	all
1	Pcs	Cleaning container lid for the milk system	33 2593 7000	all
1	Pcs	Pipe cleaner	33 0350 0000	all
1	Pcs	Cleaning brush	33 1521 9000	all
1	Tube	WMF Molykote "gasket grease"	33 2179 9000	all
Documentation				
1	Pcs	Set of documents WMF 5000 S+	33 4186 6010	all

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