

WMF

## User Manual



**WMF espresso**

English

Series 01.00.01

## Congratulations on the purchase of your WMF coffee machine.

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



### Follow the User Manual



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

### ⚠ CAUTION

*Follow the User Manual signs and symbols*  
page 18

*Follow the Safety chapter*  
▷ *starting on page 6*



### 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 6*



### Conditions for usage and installation

- In the event of failure to comply with maintenance information, no liability is accepted for any resultant damage.
- > Follow the User Manual.

### IMPORTANT

*Technical data*  
▷ *starting on page 73*

*Maintenance*  
▷ *starting on page 62*

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## 1 Safety

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### Misuse

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

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### WARNING

## 1.1 General safety instructions

### Hazards to the operator

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



- > Read the User Manual carefully prior to use.



### CAUTION



- > Do not touch hot machine components.



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

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

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- > Use the coffee machine only when it is completely assembled.
- > Built-in safety devices must never be altered.
- > This device can be used by children of age 8 or greater while under continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.
- > Children may not play with the device.
- > Cleaning and user maintenance must not be performed by children.

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



### **Hazard to life due to electrical shock**



- The voltage inside the coffee machine is a hazard to life.
  - > Never open the housing.
  - > Never loosen the screws, and do not remove any housing parts.
  - > Never use a damaged power cord.
  - > Avoid damage to the power cord.  
Do not kink or crush it.



**WARNING**



## Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
- The portafilter gets very hot during dispensing.
- Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.

> When dispensing beverages and steam, do not reach beneath the spouts.

> Do not touch the spouts immediately after dispensing.

> Immediately after dispensing, touch only the handle of the portafilter.

> When dispensing, always place a suitable heat-resistant drinking vessel under the spout.



## CAUTION



### Risk of injury

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



### CAUTION



### Bruising or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- Closing the cup storage cover can cause a crushing hazard.
  - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
  - > Close the cup storage cover carefully.



### CAUTION



## Health hazard

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



## CAUTION



## Health hazard

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



## CAUTION



## **Health hazard / irritation and scalding hazard**



- During cleaning, hot water flows out of the portafilters and the hot water spout.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.

> Never reach under the spouts while cleaning.

> Ensure that no one ever drinks the cleaning solution.

**CAUTION**



## **Slipping hazard**



- Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.

> Regularly check whether the coffee machine is leaking, and make sure no water is coming out.

**CAUTION**

## 1.2 Intended use



### Misuse

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



### WARNING

The WMF espresso is designed for dispensing various types of coffee beverages and milk beverages. This device is also intended for industrial and commercial use and for use by professionals and trained users in shops in the consumer goods industry and agricultural holdings, or for commercial use by non-professionals. The machine may be operated only by trained personnel.

The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

**Under no circumstances may the WMF espresso be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).**

## 1.3 Conditions for usage and installation



### Risk of fire

- > The safe distances indicated in the technical data must be maintained.

### Risk of fire and accidents

- > The conditions for installation and use must be met.



### WARNING

*Technical data*

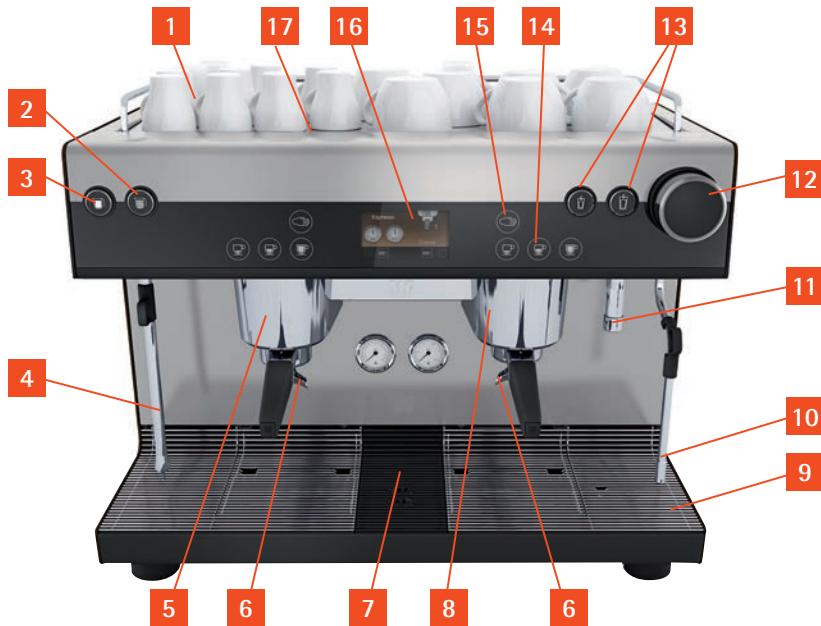
▷ *starting on page 73*

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 authorized installation technicians in compliance with general, country-specific and local regulations. The WMF service engineers may only connect the coffee machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any on-site installation work prior to connection. The potential equalization terminal is installed by WMF Service if needed.



## 2 Introduction

### 2.1 Parts of the coffee machine



#### Display



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

#### **"Ready to operate" display**

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

## User Manual Signs and Symbols



### Personal injury safety instructions

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

### ⚠ WARNING

*Safety instructions*

*Follow the Safety chapter*  
▷ *starting on page 6*



### Personal injury safety instructions

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

### ⚠ CAUTION

*Operation safety instructions*

▷ *page 20*

*Care safety instructions*  
▷ *page 47*

*Follow the Safety chapter*  
▷ *starting on page 6*



**Electrocution**



**Hot steam**



**Bruising or crushing hazard**



**Hot surfaces**



**Slipping hazard**



### Notice of property damage

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

### IMPORTANT

*Observe the Warranty chapter*

▷ *starting on page 72*

*Technical data*

▷ *starting on page 73*



### Instructions / Tip

- Instructions for safe use and tips for easier operation.

### NOTE

### TIP

### Call up the main menu

⌘ Touch the "Main menu" pad

*The main menu is displayed.*

*There are other display options ▷ Main menu.*



## Glossary

Term	Explanation
•	• Listings, selection options
⌘	⌘ Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, such as coffee and water
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee and hot water
Blind sieve	Cleaning sieve
Capacity	For example: the capacity of the water filter in litres of water it can filter
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
Distributor filter rinsing	Temporary rinsing of the brewing group
Main water supply tap	Water stop valve, angle valve
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Preparation test	Testing
Tampers	Automatic pressing of ground coffee prior to brewing cycle.

## 3 Operation

### 3.1 Operation safety instructions



#### Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
- The portafilter gets very hot during dispensing.
- Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.
- If the drip tray is not properly engaged, there is a burn hazard due to hot liquids.
- > When dispensing beverages and steam, do not reach beneath the spouts.
- > Do not touch the spouts immediately after dispensing.
- > Immediately after dispensing, touch only the handle of the portafilter.
- > Always place a suitable cup under the spout before dispensing beverages.
- > Always make sure the drip tray is seated correctly.



#### CAUTION

*Follow the Safety chapter  
▷ starting on page 6*



#### Health hazard

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

#### CAUTION

*Follow the Safety chapter  
▷ starting on page 6*

## 3.2 Switch on coffee machine

\* Press the ON/OFF switch

*Coffee machine switches on and heats up.*

*Automatic rinsing begins.*

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



## 3.3 Portafilter

There are two sizes of portafilter.

Portafilter 1 = 8 to 11 g

Portafilter 2 = 10 to 16 g



An empty portafilter must be inserted before dispensing a beverage.

The display indicates which portafilter is currently inserted in which brewing group. The number indicates the type of portafilter. Single cup (1) or double cup (2).

### 3.3.1 Portafilter status displays



#### Portafilter missing

A portafilter must be inserted



#### Portafilter inserted

The display indicates which portafilter is inserted.

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



#### Empty portafilter

The portafilter must be emptied.



- > Do not remove the portafilter until the brewing process is complete.
- > If the portafilter is removed sooner, the coffee machine stops the brewing process prematurely.

**IMPORTANT**

### 3.4 Beverage dispensing

Pressing the beverage buttons triggers dispensing of the beverage selected.

The correct size portafilter must be inserted.

The portafilter must be empty.

The previous beverage must be completely dispensed.

This can be indicated by an acoustic signal. The acoustic signal can be deactivated.



*Button allocation*

▷ *Change recipes*

*page 35*

*Change recipes*

▷ *Software*

*page 35*



- Lit up button = ready to dispense
- Unlit button = not ready to dispense / button disabled
- Button is flashing = beverage is being dispensed

- \* Set the cup grid to the correct height
- \* Place a drinking vessel of a suitable size under the portafilter
- \* Touch the desired beverage button

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

*Beverage dispensing begins.*

#### Cancel beverage

- \* Touch the flashing beverage button again

### 3.5 Manually loading ground coffee

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

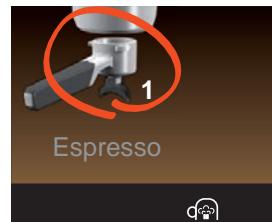


Function button

### 3.6 Distributor filter rinsing

- ⌘ Remove the portafilter
- ⌘ Press and hold the portafilter image on the display for more than 2 seconds
- ⌘ Press ➤ to confirm and continue

*Rinsing starts.*



- Do not use distributor filter rinsing to rinse the portafilters.

#### TIP

- > The portafilters can be rinsed under the hot water spout. Tilt and dump out the portafilter several times.
- > At the same time, check that water flows unobstructed through the flow path and that the screen is not clogged.

#### NOTE

### 3.7 Hot water dispensing

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



### 3.8 Steam options



#### Burn hazard / scalding hazard

- When using Auto Steam, Basic Steam, and SteamJet, hot steam comes out of the steam openings. The adjacent surfaces and spouts become hot.
  - > When dispensing beverages and steam, do not reach beneath the spouts.
  - > Do not touch the spouts immediately after dispensing.

CAUTION



#### Burn hazard / scalding hazard

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

CAUTION



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

TIP

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

### 3.8.1 Auto Steam

Milk is heated or foamed using the Auto Steam option. Milk can be foamed to the set milk foam quality by means of the foam button.

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

After the **Milk foam selection** is activated, up to 3 levels of foam quality are available for selection. The selection is shown on the display after the foam button is pressed.

Potential milk foam qualities are:

- standard
- fine
- superfine

There is also an extra milk button with Auto Steam.

#### Heat milk or foam milk

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

*The steam nozzle must be below the surface of the milk.*

⌘ Briefly touch the desired Auto Steam button  
*Steam is discharged, depending on the Auto Steam button allocation.*

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

- ⌘ Remove the receptacle and press the foam button again briefly

*Residues in the steam outlet are rinsed out.*

- ⌘ Wipe the steam outlet with a damp cloth



Milk button



Foam button

#### Milk foam selection

▷ *System*  
*page 42*

*Button allocation*  
 ▷ *Change recipes*  
*page 35*

*Change recipes*  
 ▷ *Beverages*  
*starting on page 35*



## Basic Steam



### Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
- > When dispensing beverages and steam, do not reach beneath the spouts.
- > Do not touch the spouts immediately after dispensing.
- > Always place a suitable cup under the spout before dispensing beverages.



### CAUTION

Follow the Safety chapter  
▷ starting on page 6

#### \* Open the Basic Steam knob

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

- Steam warms beverages
- Steam manually foams milk

#### Warm beverages

- Use as tall and slim a Cromargan® jug as possible, with handle
- Fill jug to no more than half way
- Immerse steam nozzle deeply into jug
- Open the Basic Steam knob and use the steam to heat up the beverage until the desired temperature is reached.
- Close the Basic Steam knob
- Swing steam outlet over to the drip tray
- Remove the receptacle and open the Basic Steam knob again briefly

*Residues in the steam outlet are rinsed out.*

- Wipe the steam outlet with a damp cloth



A Cromargan® jug, such as  
WMF order number  
03 9090 0030 or 03 9090 0050

### 3.9 Cup grid

#### Raising

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

#### Lowering

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

Clearance heights for raised cup grid

Single spout: 82 mm

Double spout: 77 mm



Lift up the cup grid



Lower the cup grid

### 3.10 SteamJet cup warmer



#### Burn hazard / scalding hazard

- Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.
- > Use heat-resistant cups.
- > Always place a cup upside-down over the cup warmer before dispensing steam.
- > Do not touch the adjacent surfaces immediately after dispensing.
- > Do not touch the spouts immediately after dispensing.
- > Never use the SteamJet function without the drip grid in place or without the cup warmer insert.



#### CAUTION

Follow the Safety chapter

▷ starting on page 6

Clean drip tray daily

Care chapter

▷ starting on page 47



## Health hazard / hygiene

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



Follow the Safety chapter  
▷ starting on page 6

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

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

\* Touch the "SteamJet" 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.*



*This description corresponds to the standard setting.  
Dispensing option = metered.*

Activate SteamJet

▷ Software  
page 41

## 3.11 Bean hopper

If possible, refill product hoppers in advance.

Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.

The capacity of each hopper is 550 g.

The beans are protected by a cover.



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



Observe the Warranty chapter  
▷ starting on page 72

### 3.12 Cup storage (heated)



#### Burn hazard

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



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

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

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

The cup heater can be adjusted via the software.



#### CAUTION

Follow the Safety chapter  
 ▷ starting on page 6  
 Clean drip tray daily  
 Care chapter  
 ▷ starting on page 47

#### IMPORTANT

Observe the Warranty chapter  
 ▷ starting on page 72



### 3.13 Switch off the coffee machine



#### Take care to work hygienically

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



#### Follow the manual

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

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

*Coffee machine switches off.*

⌘ Disconnect mains plug

⌘ Turn off main water supply tap



#### CAUTION

Follow the Safety chapter  
 ▷ starting on page 6  
 Clean the coffee machine as shown in the manual.  
 Care chapter  
 ▷ starting on page 47

#### IMPORTANT

Observe the Warranty chapter  
 ▷ starting on page 72

## 4 Set grinding degree

### **Bruising or crushing hazard / risk of injury**

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

### **⚠ CAUTION**

Follow the Safety chapter  
▷ starting on page 6

### **! Set the grinding degree to be finer**

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

### **IMPORTANT**

Observe the Warranty chapter  
▷ starting on page 72

#### **Important! Set the grinding degree only when the grinder is not running.**

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

#### **Set the grinding degree to be more coarse**

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

- \* Slide the cup storage tray back

*Preset grinding degree is now visible.*

- \* Release coffee dispensing and wait until grinder starts up

- \* Set the grinding degree as desired by pressing the control knob down while turning it

Grinding degree 1

→ fine ⌂

Grinding degree 10

→ coarse ⌂



Grinding degree knob

## 5 Software



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

### ⚠ CAUTION

*Operation safety instructions*  
▷ page 20

### 5.1 Overview

#### Ready to operate

page 33



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

#### Status line pads

page 33



Barista (coffee strength)  
page 33



Messages  
page 63



SteamJet  
page 41

## Main menu functions

starting on page 34



Care  
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Beverages  
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Information  
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Accounting  
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PIN rights  
page 40



USB  
page 46



Service

## Menu control pads



To the main menu



Confirm value / setting



To previous menu



Delete value / setting



PIN entry



Preparation test (testing)



Next, Forward, Start



Back



Show help text



Show keyboard



Save settings



Load settings

## Messages on the display



Error message

## 5.2 Ready to operate

### “Ready to operate” display

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



## 5.3 “Ready to operate” display pads

### Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

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

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

Depending on the settings, the beverage names are displayed for the buttons.

If the portafilter has not been inserted, the bean type that is set up for the brewing group is displayed.



*Display texts*  
 ▷ Software  
 ▷ System  
 page 42

### Manually loading ground coffee

See Operation, page 23.



### Barista pad – coffee strength

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

This function is available for both brewing groups.

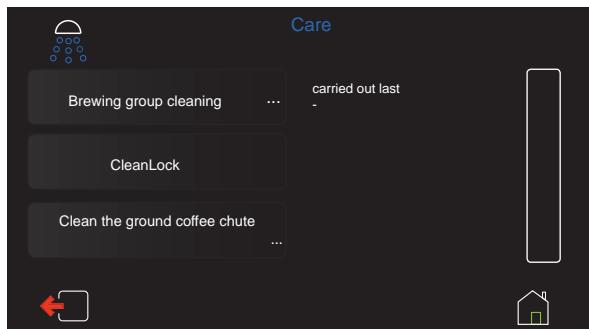


*Barista pad active / inactive*  
 ▷ System  
 page 41

	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 15 g per brewing cycle

## 5.4 Care



Menu control pads

▷ Overview

page 32

Care chapter

▷ starting on page 47

HACCP cleaning schedule

▷ starting on page 60

### Brewing group cleaning

- The two brewing groups are cleaned at the same time.

### CleanLock

\* Touch **CleanLock**

*A 15-second countdown starts.*

The touch display can now be cleaned.

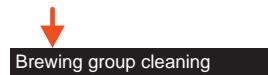
The touch display is activated again 15 seconds after the last time it was touched.

### Clean the ground coffee chute

The animated instructions for cleaning are available here.

### Changing the seal

Display-guided seal changeout.



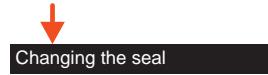
Care chapter

▷ starting on page 47



Care chapter

▷ starting on page 47



Care chapter

▷ Changing the seal

page 58



### Filter change (optional)

Available only if authorization has been issued to trained personnel by WMF Service.

## 5.5 Beverages



### Change recipes

Ristretto – Change recipes portafilter 1

	g	ml	°C	Pre-infusion Interval	Target Brewing time	Reference Beverage
8.8	22	90	1.8	18		
8.9	24	91	1.9	19		
<b>9.0</b>	<b>26</b>	<b>92</b>	<b>2.0</b>	<b>20</b>		<input checked="" type="checkbox"/>
9.1	28	93	2.1	21		
9.2	30	94	2.2	22		

Service / Factory 9.0 26 92 2.0 20 Yes  
0.0 / 9.0 0 / 26 0 / 92 0.0 / 2.0 0 / 20 No / Yes

◀ ▲ [Aa] [?] ▶ ▷

Menu control pads  
▷ Overview  
page 32

The recipe name and portafilter are displayed in the title.

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

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



Save recipes  
▷ page 37

**Ground coffee quantity**

Enter in grams (g)



**Water volume**

Enter in milliliters (ml)



**Brewing temperature**

Enter in degrees Celsius (°C)



**Pre-infusion**

Pause between pre-brewing and brewing, in seconds.

**Specified brewing time**

Indicated in seconds (sec)

**Reference beverage**

The reference beverage is set up during commissioning by the service technician.

The reference beverage can be modified. Follow the messages on the display.

Indicate yes/no

**Load recipes**

A saved recipe is loaded to a beverage button here.



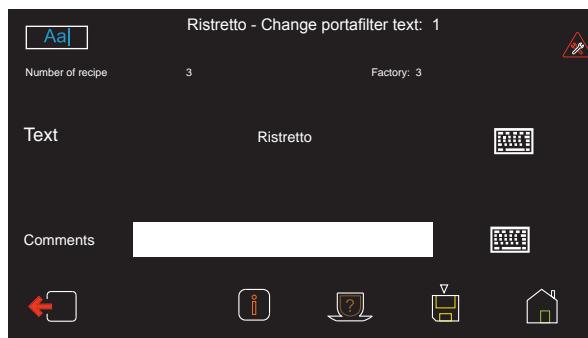
- ※ Touch a beverage button
- ※ Touch the "Load recipes" pad

*A submenu opens.*

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

*The beverage button is assigned to the newly selected recipe.*

## Text



Aa|

Menu control pads  
 ▷ Overview  
 page 32

## Text

The beverage name is adjusted here.  
 Activate the keyboard by touching the keyboard pad.

## Comments

A note about the beverage can be saved here.

## Dispensing test

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



- ⌘ Modify the settings as desired
- ⌘ Touch the "Dispensing test" pad

*The beverage is dispensed using the newly changed values.*

- ⌘ If the beverage is as desired, touch the Save symbol

*The recipe is saved.*

## Save recipes

The modified recipe is saved here.



## 5.6 Information

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



Last brewing cycle

### Last brewing cycle

Information about the last brewing cycle.



Service

### Service

Contact data for WMF Service.

Serial number of the coffee machine.



Care

### Care

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



Journal

### Journal

Records of events and faults during operation and cleaning of the coffee machine.

## 5.7 Accounting



### Counter

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



Beverage	Counter 1	Counter 2	Counter 3	Counter 4	Overall
2 Espresso M...	2	2	2	2	2
Espresso	1	1	1	1	1
Espresso M...	1	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**

## 5.8 PIN rights

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



- Cleaning
- Settings
- 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 to:

- Care



### Settings PIN

On entering the valid PIN, access to:

- Care
- Settings (beverage, general, others)



### Accounting PIN

On entering the valid PIN, access to:

- Care
- Settings (beverage, general, others)
- Accounting numbers of beverages



## 5.9 System



### Language

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



### Operating options

#### SteamJet

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

Options:      • Off, 1 to 10 seconds

Default value: 6 seconds

#### Barista pad

Options:      • active      • inactive

Default value:  active

#### Brewing time control

When the brewing time control is active, the coffee machine indicates when the grinding degree needs to be readjusted. This takes place when the current brew time for a reference beverage deviates from the specified setting.

The reference beverages in the factory settings are Espresso and Café Crème. The reference beverage can be modified, but a recommended specified brewing time must be entered in the recipe.

*Set grinding degree*  
▷ page 30

Options:      • active      • inactive

Default value:  inactive

## Display text

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

Options:       No display / Bean type / Beverage name

Default value:  Bean type

## Bean type

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

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

## Milk foam selection (Auto Steam)

Three levels of milk foam quality can be saved for Auto Steam.

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

Options:       active       inactive

Default value:  inactive

## Acoustic signal for brewing complete

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

Options:       active       inactive

Default value:  active

## Auto Start

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

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

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

Options:  active  inactive

Default value:  inactive

*Button allocation*  
 ▷ *Change recipes*  
 page 35

## Settings



### Cup illumination

The cup illumination is set up here.

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

Default value: OFF

### Rear cover illumination

The illumination color is set here.

For the option **User defined**, the desired color is set using the triangle in the color circle. The color can also be defined and set by means of RGB values.

There are also the following options:

- Change color slowly
- Change color normally
- Change color quickly
- OFF
- Amber
- Blue

*The current setting is displayed immediately.*



## Display brightness

The brightness of the display is adjusted here.

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

Default value: 80 %

## Cup heater

The cup heater is switched on and off here.

Options:      • active      • inactive

Default value:  active

## Touch display calibration

The touchscreen can be recalibrated here.

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

## Water filter

Options:      • active      • inactive

Default value:  inactive

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

## Filter capacity

Enter the filter capacity in litres here.

## Measured carbonate hardness

Enter the measured water hardness in °dKH here.

## ECO-mode

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

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

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

Beverage dispensing is not possible until it has heated up.

## ECO-mode

The Eco-mode can be activated here.

Options:  active  inactive

Default value:  inactive

## Automatic shutoff

### Switch off

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

It can be set in increments of 30 minutes.

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

Default value: never

## Date / Time

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

## 5.10 USB

Data exchange is possible via the USB connection. The USB socket is at the top left, on the back side of the operating panel, just below the cup storage.



### Load recipes

Saved recipes are loaded here.



### Save recipes

Export recipes to USB.



### Export counters

Counters are exported to a CSV file here.



### HACCP export

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



### Data backup

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



### Load data

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



### Load language

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



### Firmware update

For Service only.



## 6 Care

### 6.1 Care safety instructions

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



#### Health hazard / hygiene

- Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system.
  - > Clean all parts that come into contact with milk without delay.
  - > Follow all hygiene instructions.
  - > Follow the HACCP cleaning schedule.



#### CAUTION

*Follow the Safety chapter*

▷ *starting on page 6*



#### Health hazard / hygiene

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



#### CAUTION

*Follow the Safety chapter*

▷ *starting on page 6*



#### Health hazard / hygiene

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



#### CAUTION

*Follow the Safety chapter*

▷ *starting on page 6*

## 6.2 Cleaning intervals overview

Care				
Daily	Weekly	Regularly	Automatic	If needed
<b>Cleaning programs</b>				
x		x		Distributor filter rinsing
x				Brewing group cleaning
<b>Manual cleaning</b>				
x				Clean the cup storage
x		x		Clean the ground coffee chute
			x	Cleaning the brewing unit manually
x	x			Clean the portafilters
x				Clean the drip tray
x				Clean the touchscreen (CleanLock)
x	x			Clean the housing
x	x			Clean the Auto Steam outlet
x	x			Clean the Basic Steam outlet
		x		Clean the hot water spout (aerator)
		x		Clean the bean hopper
		x		Clean the catch pan under the bean hopper
			x	Changing the seal



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▷ page 54

▷ page 54

▷ page 55

▷ page 55

▷ page 56

▷ page 57

▷ page 58

Daily = Daily, at least once per day and as required  
 Weekly = Weekly cleaning  
 Regularly = Regularly as required  
 Automatic = Automatic processing

## 6.3 Cleaning programs

### 6.3.1 Brewing group cleaning

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

Total duration is approx. 10 minutes.

*Instructions as animation*

- ▷ Coffee machine
- ▷ Main menu
- ▷ Care
- ▷ Instructions



#### Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution flows out of the portafilters and the hot water spout. The portafilters and the hot water spout become hot.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.
- > Immediately after dispensing, touch only the handle of the portafilter.
- > Never reach under the spouts while cleaning.
- > Ensure that no one ever drinks the cleaning solution.



#### CAUTION

*Follow the Safety chapter*  
▷ starting on page 6



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

Follow the messages.

#### TIP

\* Touch 

*The customer care program starts.*

\* Touch **Brewing group cleaning**

\* Touch **Yes**

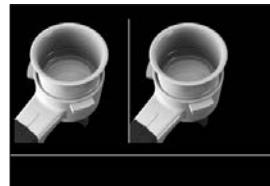
**Without** **Switch off** after cleaning

\* Touch **Yes**

**Without** **Switch off** after cleaning

\* Touch **No**

- \* Remove the portafilters
- \* Remove the brewing sieves from the portafilters
- \* Insert the blind sieves in the portafilters
- \* Place one WMF special 1.3 g cleaning tablet in each portafilter



**Instructions:** do not add any water.

- \* Insert the portafilters

*The question of whether to continue the cleaning cycle appears.*

- \* Press ▶ to confirm and continue

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

- \* Press ▶ to confirm and continue

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

*After about 9 minutes, an animation sequence indicates that the portafilters should be removed and the sieves changed out.*

- \* Remove the portafilters

- \* Remove the blind sieves

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

- \* Press ▶ to confirm and continue

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

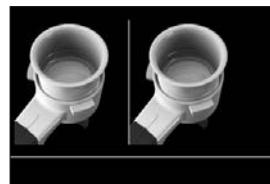
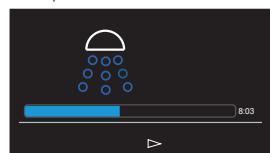
- \* Press ▶ to confirm and continue

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

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

*The coffee machine is now ready for operation again.*

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



*Clean the portafilters and sieves manually.*

▷ *Clean the portafilters*  
page 52

### 6.3.2 Distributor filter rinsing

▷ Operation ▷ Rinse the distributor filter, page 23

*Clean the distributor filter manually*  
▷ *Clean the portafilters*  
page 52

## 6.4 Manual cleaning

Order numbers for the  
WMF care program

▷ Accessories and spare parts  
page 76



### 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.



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

### CAUTION

Follow the Safety chapter  
▷ starting on page 6

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 72

#### 6.4.1 Clean the cup storage

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

#### 6.4.2 Clean the ground coffee chute



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

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

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

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 72

Software  
▷ Care  
page 34

#### 6.4.3 Cleaning the brewing unit manually

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



*Rinse the distributor filter*

▷ Operation

page 23

#### 6.4.4 Clean the portafilters



##### Burn hazard



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



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

##### Daily cleaning

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



##### Weekly cleaning

Place the portafilter with handles in a container and clean it weekly.

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

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

#### 6.4.5 Clean the drip tray



##### Scalding hazard

- Hot liquids may be present in the drip trays.
  - > Move the drip trays carefully.
  - > Replace carefully so that no water accidentally drips down.
  - > Always make sure the drip trays are correctly seated. **Important!** Do not pinch the release water tube **[1]** located behind the drip tray.

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



##### CAUTION

*Follow the Safety chapter*  
▷ *starting on page 6*



#### 6.4.6 Clean the touchscreen (CleanLock)

Touch "CleanLock" to start a 15-second countdown. 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.



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

#### 6.4.7 Clean the housing



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

Clean the housing at regular intervals using suitable materials.



##### CAUTION

*Follow the Safety chapter*  
▷ starting on page 6

##### IMPORTANT

*Observe the Warranty chapter*  
▷ starting on page 72

##### IMPORTANT

*Observe the Warranty chapter*  
▷ starting on page 72

## 6.4.8 Clean the steam nozzles



### Burn hazard / scalding hazard



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



### CAUTION



### Clean the Auto Steam outlet

#### Daily

- \* Mix 5 ml of cleaner in a tall jug with 0.5 litres of lukewarm water
- \* Immerse the steam nozzle completely in the cleaning solution
- \* Briefly touch an Auto Steam button

*Soak time: 30 minutes*

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

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

#### Weekly

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

## Clean the Basic Steam outlet

### Daily

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

*Soak time: 30 minutes*

- \* Clean with a brush
- \* Rinse thoroughly with water
- \* Briefly open the Basic Steam knob all the way

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



### Weekly

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

### 6.4.9 Clean the hot water spout

Clean the aerator at regular intervals.

#### 6.4.10 Clean the bean hopper

The bean hoppers should be cleaned as required and at regular intervals. Recommendation: monthly.



##### Risk of injury

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



##### CAUTION



##### Bruising or crushing hazard / risk of injury



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



##### CAUTION



- > Never clean the bean hopper in the dishwasher.

##### IMPORTANT

- \* Switch off the coffee machine
- \* Disconnect mains plug
- \* Slide the cup storage tray back
- \* Turn the locks on the bean hopper clockwise and open them
- \* Remove the bean hoppers
- \* Remove all beans underneath the bean hoppers, and vacuum them out if necessary
- \* Empty all the rest of the coffee beans out of the hopper
- \* Thoroughly wipe out the bean hoppers with a damp cloth
- \* Allow the bean hoppers to dry completely



Lock is closed



Lock is open

- \* Clean the catch pan under the bean hopper
- \* Refill and replace bean hoppers
- \* Turn the locks counterclockwise to lock them

#### 6.4.11 Clean the catch pan under the bean hopper

Clean the catch pan under the bean hopper regularly

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

### 6.5 Changing the seal



#### Burn hazard



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

#### ⚠ CAUTION

The seal can be replaced by the customer if needed.

- \* In the Care menu, select Replace seal for the desired brewing group

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

Software  
▷ Care  
▷ *Changing the seal*  
page 34

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

*The brewing piston moves to the correct position for replacing the seal.*

- \* Wait for the next message
- \* Remove the portafilter

*The animation for replacing the seal runs.*

- \* Remove the old seal
- \* Slide on the new seal
- \* Confirm execution with ▶
- \* Insert the portafilter without the sieve

*The brewing piston returns to the normal position.*

- \* Wait for the next message

- \* Remove the portafilter
- \* Replace the sieve in the portafilter
- \* Insert the portafilter with the sieve

*The sensors on the coffee machine detect that the portafilter has been inserted again and the seal replacement is completed.*

## 7 HACCP cleaning schedule

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

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

With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care and cleaning of the coffee machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point. Follow the prescribed cleaning intervals according to the User Manual, the cleaning instructions, and the cleaning concept.

*"Food Hygiene Ordinance from 05.08.1997"*

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

## HACCP cleaning schedule

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

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

### Cleaning steps:

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

Month \_\_\_\_\_

Year \_\_\_\_\_

Date	Cleaning steps				Signature
	1	2	3	4	
1.					17.
2.					18.
3.					19.
4.					20.
5.					21.
6.					22.
7.					23.
8.					24.
9.					25.
10.					26.
11.					27.
12.					28.
13.					29.
14.					30.
15.					31.
16.					
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

## 8 Maintenance and descaling

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

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

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 consequent damage.

### 8.1 Maintenance

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

*Service maintenance message  
▷ Messages and instructions  
page 63*

### 8.2 WMF Service

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

WMF AG  
Eberhardstraße  
D - 73309 Geislingen (Steige)

#### Important!

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

## 9 Messages and instructions

### 9.1 Messages for operation

#### Refill beans

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

#### Open water supply valve

- ⌘ Turn on water tap and confirm

#### Empty portafilter

- ⌘ Remove, empty, and correctly replace the portafilter

#### Change water filter

- ⌘ Call WMF Service

*Follow water filter instructions.*

#### Please consult the User Manual

Error number is displayed  
▷ *Error messages / Malfunctions*

#### Call WMF Service

Error number is displayed  
▷ *Error messages / Malfunctions*

#### Service message

Service maintenance after the display shows a message.  
⌘ Call WMF Service

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

## 9.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

- ※ Switch 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 sequence of actions indicated.

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

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

Your WMF espresso is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.

If there is a current error or a message to the operator, the  pad is displayed.

- ※ Touch 

*The error message and the error number are displayed.*

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

**NOTE**

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

## 9.3 Troubleshooting

Error pattern	Action instructions
The sieve catches on the brewing piston	<p><i>This can happen if the portafilter is removed too soon.</i></p> <p><b>Caution. The brewing sieve is hot.</b></p> <ul style="list-style-type: none"> <li>* Rotate the sieve counterclockwise  and remove it from the brewing piston</li> </ul> <p><b>Important.</b> Do not turn it in the opposite direction, as otherwise the lock may be opened accidentally. This could damage the hoses and the seal.</p>
Operating panel does not respond	<ul style="list-style-type: none"> <li>* Switch off the coffee machine and on again</li> </ul>
Brewing piston does not move	<ul style="list-style-type: none"> <li>* Check that portafilter is correctly inserted</li> </ul>
Beverage dispensing is not possible	<ul style="list-style-type: none"> <li>* Check whether the water mains tap is open</li> </ul>
<b>9017</b> The wrong sieve or the blind sieve is loaded in the portafilter	<ul style="list-style-type: none"> <li>* Remove the blind sieve and insert the brewing sieve</li> </ul>

Error pattern	Action instructions
<b>9516</b> Left grinder blocked <b>9517</b> Right grinder blocked	<ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Note the grinding degree setting</li> <li>* Unlock and remove the bean hopper</li> <li>* Vacuum out the grinder using the vacuum cleaner</li> <li>* Set the grinding degree coarser</li> <li>* Replace and lock the bean hopper in place</li> <li>* Fill with coffee beans, if needed</li> </ul> <p>▷ <i>Other settings ▷ Set grinding degree, page 30</i></p>
	<ul style="list-style-type: none"> <li>* Switch on the coffee machine</li> <li>* Dispense a coffee</li> <li>* Set the grinding degree to the old level while the grinder is running</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Call WMF Service</li> </ul>
<b>9543</b> Setup error	<ul style="list-style-type: none"> <li>* Switch off the coffee machine and on again</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Call WMF Service</li> </ul>
<b>9560/9561</b>	<ul style="list-style-type: none"> <li>* Check whether the correct sieve insert is loaded in the portafilter</li> <li>* Clean the ground coffee chute</li> <li>* Clean the brewing group manually</li> <li>* In the recipe for the beverage that was last dispensed, increase the ground coffee quantity by 0.1 grams.</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Call WMF Service</li> </ul>

Error pattern	Action instructions
9562/9563	<ul style="list-style-type: none"> <li>※ Empty the portafilter</li> <li>※ Check whether the correct sieve is loaded in the portafilter</li> <li>※ Make sure that the portafilter is emptied each time a beverage is prepared</li> <li>※ Clean the ground coffee chute</li> <li>※ Clean the brewing group manually</li> </ul> <p>▷ <i>Care</i> ▷ <i>Clean the brewing group manually, page 52</i></p> <ul style="list-style-type: none"> <li>※ In the recipe for the beverage that was last dispensed, increase the ground coffee quantity by 0.1 grams.</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>※ Switch off the coffee machine</li> <li>※ Call WMF Service</li> </ul>
9880 Check the time and set the clock	<ul style="list-style-type: none"> <li>※ Check the time and set the clock</li> <li>※ Switch off the coffee machine and on again</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>※ Call WMF Service</li> </ul>
F161 Less than minimum required flow rate	<ul style="list-style-type: none"> <li>※ Clean the portafilter and the brewing sieve</li> </ul>
F164 Less than minimum hot water dispensing flow rate	<ul style="list-style-type: none"> <li>※ Switch off the coffee machine</li> <li>※ Remove the hot water spout and clean the screen</li> </ul> <p><b>Caution. Hot liquids</b></p> <ul style="list-style-type: none"> <li>※ Switch on the coffee machine</li> </ul>

## 10 Safety and warranty

### 10.1 Hazards to the coffee machine



#### Follow the manual

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

Observe the conditions for usage and installation.

#### IMPORTANT

*Observe the Warranty chapter*  
▷ *starting on page 72*

*Conditions for usage and installation*  
▷ *starting on page 14*

#### 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.
  - > The installation site must be frost-free.
  - > 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. This damage is not covered under the warranty.
  - > Ensure that no foreign objects land in the coffee bean hopper.

---

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

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

- For insurance reasons always ensure that, at the end of operation, the main water supply tap is turned off and the mains switch is switched off or the mains plug is unplugged.
- 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 we recommend running the brewing groups cleaning mode at least twice before reusing the machine.

*System cleaning*  
▷ *Cleaning programs*  
page 49

## 10.2 Directives

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

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

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

The device fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), Directive 2004/108/EC (EMC), Directive 2011/65/EC (ROHS), Directive 2002/96/EC (WEEE).

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

Any modifications that are not approved by WMF will cause this declaration to become invalid.

Currently valid national rules apply in countries outside of the European Union.

This device is subject to the directive on waste electrical and electronic equipment (WEEE/EU directive) 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 62*

## 10.3 Duties of the owner / operator

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

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

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

In office / floor supply or similar self-service applications, 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 BGV A3) [German Accident Prevention Association or equivalent]. In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks.

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

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

Machine descaling may be performed only by WMF Service.

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

*Accessories and spare parts*  
▷ *Accessories and spare parts*  
page 76

*WMF special descaling agent*  
▷ *Accessories and spare parts*  
page 76

## 10.4 Warranty claims



### Follow the manual

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

### IMPORTANT

*Conditions for usage and installation*

▷ starting on page 14

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, warrant claims may be voided.

### No warranty is provided:

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

#### Important

*Maintenance*

▷ starting on page 62

## Appendix: Technical data

### Technical data for coffee machine

External dimensions	
Width	723 mm
Height	580 mm
Depth	540 mm (600 mm with the cup storage in place)
Coffee bean hopper	approx. 550 g each <sup>(1)</sup>
Weight empty	80 to 90 kg (2 grinders)
Water supply	TW15 (DN 15 at least DN 6 or 1/4") hose connector with main shutoff valve and contaminant filter, with a mesh size of 0.08 mm, by customers on-site. At least 0.05 MPa (0.5 bar) supply pressure at 2 l/min (low pressure). At least 0.30 MPa (3.0 bar) supply pressure at 2 l/min (standard). Maximum 0.6 MPa (6 bar). Maximum inlet temperature 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness above 5 °dKH, a WMF water filter should be fitted upstream.
Water drain tube	Tube a minimum of DN 19, minimum downward slope of 2 cm/m
Nominal power rating	6.0–7.0 kW
Power supply	380–415 V 50/60 Hz (3/N/PE)
Illumination	LED class 1
Degree of protection	IP X0
Protection class	
Continuous sound pressure level (Lpa)	< 70 dB(A) <sup>(2)</sup>

We reserve the right to make technical modifications.

<sup>(1)</sup> The capacity depends on the size of the coffee beans.

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

**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 local power supply must be constructed according to the currently valid IEC 364 (DIN VDE 0100). An isolated ground outlet or a country-specific single-phase outlet for single-phase connection, or a 5-pole CEE / CEKON socket per EN 60309 or a country-specific multi-pole socket for a three-phase connection, must be available near the machine. The sockets are part of the customer's on-site installation. The mains cable must not come into contact with hot surfaces. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards.*

*In order to avoid possible faults from arising on 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 EN 60309)*

Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Always store in a frost-free location.
Installation surface / water spray	The device must be placed and leveled on a horizontal, sturdy, water-resistant, and heatproof base.  The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 60 mm at the back. A minimum working space of 800 mm in front of the coffee machine is recommended. Clearance of at least 200 mm above the product hopper is recommended. The height of the installation surface above the floor is at least 850 mm. If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

## Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.
WMF customer care program			
1	Pack	WMF Special cleaning tablets (100 pieces)	33 2332 4000
1	Bottle	WMF Special cleaner for milk foamer	33 0683 6000
1	Pcs	Cleaning brushes	33 0350 6000
1	Pcs	Brewing group brush	33 1475 4000
1	Pcs	Brush for cleaning the ground coffee chute	33 4072 5000
1	Pcs	Steamer brush	33 2393 1000
Grounds container			
1	Pcs	Grounds container	03 9080 0001
1	Pcs	Beater rod, grounds container	33 4080 3000
Portafilter			
1	Pcs	Portafilter single, complete, with single spout	33 2897 8000
1	Pcs	Portafilter double, complete, with double spout	33 2897 7000
1	Pcs	Portafilter double, complete, with single spout	33 2897 9000
1	Pcs	Sieve retaining spring	33 2672 5000
1	Pcs	Insulation insert	33 2691 2000
1	Pcs	Single brewing sieve	33 2672 7000
1	Pcs	Double brewing sieve	33 2672 6000
1	Pcs	Blind sieve	33 2684 0000
1	Pcs	Seal	33 2675 5000

Number	Unit	Designation	Order No.
<b>Bean hopper</b>			
1	Pcs	Bean hopper	33 2891 9000
1	Pcs	Bean hopper lid	33 4019 5000
1	Pcs	Grinding degree knob	33 2912 2000
1	Pcs	Closure (cover) for grinding degree setting	33 4036 5000
<b>Steam dispensing</b>			
1	Pcs	Steam outlet handle, Basic Steam	33 4002 5000
1	Pcs	Steam outlet handle, Autosteam	33 2071 9000
<b>SteamJet</b>			
1	Pcs	SteamJet steam plate, complete	33 2898 6000

This Operation Manual is available in various languages.

▷ Download from [www.servicecenter.wmf.com](http://www.servicecenter.wmf.com)

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Your nearest WMF Service:

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# espresso