

## User Manual



Coffee machine

**8000 S**

English

00.00.000

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

The WMF 8000 S coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam and hot water. With its optionally available powder hopper, the WMF 8000 S can also make hot chocolate with milk or milk foam.



#### **Follow the User Manual**



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

#### **CAUTION**

*Follow the User Manual Signs and Symbols*  
page 8

*Observe the Safety chapter*  
▷ starting on page 63



#### **Hazard to life due to electrical shock if not followed**



- The mains 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**

*Observe the Safety chapter*  
▷ starting on page 63



#### **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 72

*Maintenance*  
▷ starting on page 58

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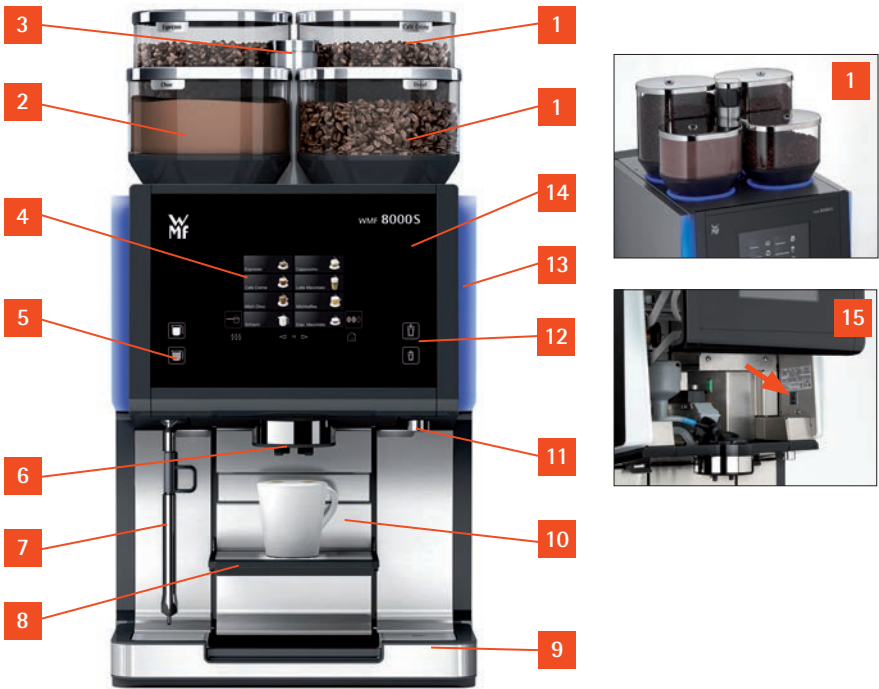
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# 1 Introduction

## 1.1 Parts of the coffee machine



### Display



- 1 Bean hopper (up to 4)
- 2 Powder hopper (Choc or Topping, for example) (optional)
- 3 Manual insert / tablet insert
- 4 Touch display for beverage buttons and settings
- 5 Steam buttons (Auto Steam, Easy Steam; optional)
- 6 Combi spout with integrated milk foamer
- 7 Steam outlet (optional)
- 8 Adjustable height cup table
- 9 Removable drip tray with drip grid
- 10 Grounds container
- 11 Hot water spout
- 12 Special buttons (hot water)
- 13 Side illumination
- 14 Operating panel
- 15 ON/OFF switch

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

- 16 Beverage buttons
- 17 Manual insert pad
- 18 "Warm rinse" pad
- 19 Page up and down
- 20 Menu pad (opens the main menu)
- 21 Barista pad
- 22 Message pad

## 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.



**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.



### Note / tip

- Instructions for safe use and tips for easier operation.



### WARNING

*Safety instructions*

*Observe the Safety chapter*

*▷ starting on page 63*



### CAUTION

*Operation safety instructions*

*▷ page 10*

*Care safety instructions*

*▷ page 42*

*Observe the Safety chapter*

*▷ starting on page 63*

### IMPORTANT

*Observe the Warranty chapter*

*▷ starting on page 71*

*Technical data*

*▷ starting on page 72*

### INSTRUCTIONS

### TIP



### Call up the main menu

※ Touch the Main menu pad

*The main menu is displayed.*

*There are other display options ▷ Main menu.*



## Glossary

Term	Explanation
•	• Listings, selection options
✱	✱ Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or powdered beverages
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.
Choc	Hot chocolate
Combi spout	Standard as double spout. Option available for single spout.
Decaf	Decaffeinated coffee
Grounds chute	▷ Grounds disposal through the counter, page 17
Mains tap	Water stop valve, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller 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 substances.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
SB mode (self-service mode)	Self-service customer operation

## 2 Operation

### 2.1 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.
- If the cup table drip tray is not properly engaged, such as after cleaning, 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.
  - > Always place a suitable cup under the spout before dispensing beverages.
  - > Always make sure the cup table drip tray is seated correctly.



 **CAUTION**

*Observe the Safety chapter  
▷ starting on page 63*



#### **Health hazard**

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

 **CAUTION**

*Observe the Safety chapter  
▷ starting on page 63*

## 2.2 Switch on 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 rinse starts.*

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

The coffee machine can be switched on using the timer.



*PIN access control*

▷ PIN rights  
page 35

*Set timer switching times*

▷ Timer  
page 37

## 2.3 Beverage dispensing

Pressing the beverage buttons triggers dispensing of the beverage selected.

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

- \* Place a cup of a suitable size on the cup table beneath the combi spout

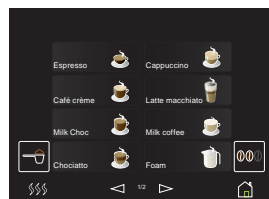
Only with a manual cup table:

- \* Slide the cup table to the correct height

- \* Touch the desired beverage button

### Cancel beverage

- \* Touch the desired beverage button again



*Button allocation*

▷ Operating options  
page 29

## 2.4 Preselection pads (optional)

Depending on the model, preselection pads such as the manual insert pad or the caffeine-free pad may be available on the control panel.

These are preselection pads that define the desired preselection prior to beverage selection via the beverage buttons.



*Example:  
manual insert pad and  
caffeine-free pad.*

## 2.5 Special buttons (optional)

Special buttons for beverage sizes S and L are optionally available on the control panel. These are preselection buttons which establish the desired amount of the beverage before selection of the beverage.

M = amount of the beverage set, no preselection

S = approx. 25% less than M

L = approx. 25% more than M



## 2.6 Dispensing hot water

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

*A selection for the water temperature appears.*

- \* Touch the desired water temperature

*Dispensing occurs according to the dispensing option.*

*Multiple preselections are possible for the dispensing option "metered".*



*Temperature preselection  
▷ Operating options  
page 30*



### Instructions

The temperature preselection for dispensing hot water can be deactivated. Hot water is then dispensed directly at a preset temperature.

## INSTRUCTIONS

## 2.7 Milk or milk foam dispensing

- \* Place a cup of the appropriate size beneath the combi spout
- \* Touch the beverage button assigned to milk or milk foam

*Dispensing occurs according to the dispensing option.*

*Dispensing option*

*▷ Cup volume  
page 24*

*Start-Stop or metered*

## 2.8 Connect up the milk

- \* Insert the milk nozzle into the milk connection on the milk foamer
- \* Place the milk foamer in the combi spout [1] [2]
- \* Lay the milk hose into the pinch valve [3]
- \* Guide the milk hose toward the rear, through the penetration



### 2.8.1 Standard

- \* Open the milk packaging and place on the left next to the coffee machine
  - \* Insert milk hose into the milk pack
- The hose must reach to the floor of the milk package.*

### 2.8.2 With WMF Cooler, WMF Cup&Cool (optional)

- \* Remove the milk container out of 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

The milk hose is inserted into the adapter.



## 2.9 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 jug with the desired milk volume

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

\* Insert the 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.*

\* Wipe steam outlet with a damp cloth



### Burn hazard / scalding hazard

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



### Tip

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



Milk button



Steam button

Milk foam  
Standard



Milk foam  
Fine



Milk foam  
Superfine



Button allocation

▷ Operating options  
page 29

Change recipes  
▷ Beverages  
page 25

 **CAUTION**

**TIP**

## 2.10 Easy Steam

Beverages can be heated using the Easy Steam outlet

## 2.11 Adjustable height cup table

※ Slide the cup table to the optimal dispensing height  
*For best results, grip the cup table in the center at the front.*

Clearance height up to 195 mm.



### Automatic cup table (optional)

For the automatic cup table, the cup height is saved along with the beverages. The cup table travels to the optimal height automatically prior to beverage dispensing.  
Cup height ▷ Page 28



## 2.12 Bean hopper / powder hopper

- If possible, refill product hopper 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 coffee grinder. This damage is not covered under the warranty.  
> Ensure that no foreign objects land in the coffee bean hopper.

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 71

## 2.13 Manual insert

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

### Manual insert is used

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



- 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

Observe the Warranty chapter  
▷ starting on page 71

### Preparation of ground coffee using the manual insert (optional)

※ Touch the "Manual insert" preselection pad

※ Touch the desired beverage button

*The manual insert opens automatically.*

※ Add the desired amount of ground coffee with the small measuring spoon (maximum 16 g)

※ Close the manual insert

*The desired beverage is dispensed.*





## 2.14 Grounds container

The grounds container receives the used coffee grounds. It has enough capacity to store coffee grounds from approx. 70 brewing cycles.

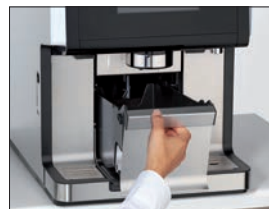
The display shows a message as soon as the grounds container needs to be emptied.

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

- \* Slide the cup table downward to the basic position
- \* Remove grounds container
- \* Empty and replace grounds container
- \* Confirm process on the display



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



*Grounds container cleaning*  
▷ Manual cleaning  
page 49

### IMPORTANT

*Observe the Warranty chapter*  
▷ starting on page 71

## 2.15 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 49

## 2.16 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.

### CAUTION

Observe the Safety chapter  
▷ starting on page 63

Clean the coffee machine as  
shown in the manual.

Care

▷ starting on page 42

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 71

- \* 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 35

### 3 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 10

### 3.1 Overview

#### Ready to operate

Page 21



Button layout  
▷ Operating options  
page 29

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

#### "Ready to operate" display pads

Page 21



Barista (coffee strength)  
Page 21



Warm rinsing  
Page 21



Manual insert  
Page 21













Messages  
Page 59














Caffeine-free pad  
Page 12

Main menu functions

starting on page 22

			
Care Page 22	Beverages Page 23	Operating options Page 29	Information Page 33
			
Accounting Page 34	PIN rights Page 35	Timer Page 36	System Page 38
			
Language Page 40	USB Page 41		

Menu control pads

	To the main menu		Confirm value / setting
	To previous menu		Delete value / setting
	PIN entry		Preparation test
	Next, Forward, Start		Back
	Show help text		Show keyboard
	Save settings		Load settings

Messages on the display

	Error message		Milk temperature display (optional)
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### 3.2 Ready to operate

#### “Ready to operate” display



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

Button layout  
▷ Operating options  
page 29

### 3.3 “Ready to operate” display pads

#### Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

Use the arrows   to browse to additional pages with beverages. (Adjustable.)



Example: cappuccino button

#### Manual insert pad

The manual insert pad is a preselection pad.

If the manual insert pad is touched prior to beverage selection, the display requests that ground coffee be inserted via the manual insert. Additional types of pre-ground coffee can be used.



Manual insert (active / inactive)  
▷ Operating options  
page 29

#### “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 29

#### 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 beans	15% weaker than the setting *

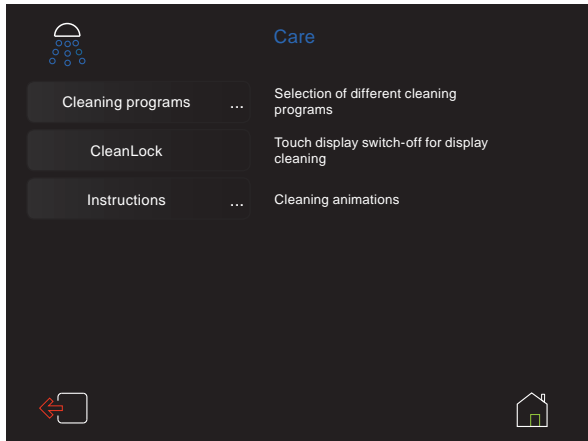
\* Maximum amount of ground coffee 19 g per brewing cycle

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



Barista pad (active / inactive)  
▷ Operating options  
page 29

### 3.4 Care



*Menu control pads*

▷ *Overview*

*page 20*

*Care chapter*

▷ *starting on page 42*

*HACCP cleaning schedule*

▷ *starting on page 56*

#### Cleaning programs

- System cleaning  
With switch off or without switch off of the coffee machine after system cleaning.
- Mixer rinsing
- Milk system rinsing
- Foamer rinsing



#### Cleaning programs

*Care chapter*

▷ *starting on page 42*

#### 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 brewing cycle.



#### CleanLock

## Instructions

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



## Filter change (optional)

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



## 3.5 Beverages



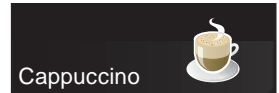
### General information

#### 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 set 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 here.



## Cup volume and multiple brewing

### Cup volume

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

100 % indicates the previously saved value.



### 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.

The S-M-L function can be activated in the operating options. 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 amounts 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.

	S	M	L
	72	97	122
	73	98	123
	74	99	124
%	75	100	125
	76	101	126
	77	102	127
	78	103	128

Change S-M-L for individual beverages

▷ Cup volume

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

▷ Operating options

▷ S-M-L

page 31

### Multiple brewing cycles

The beverage is brewed several times, as set. Up to 12 times the set amount 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.

Menu control pads

▷ Overview

page 20

### Dispensing option

- **Start-Stop**

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

- **Metered**

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



- **Freeflow**

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

- **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.

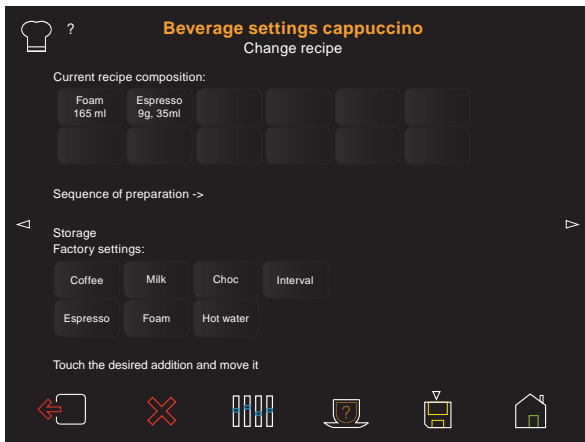
## Change recipes



*Menu control pads*

▷ Overview

page 20



## Current recipe composition

The additions in the recipe are displayed here.

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

The software indicates whether desired options are not technically possible.

## Storage factory additions

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

- \* Touch the desired addition and slide it into the current recipe composition

**Delete addition**

Delete a marked addition from the current recipe composition.



**Change addition**

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



The **Change addition** menu opens.  
The various options for the selected addition are displayed.  
The saved and current data are displayed.



The current values



The values saved by Service



The factory values

**Ground coffee quantity**

Enter in grams (g)



**Water volume / milk volume**

Enter in milliliters (ml)



**Brewing temperature**

Enter in degrees Celsius (°C)



## Coffee quality

The quality levels influence the coffee brewing.  
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, a second wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same as for Quality 5, but with stronger wet pressing.
- 7 Same as for Quality 6, but with longer wet pressing.

### Instructions.

*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

The entire portion of the amount of ground coffee to be ground is 10. The total amount can be made up from various grinders. This makes complex, individual recipes possible.



1



2



3

Text and illustration



Menu control pads  
▷ Overview  
page 20

Text and illustration

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

Comments

A note about the beverage can be saved here.

Cup height (optional)

With automatic cup table.  
The cup height for the beverage is set here.  
A cup height can be assigned to the cup symbols on the right side. These heights are saved and can be accepted by touching the symbol briefly.

*For beverages of size "S" and "L", the size must be selected before the beverage button is selected.*

## 3.6 Operating options

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

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



### Button layout

Various standard button layouts are saved here can be selected.



Button layout

### Level switching

Options:      • active                      • inactive

Default value:  inactive

active      Beverage selection available at several different levels (browse pages).

### Button allocation



Button allocation

### Text and illustration

▷ page 28



### Swap 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
- \* Confirm the swap



## Load recipe



A saved recipe is loaded to a beverage button here.

- \* Touch a beverage button
- \* Touch the "Load recipe" pad


*A submenu opens.*

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

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

## Rinsing signal

Options:      • active      • inactive

Default value:  active

active    A signal sounds before automatic rinsing.

## 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 preselected "Decaf".

Options:      • active      • inactive

Default value:  inactive



### Decaf factor

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

## Temperature preselection hot water

Options:      • active      • inactive

Default value:  inactive


active    After the hot water button is pressed, three dispensing temperatures are displayed for selection.

inactive There is no temperature selection available.

## Milk foam selection


Options:      • active                      • inactive

*Milk foam can be selected only with the Auto Steam option.*

Default value:  active

## S-M-L (optional)

Options:      • active                      • inactive

Default value:  active

active      Pads for selecting the amount of the beverage are displayed on the "Ready to operate" display.

## SB mode (self-service mode)

Options:      • active                      • inactive


Default value:  inactive

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

- Level switching: inactive
- Barista pad: inactive
- "Warm rinse" pad: inactive
- Manual insert: inactive
- Beverage preselection: inactive
- Cancel beverage: inactive
- Menu pad: delayed
- Error message: symbol


## Barista pad

Options:      • active                      • inactive

Default value:  active


## **“Warm rinse” pad**

Options:      • active                      • inactive

Default value:  active

## **Manual insert**

Options:      • active                      • inactive

Default value:  active

## **Beverage preselection**


Options:      • active                      • inactive

Default value:  inactive

active      Previously selected beverages are dispensed without an additional button press.

## **Cancel beverage**

Options:      • active                      • inactive

Default value:  active

## **Menu pad**

Options:      • immediate                      • delayed

Default value: immediate

## **Error message**

Options:      • Text                              • Symbol

Default value: Text



### 3.7 Information

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

#### Last brewing cycle

Information about the last brewing cycle.



Last brewing cycle

#### Timer

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



Timer

#### Service

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



Service

#### Care

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



Care

#### Journal

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



Journal

#### User Manual

The User Manual can be displayed here, or exported via the USB connection.



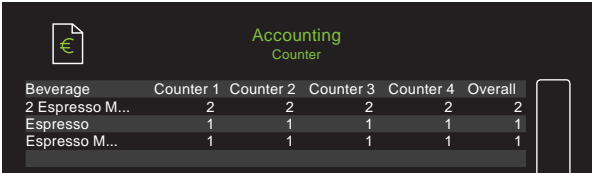
User Manual

### 3.8 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 output.



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 deactivated if desired.

**TIP**

#### Vending machines

See Vending machines User Manual.

#### Waiter accounting

See User Manual for barista accounting.

### 3.9 PIN rights

One PIN can be assigned for 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
- Milk and foam settings
- Timer program
- Settings (beverage, general, others)

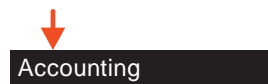
Milk and foam settings for the Steam Milk buttons require PIN access at the Accounting level.



#### Accounting PIN

On entering the valid PIN, access to:

- Care
- PIN-protected ON/OFF switch
- Milk and foam settings
- Timer program
- Settings (beverage, general, others)
- Assign PIN rights, access control
- Accounting numbers of beverages



### 3.10 Timer



#### Time / date

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



#### Timer state

Information about the state of the timer.

Options:      • active                      • inactive

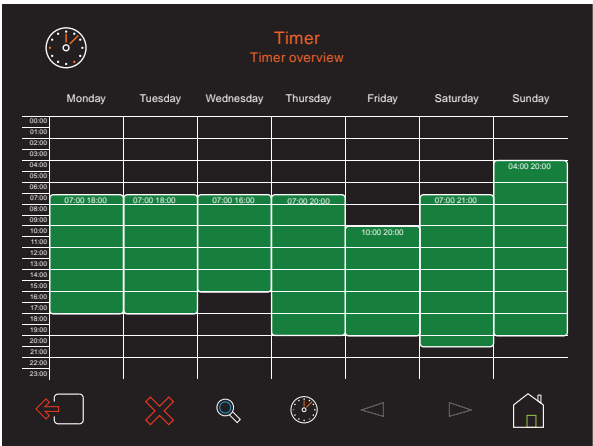
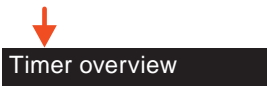
Default value:  inactive

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



#### Detail view of current day

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



## Set timer switching times

- Select individual day or days.
- Set switch on time and switch off time.



The times are 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 condition

Options:      • active                      • inactive

Default value:  inactive

active      Button layouts can be assigned automatically via the timer.

*For example, self-service from 21:00 to 06:00.*

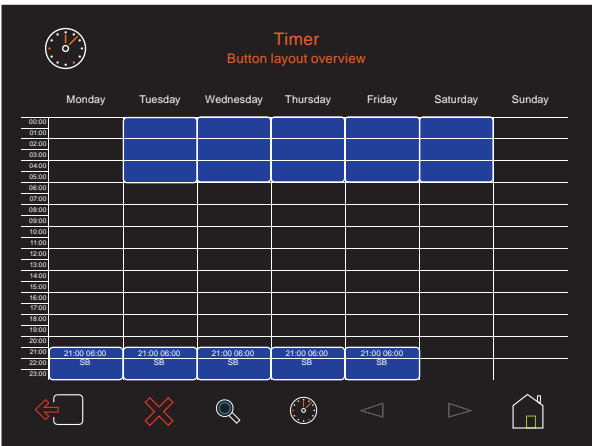
## Button layout overview

The overview of the button layout switch times is displayed here.  
The settings can be modified directly in the overview.



### Button layout overview

*The minimum time for displaying a button layout is 30 minutes.*



## 3.11 System



Milk and foam

### Milk and foam

The central generic values for milk and milk foam are set here. These values apply to all existing recipes. If special values for milk and milk foam are set in the recipes, they retain their validity and are not modified.

### Milk storage temperature

The milk storage temperature is entered here. When using Cup&Cool, it is <8 °C, for example.

*Possible with optional Cup&Cool with temperature monitoring.*

### Hot foam proportion

Options: very little, little, average, much, very much.  
Default value: little

### Cold foam proportion

Options: very little, little, average, much, very much.  
Default value: much

### Illumination

The illumination color is set here. Set the desired color via the triangle in the color wheel. 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

*The current setting is displayed immediately.*



Illumination



## Illumination when ready to operate

- Tank operating color (optional)
- Side operating color

## Event display (message)

Options:      • active                      • inactive

Default value:  inactive

active      The illumination during a message can be adjusted.

*For example, Beans empty message.*

## Illumination for messages (event)

- Tank event color (optional)
- Side event color

## Display brightness

The brightness of the display is adjusted here.



Display brightness

## Touch display calibration

Recalibrate the touch display.



Touch calibration

**Water filter**

Options:      • active                      • inactive

Default value:  inactive

active      Water filter is fitted. Service life and water hardness are queried.



**Filter capacity**

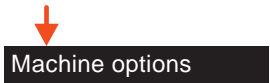
Enter the filter capacity in liters here.

**Measured water hardness**

Enter the measured water hardness in °dKH here.

**Machine options**

For Service only.



**3.12    Language**

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





### 3.13 USB

Data exchange is possible via the USB connection.  
The USB connection is at the top left on the back side of the operating panel, behind a cover.



#### Load recipes

Saved recipes are loaded here.



Load recipes

#### Load cup symbols



Load cup symbols

#### Save recipes

Export recipes to USB.



Save recipes

#### Export counters

Counters are exported to a CSV file here.



Export counters

#### HACCP export

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



HACCP export

#### Data backup

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



Data backup

#### Load data

Data settings, such as machine data, beverage data, etc. are loaded here.  
(Can be protected by a PIN.)



Load data

#### Firmware update

For Service only.



Firmware update

## 4 Care

### 4.1 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.
  - > For coffee machines without Plug&Clean, also perform manual cleaning of the combi spout once per day after the end of operations.
  - > For coffee machines with Plug&Clean, also perform manual cleaning of the combi spout once per week after the end of operations.
  - > Change the milk hose at regular intervals.
  - > Follow all hygiene instructions.
  - > Follow the HACCP cleaning schedule.



#### CAUTION

Observe the Safety chapter  
▷ starting on page 63



#### 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

Observe the Safety chapter  
▷ starting on page 63



#### Health hazard / hygiene

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



#### CAUTION

Observe the Safety chapter  
▷ starting on page 63



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**Health hazard / irritation and scalding hazard**

- Hot cleaning fluid runs out of the combi spout when cleaning.
  - The 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**

*Observe the Safety chapter  
▷ starting on page 63*

4.2 Cleaning intervals overview

Care				
Daily	Weekly	Regularly	Automatic	
Cleaning programs				
x				System cleaning (Standard / Plug&Clean / Active Milk)
x				Mixer rinsing
x				Milk system rinsing
x			x	Foamer rinsing
Manual cleaning				
x				Clean operating panel (CleanLock)
x				Grounds container cleaning
x				Drip tray cleaning
x				Clean the housing
x				Clean milk system manually, Standard
	x			Clean milk system manually, Plug&Clean
	x			Clean milk system manually, Active Milk
(x)	x			Clean the mixer *
		x		Bean hopper cleaning
		x		Clean powder hopper *



Cleaning programs  
▷ starting on page 45

▷ page 49

▷ page 49

▷ page 50

▷ page 50

▷ page 51

▷ page 48

▷ page 48

▷ page 53

▷ page 54

▷ page 55

- Daily = Daily, at least once per day and as required
- Weekly = Weekly cleaning
- Regularly = Regularly as required
- Automatic = Automatic processing
- (x) = Daily as required
- \* = Optional (depending on the model)

## 4.3 Cleaning programs

### 4.3.1 System cleaning

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

A milk system rinse and mixer rinse are part of the system cleaning.

Total duration is about 10 minutes.

*Instructions as animation*

▷ Coffee machine

▷ Main menu

▷ Care

▷ Instructions



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

- During cleaning, hot cleaning solution and hot water run out of the combi spout and out of the hot water spout.
- The 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**

*Observe the Safety chapter*

▷ starting on page 63



Always slide the cup table to a middle position before the cleaning program starts.

#### **INSTRUCTIONS**



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

#### **TIP**

## System cleaning; Standard

### Start

- \* Start the Care menu
- \* Touch **Cleaning programs**
- \* Touch **System cleaning**

This query appears: "Switch off after cleaning?"

- If confirmed with **Yes**, the coffee machine switches off after cleaning.
- If confirmed with **No**, the coffee machine remains switched on after cleaning.
- \* Select desired option
- \* Information will be shown on the display



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

## System cleaning; Plug&Clean

For system cleaning for coffee machines with Plug&Clean, the Plug&Clean Adapter is used for cleaning.

### Start

- \* Select the care program
- \* Touch **Cleaning programs**
- \* Touch **System cleaning**
- \* Information will be shown on the display



## System cleaning; Active Milk

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

### Start

- \* Select the care program
- \* Touch **Cleaning programs**
- \* Touch **System cleaning**
- \* Information will be shown on the display



### 4.3.2 Mixer rinsing



#### Health hazard / scalding hazard

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

Mixer rinsing can be started separately.

- \* Select the care program
- \* Touch **Cleaning programs**
- \* Touch **Mixer rinsing**
- \* Information will be shown on the display

#### CAUTION

Observe the Safety chapter  
▷ starting on page 63

Instructions as animation

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

### 4.3.3 Milk system rinsing



#### Health hazard / scalding hazard

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

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

The milk system rinsing rinses the milk hose, the milk nozzles, and the combi spout.

- \* Select the care program
- \* Touch **Cleaning programs**
- \* Touch **Milk system rinsing**
- \* Information will be shown on the display

#### CAUTION

Observe the Safety chapter  
▷ starting on page 63

Instructions as animation

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

4.3.4 Foamer rinsing



Health hazard / scalding hazard

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



Observe the Safety chapter  
▷ starting on page 63

A foamer rinse can be started separately. The foamer rinsing can also take place automatically. This is started automatically after a set period of time after the last milk beverage is dispensed. An acoustic warning signal can sound before the foamer rinse starts automatically. When the foamer rinse has been activated, there must be no previously dispensed beverages located beneath the combi spout.

- \* Select the care program
- \* Touch **Cleaning programs**
- \* Touch **Foamer rinsing**
- \* Information will be shown on the display

Activate foamer rinsing signal  
▷ Operating options  
page 30

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

4.4 Milk system cleaning overview

Automatic cleaning programs  
▷ page 45  
Clean milk system manually  
▷ page 51

	Milk system		
	Standard	Plug&Clean	Active Milk
Automatic foamer rinsing	x	x	x
Automatic mixer rinsing	x	x	x
System cleaning; Standard	x		
System cleaning; using Plug&Clean Adapter		x	
System cleaning; with cleaning container			x
Daily; clean milk system manually	x		
Weekly; clean milk system manually		x	x



## 4.5 Manual cleaning

Order numbers for the WMF care program  
▷ Accessories and spare parts  
page 74

### 4.5.1 Clean operating panel (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 brewing cycle.



#### 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

Observe the Safety chapter  
▷ starting on page 63



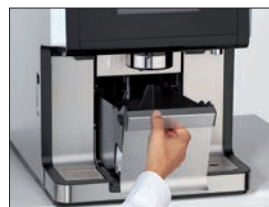
- There is a hazard of causing scratches or scores.
  - > Do not clean with scouring powders or the like.
  - > Do not use any sharp cleaners or implements.
  - > Use soft cloths for cleaning.

#### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 71

### 4.5.2 Grounds container cleaning (grounds chute, optional)

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



### 4.5.3 Drip tray cleaning



#### Scalding hazard

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



#### CAUTION

Observe the Safety chapter  
▷ starting on page 63

- \* Release the lock at the bottom right of the cup table drip tray [1]
- \* Remove the cup table drip tray [1]
- \* Remove the drip tray [2]
- \* Thoroughly clean both drip trays
- \* Rinse the drip trays with clear drinking water
- \* Dry off the drip trays and replace them



### 4.5.4 Clean the housing



- There is a hazard 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.

#### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 71

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

### 4.5.5 Beneath the coffee machine

- \* Remove and clean the catch pan
- \* Wipe beneath the coffee machine with a damp cloth



### 4.5.6 Clean milk system manually



#### Scalding hazard

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

- \* Pull the lever on the right, next to the combi spout
- \* Remove combi spout
- \* Remove milk hose from milk container and release from combi spout
- \* Release the mixer hose (if present)
- \* Mix 5 ml of WMF Special cleaner with 0.5 litre of lukewarm drinking water



#### Health hazard in case of eye contact

- 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.

- \* Dismantle combi spout
  - \* Immerse one end of the milk hose in the cleaning solution
  - \* Immerse the length of the remaining milk hose in the cleaning solution
- This procedure prevents air bubbles from remaining in the milk hose.*
- \* 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 the parts thoroughly with a brush
  - \* Rinse combi spout and milk hose very thoroughly with clear drinking water
  - \* Thoroughly rinse the mixer hose (if present)
  - \* Insert the mixer hose



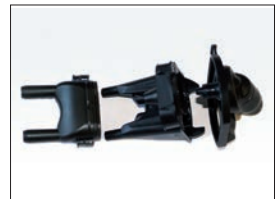
#### CAUTION

Observe the Safety chapter  
 ▷ starting on page 63  
 Instructions as animation  
 ▷ Coffee machine  
 ▷ Main menu ▷ Care  
 ▷ Instructions



#### CAUTION

Observe the Safety chapter  
 ▷ starting on page 63



- \* Reassemble combi spout
- \* Replace combi spout
- \* Insert milk hose

#### 4.5.7 Steam outlet cleaning



##### **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 when dispensing beverages.



 **CAUTION**

##### **Daily**

- \* Mix 5 ml of cleaner in a tall jug with 0.5 l of lukewarm water
- \* Immerse the steam nozzle in the cleaning solution, and briefly touch the steam button or an Auto Steam button

*Reaction 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
- \* Place the 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 spout
- \* Immerse the steam nozzle in a jug with clear water
- \* Briefly touch an Auto Steam button
- \* Wipe steam outlet with a damp cloth



### 4.5.8 Clean the mixer

Cleaning will be more frequent depending on powder consumption.

- \* Slide the operating panel upward
- \* Pull off mixer hose from mixer to combi spout
- \* Turn the green stud on the bayonet connector underneath the mixer bowl counter-clockwise to open

*Mixer bowl is released from the retaining catch.*

*The propeller for the mixer is now visible.*

- \* The propeller can be cleaned with a cloth
- \* Dismantle two-piece mixer bowl
- \* Clean both parts of mixer bowl and mixer hose under warm running drinking water
- \* Allow all parts to dry completely

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

- \* Replace mixer bowl
- \* Close the green stud on the bayonet connector clockwise to close it
- \* Push mixer hose onto mixer bowl fitting again, and plug in combi spout

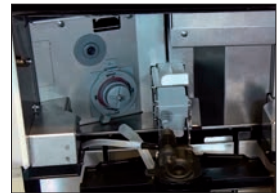
*Instructions as animation*

▷ Coffee machine

▷ Main menu

▷ Care

▷ Instructions



#### Scalding hazard

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



#### CAUTION

*Observe the Safety chapter*

▷ starting on page 63

### 4.5.9 Bean hopper cleaning

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 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
- \* Use the multitool to turn the lock on the bean hopper counterclockwise to open it
- \* 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
- \* Lock with the multitool by turning clockwise



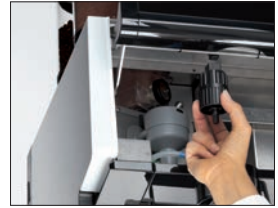
*Rotate the lock by 90°*



#### 4.5.10 Clean powder hopper

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
- \* Use the multitool to turn the lock on the powder hopper counterclockwise to open it
- \* Tip hopper backwards and remove upwards
- \* Empty hopper completely
- \* Unscrew union nut at front and rear
- \* Remove 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



*Portion controller with individual parts. Dosing auger*



**Ensure correct orientation of discharge.**

- \* Refill and replace powder hopper
- \* Use the multitool to rotate the lock clockwise to close it

**IMPORTANT**

## 5 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 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:

### Sanitize 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 commencement of operation.



You can call up the logs of the most recent cleaning operations via Information pad . The USB pad  can be used to export an HACCP record.

---

*"Food Hygiene Ordinance from 05.08.1997"*

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

*HACCP export  
▷ page 41*

*Use only cleaning agents that have been approved by WMF.*

*Observe the Care chapter  
▷ starting on page 42*

**TIP**



### Always commence operation with a freshly opened cooled milk pack

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

#### Recommendation:

only use UHT milk with a 1.5 % fat content.

### Keep milk cool.

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

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

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

WMF AG offers a range of refrigeration options (e.g., WMF countertop coolers or WMF milk coolers).

### HACCP cleaning schedule

Month \_\_\_\_\_ Year \_\_\_\_\_

Use only cooled 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 system cleaning  
➢ User Manual, Care chapter
- 2a. Clean milk system manually  
Standard daily, with Plug&Clean weekly
- 2b. Daily mixer rinsing  
➢ User Manual, Care chapter
- 3a. Milk system rinse or replace the combi spout after 4 hours of operation  
(absolutely required if usage is low and milk is not chilled)
- 3b. Weekly mixer cleaning and regular cleaning of product hoppers (beans and powder) ➢ User manual, Care chapter
4. General machine cleaning

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.						

## 6 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 the WMF Service, then descaling of the brewing system 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.

### 6.1 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 59*

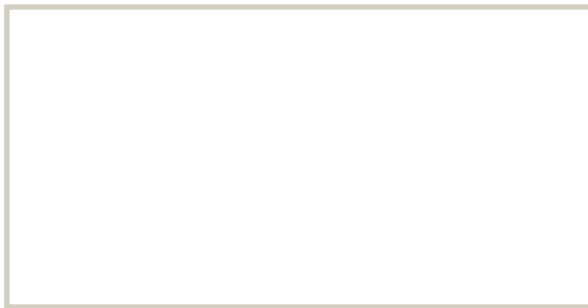
### 6.2 WMF Service

You can reach the 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.*



## 7 Messages and instructions

### 7.1 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 grounds container

- \* Empty grounds container

#### Grounds container missing

- \* Replace the grounds container correctly

#### 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.*

---

## 7.2 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 8000 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.*



### Instructions

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

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

### INSTRUCTIONS



## 7.3 Errors without error message

Error pattern	Action instructions
<ul style="list-style-type: none"> <li>Coffee dispensing on the left / right differs</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the combi spout ▷ Clean milk system manually, page 51</li> </ul>
<ul style="list-style-type: none"> <li>No milk foam / no milk dispensing, although there is milk in the container</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether the milk hose is kinked or squashed</li> <li>* Lay milk hose correctly</li> <li>* Clean the combi spout</li> <li>* Is the milk nozzle blocked? ▷ Clean milk system manually, page 51</li> </ul>
<ul style="list-style-type: none"> <li>Milk foam not OK</li> <li>Temperature too cold or too hot</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether the milk hose is placed in the pinch valve correctly</li> </ul>
<ul style="list-style-type: none"> <li>The milk foam dispensing spits strongly</li> <li>Milk too hot</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether the milk system has been cleaned</li> <li>* Clean the milk system ▷ Milk system cleaning overview, page 48</li> <li>* Check whether the milk has been cooled sufficiently</li> </ul>
<ul style="list-style-type: none"> <li>Powdered beverage clogged</li> </ul>	<ul style="list-style-type: none"> <li>* Is the hose kinked?</li> <li>* Perform milk cleaning and rinsing oftener, if necessary daily ▷ Cleaning interval overview, page 44 ▷ Clean milk system manually, page 51</li> <li>* Dose less powder</li> <li>* Dose more water</li> </ul>

## 8 Safety



### **Hazard if used incorrectly**

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

**WARNING**

### 8.1 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.
- > Do not touch hot machine components.



- > Do not use the coffee machine if it is not working properly or if it is damaged.
- > Use the coffee machine only when it is completely assembled.
- > Built-in safety devices must never be altered.
- > This device is not designed for persons (including children) with limited physical, sensory, or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- > Children should be supervised to ensure that they do not play with the device.

**CAUTION**

Despite the safety devices, every coffee machine poses hazard potential 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 if not followed**



- The mains 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 mains cable.
    - > Avoid damage to the mains cable. 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.
    - > 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 when dispensing beverages.
- 



**CAUTION**



---

**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.
- 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.

**CAUTION****Health hazard**

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

**CAUTION****Health hazard**

- The milk system cleaner and the cleaning tablets are irritants.
  - > Follow the protective measures on the packaging of the cleaning agent.
  - > Only put in cleaning tablet after a display message.

**CAUTION****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.
- The 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**



### 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

*Observe the Safety chapter  
▷ starting on page 63*

## 8.2 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.

#### Installation location

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

#### Coffee grinder

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

### IMPORTANT

*Observe the Warranty chapter  
▷ starting on page 71*

*Conditions for usage and  
installation  
▷ starting on page 72*

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 mains tap for the water supply 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 shut off for several days we recommend running the cleaning program at least twice before reusing the machine.

*System cleaning*  
▷ *Cleaning programs*  
*page 45*

### 8.3 Intended use

The WMF 8000 S is designed to dispense coffee beverages, milk beverages and/or powdered beverages (such as Choc and Topping) in various variations into cups or pots. 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 the commercial use by non-professionals. The device can be used as a self-service device if it is supervised by trained personnel.

The use of the device is also subject to the "General Terms and Conditions" of WMF AG and 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 8000 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).**

## 8.4 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 fulfill 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 the WMF Service.*

Address  
▷ page 58

## 8.5 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 for the milk system (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.

*WMF special cleaning agent*  
▷ Accessories and spare parts  
page 74

*WMF special descaling agent*  
▷ Accessories and spare parts  
page 74

## 8.6 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 72*

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. The vendor should always be afforded the opportunity to rectify errors within an appropriate period. Claims above and beyond the above, in particular damage claims as a result of consequential damage, are excluded, to the extent that this is legally permissible. Material defects shall be reported to the vendor immediately and in writing.

*Warranty period 12 months*

### 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, unless attributable to a fault on the part of WMF.
- 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 Manuals 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 our consent 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.

*The customer is advised in the order confirmation whether or not use of a water filter is required.*

### Important

*Maintenance  
▷ page 58*

## Appendix: Technical data

### Technical data for coffee machine

Rated voltage	220–240 V	380–415 V
Nominal power rating	3.4–3.8 kW	6,0–7,0 kW
Power supply	220–240 V 50/60 Hz (1/N/PE)	380–415 V 50/60 Hz (3/N/PE)
On-site fuse	1 x 16 A	3 x 16 A
Coffee bean hopper large	approx. 1,150 g per load **	
Coffee bean hopper small	approx. 730 g per load **	
Powder hopper (optional) *	approx. 1,200 g per load	
Illumination	LED class 1	
External dimensions	Width 390 mm Height 744 mm (with bean hopper and lock) Depth 590 mm (598 mm with small drip tray edge)	
Weight empty	approx. 76 kg (3 grinders, 1 mixer, 1 milk)	
Continuous sound pressure level (Lpa)	< 70 dB(A) ***	

We reserve the right to make technical modifications.

\* Only with optional powder hopper

\*\* The capacity depends on the size of the coffee beans.

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

### Conditions for usage and installation

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



Mains voltage tolerance range	230 V +6 % and -10 % / 400 V +6 % and -10 %. Mains voltage interruption < 50 ms: no interruption of function
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 0.2 to 0.25 mm, by customers on-site. At least 0.05 MPa (0.5 bar) flow pressure at 2 l/min (low pressure). At least 0.30 MPa (3.0 bar) flow 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
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 device outdoors.
Degree of protection	IP X0
Installation surface	The device must be placed on a level, flat, and sturdy surface. The device is not intended to 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 of not less than 50 mm at the sides from the building or non-WMF components. A minimum working space of 800 mm in front of the coffee machine is 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 pipes, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

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

*The local power supply must be constructed according to IEC 364 (DIN VDE 0100). To improve safety, the device should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. (Type B residual current circuit breakers provide reliable tripping even if the fault current is smooth. This ensures a high level of safety.) Near the device or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket and, in the case of a 3-phase connection, a 5-pin CEE / CEKON-socket according to EN 60309 or a country-specific multi-pin socket. The mains switch and plug top are part of the 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. The coffee machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).*

*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)*



## Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
<b>Combi spout</b>				
1	Pcs	Combi spout cover; complete	33 2878 8000	Fresh milk (without Active Milk)
1	Pcs	Combi spout cover; complete; Active Milk	33 2874 3000	Active Milk
1	Pcs	Single spout	33 2889 5000	all
1	Pcs	Double spout	33 2889 6000	all
1	Meter	Milk hose	00 0048 4948	all
1	Pcs	Plug&Clean adapter	33 2427 5000	Plug&Clean or Active Milk
1	Pcs	Milk nozzle	33 2046 0100	Fresh milk (without Plug&Clean, without Active Milk)
1	Pcs	Nozzle	33 1384 3100	not for Active Milk
<b>Product hopper (coffee beans and powder)</b>				
1	Sheet	Product hopper identification labels	33 2624 7000	all
1	Pcs	Lid	33 2542 1000	all
1	Pcs	Lid; lockable	33 2867 2000	all
1	Pcs	Spare key	33 2071 8100	all
1	Pcs	Mixer bowl	33 2318 0000	Powder
1	Pcs	Mixer bowl spout	33 2544 9000	Powder
1	Pcs	Coffee measuring spoon	33 0742 4000	all
1	Pcs	Multitool	33 2323 1000	all
<b>Coffee grounds container</b>				
1	Pcs	Coffee grounds container (with design sheet metal)	33 2789 8000	all
<b>Drip trays / drip grid</b>				
1	Pcs	Drip tray; large	33 2875 5000	all
1	Pcs	Drip grid; large	33 2537 0000	all
1	Pcs	Drip tray; small (cup table)	33 2483 6000	all
1	Pcs	Drip grid; small (cup table)	33 2537 1000	all

Number	Unit	Designation	Order No.	Model
Cup&Cool width 36 cm				
1	Pcs	Milk container 350	33 2418 4000	Fresh milk
1	Pcs	Milk container lid 350	33 2388 8000	Fresh milk
Potential equalization terminal				
1	Pcs	Angle	33 2107 1100	
1	Pcs	Toothed wheel	00 0047 2257	
1	Pcs	Flathead screw M6X16	00 0047 3414	
1	Pcs	Hex nut	00 0047 2055	
WMF care program				
1	Bottle	WMF Special cleaner for milk foamer	33 0683 6000	all
1	Pack	WMF Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Pcs	Pipe cleaner	33 0350 0000	all
1	Pcs	Cleaning brush	33 1521 9000	all
1	Tube	WMF Molykote "gasket grease" 5 gr.	33 2179 9000	all
1	Pcs	Cleaning container; Active Milk	33 2593 6000	Active Milk
1	Pcs	Cleaning container cover; Active Milk	33 2593 7000	Active Milk
Documentation and instructions				
1	Pcs	Set of documents "User Manual 8000 S"	33 2609 8010	all

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Your nearest WMF Service:

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