



## User Manual



Coffee machine

# 1500 S

English

01.01.001

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

The WMF 1500 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 1500 S can also make hot chocolate with milk or milk foam.



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



- > Always follow 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 12  
*Observe 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**

*Observe 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 93  
*Maintenance*  
▷ starting on page 79

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## 1 General safety instructions

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### Misuse

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

 **WARNING**

### 1.1 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:

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- > 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 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.
- 

 **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**



- 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.
  - > 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**





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### **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 burn hazard.
- > Never reach under the spouts while cleaning.
- > Ensure that no one ever drinks the cleaning solution.
- 

 **CAUTION**



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### **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 6*

## 2 Introduction

### 2.1 Parts of the coffee machine



#### Display



- 1 Bean hopper (up to 2)
- 2 Powder hopper (Choc or Topping, for example) (optional)
- 3 Manual insert / tablet insert
- 4 Touch display for beverage buttons and settings
- 5 Combi spout with integrated milk foamer
- 6 Grounds container
- 7 SteamJet cup warmer
- 8 Removable drip tray with drip grid
- 9 Hot water spout / steam outlet (optional)
- 10 Water tank / descaling container (optional)
- 11 Operating panel
- 12 Side illumination
- 13 ON/OFF button (operating panel open)

#### **“Ready to operate” display**

- 14 Beverage buttons
- 15 Barista pad
- 16 “Warm rinse” pad
- 17 SteamJet pad
- 18 Page up and down
- 19 Eco-mode display
- 20 Menu pad (opens the main menu)
- 21 Beverage pads for hot water and steam
- 22 Message pad

## User Manual Signs and Symbols

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### Personal injury safety instructions

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

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### 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**

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### 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.
- 

### Call up the main menu

※ Touch the Main menu pad

*The main menu is displayed.*

*There are other display options* ▷ Main menu.

### **WARNING**

*Safety instructions*

*Observe the Safety chapter*

▷ starting on page 6

### **CAUTION**

*Operation safety instructions*

▷ page 14

*Care safety instructions*

▷ page 54

*Observe the Safety chapter*

▷ starting on page 6

### **IMPORTANT**

*Observe the Warranty chapter*

▷ starting on page 92

*Technical data*

▷ starting on page 93

### **INSTRUCTIONS**

### **TIP**



## Glossary

Term	Explanation
•	• Listings, selection options
*†	*† Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Barista	Professional coffee server
Choc	Hot chocolate
Decaf	Decaffeinated coffee
Beverage dispensing	Dispensing coffee, hot water, or powdered beverages
Main water supply tap	Water stop valve, angle valve
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
Combi spout	Standard as double spout. Option available for single spout.
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for powder beverages
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.
Powder beverages	Such as Choc or Topping
Capacity	For example: the capacity of the water filter in liters of water it can filter
Grounds chute	▷ Grounds disposal through the counter, page 22
SB mode (self-service mode)	Self-service customer operation
Rinsing	Intermediate cleaning
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc.

## 3 Operation

### 3.1 Operation safety instructions

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#### **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**

*Observe 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 hopper and manual insert may only be filled with materials for the use intended.
- 

 **CAUTION**

*Observe the Safety chapter*  
▷ starting on page 6

## 3.2 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 rinsing starts.*

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

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



*PIN access control*

▷ PIN rights

page 43

*Set timer switching times*

▷ Timer

page 44

## 3.3 Milk or milk foam (optional)

### 3.3.1 Connect up the milk

Use a suitable milk nozzle on the combi spout.

Colour	Milk temperature
• green	very cold milk (up to 8 °C)
• white	chilled milk (8 to 12 °C)
• caramel	non-chilled milk (above 12 °C)

### Basic Milk

※ Open the milk packaging and place on the left next to the coffee machine

※ Insert the milk hose with the beige milk nozzle into the milk pack

*The hose must reach to the floor of the milk package.*

*The hose must not be under tension or bent when adjusting the height of the combi spout.*



*Cooler version*

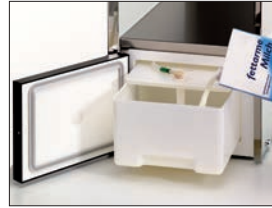


### With WMF Cooler, WMF Cup&Cool (optional)

- \* Insert the milk nozzle for cooled milk into the milk connection on the combi spout
- \* 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



Cooler adapter



Cooler milk container

### 3.3.2 Dispense milk or milk foam

- \* 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 31

*Start-Stop or metered*

### 3.4 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 the appropriate size beneath the combi spout
  - \* Touch the desired beverage button

### Cancel beverage

- \* Touch the desired beverage button again



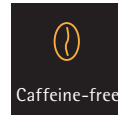
*Button allocation*

▷ Operating options  
page 36



### 3.5 Preselection pads (optional)

Depending on the model, preselection pads such as the caffeine-free pad may be available on the display. These are preselection pads that define the desired preselection prior to beverage selection via the beverage buttons.



Example:  
caffeine-free pad

### 3.6 Special buttons (optional)

Special buttons for beverage sizes S and L are optionally available on the display. 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 = about 25% less than M

L = about 25% more than M

### 3.7 Hot water dispensing

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

*Dispensing occurs according to the dispensing option.*



### 3.8 Basic Steam (optional)



#### **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**

Observe the Safety chapter  
▷ starting on page 6

※ Press the steam button

*Steam is dispensed for as long as the steam button is held.*

- 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

※ Press and hold steam button until desired temperature is reached

※ Release steam button

※ Swing steam outlet over to the drip tray

※ Briefly press the steam button

*Residue in the steam outlet tube is rinsed.*

※ Wipe steam outlet with a damp cloth

*A Cromargan® jug, such as  
WMF order number 06 3417 6040*

## Foam milk



### Tip

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

### TIP

- \* Use as tall and slim a Cromargan® jug as possible, with handle
  - \* Fill jug to no more than half way
  - \* Immerse steam nozzle into jug to just under the surface
  - \* Press and hold steam button whilst rotating jug in a clockwise direction
- A thick creamy milk foam results.*

- \* Release steam button
  - \* Swing steam outlet over to the drip tray
  - \* Briefly press the steam button
- Residue in the steam outlet tube is rinsed.*
- \* Wipe steam outlet with a damp cloth

## 3.9 Height adjustment of the combi spout

The combi spout is height adjustable.

- \* Take hold of the spout on the clip from the front and push to the desired height

Clearance height: 70 to 175 mm



### 3.10 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 grinders. 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 92

### 3.11 Manual insert (optional) / tablet insert

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

#### Tablet insert is used:

- For inserting cleaning tablets

#### Manual insert is used:

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



Tablet insert



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

#### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 92



Coffee machines with three product hoppers have only a tablet insert.

#### INSTRUCTIONS

Observe the Warranty chapter  
▷ starting on page 92

### Preparation of ground coffee using the manual insert

- \* Open manual insert lid
- \* Insert ground coffee (max. 16 g)
- \* Close manual insert lid
- \* Press the desired beverage button



Manual insert

### 3.12 Grounds container

The grounds container receives the used coffee grounds.

It has enough capacity to store coffee grounds from approx. 50 brewing cycles.

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

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

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



Grounds container cleaning  
▷ Manual cleaning  
page 67



- > 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.

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 92

### 3.13 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 67*

### 3.14 Drip tray



#### Scalding hazard

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

For coffee machines without a drain connection, the drip tray must be emptied regularly.

※ Remove the drip tray carefully, empty it, and then reinsert the drip tray

#### 3.14.1 Drip tray sensor (optional)



On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning).

---

If the machine is equipped with a drip tray sensor, then the coffee machine will indicate on the display when the maximum fill level is reached.

※ After the display message remove the drip tray carefully, empty it, and then reinsert the drip tray

#### CAUTION

*Observe the Safety chapter*  
▷ *starting on page 6*  
*Clean drip tray daily*  
*Care*  
▷ *starting on page 54*



#### INSTRUCTIONS

### 3.15 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.

\* 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

#### CAUTION

Observe the Safety chapter

▷ starting on page 6

Clean the coffee machine as shown in the manual.

Care

▷ starting on page 54

#### IMPORTANT

Observe the Warranty chapter

▷ starting on page 92



PIN access control

▷ PIN rights

page 43

## 4 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 14

### 4.1 Overview

#### Ready to operate

page 26



Button layout  
▷ Operating options  
page 36

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

#### "Ready to operate" display pads

page 26



Barista (coffee strength)  
page 26



Warm rinsing  
page 26



Caffeine-free

Caffeine-free pad  
page 17



SteamJet cup warmer  
page 27



Messages  
page 81



## Main menu functions

starting on page 28



Care  
page 28



Beverages  
page 30



Operating options  
page 36



Information  
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Accounting  
page 42



PIN rights  
page 43



Timer  
page 44



System  
page 47



Language  
page 50



Eco-mode  
page 50



USB  
page 51

## 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)



Care kit

## 4.2 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.

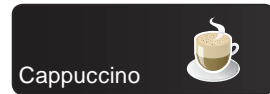
Button layout  
 ▷ Operating options  
 page 36

### 4.3 “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.



Example: cappuccino button

#### “Warm rinse” pad

\* Touch the “warm rinse” pad

*A rinsing 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 38

#### Barista pad–coffee strength

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

\* Maximum amount of ground coffee 16 g pro per brewing cycle

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



Barista pad active / inactive  
 ▷ Operating options  
 page 38

## 4.4 SteamJet



### Burn hazard / scalding hazard

- Hot steam is produced by the cup warmer.
- The adjacent surfaces also become 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 tray grid in place or without the cup warmer insert.

### ⚠ CAUTION

Observe the Safety chapter  
 ▷ starting on page 6  
 Clean drip tray daily  
 Care  
 ▷ starting on page 54




### 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 rinsed drinking vessels when warming cups.

### ⚠ CAUTION

Observe the Safety chapter  
 ▷ starting on page 6

### 4.4.1 SteamJet pad

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

*Hot steam slowly flows into the cup from below.*

*The steam flow stops after 6 seconds.*

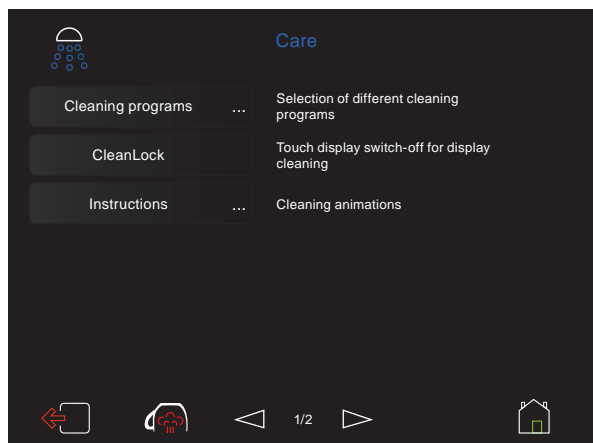
*Touch the SteamJet pad again during the dispensing to stop the dispensing before it is finished.*



SteamJet pad active / inactive  
 ▷ Operating options  
 page 39

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

## 4.5 Care



Menu control pads

▷ Overview  
page 25

Care chapter  
▷ starting on page 54

HACCP cleaning schedule  
▷ starting on page 77

### 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

### 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.

### Instructions

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

↓  
**Cleaning programs**

Care chapter

▷ starting on page 54

↓  
**CleanLock**

↓  
**Instructions**

## Filter change

If the filter capacity is exceeded, there will be a message once per day that a filter change is due. The filter must be changed within one week; otherwise, the message will be displayed after every brewing cycle.

- \* Change filter
- \* Confirm filter change

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

## Brewer change

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

## Care kit

After each 15 000 dispensed coffees, a message is sent once per day that installation of the care kit is overdue..

This must be carried out within one week, otherwise the message is displayed after every brewing cycle.

- \* Install the care kit according to its instructions

## Descaling

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated by the WMF 1500 S and displayed.



### Filter change

*Observe water filter instructions.  
Displays lead step by step through the program.  
Follow the instructions.*



### Brewer change



### Care kit

*Instructions  
▷ Care kit instructions  
Observe the Warranty chapter  
▷ starting on page 92  
Care kit  
Accessories and spare parts  
▷ from page 96*



### Descaling

*Descaling chapter  
▷ starting on page 62*

## 4.6 Beverages

### General information



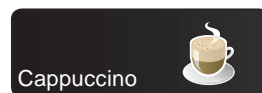
### Dispensing test

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



- \* Modify the settings as desired
- \* Touch the "Dispensing test" pad  
*The beverage is dispensed using the newly changed values.*

- \* If the beverage is as desired, touch the Save symbol  
*The recipe is saved.*



*example: cappuccino button*

### Save recipes

The modified recipe is saved here.



### Load recipe

▷ Load recipe, page 37



## Cup volume, multiple brewing, and dispensing option



### 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.

### 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.

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

S-active  Active  L-active

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 38

## 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 25



## 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.



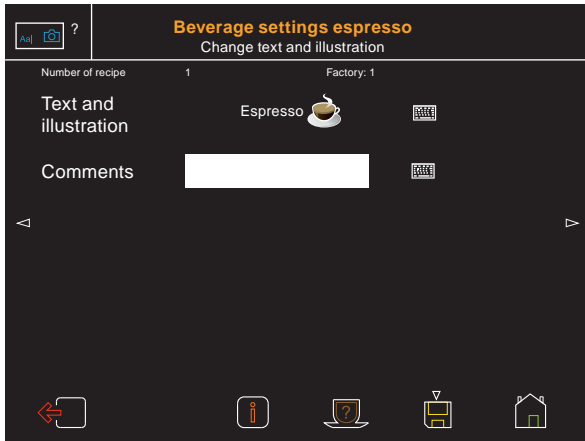
**Quality levels**

- 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, wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same as for Quality 5, but with stronger and longer wet pressing.
- 7 Same as for Quality 6, but with stronger and longer wet pressing.

**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.*

## Text and illustration



Menu control pads  
 ▷ Overview  
 page 25

### Text and illustration

The beverage name and photo of a beverage button are adjusted here.

Activate the keyboard by touching the keyboard pad.

### Comment

A note about the beverage can be saved here.

## 4.7 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.



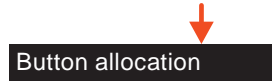
### Level switching

Options:      • active                      • inactive

Default value:  active

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

### Button allocation



### Text and picture

▷ page 35



### 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.*

## Small

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

Default value: 75%

## Large

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

Default value: 125%

## 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
- SteamJet: inactive
- Manual insert: inactive
- Beverage preselection: inactive
- Cancel beverage: inactive
- Menu pad: delayed
- Error message: symbol

## Barista pad

Options:      • active                      • inactive

Default value:  active

active The pad is displayed when ready for operation.

### **"Warm rinse" pad**

Options:      • active                      • inactive

Default value:  active

active    The pad is displayed when ready for operation.

### **SteamJet pad (optional)**

Options:      • active                      • inactive

Default value:  active

active    The pad is displayed when ready for operation.

### **Manual insert (depending on the model)**

Options:      • active                      • inactive

Default value:  active

active    The pad is displayed when ready for operation.

### **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

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

## Menu pad

Options:      • immediate                      • delayed

Default value: immediate

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

## Error message

Options:      • Text                                      • Symbol

Default value: Text

Text      The error is shown on the display as a text message.



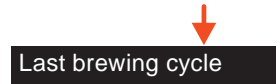
## 4.8 Information

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



### Last brewing cycle

Information about the last brewing cycle.



### Timer

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



### Service

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



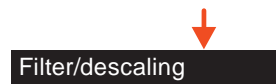
### Care

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



### Water filter and descaling

Information on the remaining capacity of the water filter and the time of the next decalcification



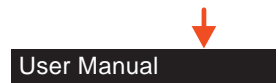
### Journal

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



### User Manual

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



## 4.9 Accounting



Counter

### 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.

## 4.10 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



Cleaning

### Settings PIN

On entering the valid PIN, access to:

- Care
- Beverages
- Operating options
- Accounting (without "delete")
- Timer
- System
- Language
- USB



Settings

### Accounting PIN

On entering the valid PIN, access to:

- Care
- Beverages
- Operating options
- Accounting (with "delete")
- PIN
- Timer
- System
- Language
- USB



Accounting

## 4.11 Timer



### 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.

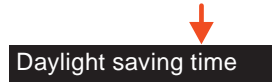
### Time / date

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



### Daylight saving time

Default value: inactive



### Timer state

Information about the timer state.

Options:      • active                      • inactive

Default value:  inactive

active The timer switching times are active.

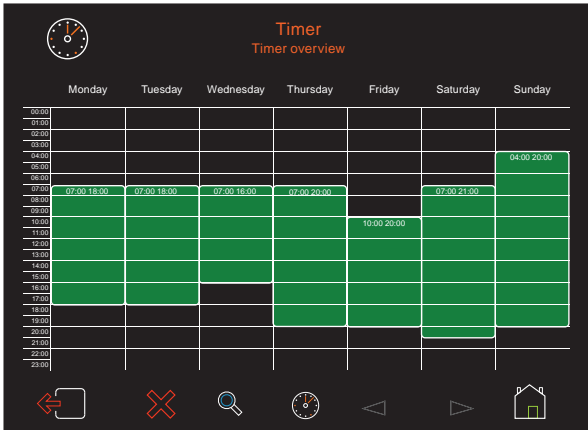
inactive The timer switching times are not carried out.



## Timer overview and setting the timer

Overview of all switch-on and switch-off times

Timer overview



### Button layout state

Options:  active  inactive

Default value:  inactive

active Button layouts can be assigned automatically via the timer.

Button layout state

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

### Button layout overview

The weekly overview of all switching times for the button layout is displayed. Similar to the timer overview illustration.

The settings can be modified directly in the overview.

Button layout overview

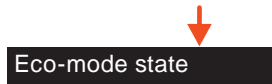
*The minimum time for displaying a button layout is 30 minutes.*

### Eco-mode state

Options:      • active                      • inactive

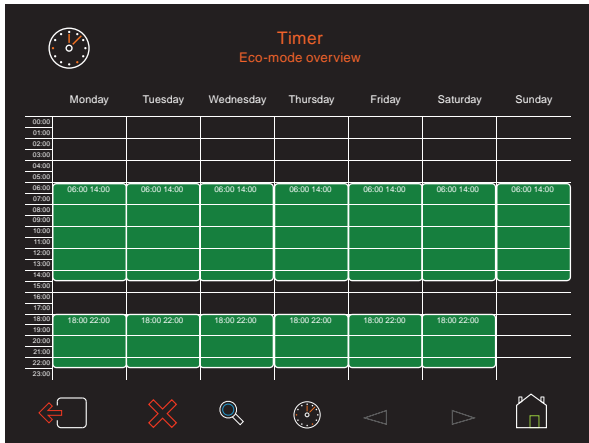
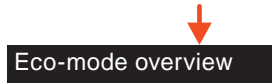
Default value:  inactive

active    The Eco-mode state can be activated by means of the timer.



### Eco-mode overview

The weekly overview of all switching times for the Eco-Mode is displayed. The settings can be modified directly in the overview.



## 4.12 System

### 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.

### Hot foam proportion

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

### Illumination

The desired lighting color is set via 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

*The current setting is displayed immediately.*

### Illumination when ready to operate

- Side operating color

### Event display (message)

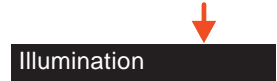
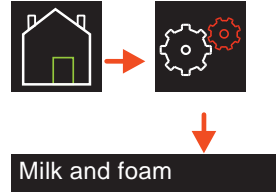
Options:      • active                      • inactive

Default value:  inactive

active    The illumination during a message can be adjusted.

### Illumination for messages (event)

- Side event color



*For example, Beans empty message.*

## Shutdown rinsing

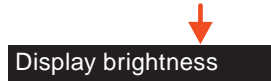
Options:      • active                      • inactive

Default value:  active

active    When the coffee machine is switched off, an automatic shutdown rinsing is started.

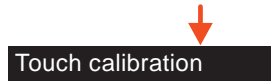
## Display brightness

The brightness of the display is adjusted here.



## Touch display calibration

Recalibrate the touch display.



## Eco-mode

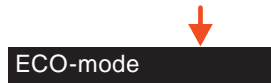
If Eco-mode is set to "active," the steam boiler temperature is reduced 10 minutes after the last beverage is dispensed.

The display illumination and the optional side illumination are switched off.

The beverage buttons remain lit.

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

Beverage dispensing starts after the machine has heated up.



## Eco-mode

Options:      • active                      • inactive

Default value:  inactive

The Eco-mode can be activated here.



### Switch off

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

Default value: never

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.

### Temperature

#### Boiler

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

#### Water filter

Options:      • active                      • inactive

Default value:  inactive

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

#### Filter capacity (water filter)

If the water filter is active, the filter capacity in liters is entered here.

#### Measured carbonate hardness

Enter the measured water hardness in °dKH here.

#### Measured total water hardness

### Machine options

For Service only.



Temperature



Water filter

#### Instructions

*If the water hardness is between 0 and 4 °dKH, no water filter is needed.*

*Water filter capacity  
▷ page 41*



Machine options

### 4.13 Language

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



### 4.14 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 side illumination is switched off.  
The beverage buttons remain lit.  
If a beverage with milk content is to be dispensed when the temperature is reduced, the coffee machine needs approx. 15 seconds to heat up.  
Beverage dispensing starts after the machine has heated up.



#### Eco-mode

(active / inactive)

Standard: inactive

The Eco-mode can be activated here.

#### Switch off

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

Standard: never

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.

Eco-Mode can be activate for a limited time using the timer.

## 4.15 USB

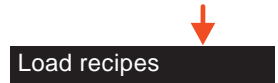
Data exchange is possible via the USB connection. As long as the USB stick is inserted, the functions will be active.

The USB connection is at the top left on the back side of the operating panel, behind a cover. The cover must always be closed and latched when the coffee machine is in operation.

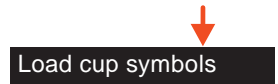


### Load recipes

Saved recipes are loaded here.

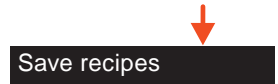


### Load cup symbols



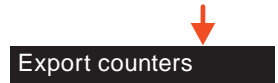
### Save recipes

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.  
(Can be protected by a PIN.)


### Load language

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


### Firmware update

For Service only.


## 5 Other settings

### 5.1 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**

Observe 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.
- > Adjust the grinding degree to a finer level by only one full turn of the multitool.
- > Then dispense one coffee beverage using the finer grinding level.
- > Repeat these steps as often as needed to achieve the desired grinding degree.

#### **IMPORTANT**

Observe the Warranty chapter  
▷ starting on page 92

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

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

#### **Adjust the center grinder**

The operating panel must be opened in order to adjust the center grinder. When setting the grinding degree to a finer level, the operating panel must be closed in order to dispense each coffee beverage.

- \* Remove the bean hopper  
*Preset grinding degree is now visible.*
- \* Release coffee dispensing and wait until grinder starts up
- \* With grinder running, alter grinding degree as desired using the multitool

Grinding degree 1  
→ fine



Grinding degree 6  
→ coarse



Multitool

## 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 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 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**

*Observe 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

Observe the Safety chapter  
▷ starting on page 6



### 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 burn 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 6

## 6.2 Cleaning intervals overview

Care				
Daily	Weekly	Regularly	Automatic	
<b>Cleaning programs</b>				
x				System cleaning (Basic Milk / Plug&Clean / Easy Milk)
x				Mixer rinsing
x				Milk system rinsing
x			x	Foamer rinsing
<b>Manual cleaning</b>				
x				Clean operating panel (CleanLock)
x				Grounds container cleaning
		x		Clean the brewing unit
	x			Clean the water tank
x				Drip tray cleaning
x				Clean the housing
x				Clean milk system manually, Basic Milk
	x			Clean milk system manually, Plug&Clean
	x			Clean milk system manually, Easy Milk
(x)	x			Clean the mixer *
		x		Bean hopper cleaning
		x		Clean powder hopper *



Cleaning programs  
▷ starting on page 57

▷ page 67

▷ page 67

▷ page 68

▷ page 71

▷ page 71

▷ page 72

▷ page 72

▷ page 61

▷ page 61

▷ page 74

▷ page 75

▷ page 76

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)



## 6.3 Cleaning programs

### 6.3.1 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 rinsing and mixer rinsing are part of the system cleaning.

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 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 burn hazard.
- > Never reach under the spouts while cleaning.
- > Always place a collection container with approx. 3 liters capacity under the spout prior to cleaning.
- > Ensure that no one ever drinks the cleaning solution.



#### **CAUTION**

*Observe 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**

### System cleaning; Basic Milk

#### 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; Basic Milk with Plug&Clean

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

#### Start

- \* Start the Care menu
- \* Touch **Cleaning programs**
- \* Touch **System cleaning**
- \* Information will be shown on the display



### System cleaning; Easy Milk

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

#### Start

- \* Start the Care menu
- \* Touch **Cleaning programs**
- \* Touch **System cleaning**
- \* Information will be shown on the display



### 6.3.2 Mixer rinsing



#### Health hazard / scalding hazard

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

Mixer rinsing can be started separately.

- \* Start the Care menu
- \* Touch **Cleaning programs**
- \* Touch **Mixer rinsing**
- \* Information will be shown on the display

### 6.3.3 Milk system rinsing



#### Health hazard / scalding hazard

- During rinsing, hot rinsing 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.

- \* Start the Care menu
- \* Touch **Cleaning programs**
- \* Touch **Milk system rinsing**
- \* Information will be shown on the display



#### CAUTION

Observe the Safety chapter  
▷ starting on page 6

Instructions as animation

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



#### CAUTION

Observe the Safety chapter  
▷ starting on page 6

Instructions as animation

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

### 6.3.4 Foamer rinsing

---



#### Health hazard / scalding hazard

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

For coffee machines with Plug&Clean or Easy Milk, there is a foamer rinsing that can be started when required. The foamer rinsing can also take place automatically. This is started automatically after the last milk beverage is dispensed. An acoustic warning signal sounds before the foamer rinsing starts automatically.

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

- \* Start the Care menu
- \* Touch **Cleaning programs**
- \* Touch **Foamer rinsing**
- \* Information will be shown on the display

#### CAUTION

Observe the Safety chapter  
▷ starting on page 6

Activate foamer rinsing signal  
▷ Operating options  
page 37

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

### 6.3.5 Milk system cleaning overview

	Milk system		
	Basic Milk	Plug&Clean	Easy Milk
Automatic cleaning programs ▷ page 57			
Clean milk system manually ▷ page 72			
Automatic foamer rinsing		x	x
System cleaning; Basic Milk	x		
System cleaning; using Plug&Clean Adapter		x	
System cleaning; with cleaning container			x
<b>Daily</b> ; clean milk system manually	x		
<b>Weekly</b> ; clean milk system manually		x	x



If the foamer rinsing is set to "inactive", then a manual cleaning of the milk system must be performed daily for machines with Plug&Clean or Easy Milk as well.

## INSTRUCTIONS

## 6.4 Descaling



### Health hazard / irritation and scalding hazard

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



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

### CAUTION

Observe the Safety chapter  
▷ starting on page 6

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 92



## Burn hazard

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

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated by the WMF 1500 S and displayed.

Descaling is in three stages.

- Preparation
- Descaling
- Rinsing

### The following is needed for descaling:

- 2 bottles of WMF liquid descaling agent (0.75 l each)
- 3 bottles of warm water (total 2.25 l)
- 5-liter collection container (for coffee machines without drain connection)



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

Follow the messages.

### Access descaling program

- \* Start the Care menu
- \* Touch **Descaling**
- \* Continue with 6.4.1 or with 6.4.2
- \* Follow the display messages

## CAUTION

Observe the Safety chapter  
▷ starting on page 6



Total duration of descaling is approx. 80 minutes.  
The procedure may not be interrupted.

## IMPORTANT

- ▷ Main menu
- ▷ Care
- ▷ Descaling

## 6.4.1 Descaling coffee machine with water tank

### Preparation

- \* Remove water tank
- \* Remove the water filter, if fitted
- \* Stir liquid descaling agent in water tank with warm water
- \* If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- \* Replace water tank filled with descaling solution
- \* Place a collection container with approx. 5 liters capacity under the hot water spout
- \* Push combi spout downward

### Descaling

*Descaling starts. This part of the routine takes approx. 40 minutes.*

- \* After descaling, carefully empty the collection container
- \* Replace the collection container
- \* Empty remaining descaling solution from water tank
- \* Rinse the water tank and fill to the maximum level with cold water
- \* Insert the water tank

*Crystals may form in the liquid descaling agent when stored.*

*The crystals must not enter the machine.*

*The ideal water temperature is approx. 37 °C.*

*Order numbers of the article  
▷ Appendix  
Accessories and spare parts  
page 96*



## Rinsing

*Rinsing starts. This part of the routine takes approx. 40 minutes.*

- \* When requested refill with fresh cold water (once after approx. 16 minutes, and again after approx. 32 minutes)
- \* Empty collection container
- \* Empty water tank
- \* Replace the water filter, if fitted
- \* Insert the water tank



### Burn hazard

- After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.
  - > Do not reach beneath the spouts while descaling is in progress.
  - > Do not touch the spouts immediately after descaling.

### CAUTION

*Observe the Safety chapter  
▷ starting on page 6*

*The descaling is complete. Completion is indicated on the display.*

## 6.4.2 Descaling coffee machine with constant water supply

### Preparation

- \* Remove water tank
- \* Turn off main water supply tap
- \* Turn and remove seal plug on water tank coupling counter-clockwise (flat screwdriver, see illustration 1 and 2)
- \* Stir liquid descaling agent in water tank with warm water
- \* If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- \* Push combi spout downward

*Crystals may form in the liquid descaling agent when stored.*

*The crystals must not enter the machine.*

*The ideal water temperature is approx. 37 °C.*

### Descaling

- \* Replace the water tank filled with descaling solution, and confirm on the display

*Descaling starts. This part of the routine takes approx. 40 minutes.*

- \* Remove water tank and empty out remaining descaling solution
- \* Rinse the water tank and fill to the maximum level with cold water
- \* Insert the water tank

### Rinsing

*Rinsing starts. After the initial rinsing from the water tank, the display requests that the water supply be turned on again. This part of the routine takes approx. 40 minutes.*

- \* Turn on main water supply tap

*Leave the water tank in place.*

- \* The water tank coupling is rinsed for approx. 10 seconds from the mains supply
- \* Remove water tank and dry
- \* Turn and remove seal plug on water tank coupling in a clockwise direction (flat screwdriver, see illustration 1 and 2)
- \* Dry the water tank and replace it
- \* Turn on main water supply tap

*Subsequent rinses are from the mains supply.*



### Burn hazard

- After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.
    - > Do not reach beneath the spouts while descaling is in progress.
    - > Do not touch the spouts immediately after descaling.
- 

*The descaling is complete. Completion is indicated on the display.*

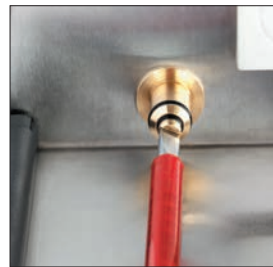


Illustration 1



Illustration 2

### CAUTION

Observe the Safety chapter  
▷ starting on page 6

## 6.5 Manual cleaning

Order numbers for the WMF care program  
 ▷ Accessories and spare parts page 95

### 6.5.1 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 6



- 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.

#### IMPORTANT

Observe the Warranty chapter  
 ▷ starting on page 92

### 6.5.2 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



### 6.5.3 Brewing unit cleaning

---



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

- The coffee machine contains moving parts that can cause finger or hand injury.
  - There is a risk of pinching when removing the brewing unit.
    - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
    - > Hold the brewing unit tightly and remove it carefully.
- 

**CAUTION**

Observe the Safety chapter  
▷ starting on page 6

The brewing unit should be cleaned as required and at regular intervals. Recommendation: monthly.

- \* Switch off the coffee machine using the ON/OFF button
- \* Disconnect mains plug
- \* Push combi spout all the way up
- \* Remove grounds container
- \* Remove the drip tray

*Brewing unit is now fully accessible.*

---



#### **Burn hazard**

- The brewing unit can still be hot immediately after switching off.
    - > Allow the coffee machine to cool before cleaning.
- 

**CAUTION**

Observe the Safety chapter  
▷ starting on page 6



- The brewing unit can slip downwards.
  - > Always hold the brewing unit securely.
  - > Never use force. Danger of breakage.

- \* With one hand, reach into the chute under the brewing unit and release and hold the retaining catch (illustration 1)
- \* Slowly guide the brewing unit downwards, tilt and pull forward
- \* Remove the brewing unit and hold firmly (illustration 2)

## IMPORTANT

Observe the Warranty chapter  
▷ starting on page 92



Illustration 1



Illustration 2

*Use the multitool from the accessories.*

- \* Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the wiper is in the forward position
- \* Squeeze the funnel [1] slightly and pull it up to remove it
- \* Pull the springs outward and press them down  
*This unlocks the insertion chute [2].*



Illustration 3



Illustration 4

- \* Swing the insertion unit upwards
- \* Clean the brewing sieve under running water or with a cloth

- \* Remove coffee grounds residue using a paint-brush or scrubber
- \* Rinse the brewing unit under running water



### Potential damage

- The brewing unit can be damaged by cleaning agent or in a dishwasher
  - > Use only water to clean the brewing unit.
  - > Never clean the brewing unit in the dishwasher.

- \* Dry the brewing unit with a cloth  
Allow to dry completely before reinstalling in the coffee machine.

Remove coffee grounds residue from the chute.

- \* Wipe out the coffee grounds residue forward or suck out using a vacuum cleaner
- \* Replace springs in insertion unit (illustration 4)
- \* Squeeze the funnel [1] slightly and re-insert it  
*Use the guides.*

*Refit the brewing unit after it has been dried.*

- \* Hold the retaining catch compressed and replace the brewing unit in the chute against rear cover
- \* Push the brewing unit upwards until it engages in the retaining catch
- \* Insert the grounds container
- \* Replace drip tray



If the brewing unit cannot be inserted without resistance:

- > Turn the thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.
- > Never use force. Danger of breakage.

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 92



Illustration 4



Brewing sieve

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 92

### 6.5.4 Water tank cleaning

Thoroughly rinse water tank weekly with clear water.



### 6.5.5 Drip tray cleaning



#### Scalding hazard

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

- \* Lift up the front of the drip tray slightly and remove it
- \* Clean drip tray thoroughly
- \* Rinse the drip tray with clear drinking water
- \* Dry off the drip tray and replace it



Observe the Safety chapter  
▷ starting on page 6



### 6.5.6 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.
- 

#### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 92

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

### 6.5.7 Clean milk system manually

---



#### Scalding hazard

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

#### CAUTION

Observe the Safety chapter  
▷ starting on page 6

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

- \* Pull forward the lever behind 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 liter of lukewarm drinking water







## Health hazard

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

## CAUTION

Observe the Safety chapter  
▷ starting on page 6

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



### 6.5.8 Clean the mixer

Cleaning will be more frequent depending on powder consumption.

- \* Slide the operating panel upward lock into place
- \* Pull off mixer hose from mixer to combi spout
- \* Pull the mixer bowl forward by the handle  
*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.

- \* Attach mixer hose on the mixer bowl
- \* Replace mixer bowl until he engages in the lock
- \* Press up the unlatching lever
- \* Attach mixer hose on the combi spout



#### 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.

*Instructions as animation*

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



#### CAUTION

*Observe the Safety chapter*  
▷ starting on page 6

### 6.5.9 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



*Rotate the lock by 90°*



- \* Allow bean hoppers to dry completely
- \* Refill and replace bean hoppers
- \* Lock with the multitool by turning clockwise

### 6.5.10 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**

## 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 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 51*

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

*Observe the Care chapter  
▷ starting on page 54*

**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 liter 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  
 Basic Milk daily, with Plug&Clean weekly
- 2b. Daily mixer rinsing  
 > User Manual, Care chapter
- 3a. Milk system rinsing or change out the combi spout after 4 hours of operation time (absolutely required for low number of dispense cycles, or if milk is not cooled)
- 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
	1	2	3	4	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

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

## 8 Maintenance and descaling

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

The maintenance date is based on the degree of use of the coffee machine and is shown on the display. If maintenance is undertaken by 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.

### 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.

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user / operator.
- Install the care kit according to the message on the display. The operator can do this himself.
- 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 81

*Descaling*  
▷ Software ▷ Care ▷ Descaling  
page 62

*Install care kit according to the message on the display; see the instructions in the care kit.*  
▷ Accessories and spare parts  
Page 96

*Service maintenance message*  
▷ Messages and instructions  
page 81

## 8.2 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.*






## 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 grounds container

- \* Empty grounds container

#### Grounds container missing

- \* Replace the grounds container correctly

#### Change water filter

- \* Change water filter  
*Follow water filter instructions.*
- \* Call WMF Service if needed

#### Care kit is due

- \* Install the care kit  
*Follow the instructions in the care kit*

#### 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 1500 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

## 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.

### 9.3 Errors without error message

Error number	Error description	Action instructions
6	Brewing unit lockup current / Brewing unit stiff	<ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Clean the brewing unit</li> </ul> <p>▷ Care ▷ <i>Brewing unit cleaning</i>, page 68</p>
26 36	Right grinder blocked Left grinder blocked 	<ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Disconnect mains plug</li> <li>* Remove bean hopper</li> <li>* Rotate the grinder disk counterclockwise only by using the multitool for the hopper (two pins must be inserted in the corresponding recesses on the grinder; see illustration)</li> <li>* Replace hopper</li> <li>* Switch on coffee machine</li> </ul> <p>▷ Care ▷ <i>Bean hopper cleaning</i>, page 75</p> <p>If this occurs frequently:</p> <ul style="list-style-type: none"> <li>* Set grinding degree one stage coarser</li> </ul> <p>▷ Other settings ▷ <i>Set grinding degree</i>, page 53</p>
88	Boiler: over-temperature	<ul style="list-style-type: none"> <li>* Switch off the coffee machine, allow to cool and switch on again</li> </ul> <p>If error not remedied</p> <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Call WMF Service</li> </ul>
89	Boiler: heat-up time error	<ul style="list-style-type: none"> <li>* Switch off the coffee machine and on again</li> <li>* If error not remedied call WMF Service</li> </ul>

## Messages and instructions

Error number	Error description	Action instructions
161	Flow error: brewing water	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit ▷ Care ▷ <i>Brewing unit cleaning, page 68</i></li> <li>* Set grinding degree coarser ▷ Other settings ▷ <i>Set grinding degree, page 53</i></li> <li>* Reduce quality ▷ Settings ▷ <i>Recipes, page 32</i></li> <li>* If error not remedied call WMF Service</li> </ul>
162	Flow error: when cleaning	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit ▷ Care ▷ <i>Brewing unit cleaning, page 68</i></li> <li>* If error not remedied call WMF Service</li> </ul>
163	Flow error: warm rinsing	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit ▷ Care ▷ <i>Brewing unit cleaning, page 68</i></li> <li>* If error not remedied call WMF Service</li> </ul>
186	Steam boiler: level	<p><i>Beverage dispensing temporarily blocked.</i></p> <ul style="list-style-type: none"> <li>* Check that grounds container is correctly inserted</li> <li>* Switch off the coffee machine and on again</li> </ul>
188	Heater error	<ul style="list-style-type: none"> <li>* Switch off the coffee machine, disconnect mains plug</li> <li>* Call WMF Service</li> </ul>
189	Steam boiler: heat-up time error	<ul style="list-style-type: none"> <li>* Switch off the coffee machine and on again</li> <li>* If error not remedied call WMF Service</li> </ul>

## 9.4 Errors without error message

Error pattern	Action instructions								
<ul style="list-style-type: none"> <li>No hot water dispensing but water in grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Clean hot water spout</li> <li>* Call WMF Service (coffee dispensing possible)</li> </ul>								
<ul style="list-style-type: none"> <li>No Choc dispensing but water in grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Do not use Choc dispensing</li> <li>* Call WMF Service (coffee dispensing possible)</li> </ul>								
<ul style="list-style-type: none"> <li>Choc portion controller blocked, Choc dispensed only with water</li> </ul>	<ul style="list-style-type: none"> <li>* Clean portion controller ▷▷ Care ▷ Clean powder hopper, page 76</li> <li>* Empty powder</li> <li>* Turn dosing auger manually until all powder is removed</li> <li>* If necessary rinse with water</li> <li>* (Allow to) dry completely</li> </ul>								
<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 72</li> </ul>								
<ul style="list-style-type: none"> <li>No milk foam / milk output, but milk in milk container</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether the milk hose is kinked or squashed</li> <li>* Re-route milk hose correctly</li> <li>* Clean the combi spout</li> <li>* Check whether milk nozzle is blocked ▷ Care ▷ Milk system rinsing, page 59</li> <li>* Check whether milk cooler is iced</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>* Change milk nozzle</li> </ul> <p>Use a suitable milk nozzle on the combi spout.</p> <table border="1" data-bbox="437 1034 1032 1177"> <thead> <tr> <th data-bbox="437 1034 826 1069">Milk nozzle</th> <th data-bbox="829 1034 1032 1069">3 kW</th> </tr> </thead> <tbody> <tr> <td data-bbox="437 1074 826 1109">• Very cold milk (up to 8 °C)</td> <td data-bbox="829 1074 1032 1109">green</td> </tr> <tr> <td data-bbox="437 1114 826 1149">• Chilled milk (8 to 12 °C)</td> <td data-bbox="829 1114 1032 1149">white</td> </tr> <tr> <td data-bbox="437 1153 826 1189">• Non-chilled milk (above 12 °C)</td> <td data-bbox="829 1153 1032 1189">caramel</td> </tr> </tbody> </table> <ul style="list-style-type: none"> <li>* Clean the combi spout ▷ Clean milk system manually, page 72</li> </ul> <p>If error not remedied</p> <ul style="list-style-type: none"> <li>* Use another milk nozzle from the accessories</li> </ul>	Milk nozzle	3 kW	• Very cold milk (up to 8 °C)	green	• Chilled milk (8 to 12 °C)	white	• Non-chilled milk (above 12 °C)	caramel
Milk nozzle	3 kW								
• Very cold milk (up to 8 °C)	green								
• Chilled milk (8 to 12 °C)	white								
• Non-chilled milk (above 12 °C)	caramel								

## Messages and instructions

Error pattern	Action instructions
<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 ▷ Care ▷ Milk system cleaning overview, page 61</li> <li>* Check whether the milk has been cooled sufficiently</li> </ul>
<ul style="list-style-type: none"> <li>• No powder beverage dispensing</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the mixer bowl</li> <li>* Is the hose kinked?</li> <li>* Perform milk cleaning and rinsing oftener, if necessary daily ▷ Care ▷ Cleaning interval overview, page 56 ▷ Care ▷ Clean milk system manually, page 72</li> <li>* Dose less powder</li> <li>* Dose more water</li> </ul>
<ul style="list-style-type: none"> <li>• Pump runs continuously, water in grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Switch off the coffee machine and on again</li> <li>* If error not remedied call WMF Service</li> </ul>
<ul style="list-style-type: none"> <li>• Milk foamer assembly and disassembly stiff</li> </ul>	<ul style="list-style-type: none"> <li>* Lightly smear the O-rings with WMF gasket grease ▷ Instructions in Customer Check-up kit.</li> </ul>
<ul style="list-style-type: none"> <li>• Choc hopper cannot be replaced</li> </ul>	<ul style="list-style-type: none"> <li>* Manually turn the drive for the dosing auger at the portion controller slightly in a clockwise direction</li> <li>* Check whether Choc hopper is accidentally locked</li> </ul>
<ul style="list-style-type: none"> <li>• Bean hopper cannot be replaced</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether bean hopper is accidentally locked</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 92*

*Conditions for usage and  
installation  
▷ starting on page 93*

#### Installation location

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

#### Coffee grinder

- Foreign objects can damage the grinders. 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 mains tap for the water supply is turned off and the main water supply tap 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 57*



## 10.2 Intended use

The WMF 1500 S is designed to dispense beverages made with coffee and/or milk and/or powder (such as choc or topping) into suitable containers. This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar points of use. It can also be used in a domestic environment. The device can be used as a self-service device if it is supervised 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 1500 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).**

### 10.3 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 the WMF Service.*

*Address*

*▷ page 80*

## 10.4 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).

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

*WMF special cleaning agent*  
▷ Accessories and spare parts  
page 95

## 10.5 Warranty claims

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### 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 93

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

### Important

*Maintenance*  
▷ page 79

## Appendix: Technical data

### Technical data for coffee machine

Rated voltage	220–240 V
Nominal power rating	2.75–3.25 kW
Power supply	220–240 V, 50/60 Hz, (1/N/PE)
Coffee bean hopper	Approx. 650 g each <sup>(2)</sup>
Powder hopper (optional) <sup>(1)</sup>	Coffee bean hopper in the center approx. 550 g <sup>(2)</sup> approx. 1,200 g
Illumination	LED class 1
External dimensions	Width 325 mm Height 680 mm (with bean hopper) Depth 590 mm
Weight empty	32–36 kg (depending on the model)
Continuous sound pressure level (Lpa)	< 70 dB(A) <sup>(3)</sup>

We reserve the right to make technical modifications.

<sup>(1)</sup> Only with optional powder hopper. The fill level depends on the powder used.

<sup>(2)</sup> The capacity depends on the size of the coffee beans.

<sup>(3)</sup> 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.

## Appendix: Technical data

Mains voltage tolerance range	230 V +6% and -10%. Mains voltage interruption < 50 ms: no interruption of function
Water supply	3/8 inch hose connector with mains tap, and filter with 0.2 to 0.25 mm mesh size, on site. At least 0.2 MPa (2 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 (optional)	Tube a minimum of DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+5 °C to +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 / 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	<p>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.</p> <p>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 lines, which can reduce the usable space below the machine.</p>
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. 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>Complete combi-spout Choc</b>				
1	Pcs	Complete combi spout, (at nominal power rating of 2.75 kW-3.25 kW)	33 2867 5300	all
1	Meter	Milk hose	00 0048 4948	all
1	Pcs	Milk hose sleeve	33 2180 5000	all
1	Pcs	Milk hose spring 28	33 0190 3000	all
0.24	Meter	Mixer hose	00 0048 0064	Choc
1	Pcs	Mixer hose spring	33 2292 6000	Choc
1	Pcs	Mixer bowl	33 2318 0000	Choc
1	Pcs	Milk nozzle for very cold milk (green)	33 2317 8000	Fresh milk
1	Pcs	Milk nozzle for cooled milk (white)	33 9516 9000	Fresh milk
1	Pcs	Milk nozzle for milk that is not refrigerated (caramel)	33 9521 3000	Fresh milk
1	Pcs	Milk nozzle (beige)	33 2046 0100	Fresh milk
<b>Coffee grounds container</b>				
1	Pcs	Coffee grounds container	33 2634 1000	all
1	Pcs	Coffee grounds container slider	33 2633 9000	all
<b>Constant water supply, drainage</b>				
1	Pcs	Connecting tube for constant water supply	33 2292 1000	all
1	Pcs	Angle for drain tube	33 2165 8000	all
1.5	Meter	Drain tube	00 0048 0042	all
<b>Accessories / tools</b>				
1	Pcs	Brewer multitool	33 2397 7000	all
1	Pcs	Hopper multitool	33 2639 9000	all
<b>Complete bean hopper</b>				
1	Pcs	Bean hopper lid	33 2636 4000	all
1	Pcs	Medium bean hopper lid	33 2638 8000	all
1	Pcs	Bean hopper / product hopper labels	33 2624 7000	all
<b>Product hopper</b>				
1	Pcs	Choc product hopper	33 2885 6000	Choc
1	Pcs	Product hopper lid (Choc)	33 2636 4000	Choc
1	Pcs	Plug&Clean adapter	33 2427 5000	all



Number	Unit	Designation	Order No.	Model
<b>Brewing unit</b>				
1	Pcs	Brewing unit	33 2823 6199	all
<b>Drip tray / drip grid</b>				
1	Pcs	Drip tray without SteamJet	33 2633 7000	without SteamJet
1	Pcs	Drip tray with SteamJet	33 2633 7100	with SteamJet
1	Pcs	Drip tray grid without SteamJet	33 2633 8000	without SteamJet
1	Pcs	Drip tray grid with SteamJet	33 2633 8100	with SteamJet
<b>Water tank</b>				
1	Pcs	Water tank	33 2886 7000	all
1	Pcs	Water tank lid	33 2635 6000	all
1	Pcs	Water tank sieve	33 7006 2608	all
<b>Scale filter / water filter</b>				
1	Pcs	Water filter Bestmax M (complete kit)	03 9331 0001	all
1	Pcs	Replacement cartridge for water filter	33 2426 5000	all
<b>Potential equalization terminal</b>				
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	
<b>Documentation / instructions</b>				
1	Pcs	Set of documents: • User Manual WMF 1500 S	33 2675 8010	all
<b>Order numbers for the WMF care program</b>				
1	Bottle	WMF Special cleaner for milk foamer	33 0683 6000	all
1	Pack	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"	33 2179 9000	all
1	Pcs	Care kit	33 2888 2000	all
1	Pack	Easy Milk special cleaning tablets	33 2179 9000	Easy Milk
1	Pcs	Cleaning container Easy Milk	33 2593 6000	Easy Milk
1	Pcs	Cleaning container lid; Easy Milk	33 2593 7000	Easy Milk

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Your nearest WMF Service:

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