

User Manual



Coffee machine

9000F VB

English

00.00.000

Congratulations on the purchase of your WMF coffee machine.

The WMF 9000 F VB is a fully automated filter coffee machine for high-volume output, freshly brewed into a storage urn for subsequent dispensing.



Follow the User Manual



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

CAUTION

Follow the User Manual signs and symbols
▷ page 20
Follow the Safety chapter
▷ starting on page 7



Hazard to life due to electrical shock



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

WARNING

Follow the Safety chapter
▷ starting on page 7



Conditions for use and installation

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

IMPORTANT

Technical data
▷ starting on page 80
Maintenance
▷ starting on page 70

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1 Safety



Misuse

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

 **WARNING**

1.1 General safety instructions

Hazards to the operator

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



- > Read the User Manual carefully prior to use.



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

 **CAUTION**



> Built-in safety devices must never be altered.



> This device can be used by children of age 8 years or older while under continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.

> Children must not play with the device.

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

 **CAUTION**

Despite the safety devices, every coffee machine poses potential hazards 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



WARNING



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



Burn hazard / scalding hazard



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

 **CAUTION**



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.
 - > Never reach into the ground coffee hopper, the brewer funnel, or the ground coffee discharge when the machine is switched on.
 - > Always switch off the coffee machine and unplug the mains plug before reaching into 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 ground coffee hoppers, and the manual insert may only be filled with materials for the use intended.
-

 **CAUTION**



Health hazard

- The cleaner and cleaning granulate are caustic.
 - > Follow the protective measures on the packaging of the cleaning agent.
 - > Load the cleaning granulate only when the cleaning granulate dosing mechanism is blocked and a message appears on the display.
-

 **CAUTION**



Health hazard / irritation and scalding hazard



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

 **CAUTION**



Slipping hazard



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

 **CAUTION**

1.2 Intended use



Misuse

 **WARNING**

- If the machine is used other than as intended, this could lead to a risk of injury.
 - > The coffee machine must only be used as intended.
-
- The WMF 9000 F VB is designed for dispensing coffee or hot water into appropriate receptacles.
 - The ground coffee used must be suitable for processing in the coffee machine. The products must not be processed after their expiration date.
 - This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places.
 - This machine is intended for large-scale service in hotels, restaurants, and similar locations. The machine may be installed in self-service areas if a responsible person is on location while it is being used. The machine may be operated only by specialist personnel.

Installation location

- The machine must be set up so as to allow good visual access.
- 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.

Water supply

On site:

- 1/2" (TW12) with main shutoff valve and dirt filter (250 µm)
- Min. 0.36 MPa (3.6 bar) supply pressure at 6 l/min⁽¹⁾



Note

To ensure proper function of the setting routine for the pressure reducer, the minimum required pre-pressure across the machine connection is 2.4 bar (at 6 l/min). At lower pressure, the pressure difference will not be sufficient to adjust the pressure reducer to the set value.

NOTE

⁽¹⁾ This takes the normal pressure losses via water supply set and water filter into account. As a result, the flow pressure of 0.2 MPa (2 bar) at 6 l/min required by the machine for maximum hourly output will be ensured.

Machine:

- 1 x 1/2" (TW12) boiler feed
- 1 x 3/8" (TW8) rinsing line
- Min. 0.2 MPa (2 bar) supply pressure at 6 l/min, max. 0.6 MPa (6 bar)
- Max. water infeed temperature 35 °C
- The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use the old set of hoses.

Ambient temperature

- Ambient temperature +5 °C to a maximum of +35 °C

Usage

- The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.
- **Under no circumstances may the WMF 9000 F VB be used to dispense and heat liquids other than coffee, hot water.**

Hygiene

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

1.3 Conditions for use and installation



Risk of fire and accidents

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

 **WARNING**

Technical data
▷ page 80



Tipping hazard

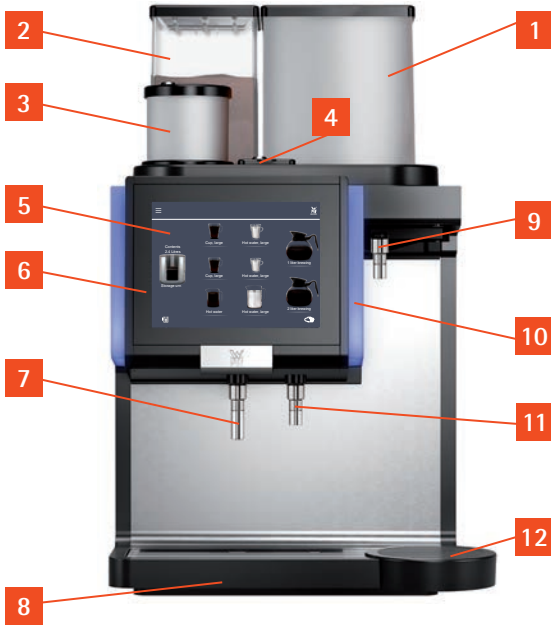
- The coffee machine may tip forward if too much pressure or weight is applied to the drip tray.
 - > Do not leave pots on the drip tray.
 - > Do not apply a load to the drip tray.
-

 **WARNING**

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

2 Introduction

2.1 Parts of the coffee machine



"Ready to operate" display



Header bar

Function bar

- 1 Storage urn
- 2 Ground coffee hopper
- 3 Cleaning granulate container
- 4 Manual insert / tablet insert
- 5 Touch display for beverage buttons and settings
- 6 Operating panel
- 7 Coffee spout
- 8 Drip tray
- 9 Pot brewing arm
- 10 Side lighting / event display
- 11 Hot water spout
- 12 Drip tray extension for pots
- 13 ON/OFF switch

"Ready to operate" display

- 14 Menu pad (opens the main menu)
- 15 Storage urn menu (settings and level indicator)
- 16 Storage urn shortcut button (setting)
- 17 Hot water beverage button (cup, mug, pot)
- 18 Manual dispensing
- 19 Pot of coffee beverage button

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

The functions shown here are examples.

Software ▷ starting on page 30

User Manual Signs and Symbols



Personal injury safety instructions

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



WARNING

Follow the Safety chapter
▷ starting on page 7



Personal injury safety instructions

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



CAUTION

Operation safety instructions
▷ page 22
Care safety instructions
▷ page 60
Follow the Safety chapter
▷ starting on page 7



Electrical shock



Slipping hazard



Bruising or
crushing hazard



Hot surfaces



Notice of property damage

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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 78
Technical data
▷ starting on page 80



Note / tip

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

NOTE

TIP

Glossary

Term	Explanation
•	• Listings, selection options
*	* Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Beverage dispensing	Dispensing coffee or hot water (such as for tea)
Capacity	For example: the capacity of the water filter in litres
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
Decaf	Decaffeinated coffee
Grounds separator	Device that catches the coffee grounds.
Jet brewing	Brewing method for rapid preparation using greater amounts of ground coffee
Main water supply tap	Water stop valve, angle valve
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Rinsing	Intermediate cleaning
SB mode (self-service mode)	Self-service customer operation
Smart brewing	Brewing method for slower preparation using less ground coffee
VB	Storage urn (SU)

3 Operation

3.1 Operation safety instructions



Burn hazard / scalding hazard



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



CAUTION

*Follow the Safety chapter
▷ starting on page 7*



Health hazard

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



CAUTION

*Follow the Safety chapter
▷ starting on page 7*

3.2 Switch on the coffee machine

* Slide the operating panel upward

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

* Press and hold the ON/OFF switch until a signal sounds

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 using the timer.



PIN access control

▷ *PIN rights*

page 46

Set timer switching times

▷ *Timer*

page 49

3.3 Beverage dispensing

Beverages are dispensed via the coffee spout on the storage urn via the pot brewing arm or hot water spout.

Touching the desired beverage button starts dispensing of the set beverages.

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

* Place a container of the appropriate size beneath the spout



Button layout

▷ *Operating options*

page 42

Cancel beverage

* Touch the desired beverage button again

Cancel beverage

▷ *Operating options*

page 42

3.3.1 Pot brewing

- * Swing the pot brew arm out
- * Place a suitably sized pot on the drip tray extension under the pot brew arm
- * Touch the desired beverage button

The brewing cycle runs according to the brewing batch settings.

Depending on the height of the pot, an extension for the pot spout may be required.



Accessories and spare parts
▷ page 84



Scalding hazard

- If the pot brewing arm is not fully swivelled in or out, hot liquid may escape and splash.
 - > Always swivel the pot brewing arm in or out as far as it will go.



CAUTION

Follow the Safety chapter
▷ starting on page 7



Note

- First completely swivel out the pot brewing arm. Then start beverage dispensing but only once this is done.

NOTE

3.3.2 Beverage dispensing from the storage urn

- * Place a container of the appropriate size beneath the coffee spout
- * Touch the desired beverage button

The coffee is dispensed in different quantities depending on beverage button assignment. Adjustable options: single cup, mug, small and large pot.

Set the beverage size / quantity
▷ Beverages
page 35

3.4 Hot water dispensing

3.4.1 Single cups / pot dispensing

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

The hot water is dispensed in different quantities depending on beverage button assignment. Adjustable options: single cup, mug, small and large pot. Hot water is dispensed through the hot water spout for coffee machines with a pot brewing arm. Larger pots can be filled using a goose-neck fitting.



Single cup
of hot water



Pot of hot water



Accessories and spare parts
▷ page 84

3.5 Manual dispensing

An unmeasured quantity of coffee can be dispensed from the storage urn via manual dispensing.



Note

- The quantity dispensed via manual dispensing is not counted.



Manual dispensing

NOTE

PIN protection

If dispensing is PIN-protected, manual dispensing cannot be started until the PIN is entered.

PIN access control
▷ PIN rights
page 46

3.6 Special buttons (optional)

Optional special buttons are available for preselecting up to five languages.



Language setting and preselection
▷ Language
page 41

3.7 Ground coffee dispensers

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

There is a hopper for one type of filter coffee. A second coffee type can be prepared using manual insert: for example, decaffeinated filter coffee (Decaf).



- ! Foreign objects can damage the ground coffee portioner. Such damage is not covered under the warranty.
 - > Ensure that no foreign objects land in the ground coffee dispenser.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 78

3.8 Manual insert

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

Manual insert is used

- When using additional coffee types, such as decaffeinated coffee
- For coffee sampling
- As a manual insert for cleaning granulate, in case the automatic cleaning granulate dispenser is not functional



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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 78

Coffee preparation of ground coffee using the manual insert (optional)

- * Touch "Manual insert" on the pre-selection pad
- * Touch the desired beverage button
- * Open the manual insert
- * Add the desired amount of coffee grounds with the large measuring spoon (maximum 120 g)
- * Close the manual insert

The desired beverage is dispensed.



Ground coffee preparation via manual insert is only suitable for pot brewing.

NOTE

3.9 Coffee grounds disposal (optional)

The coffee grounds are disposed of while wet. The cleaning water flushes the coffee grounds out of the brewer, directly into the drain.

Depending on the requirements of the building and local laws, a grounds separator may need to be installed.

The grounds separator must be installed by a WMF Service technician.

Settings are made from the "System" submenu.

- * Remove grounds container
- * Empty and replace grounds container
- * Confirm process on the display



- The WMF 9000 F VB grounds separator catches the coffee grounds from about 12 kg of ground coffee.
 - 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.
-



Clean grounds separator
▷ *Manual cleaning*
page 67

IMPORTANT

Follow the Warranty chapter
▷ *starting on page 78*

3.10 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 followed, 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 until a signal sounds
Coffee machine switches off.

* Disconnect mains plug

* Turn off main water supply tap



CAUTION

*Follow the Safety chapter
▷ starting on page 7*

*Clean the coffee machine as shown
in the manual.*

*Care
▷ starting on page 60*

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 78*



*PIN access control
▷ PIN rights
page 46*

4 Software



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

CAUTION

Operation safety instructions
▷ page 22

4.1 Overview

Ready to operate

page 32



Button layout
▷ Operating options
page 42

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

Function bar "Ready to operate" display

page 33



"Storage urn" menu



Eco mode display



Manual dispensing

Main menu functions

starting on page 34



Care
page 34



Beverages
page 35



Operating options
page 40



Information
page 44



Accounting
page 45



PIN rights
page 46



Timer
page 48



System
page 52



Language
page 57



Eco mode
page 57



USB
page 58

Menu control pads



Main menu / back



Confirm value / setting



PIN entry



Delete value / setting



Next / start



Preparation test



Load settings



Back



Save settings



Show keyboard

Messages on the display



Event and error message

4.2 "Ready to operate" display

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

4.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

All set beverages are shown on the display. The coffee spout is in the center, underneath the operating panel. Storage urn offers cup, mug, small and large pot as beverage sizes.

The hot water spout for cup, mug, small pot and large pot is to the right.

4.2.2 Storage urn menu

✧ Touch "Storage urn" button
The "Storage urn" menu opens.

Left side

The current storage urn content is displayed above the symbol.

Set post-brewing threshold (slider)

This sets the quantity remaining in the storage urn required to start post-brewing.

The slider is used to set the target quantity

The target quantity is affected by the set brewing batch size.

Standard: 1, 2, or 4 litre

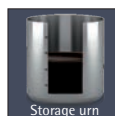
Right side

Immediate brewing can be started from here.

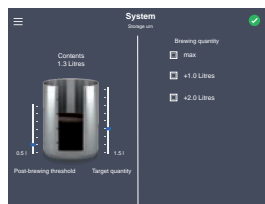
A defined brewing batch can be selected or the storage urn can be filled to the maximum.



*Example:
1 litre brewing, pot of coffee
Button layout
▷ Operating options
page 42*



"Storage urn" button



*Set "Storage urn brewing batches"
▷ Operating options
page 39*

4.2.3 Function bar

Storage urn shortcut button

A quick tap on the storage urn shortcut button opens up the "Storage urn" menu.



Set "Storage urn brewing batches"
 ▷ Operating options
 page 41

Manual dispensing

An unmetered quantity of coffee can be dispensed from the storage urn via manual dispensing.



Manual dispensing
 ▷ Operating options
 page 42

4.3 "Ready to operate" display in self-service mode

Display

In self-service mode, the available beverages are displayed on the "Ready to operate" display and match up with the spouts.

(Coffee left / hot water right)

Dispensing options

Individual beverages can be dispensed. Pot brewing is also possible.

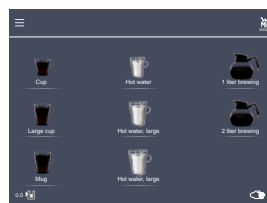
Options: cup, mug, pot

Pot dispensing

The display shows the pot dispensing selection on the next page by swiping right to left.



"Ready to operate" display in
 self-service mode
 ▷ System
 page 40



4.4 Care



Menu control pads

▷ Overview
page 31

Care

▷ starting on page 60

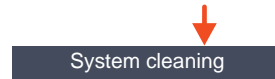
HACCP cleaning schedule

▷ starting on page 68

System cleaning

This selects whether the coffee machine will switch off after a system cleaning.

Options: "Switch off" "Not switch off"



System cleaning

▷ Care

starting on page 63

CleanLock

※ Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

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



Clean the operating panel

▷ Care

starting on page 66

Instructions

Animated instructions for the relevant cleaning of the coffee machine and cleaning of the WMF pot.



Grounds separator

The grounds separator must be cleaned weekly.



Clean the grounds separator

▷ Care

starting on page 67

4.5 Beverages

General information

Dispensing test

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

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



Example: 1 litre brewing

Save recipes

The modified recipe is saved.



Load recipes

A saved recipe is loaded to a beverage button here.

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



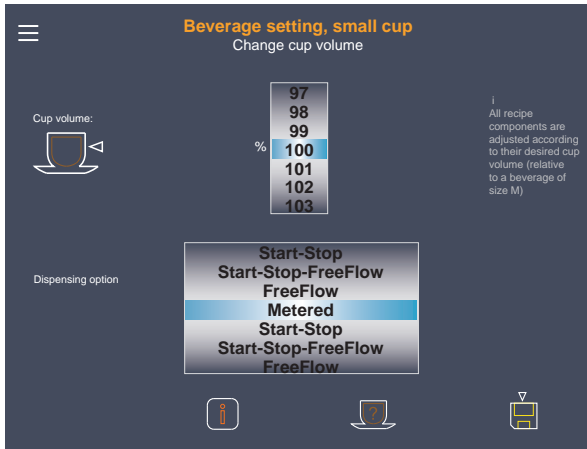
Filling quantity and dispensing option



Cup volume

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

100% indicates the previously saved value.

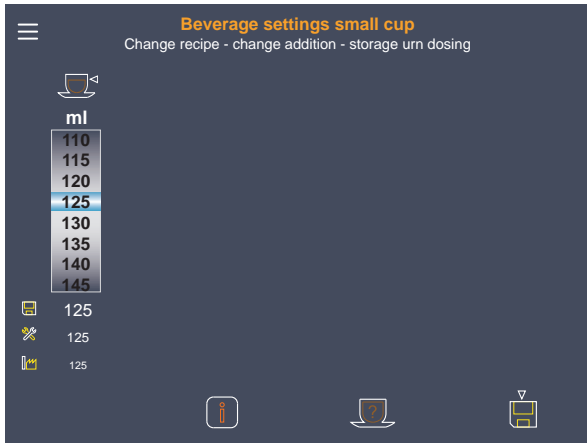


Dispensing option

- Start-Stop**
 The dispensing runs until the set volume is reached. The dispensing can be stopped sooner by touching the button again.
- Metered**
 The set volume is dispensed. The dispensing option is available for hot water.
- Freeflow**
 Hot water is dispensed 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.

The dispensing option can be set for hot water.

Change recipes



Menu control pads
 ▷ Overview
 page 31

The setting options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



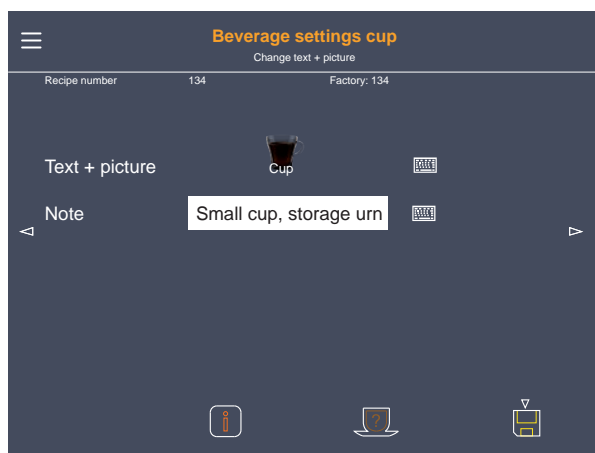
The factory values

Water quantity

Enter in millilitres (ml)



Text and picture



Menu control pads
▷ Overview
page 31

Text and picture

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

Load custom beverage pictures
▷ USB
page 58

Note

A note about the beverage can be saved here.

Change buttons

The positions of two beverage buttons are swapped here.

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



Set "Storage urn brewing batches"



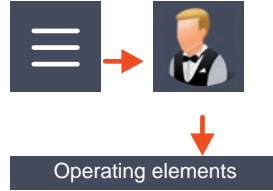
"Storage urn" menu
 ▷ "Ready to operate" display
 page 30

Brewing batches for the storage urn can be defined and stored here.

Standard: 1 litre, 2 litre and 4 litre brewing batches

The predefined brewing batches appear in the "Storage urn" menu as an immediate brewing selection.

4.6 Operating options



Operating elements

Some functions can be switched to inactive in the "Ready to operate" display for operation. These functions and their pads are not displayed in the inactive state.

SB mode (self-service)

For self-service mode, functions can be switched to be inactive. These inactive pads and their functions are not shown in self-service mode.

Options: • active • inactive

Default value: inactive

If self-service mode is activated, the following settings are made at the same time.

- Menu pad: delayed
- Error message: symbol
- Cancel beverage: inactive

Menu pad

Options: • active • inactive

Default value: active

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

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

Error message

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

Options: • active • inactive

Default value: active

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

Language pre-selection

This setting determines whether languages and flags can be set from the beverage settings. "Language pre-selection" can be activated here.

Language pre-selection
▷ *Operating elements*
page 57

Options: • active • inactive

Default value: inactive

Storage urn menu

The "Storage urn" menu button indicates the current fill level. Touching the pad opens the "Storage urn" menu.



"Storage urn" menu
▷ *"Ready to operate" display*
page 30

Options: • active • inactive

Default value: inactive

active The "Storage urn" menu is displayed in the function bar on the "Ready to operate" display.

Storage urn manual dispensing

If "Storage urn manual dispensing" is activated, an unmetered quantity of coffee can be dispensed via the storage urn.

This function is PIN-protected.

Options: • active • inactive

Default value: inactive

active The "Storage urn manual dispensing" is displayed in the function bar on the "Ready to operate" display.



Storage urn manual dispensing
▷ "Ready to operate" display
page 30

Button layout

Various standard button layouts are saved here can be selected.



Cancel beverage

Options: • active • inactive

Default value: inactive

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



Logo




Manufacturer's logo

Options: • active • inactive

Default value: active

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

Customer's logo

Options: • active • inactive

Default value: inactive

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

Load customer logo

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

Size of customer's logo

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

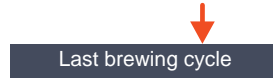
4.7 Information

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



Last brewing cycle

Information about the last brewing cycle.



Timer

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



Service

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



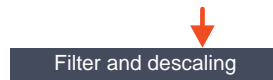
Care

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



Water filter and descaling

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

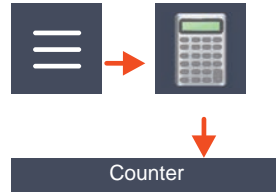


Journal

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



4.8 Accounting



Counter

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

Accounting				
Counter				
1 liter eco-brewing	1	2	3	4
4 liter eco-brewing	2	2	2	2
4 liter eco-brewing	1	1	1	1

Standard setting

Counter 1 = day counter

Counter 2 = week counter

Counter 3 = month counter

Counter 4 = year counter



Each counter can be reset.

TIP

Vending machines

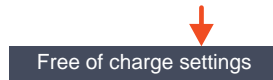
See vending machines User Manual.

External accounting

See the waiter accounting instructions.

Free of charge settings

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



All free of charge

Options: • active • inactive

Default value: inactive

Beverage free of charge

Options: • active • inactive

Default value: inactive

Display indicator

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

Beverage buttons display

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

4.9 PIN rights

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

- Cleaning
- Settings
- Accounting



The PINs are hierarchical.

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

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

Cleaning PIN









On entering the valid PIN, access granted to:

 Care



Settings PIN










On entering the valid PIN, access granted to:

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



Accounting PIN

On entering the valid PIN, access granted to:

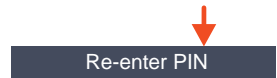
 Care	 PIN
 Beverages	 Timer
 Operating options	 System
 Accounting (with "delete")	 Language
	 USB



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

Re-enter PIN

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



4.10 Timer

Time / date

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

Timer state

Information about the timer state.

Options: active inactive

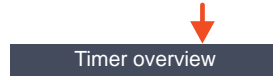
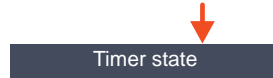
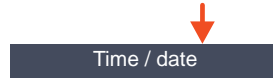
Default value: active

active The timer switching times are active.

inactive The timer switching times are not carried out.

Timer overview and setting the timer

Overview of all switch-on and switch-off times



Delete timer

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



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.

Timer-controlled system cleaning

- Select individual day or days
- Set start time

Prerequisites for beginning system cleaning via the timer:

- The quantity brewing arm the volume brewing arm on the coffee machine must be plugged in,
- The pot dispensing spout must be pushed in.

Fill storage urn / brew quantities

The brewing quantities can be pre-selected via the timer to meet your needs.

For example, brew 4 litres before 10 o'clock and then 2 litres after 10 o'clock.

Button layout state

Options: • active • inactive

Default value: active inactive

active Button layouts can be assigned automatically via the timer.



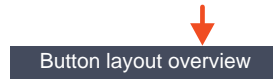
Button layout overview

An overview of all timer switching times for the button layout is shown here.

The settings can be modified directly in the overview.

Overview illustration and explanation of symbols

▷ *Timer overview, page 48*



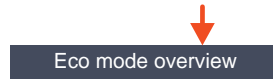
Eco mode overview

An overview of all timer switching times for Eco mode is shown here.

The settings can be modified directly in the overview.

Overview illustration and explanation of symbols

▷ *Timer overview, page 48*



Eco mode state

Information about the Eco mode state.

Options: active inactive

Default value: active inactive



Eco mode state

Daylight saving time

Set whether to switch to daylight saving time automatically here.

This menu is displayed providing a telemetry module is not installed.

Options: active inactive

Default value: active inactive



Daylight saving time

Time zone

The time zone can be set here.



Time zone

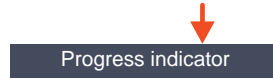
4.11 System



Progress indicator

Options: Line, circle, off

Default value: Line



Display and illumination

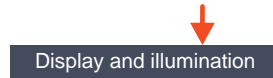
Illumination

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

There are also the following options:

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

The current setting is displayed immediately.



Illumination when "Ready to operate"

- Standard colour side

Event display (message)

Options: • active • inactive

Default value: inactive

active The illumination during a message can be adjusted.

For example, "Ground coffee empty" message.

Illumination for messages (event)

- Event colour side

Display brightness

The brightness of the display is adjusted here.

Reduce brightness automatically

Options: • active • inactive

Default value: active

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

Touch calibration

Recalibrate the touch display.

Display background

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

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

Beverages: Font + colour

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

Options: • active • inactive

Default value: inactive

Water filter

Options: • active • inactive

Default value: active inactive

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



Water filter

Note

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

Filter capacity

Enter the filter capacity in litres here.

Measured carbonate hardness

Enter the measured water hardness in °dKH here.

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

The carbonate hardness test is supplied with the accessories.



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

NOTE

Measured total hardness

Enter the measured total hardness.

Eco mode

The Eco mode can be activated here.

Options: • active • inactive

Default value: inactive


Eco mode

▷ Eco mode
page 57

Switch off

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

Default value: never

Temperature

Indicates the boiler temperature setting for the water.



Switch-off rinsing

Options: • active • inactive

Default value: active

active When the coffee machine is switched off,
a switch-off rinsing is performed.


Switch-off rinsing

Portioner

Text entries for the ground coffee portioner can be entered here, such as the name of the ground coffee used, and an image can be stored.


Portioner

Storage urn

The general settings for the storage urn are made here.

- Post-brewing threshold
- Target quantity up to 4 litres
- Storage time


Storage urn

Set storage time

The storage urn storage time is set here. After this set time has elapsed, the storage urn will be emptied via the coffee machine spout.

Max. storage time 240 min.

Once emptied, the machine can also be set for automatic post-brewing.



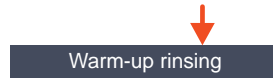
Warm-up rinsing

Options: • active • inactive

Default value: active

active After a set pause interval following the last dispensed beverage, a warm-up rinsing is performed.

Pause intervals: OFF, 15, 30, 45, or 60 min.



Grounds separator

This setting determines whether a grounds separator is used and what its capacity is. The rinsing cycle and brewing pause are also determined.



▷ *Coffee grounds disposal*
page 28

4.12 Language

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



4.13 Eco mode

If eco mode is set to "active," then the boiler temperature is reduced by 10 °K after the last beverage is dispensed.

The beverage buttons remain lit.

Coffee beverage preparation can be started immediately.



▷ Eco mode
page 55

Eco mode

Options: • On • Off • Timer

Default value: On Off

The Eco mode can be activated here.



Eco mode display

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



Eco mode "active"

The coffee machine is currently in the reduce phase.



Eco mode "ready"

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



Immediate start

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



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

4.14 USB

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



Load recipes

Saved recipes are loaded here.



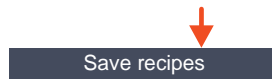
Load beverage symbols

Load photos or beverage symbols from USB stick.



Save recipes

Export recipes from the coffee machine to the USB stick.



Save recipes as PDF

Documentation of recipes.


Save recipes as PDF

Export counters

Export counters to USB stick.


Export counters

HACCP export

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


HACCP export

Data back-up


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


Data back-up

Load data

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

(Can be protected by a PIN.)


Load data

Load language

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


Load language

Firmware update

For Service only.


Firmware update

5 Care

5.1 Care safety instructions

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



Health hazard / hygiene

- > Follow all hygiene instructions.
 - > Follow the HACCP cleaning schedule.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the spouts.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
 - > Never reach under the spouts while cleaning.
 - > Switch off the coffee machine before cleaning the operating panel to avoid a beverage being accidentally dispensed.
 - > Ensure that no one ever drinks the cleaning solution.



CAUTION

*Follow the Safety chapter
▷ starting on page 7*

5.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Message	Optional	
x			x		System cleaning
x					Clean the hot water spout
x					Clean the coffee spout
		x		x	Clean the drip tray
		x			Clean the housing
		x			Clean the operating panel
		x			Clean the ground coffee dispensers
x			x		Clean the grounds separator



▷ page 63

▷ page 64

▷ page 64

▷ page 65

▷ page 65

▷ page 66

▷ page 66

▷ page 67

- Daily = Daily, at least once per day and as required
- Weekly = Weekly cleaning
- Regularly = Regularly as required
- Message = After the display shows a message
- Optional = Optional (depending on the model)

5.3 Daily cleaning



Health hazard / irritation and scalding hazard



- If the pot spout is not retracted, hot water and cleaning fluid can be discharged uncontrollably.
- > The pot spout must be retracted for all cleaning programs.



CAUTION

Follow the Safety chapter
▷ starting on page 7

5.3.1 System cleaning

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



- During the cleaning program, the large-scale brew arm must be mounted on the coffee machine, particularly for timer-controlled system cleaning.
- If the cleaning granulate dosing mechanism is blocked, the cleaning granulate (120 pellets or 45 g) must be inserted through the manual insert.
- If the cleaning granulate is not loaded, the machine locks out after the third System cleaning message.

IMPORTANT

Timer chapter
▷ starting on page 48

5.3.2 Clean the hot water spout

Clean the hot water spout thoroughly. The exact procedure of this manual cleaning is described in the cleaning instructions.

- * Pull out the hot water spout and unscrew the aerator
- * Place in the cleaning solution for about 30 min.
- * Rinse with clear water



Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
 - > First switch off the coffee machine.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7

5.3.3 Clean the coffee spout

The coffee spout must be cleaned inside and out. The exact procedure of this manual cleaning is described in the cleaning instructions.

- * Pull out the coffee spout
- * Place the coffee spout in the cleaning solution for about 30 min.
- * Rinse thoroughly with clean water



Scalding hazard

- A beverage could be triggered accidentally.
 - > Switch off the machine before cleaning to avoid a hot beverage being accidentally dispensed.
-



CAUTION

Follow the Safety chapter
▷ starting on page 7

5.4 Manual cleaning

Order numbers for the WMF care program
 ▷ Accessories and spare parts
 page 84

5.4.1 Clean the drip tray



Scalding hazard



- Hot liquids may be present in the drip trays.
- > Move the drip trays carefully.
- > Replace carefully so that no water accidentally drips down.



CAUTION

Follow the Safety chapter
 ▷ starting on page 7

The drip tray must be cleaned at regular intervals. For trouble-free operation, the drain must be free of dirt and coffee residue.

- * Carefully remove and clean the drip tray grid
- * Wipe out the drip tray with a damp cloth
- * Replace the drip tray grid



5.4.2 Clean the housing



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

IMPORTANT

Follow the Warranty chapter
 ▷ starting on page 78

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

5.4.3 Clean the operating panel (CleanLock)

※ Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

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



Scalding hazard

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

CAUTION

Follow the Safety chapter
▷ starting on page 7



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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 78

5.4.4 Clean the ground coffee dispensers



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 opening of the brewing unit.
-

CAUTION



- > The ground coffee dispensers may be cleaned in the dishwasher at a maximum temperature of 70 °C.
-

IMPORTANT

The ground coffee portioner should be cleaned when needed and at regular intervals. Recommendation: quarterly, or depending on the degree of soiling.

- * Switch off the coffee machine
- * Disconnect mains plug
- * Ground coffee portioner
- * Push back the pins under the cover in the manual insert

The lock in the ground coffee portioner is released.

- * Lift ground coffee portioner out
- * Thoroughly wipe out ground coffee portioner with a damp cloth
- * Allow ground coffee portioner to dry completely
- * Refill and replace the ground coffee portioner
- * Push the pins under the cover in the manual insert forward

The lock in the ground coffee portioner is closed.



Slide the pin to lock and unlock the ground coffee hopper.



5.4.5 Clean the grounds separator

Clean the grounds separator once a week. The cleaning program provides a step-by-step guide through cleaning on the display.

- * Remove and empty grounds container
- * Unscrew the screen and clean with clear water
- * Remove the insert for initial drainage and rinse with clear water
- * Replace the insert for initial drainage
- * Place the screen in the coffee grounds container and screw it tight
- * Replace the grounds container



Initial drainage insert

6 HACCP cleaning schedule

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

A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should perform a risk analysis on your premises. The aim of the analysis is to 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 is not carried out properly, dispensing beverages will constitute a food hygiene hazard point.



Observe the cleaning intervals as specified in the operating instructions, cleaning manual and cleaning concept.

*"Food Hygiene Ordinance from
05.08.1997"*

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

*HACCP export
▷ page 59*



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

TIP

HACCP cleaning schedule

Month _____ Year _____

Cleaning steps:

1. Performing the system cleaning
 ▷ User Manual (care chapter)
2. Hft water spout cleaning
 ▷ User Manual (care chapter)
3. Regular cleaning of product hoppers
 ▷ User Manual (care chapter)
4. Regular cleaning of the warmer
 ▷ User Manual (care chapter)

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.					

7 Maintenance and descaling

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

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

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

7.1 Maintenance

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

*Service maintenance message
▷ Messages and instructions
page 71*

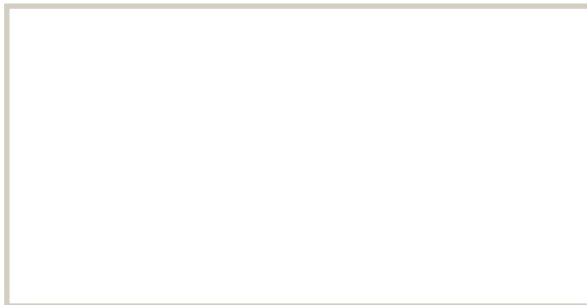
7.2 WMF Service

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

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

Important

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



8 Messages and instructions

8.1 Messages for operation

Refill ground coffee


* Refill ground coffee hopper (refer to display)

* Check:

- Is the lock on the ground coffee hopper open?

▷ *Care*

- Ground coffee do not feed through.

* Stir with a large spoon and confirm with 

Open water supply valve

* Turn on water tap and confirm

Empty grounds separator

* Empty grounds separator

No coffee grounds container in the grounds separator

* Replace the grounds container correctly

Change water filter

* Call WMF Service

Follow water filter instructions.

Please consult the User Manual

Error number is displayed

▷ *Error messages and malfunctions*

Call WMF Service

Error number is displayed

▷ *Error messages and 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.*

8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.


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

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

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

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

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

Your WMF 9000 F VB provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply. If there is a current error or a message to the operator, the  pad is displayed.

- * Touch 

The error message and the error number are displayed.



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

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

Afterwards, switch the coffee machine on again.

NOTE

<i>Error number</i>	<i>Error description</i>	<i>Action instructions</i>
9039	Boiler: over-temperature	<ul style="list-style-type: none"> * Switch the coffee machine off, allow to cool and switch on again * If error not remedied call WMF Service
9041	Boiler: heat-up time error	<ul style="list-style-type: none"> * Switch the coffee machine off and on again * If error not remedied call WMF Service
9055	Forced cleaning	<ul style="list-style-type: none"> * The coffee machine must be cleaned ▷ Care ▷ System cleaning, page 63 * If error not remedied call WMF Service
9063	Ground coffee hopper is empty	<ul style="list-style-type: none"> * Fill ground coffee hopper with ground coffee
9069	Grounds container in grounds separator is full	<ul style="list-style-type: none"> * The coffee grounds container must be emptied
9076	Water pressure missing	<ul style="list-style-type: none"> * Open water supply valve * Ensure water pressure is stable
9133	Cleaning granulate dosing mechanism is empty	<ul style="list-style-type: none"> * Fill the cleaning granulate dosing mechanism with granulate

9 Safety and warranty

9.1 Hazards to the coffee machine



Follow the manual

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

Follow the conditions for use and installation.

Installation location

- The installation location must be dry and protected against water spray.
 - Some condensate, or water 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.
-

IMPORTANT

Follow the Warranty chapter

▷ starting on page 78

Conditions for use and installation

▷ starting on page 17

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

- For drinking water with carbonate hardness from 9 °dKH or higher, a WMF water filter must be fitted. Failing to use the water filter recommended by WMF Service may damage the coffee machine (e.g. due to scale deposits).
- For insurance reasons always ensure that, at the end of operation the mains switch is switched off or the mains plug is unplugged. For machines with a constant water supply, the water mains tap for the inlet pipe must be closed.
- We recommend damage prevention measures, such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After a company holiday (several days or weeks) we recommend running the cleaning mode at least twice before reusing the machine.

System cleaning
▷ *Cleaning programs*
page 63

9.2 Directives

Manufacturer: WMF Group GmbH, 73312 Geislingen (Germany)

The device fulfils the requirements of all applicable regulations in the directives MD (MRL) 2006/42/EC, EMV directive (EMC) 2014/30/EU and RoHS 2011/65/EU.

The manufacturer indicated above declares that this machine conforms to all applicable provisions of the directives listed. Any modifications to the machines that are not approved by us will cause this declaration to become invalid. Collecting technical documentation: WMF Group GmbH.

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

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

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

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

Currently valid country-specific rules apply in countries outside of the European Union.

This device is subject to the directive on waste electrical and electronic equipment WEEE 2012/19/EU and may not be disposed of as domestic waste.

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.



*For disposal please contact
WMF Service.*

*Address
▷ page 70*

9.3 Duties of the owner / operator

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

Access to the service area is permitted only for persons with knowledge 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.

For large-scale service, staff that has been trained in the use of the coffee machine should monitor the machine. Trained personnel should carry out care procedures and be available for questions regarding use.

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

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

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

Machine descaling may be performed only by WMF Service.

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

WMF special cleaning agent
▷ Accessories and spare parts
page 84

9.4 Warranty claims



Follow the manual

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

IMPORTANT

Conditions for use and installation
▷ starting on page 17

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

No warranty is provided:

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

Important
Maintenance
▷ page 70

Appendix: Technical data

Technical data for coffee machine

External dimensions	Width 450 mm Height 782 mm (with 4 mm feet, without lock) Depth 605 mm
Ground coffee hopper	approx. 2,500 g each ⁽¹⁾
Storage urn capacity	4 litres
Weight empty	approx. 65 kg
Water supply ⁽²⁾	<p>On site:</p> <ul style="list-style-type: none"> • 1/2" (TW12) with main shutoff valve and dirt filter (250 µm) • Min. 0.36 MPa (3.6 bar) supply pressure at 6 l/min ^{(3) (4)} <p>Machine:</p> <ul style="list-style-type: none"> • 1 x 1/2" (TW12) boiler feed • 1 x 3/8" (TW8) rinsing line • Min. 0.2 MPa (2 bar) supply pressure at 6 l/min, max. 0.6 MPa (6 bar) • Max. water infeed temperature 35 °C

We reserve the right to make technical modifications.

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

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

⁽³⁾ This takes the normal pressure losses via water supply set and water filter into account. As a result, the flow pressure of 0.2 MPa (2 bar) at 6 l/min required by the machine for maximum hourly output will be ensured.

⁽⁴⁾  Note

To ensure proper function of the setting routine for the pressure reducer, the minimum required pre-pressure across the machine connection is 2.4 bar (at 6 l/min). At lower pressure, the pressure difference will not be sufficient to adjust the pressure reducer to the set value.

Water quality	For drinking water with carbonate hardness from 9 °dKH or higher, a WMF water filter must be fitted.	
Water drain tube (optional)	Hose a minimum of DN 40, minimum downward slope of 2 cm/m	
Use at elevation above sea level	<2,000 m	
Nominal power rating	8.5–10.1 kW	12.4–14.7 kW
Power supply	380/415 V 50/60 Hz (3/N/PE)	
On-site fuse	3 x 16 A	3 x 25 A
Illumination	LED class 1	
Degree of protection	IP X0	
Protection class	IP 30	
Calibration pressure	Boiler 0.32 MPa (3.2 bar)	
Continuous sound pressure level (L _{pa})	<70 dB(A) ⁽⁵⁾	
Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).	
Maximum humidity	80% relative humidity without condensation. Do not use device outdoors.	
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.	

We reserve the right to make technical modifications.

⁽⁵⁾ A-evaluated sound pressure level L_{pa} (slow) and L_{pa} (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Installation clearances	<p>For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 50 mm at the back.</p> <p>A minimum working space of 800 mm in front of the coffee machine is recommended.</p> <p>Clearance of at least 200 mm above the product hopper is recommended.</p> <p>A clear height of 1,100 mm from the top of the supporting surface should be ensured.</p> <p>The height of the installation surface above the floor should be at least 700 mm and max. 900 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.

We reserve the right to make technical modifications.

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

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

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

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

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

Appendix: Accessories and spare parts

Count	Unit	Description	Order No.	Model
Ground coffee hopper / cleaning granulate dispenser				
1	Pcs	Spare key	33 2071 8100	all
1	Pcs	Coffee measuring spoon	33 0742 4000	all
Grounds separator				
1	Pcs	Grounds separator including coffee grounds container	03 9011 0002	all
1	Pcs	Extra coffee grounds container	03 9011 1001	all
Drip grid / drip trays				
1	Pcs	Drip grid	33 4134 1000	all
1	Pcs	Drip tray extension for pots	33 4140 0000	all
Accessories				
1	Pcs	Large-scale dispensing tap 115 mm	33 1750 3000	all
1	Pcs	Large-scale dispensing tap 166 mm	33 9885 5000	all
1	Pcs	Large-scale dispensing tap 340 mm	33 9838 3000	all
WMF customer care program				
1	Pack	WMF special cleaning agent (1,000 g)	33 2118 6000	all
Documentation and instructions				
1	Pcs	Set of documents "User Manual WMF 9000 F VB"	33 4307 0010	all

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Your nearest WMF Service:

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