



Elevation 10

Operating Instructions



Original en

Version 07-2026 Doc. No. 33 7350 0271

Table of Contents

1	Legal information.....	6
2	General information.....	7
2.1	Symbols used	7
2.1.1	Display of safety notes	7
2.1.2	Warning signs used.....	7
2.1.3	Instruction signs used.....	8
2.2	Liability	8
2.3	Warranty claims	8
2.4	Spare parts and customer service.....	8
3	Safety.....	10
3.1	Intended use	10
3.2	Foreseeable misuse	10
3.3	Obligations of the operator	10
3.4	Staff requirements	11
3.5	Residual risks.....	11
3.5.1	Risk of electrocution	12
3.5.2	Danger due to cleaning products.....	12
3.5.3	Danger due to allergies.....	13
3.5.4	Danger due to bacteria.....	13
3.5.5	Danger due to heat.....	13
3.5.6	Danger due to mechanics	14
3.5.7	Danger of property damage	15
4	Technical data.....	16
4.1	Types of beverages and output	16
4.2	Machine data	16
4.3	House side power connection	17
4.4	Water connection values	17
4.5	Ambient conditions.....	18
5	Compliance information	19
5.1	Manufacturer address.....	19
5.2	Compliance with laws and directives.....	19
6	Product description	20
6.1	Machine overview	20
6.2	Functional lighting.....	21
6.3	Bean hopper	21
6.4	Hot water outlet.....	22
6.5	Internal water tank.....	22
6.6	Drip tray	23
6.7	Grounds container.....	23
6.8	Connections of the machine.....	24
6.9	Equipment variants installed at the factory.....	24
6.9.1	Powder system.....	24
6.9.2	External water tank.....	25
6.9.3	Steam wand (only with external tank)	25

7	Transport	26
7.1	Scope of delivery of accessories	26
7.2	Conditions for transport	27
8	Installation and commissioning	28
8.1	Unpacking	28
8.1.1	Unpacking machine	28
8.1.2	Unpacking accessories	29
8.2	Setup	29
8.3	Installation requirements	29
8.4	Connecting power	30
8.5	Connecting water	31
8.6	Connecting constant water	32
8.7	Adjust milk nozzles	35
8.8	Screen-guided commissioning	36
8.8.1	Commissioning program	37
8.8.2	Set language	38
8.8.3	Set Time zone and Date	38
8.8.4	Set Water hardness	39
8.8.5	Set Water filter	39
8.9	Set date and time	40
8.10	Set language	41
8.11	Set timer	43
8.12	Set ECO-Mode	44
8.13	Set PIN	46
8.14	Set screensaver, cup color lightning and front color lightning	47
8.15	Set volume	49
8.16	Configure network settings	50
8.17	Set factory reset	53
8.18	Password	54
9	Operation	55
9.1	Recurring additional tasks	55
9.1.1	Opening and closing operating panel	55
9.1.2	Filling bean hopper/powder container	56
9.1.3	Emptying drip tray	57
9.2	Switching on machine	57
9.3	Beverage supply	58
9.4	Canceling beverage dispensing	59
9.5	Optional beverage modifications	59
9.6	Milk or milk foam dispensing	59
9.7	Dispensing hot water	60
9.8	Powder calibration	60
9.9	Portioner calibration	64
9.10	Switching off machine	67
10	Cleaning	69
10.1	Overview of cleaning intervals	70
10.2	Dishwasher-safe machine parts	70
10.3	Manual cleaning	71
10.3.1	Cleaning grounds container	71

10.3.2	Cleaning brewing unit	71
10.3.3	Cleaning water tank	74
10.3.4	Cleaning drip tray.....	74
10.3.5	Cleaning outer surfaces.....	75
10.3.6	Cleaning the milk system manually	75
10.3.7	Cleaning Choc Mixer	80
10.3.8	Cleaning Bean and powder hopper.....	81
10.4	Cleaning programs.....	82
10.4.1	Brewing System Rinsing	83
10.4.2	Milk system cleaning	85
10.4.3	Powder system cleaning	87
10.4.4	Full System cleaning.....	88
10.4.5	Brewing system cleaning.....	92
10.4.6	Screen cleaning.....	94
11	Maintenance.....	96
11.1	Descaling	96
11.1.1	Required descaling material.....	97
11.1.2	“Descaling” screen	98
11.2	Transport preparation.....	100
11.3	Change Brewer Gasket	101
11.4	Replacing external water filter	103
11.5	Software update	104
12	Advanced settings	107
12.1	USB interface 7" Display	107
12.2	USB interface 10" Display	107
12.3	Profiles and authorizations	107
13	Notifications and notes	109
13.1	Type of fault display.....	109
13.2	Meaning of the functional lighting	109
13.3	Error messages and faults	109
14	Prevention of property damage to the machine.....	111
15	Disassembly.....	112
16	Disposal.....	113

1 Legal information

Publisher of the Operating Instructions

WMF GmbH, WMF-Platz 1, 73312 Geislingen/Steige, Germany

Concept and editing

WMF GmbH, WMF-Platz 1, 73312 Geislingen/Steige, Germany

Copyright®

WMF GmbH, WMF-Platz 1, 73312 Geislingen/Steige, Germany

This document is protected by copyright. All rights reserved. Reproduction, distribution, transmission by electronic systems or translation into other languages is not permitted without the written consent of the manufacturer. This applies to the entire document as well as to individual sections thereof.

The content of this document is based on the most current data available at the time of printing. The manufacturer reserves the right to make changes at any time without prior notice.

All figures, illustrations and display notifications in this manual are examples only. Due to the wide range of options, the machine may differ from the devices shown here.

The manufacturer is liable solely for the contents of the original document.

2 General information

This technical documentation contains important instructions for handling the machine. The technical documentation is an integral part of the product and must be kept in the immediate vicinity of the machine and accessible to staff at all times. Read the technical documentation carefully before working with the machine!

Some of the illustrations in these instructions have been simplified for purposes of clearer presentation. The simplified illustrations may differ slightly from the scale and design of your original machine.

2.1 Symbols used

This chapter contains information on the display of safety notes in this document.

2.1.1 Display of safety notes



DANGER

Immediately dangerous situation that could result in death or serious injury.

The measures described for preventing this danger must be strictly observed.



WARNING

Generally dangerous situation that could result in serious injury.

The measures described for preventing this danger must be strictly observed.



CAUTION

Generally dangerous situation that could result in minor injury.

The measures described for preventing this danger must be strictly observed.



NOTE

There is a situation that could result in property damage.

The measures described for preventing this danger must be strictly observed.

2.1.2 Warning signs used

Symbols for dangers and instructions can appear both in the operating instructions and on the machine.

Icon	Type of danger	Icon	Type of danger
	Warning of hot fluids		Warning of hot surface
	Warning of hot steam		Warning of dangerous electrical voltage
	Warning of poisonous substances		Warning of hand injuries

2.1.3 Instruction signs used

Icon	Meaning	Icon	Meaning
	Read documentation!		Wear safety gloves!
	Wear safety goggles!		Wash hands!
	Pull out power plug!		

2.2 Liability

The manufacturer accepts no liability for damage caused by:

- Non-compliance with the operating instructions
- Non-intended use or misuse
- Use by unqualified staff
- Unauthorized modifications
- Technical modifications
- Use of non-approved spare parts

The obligations agreed upon in the delivery contract, the General Terms and Conditions and the statutory regulations valid at the time of contract conclusion apply.

2.3 Warranty claims

If the information in the technical documentation is not observed, warranty claims can become invalid.

No liability is accepted:

- For parts which are subject to natural wear. This includes the milk container, the milk-carrying parts (if a milk system is present), seals, mixer, brewing unit and the surfaces of the stainless steel bases.
- For defects as a result of climatic influences, chemical, physical, electrochemical or electrical influences.
- If a descaling system is not used and defects occur even though the local water hardness necessitates the use of a descaling system.
- For defects caused by non-compliance with the regulations on transport, installation and commissioning, operation, cleaning and maintenance of the machine / device (e.g. operating instructions and maintenance instructions).
- For defects caused by the use of non-manufacturer spare parts or by faulty or negligent assembly or handling by the operator or third parties.
- For defects caused by improper modifications or repair work carried out by the operator or third parties without the consent of the manufacturer.
- For defects arising from inappropriate or improper use.

2.4 Spare parts and customer service

For information regarding spare parts or customer service inquiries, please refer directly to the Support Portal. The portal can be accessed via the following QR code.



Fig. 1: Self help portal

For further service requests and technical support, please contact the service partner in your country.

You can find a list of all responsible service partners worldwide at wmf-coffeemachines.com.

3 Safety

Safety when handling the electrical device is of the utmost importance. This chapter contains all the information essential for ensuring safe handling and preventing injury to persons and damage to property.

3.1 Intended use

The machine is designed to dispense coffee beverages, hot water, milk beverages and powder beverages (toppings & chocolate) in various versions and combinations in cups, mugs or glasses.

The bean hopper may only be filled with coffee beans, the powder container only with powder, the milk container only with milk.

The machine is intended for commercial use in hotels, restaurants or similar places. The machine may be installed at self-service locations if a responsible person is on site during operation.

The machine may be used in stores, offices or similar working environments, hotels, motels and bed and breakfasts and may be operated by non-professionals or customers.

Use for this purpose is subject to these operating instructions. Any other use or use beyond this is considered improper use. The manufacturer does not assume liability for any resulting damage.

The machine can be used by children from 8 years of age and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been given instruction concerning use of the machine in a safe way and understand the risks involved. Children must not be allowed to play with the machine. Cleaning and user maintenance must not be performed by children without supervision. Cleaning and user maintenance may only be performed by persons who have the knowledge and practical experience with the device, particularly with regard to safety and hygiene.

Use is also subject to the **General Terms and Conditions** of the manufacturer. Any other use or use beyond this is considered improper use. The manufacturer does not assume liability for any resulting damage.

3.2 Foreseeable misuse

Any use of the machine that goes beyond the intended use or any other use is considered misuse and can lead to hazardous situations. Improper handling of the machine can lead to injuries.

- ☞ Read the operating instructions carefully before use.
- ☞ Only allow qualified service staff access to the service area of the machine and optional accessories.
- ☞ Only have cleaning and user maintenance done by persons who have the knowledge and practical experience with the machine, particularly with regard to safety and hygiene.
- ☞ Have trained persons supervise the machine in self-service mode and in regular operation so that they are available to answer questions from the user and ensure compliance with the cleaning and maintenance measures.
- ☞ Only use the steam wand to foam milk.
- ☞ Only use sufficiently cooled milk.
- ☞ Only fill the bean hoppers with coffee beans.
- ☞ Only fill the powder container with automatic coffee machine powder.
- ☞ Only fill the milk container with milk or milk substitute products.

3.3 Obligations of the operator

The operator must ensure regular maintenance and inspection of the safety equipment.

Damaged or defective safety-related parts such as safety valves, safety thermostats, boilers, etc. must be replaced and may not under any circumstances be repaired.

The operator is responsible for complying with the maintenance instructions.

3.4 Staff requirements



WARNING

Risk of injury due to insufficient qualification!

Improper handling can lead to considerable personal injury and property damage.

All work may only be carried out by qualified staff.

Only persons who can be expected to carry out their work reliably are permitted as staff. Persons whose ability to react is impaired, for instance by drugs, alcohol or medication, are not allowed to work on the machine.

When selecting staff, the age and occupation-specific regulations applicable at the place of use must be observed.

The following qualifications are specified in the operating instructions for various areas of activity:

Instructed person

Has been instructed by the operator about the assigned tasks and the possible dangers of improper behavior.

Specialist staff

Is able to carry out the work assigned to him/her and independently identify and avoid possible dangers based on his/her professional training, knowledge and experience as well as knowledge of the relevant regulations.

Service staff

Is a qualified specialist trained by the manufacturer or the operator specifically for service tasks.

Qualified electrician

Is able to carry out work on electrical equipment and independently identify and avoid possible dangers based on his/her professional training, knowledge and experience as well as knowledge of the relevant regulations. The qualified electrician is trained for the specific location where he/she is working and knows the relevant standards and regulations.

3.5 Residual risks

Maximum safety is one of the most important product features for the manufacturer. The effectiveness of the safety equipment is only guaranteed if the following chapter on preventing of injuries and health hazards is observed.



These safety notes can be requested from the manufacturer or downloaded directly from the website or the Media Pool.

3.5.1 Risk of electrocution



DANGER



Danger to life from electrocution!

Improper handling of electrical devices can result in electrocution. There is danger to life.

- ☞ Only have work on electrical equipment carried out by a qualified electrician.
- ☞ Connect the device to a fused circuit.
- ☞ Route the connection through a ground fault circuit interrupter.
- ☞ Observe the relevant guidelines on low voltage and/or the national or local safety regulations and directives.
- ☞ Earth the connection in accordance with regulations and secure it against electric shock.
- ☞ Make sure that the supply voltage matches the specifications on the serial plate of the device.
- ☞ Never touch live parts.
- ☞ Always switch off the main switch or disconnect the device from the power supply before carrying out maintenance work.
- ☞ Make sure that the device can be disconnected from the power supply with all poles. Disconnected connections must be visible at all times from the location of the device and the disconnection must be secured by a locking mechanism.
- ☞ Only have connection cables replaced by qualified service staff.

3.5.2 Danger due to cleaning products

Read the information on the packaging of the cleaning product carefully before using it. If not available, the safety data sheet can be requested from the sales partner (see cleaning product packaging).



WARNING



Risk of poisoning from cleaning products!

There is a risk of poisoning if cleaning products are ingested.



- ☞ Only use cleaning products recommended by the manufacturer.



- ☞ Read the information on the packaging and the safety data sheet carefully before using the cleaning product. If no safety data sheet is available, request one from the sales partner.



- ☞ Keep cleaning products away from children and unauthorized persons.



- ☞ Do not touch the cleaning products with your bare hands and do not ingest them.

- ☞ Never mix cleaning products with other chemicals.

- ☞ Only use cleaning and descaling products for their intended purpose (see label).

- ☞ Do not eat or drink while using cleaning products.

- ☞ Ensure good ventilation when using cleaning products.

- ☞ Wear protective gloves and protective goggles when using cleaning products.

- ☞ Wash your hands thoroughly immediately after using cleaning products.

Emergency information

Ask the cleaning product manufacturer (see cleaning product label) for the telephone number of the emergency information center of the Toxicological Information Center.

3.5.3 Danger due to allergies



CAUTION

Health risk due to additives!

Beverages with additives or residues can trigger allergies.

- ☞ In self-service mode: Observe the information plate attached to the machine. The information plate contains information about any additives that cause allergies.
- ☞ In user mode: Inform staff that any additives used may cause allergies.

3.5.4 Danger due to bacteria



CAUTION

Health problems due to contaminated water!

Improper handling of water can lead to health problems.

- ☞ Make sure that the water is free of dirt and bacteria.
- ☞ Do not connect the machine to pure osmosis or other aggressive types of water.
- ☞ Make sure that the carbonate hardness is between 4 and 6 °dKH or 8 and 12 °fKH.
- ☞ Make sure that the total hardness is higher than the carbonate hardness.
- ☞ Do not exceed the maximum chlorine content of 50 mg per liter.
- ☞ Make sure that the pH value is between 6.5 and 7 (pH neutral).
- ☞ Machines with drinking water tank (internal and external): Fill the drinking water tank with fresh water every day and rinse it thoroughly before filling.



CAUTION

Health problems due to contaminated coffee!

Improper handling of coffee can lead to health problems.

- ☞ Check the packaging for damage before opening.
- ☞ Do not fill with more coffee beans than are needed in one day.
- ☞ Close the bean hopper lid immediately after filling.
- ☞ Store coffee in a dry, cold and dark place.
- ☞ Store coffee separately from cleaning products.
- ☞ Use the oldest products first ("first in – first out").
- ☞ Use coffee before the expiration date is exceeded.
- ☞ Always close opened packages tightly so that the contents remain fresh and are protected from contamination.

3.5.5 Danger due to heat



CAUTION

Risk of scalding due to hot fluid!

There is a risk of scalding in the dispensing area for beverages, hot water and steam.

- ☞ Never reach under the dispensing points during dispensing or cleaning.
- ☞ Always lock the control unit before cleaning to prevent accidental input.

**CAUTION****Hot surface!**

The dispensing points and the brewing unit can be hot.

- ☞ Never touch hot machine parts.
- ☞ Only touch the beverage outlet at the designated places.
- ☞ Only remove the brewing unit when the machine has cooled down.

3.5.6 Danger due to mechanics

**CAUTION****Risk of crushing due to moving components!**

The beverage outlet and operating unit can be moved manually. The grinder and the brewing unit move during operation. There is a risk of crushing when handling moving components.

- ☞ Only touch the beverage outlet using the provided handles.
- ☞ Always push the operating unit up or down with both hands.
- ☞ Never reach into the bean hopper or the opening of the brewing unit when the machine is switched on.

**CAUTION****Risk of injury from hair being drawn in**

Very long hair could get stuck in the grinder head and get pulled into the machine.

- ☞ Always wear a hair net when exposing the grinder head.

3.5.7 Danger of property damage



NOTE

Property damage due to improper handling of the machine!

Improper handling of the machine can lead to property damage or contamination.

- ☞ If the water has a carbonate hardness of more than 6 °dKH, install a descaling system. Damage may otherwise occur due to limescale.
- ☞ After long periods of standstill (e.g. company vacations), clean the machine before using it again.
- ☞ Protect the machine from the effects of the weather (frost, moisture, etc.).
- ☞ In the event of malfunctions, observe the information in the operating instructions and call in a qualified service technician if necessary.
- ☞ Only use original spare parts.
- ☞ Immediately report externally visible damage and leaks to the service partner and have the affected parts replaced or repaired.
- ☞ Do not spray the machine with water or clean it with a steam cleaner.
- ☞ Do not place the machine on a surface where it could be exposed to water jets.
- ☞ Do not use caramelized coffee.
- ☞ Fill the hoppers only with the intended products.
- ☞ Never use freeze-dried coffee. This will clog the brewing unit.
- ☞ If the machine and/or optional accessories are transported at temperatures below 10 °C, store the machine and/or optional accessories at room temperature for three hours before connecting the machine and/or optional accessories to the power supply and switching them on. Otherwise there is a risk of short circuits or damage to electrical components due to condensation.
- ☞ Always use the new hose set supplied with the machine (drinking/waste water hose). Never use old hose sets.

4 Technical data

This chapter contains detailed information on the technical specifications and provides an overview of the most important features, for instance performance and connection values.

4.1 Types of beverages and output



Restriction of continuous beverage dispensing: 45 min
(does not apply if beverage dispensing is interrupted)

Depending on the machine variant and options, the following beverages can be prepared:

Max. beverage output per hour

Espresso 40 ml	Approx. 85 cups
Coffee 120 ml	Approx. 60 cups

Available beverages	Standard	Option
Espresso	x	
Coffee	x	
Coffee/Café crème	x	
Americano ^{AC, AW}	x	
Latte (milk coffee light/dark)*		x
Cappuccino*		x
Latte macchiato*		x
Espresso macchiato*		x
Chociatto***		x
Powder beverages/Instant beverages***		x
Espresso		x
Hot milk*		x
Hot milk foam*		x
Hot water		x

Recommended machine equipment:

* With fresh milk

** with fresh milk or topping (milk powder)

*** With choco

^{AC} Brewing accelerator

^{AW} Additional water

4.2 Machine data

Pressure	Steam boiler	Hot water boiler
Rated pressure	0.5 Mpa (725 psi)	1.6 MPa (232 psi)

Capacities	
Water tank volume	Approx. 2 l / 6 l
Coffee bean hopper capacity	Approx. 650 g
Powder container capacity	Approx. 450 g

Capacities

Grounds container capacity	Approx. 20 coffee cakes
----------------------------	-------------------------

Lighting

LED class 1

Degree of protection

IP X0

External dimensions

Machine width	300 mm
Height including display/bean hopper standard	430 mm
Height with bean hopper standard	500 mm
Depth	560 mm

Weight

Empty weight	24-28 kg (depending on the machine configuration)
--------------	---

Noise level

Continuous sound pressure level	< 70 dB(A)*
---------------------------------	-------------

* The A-weighted sound pressure level (slow) and Lpa (pulses) at the workplace of the operator is below 70 dB(A) in every operating mode.

4.3 House side power connection

The machine can be operated both on a 50 Hz power supply and on a 60 Hz power supply.

Connection values

Power supply	1L, N, PE
Mains voltage	220 V – 240 V
Power frequency	50/60 Hz
Power	1900 W – 2250 W
Fuse protection at the building	10 A – 15 A*
Connecting cable, conductor cross-section	3 x 1 mm ²

* The house fuse must not exceed 32 A.

4.4 Water connection values

The machine is supplied with a water tank as standard. However, it can optionally be equipped with a fixed water connection. In this case, the following connection values apply:

Pressure and temperature

Water pressure	Minimum 0.2 MPa (29.01 psi)
	Maximum 0.6 MPa (87.02 psi)
Water input temperature	Maximum 35 °C (95 °F)

Water quality

Maximum chlorine content	Observe the local regulations on the maximum permitted chlorine content.
Carbonate hardness (German)	Minimum 4 °dKH
	Maximum 5 °dKH (If the carbonate hardness is higher, a water filter must be installed upstream.)
Total hardness	> Carbonate hardness

4.5 Ambient conditions

The following climatic conditions apply to the location:

Conditions at the site

Ambient temperature	Minimum +5 °C (41 °F)
	Maximum +35 °C (95 °F)
Relative humidity	Maximum 80 %rF
Height above sea level	Maximum < 2000 m (6562 ft)

The machine or device is designed exclusively for indoor use. The machine or device must not be used outdoors and must never be exposed to weather conditions (rain, snow, frost).

5 Compliance information

This chapter contains information on the conformity of the electrical device with applicable standards, directives and regulations.

5.1 Manufacturer address

Manufacturer

WMF GmbH
WMF-Platz 1
73312 Geislingen/Steige
Germany
+49 7331 257 257
wmf-coffeemachines.com

5.2 Compliance with laws and directives

The machine or device fulfill the requirements of the Foods, Consumer Goods and Feedstuffs Code (LFGB), the Consumer Goods Ordinance (BedGgstV), Regulation (EU) No.10/2011 as well as Regulation (EU) No.1935/2004 in their most current versions.

The materials and resources used comply with the Consumer Goods Ordinance (BedGgstV) as well as Regulation (EU) No.10/2011.

The relevant national requirements for countries outside of the EU apply.

If used for its intended purpose, the machine or device does not pose a risk to health or other unacceptable risks.

We ensure and guarantee compliance with the traceability requirements set out in Regulation (EC) No. 1935/2004 as well as manufacture according to good manufacturing practice as set out in Regulation (EC) No. 2023/2006.

Applied standards

The underlying standards applied can be found in the declaration of conformity supplied with the machine.

6 Product description

This chapter provides an overview of the most important components, features, functions and equipment variants. Knowledge of the product functionality is essential for safe and optimal operation.

6.1 Machine overview

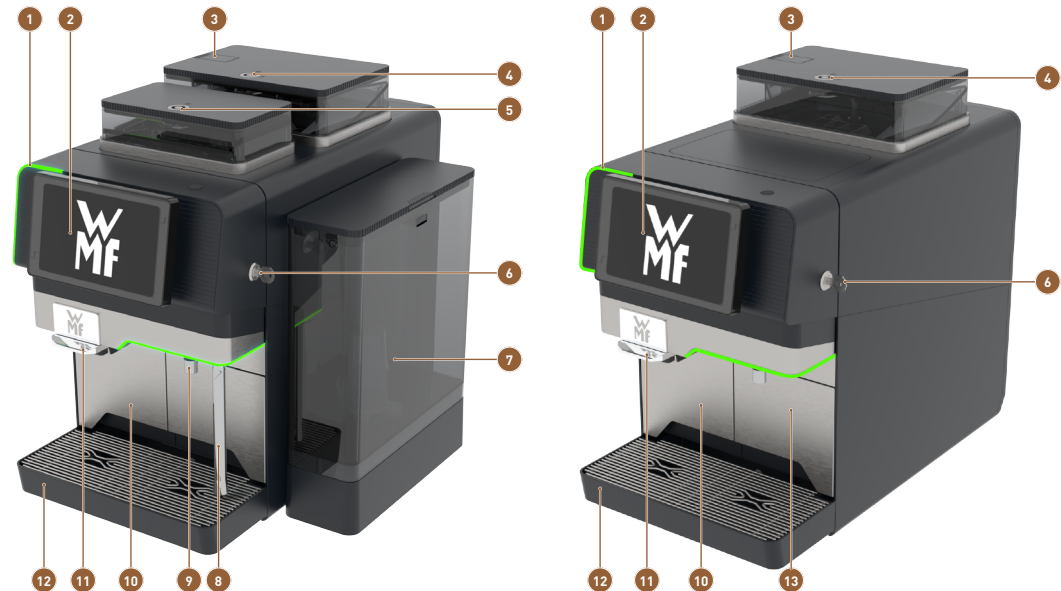


Fig. 2: Machine overview with external tank variant / internal tank variant

1 Ambient light with function	2 Touch display for beverage selection and settings
3 Tablet inlet	4 Lockable bean hopper
5 Lockable powder container	6 Lockable front panel
7 External water tank	8 Steam wand
9 Hot water outlet	10 Pull-out grounds container
11 Beverage outlet	12 Removable drip tray with drip grid
13 Internal water tank	

Display overview

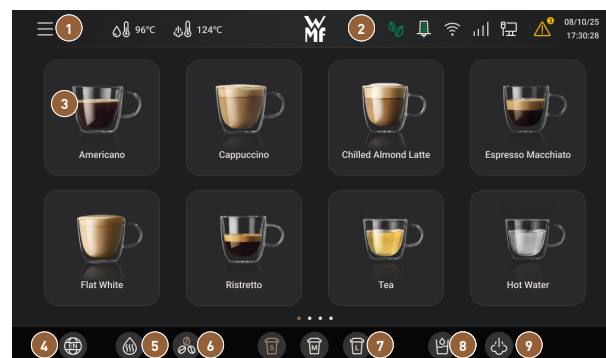


Fig. 3: Display overview

1 Menu button (opens the main menu)	2 Symbol and button for notifications
3 Beverage button	4 Button Language selection

- | | |
|--|---------------------------------|
| 5 Button for warm rinsing | 6 Button coffee strength |
| 7 Button Cup size selection | 8 Hot Water |
| 9 Button for steam dispensing (depending on machine config) | |

6.2 Functional lighting

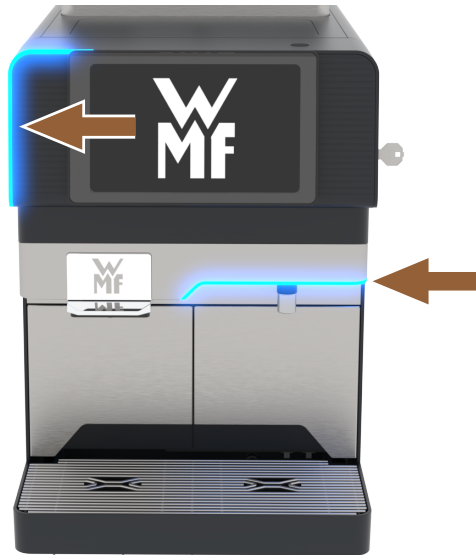


Fig. 4: Functional lighting

The functional lighting provides information about the operating condition of the machine. The color of the functional lighting can be adjusted.

Color	Meaning
Custom color	The machine is ready for use.
Flashing red	A machine error (grinder blocked, water flow error) has occurred.

The color of the lighting can be individually adjusted.

6.3 Bean hopper

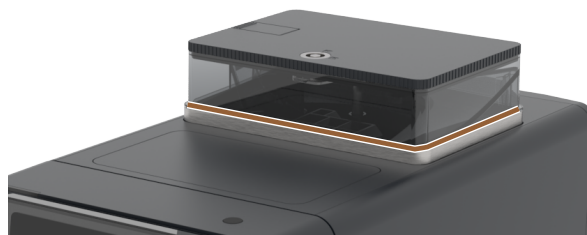


Fig. 5: Bean container

The bean hopper is located on the top of the machine.
The bean hopper can be opened from above using the Multi-tool.
The bean hopper lid can be removed from the machine from above.

6.4 Hot water outlet

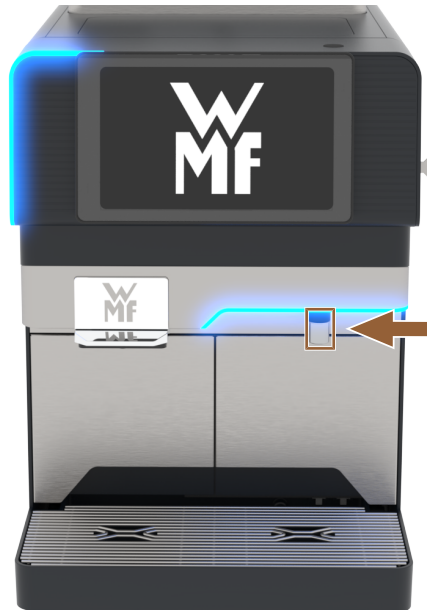


Fig. 6: Hot water outlet

The machine is equipped with a separate hot water outlet by default.
The hot water outlet is mounted to the right of the beverage outlet.

6.5 Internal water tank



Fig. 7: Internal water Tank

The internal water tank supplies the coffee machine with fresh water.
A water filter is included in the accessory package and can be inserted into the water tank.

6.6 Drip tray

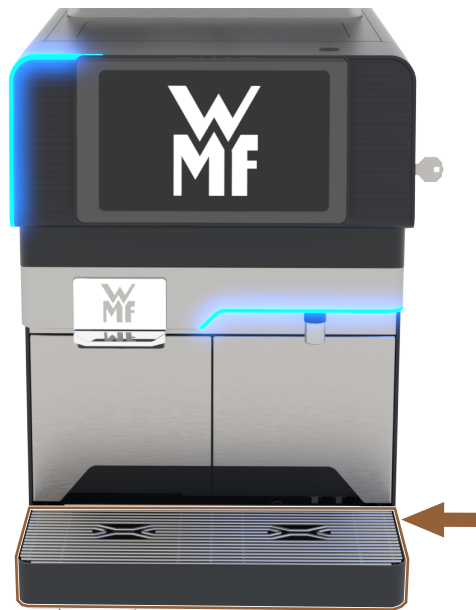


Fig. 8: Drip tray

The drip tray collects spilled beverages, drips and cleaning water. The drip tray is equipped with a sensor that signals when the drip tray needs to be emptied. The drip tray sensor also detects whether the drip tray is inserted.

The drip tray sensor is located on the right under the drip tray.

The drip tray is available in the following versions:

- Without opening for the waste water outlet
- With opening for the waste water outlet (equipment variants that can be retrofitted)

With opening for the waste water outlet: During installation, the drip tray must be connected to a waste water hose, which is either fed into an external waste water tank or connected directly to the waste water connection.

6.7 Grounds container

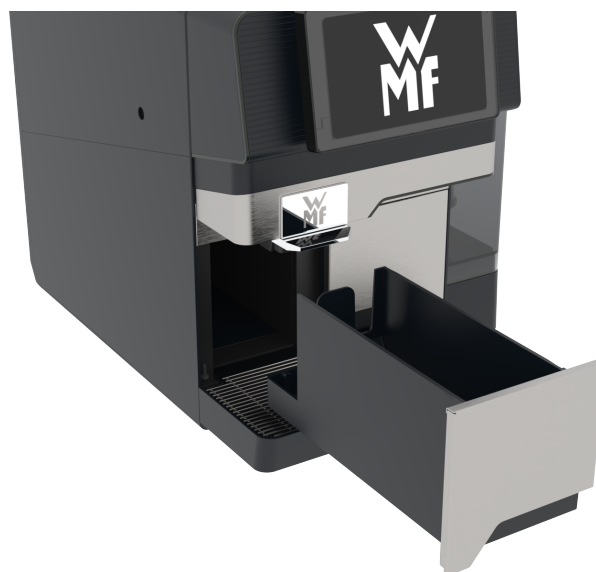


Fig. 9: Grounds container open

The coffee cakes are collected in the grounds container.

The grounds container can be removed from the front of the machine and emptied.

6.8 Connections of the machine

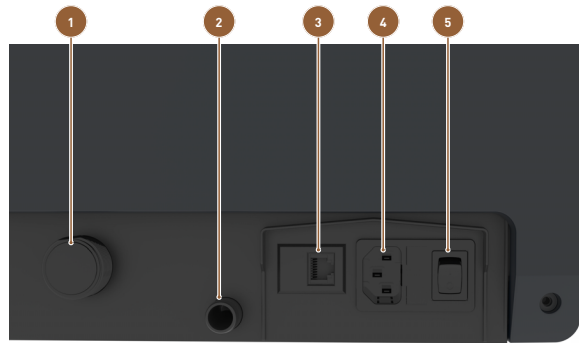


Fig. 10: Connections of the machine

1 Drinking water connection	2 Waste water outlet
3 Network connection	4 Electrical connection
5 On/Off press switch	

- The **drinking water connection (1)** supplies the machine with drinking water. This can be provided by a mains water supply or an external water tank (depending on the machine configuration). The machine is equipped with an water tank by default that does not require a fresh water connection.
- A hose can be attached to the **waste water outlet (2)** and the waste water can be discharged from the machine.
- The **network connection (3)** is located at the back of the machine and is responsible for communication.
- The **electrical connection (4)** is located on the back of the machine in the rear area and supplies the machine with power.
- The **on/off switch (5)** is located on the back of the coffee machine. To switch on, briefly press the on/off switch. To switch off, briefly press the on/off switch again.

6.9 Equipment variants installed at the factory

The following equipment variants are available ex works. They cannot be retrofitted at a later date.

6.9.1 Powder system



Fig. 11: Powder system

The powder container is located on the top of the machine and in front of the bean container.

The powder container can be locked.

6.9.2 External water tank



Fig. 12: External Water Tank

The external water tank supplies the coffee machine with fresh water.
A water filter is in accessories package and can be inserted into the water tank.
The water level can be easily checked through the transparent plastic housing.

6.9.3 Steam wand (only with external tank)



Fig. 13: Steam wand (only with external tank)

The steam wand is mounted to the right of the beverage outlet.
The steam wand function allows for separate manual milk heating and barista-style milk foaming.
The following steam wand versions are possible:

Manual Steam

The steam output is started and stopped manually.

7 Transport

This chapter contains information on safe and correct transport, e.g. when moving or for service work.

7.1 Scope of delivery of accessories

Count	Article no.	Designation	Product variant
1 piece	33.7330.0450	Inlet water hose	All
1 piece	33.7330.0540	Drain hose	All
1 piece	33.7310.0150	Valve	All
1 piece	33.7320.0760	Spring	All
1 piece	33.7330.0370	O-ring	All
1 piece	33.2397.7000	Multi tool	All
1 piece	33.7320.0470	Key	All
1 piece	33.2558.0200	Power cord	China
1 piece	33.2399.9300	Power cord	- Europe S. Korea - Vietnam
1 piece	33.4203.8100	Power cord	- UK - MEA - Malaysia - Singapore
1 piece	33.2433.4200	Power cord	Australia
1 piece	33.4135.6100	Power cord	Japan
1 piece	33.2402.5200	Power cord	US
1 piece	33.2332.5000	Filter cartridge	2L water tank
1 piece	33.2332.6000	Filter cartridge	6L water tank
1 piece	33.2327.1000	Filter add on	All
1 piece	33.4073.5000	Milk hose set: Click&clean adapter	Essential Foam
1 piece	33.7330.0690	Milk hose set: 4*8*750 Milk hose	Essential Foam
1 piece	33.7360.0100	Brewer brush	All
1 piece	33.2914.9000	Milk lance	Essential Foam
1 piece	33.1580.8100	Milk hose brush	Essential Foam
1 piece	33.2408.0100	Milk frother bursh	Essential Foam
1 piece		User manual	All
1 piece	33.4102.4100	Cleaning stick 1x10 blister o sponge	All
1 piece	33.2315.6000	Water hardness test kit	All

More information For individual article numbers, see the spare parts catalog for the machine

7.2 Conditions for transport



WARNING

Risk of injury due to insufficient qualification!

Improper handling can lead to considerable personal injury and property damage.

The following activities may only be carried out by specialist staff.



WARNING

Health problems caused by heavy machine!

The weight of the machine exceeds the permissible load that a single person is allowed to lift or carry alone. The load of the machine may cause health problems when lifted or carried by a single person.

-  Do not lift or carry the machine alone.
-  Only lift or carry the machine with two people.



CAUTION

Risk of injury during transport!

Improper transport can lead to injuries.

-  Observe the general health and safety regulations in accordance with local regulations.



CAUTION

Risk of injury due to machine tipping over!

Improper lifting of the machine can cause it to tip. A tipping or falling machine can cause injury.

-  Do not lift the machine alone.
-  Only lift the machine with two people.



NOTE

Property damage due to improper transport!

Improper transport during relocation of the machine can damage it.

-  Use a trolley to transport the machine.
-  Secure the machine on the trolley and pull the trolley.
-  Before moving the machine, separate the connections for the drinking water supply, the power supply and the waste water outlet.
-  Make sure that the new location has no obstacles or uneven spots.

8 Installation and commissioning



WARNING

Risk of injury due to insufficient qualification!

Improper handling can lead to considerable personal injury and property damage.

The following activities may only be carried out by service staff.



WARNING

Health problems caused by heavy machine!

The weight of the machine exceeds the permissible load that a single person is allowed to lift or carry alone. The load of the machine may cause health problems when lifted or carried by a single person.

-  Do not lift or carry the machine alone.
-  Only lift or carry the machine with two people.



CAUTION

Risk of injury due to machine tipping over!

Improper lifting of the machine can cause it to tip. A tipping or falling machine can cause injury.

-  Do not lift the machine alone.
-  Only lift the machine with two people.



NOTE

Property damage due to non-compliance with sanitary regulations!

Improper sanitary installation of the machine may result in property damage.

-  Install the machine so that the installation complies with applicable federal, state, or local sanitary regulations.
-  Ensure that sufficient backflow preventers are installed.

8.1 Unpacking



CAUTION

Cuts and eye injuries from packaging material!



Sharp-edged packaging material can cause injuries. Cutting tensioning straps can cause eye injuries.



-  Wear gloves and safety goggles when unpacking.

8.1.1 Unpacking machine

-  Unpack the machine.
-  Remove the supplied accessories from the accessory box.
-  Check the remaining contents of the packaging for supplied accessories.

- ☞ Check the delivery for completeness and intactness.
- ☞ If in doubt, do not operate the machine and contact your service center.
- ☞ Keep the original packaging for possible return.

8.1.2 Unpacking accessories

The packaging material in the box contains accessories.

- ☞ Do not throw it away.

The grounds container contain spare parts.

- ☞ Remove any spare parts before commissioning.
- ☞ Rinse the grounds container and tank thoroughly before filling.

8.2 Setup

The following conditions apply to the location of the machine:

- The machine must not be used outdoors.
- The installation surface must be stable, horizontal and level so that it cannot become deformed under the weight of the machine.
- The installation surface must be water-resistant and heat-resistant.
- The machine must not be set up on hot surfaces or near heat sources.
- The machine must not be installed on a surface which is sprayed or cleaned with a water hose, a steam jet device, a steam cleaner or similar.
- The machine must be set up so that it is protected from spray water.
- The machine must be set up in such a way that it can be supervised by trained staff at all times.
- The required supply connections must be led up to 100 cm (39.4") to the machine location in accordance with the manufacturer-side installation diagrams.
- The locally applicable kitchen regulations must be observed.
- Clearances for maintenance work and operation must be maintained:
 - Enough space must be left at the top for filling the coffee beans or powder; 20 cm (7.87") is recommended.
 - A distance of at least 5 cm (1.97") must be left from the rear of the machine to the wall to allow for sufficient air circulation.
 - If the machine connections are to run downward through the counter, the space requirements of the lines that can restrict usable space in the structure underneath must be observed.
 - When installing a water filter, see the operating instructions for the water filter.

8.3 Installation requirements

The machine must be installed in accordance with the applicable national and local electrical and plumbing regulations. This also includes adequate backflow protection.

All connections on the machine side are ready for use on delivery.

The following connections are required on the installation side:

Electrical system

- Socket for power plug
 - The serial plate provides information on the maximum required fuse protection.
 - The serial plate provides information on the minimum required conductor cross-section.

Water

- Mains water supply or connection to the external drinking water tank.

- Siphon or external waste water tank for dirty water hose.

Optional accessories

- Optional interface for communication between the machine and the optional accessories
- ☞ For better accessibility, position the rear of the machine approx. 5 cm (2") above the support plate.
- ☞ Prepare the connections on the installation side.

8.4 Connecting power



DANGER

Danger to life from electrocution!

There is a risk to life due to electrocution when connecting the machine.

- ☞ Make sure that the phase is fused with the ampere value specified on the serial plate.
- ☞ Make sure that the device can be disconnected from the power supply with all poles.
- ☞ Make sure that the manufacturer-side electrical system is designed in accordance with the regulations of the respective country.
- ☞ Route the connection through a ground fault circuit interrupter.
- ☞ Never operate a device with a defective connection cable. Have a defective connection cable or plug replaced immediately by a qualified service technician.
- ☞ The manufacturer advises against the use of an extension cord. If an extension cord is used in spite of this advice (minimum cross-section: 1.5 mm² / 14 AWG), observe the manufacturer data for the cable (operating instructions) and comply with the locally applicable regulations.
- ☞ Attach the connection cable in such a way that nobody can trip over it. Do not pull the cables over corners and sharp edges, do not pinch them and do not let them hang freely in space. Do not place cables on hot objects and protect them from oil and aggressive cleaning products.
- ☞ Never lift or pull the device by the connection cable. Never pull the plug out of the socket using the connection cable.
- ☞ Never touch the cable or plug with wet hands. Never insert wet plugs into the socket under any circumstances.



DANGER

Danger to life due to defective or non-original connection cable!

If the connection cable is defective or not original, there is a risk of electrocution and fire.

- ☞ Only use original connection cables. The country-specific original connection cable is available from the service partner.
- ☞ Connection cables that can be plugged in at both ends can be replaced by the customer.
- ☞ Have permanently connected connection cables replaced by a service technician.



WARNING

Risk of injury due to insufficient qualification!

Improper handling can lead to considerable personal injury and property damage.

The following activities may only be carried out by a qualified electrician.

The electrical connection must be made in accordance with the regulations of the respective country. The voltage specified on the serial plate must match the supply voltage at the installation site. The power socket and power switch must be accessible to the operator at the installation site.

- ☞ Establish the power connection.

Make sure that the manufacturer-side electrical system is designed in accordance with IEC 364 (DIN VDE 0100). To increase safety, a ground fault circuit interrupter with a nominal residual current of 30 mA (EN 61008) should be connected upstream of the device. Type B residual current circuit breakers ensure response even with smooth DC residual currents. This ensures a high level of safety.

8.5 Connecting water



CAUTION

Health problems due to contaminated water!

Improper handling of water can lead to health problems.

- ☞ Make sure that the water is free of dirt and bacteria.
- ☞ Do not connect the machine to pure osmosis or other aggressive types of water.
- ☞ Make sure that the carbonate hardness is between 4 and 6 °dKH or 8 and 12 °fKH.
- ☞ Make sure that the total hardness is higher than the carbonate hardness.
- ☞ Do not exceed the maximum chlorine content of 50 mg per liter.
- ☞ Make sure that the pH value is between 6.5 and 7 (pH neutral).
- ☞ Machines with drinking water tank (internal and external): Fill the drinking water tank with fresh water every day and rinse it thoroughly before filling.



NOTE

Property damage due to poor water quality!

The machine can be damaged if contaminated water or water with incorrect water values are used.

- ☞ Check the recommended water quality and optimize it if necessary.
- ☞ The water must be free of dirt and the chlorine content must not exceed the local regulations on the maximum permitted chlorine content.
- ☞ Do not connect the machine to pure osmosis or other aggressive types of water.
- ☞ The carbonate hardness must not exceed 4 – 6 °dKH (German carbonate hardness) or 8 – 12 °fKH (French carbonate hardness) and the value of the total hardness must always be higher than the carbonate hardness.
- ☞ The minimum carbonate hardness is 4 °dKH or 8 °fKH.
- ☞ The pH value must be between 6.5 and 7.
- ☞ Always use the new hose set supplied with the machine (fresh/waste water hose).

Connection variants

The following variants are possible for the drinking water connection:

- Internal drinking water tank (standard)
- External drinking water tank



The **Supplementary Instructions for Water Quality** contain information on recording water values and the use of filter techniques. The supplementary instructions can be requested from the manufacturer or downloaded directly from the download portal.

8.6 Connecting constant water



CAUTION

Health problems due to contaminated water!

Improper handling of water can lead to health problems.

- ☞ Make sure that the water is free of dirt and bacteria.
- ☞ Do not connect the machine to pure osmosis or other aggressive types of water.
- ☞ Make sure that the carbonate hardness is between 4 and 6 °dKH or 8 and 12 °fKH.
- ☞ Make sure that the total hardness is higher than the carbonate hardness.
- ☞ Do not exceed the maximum chlorine content of 50 mg per liter.
- ☞ Make sure that the pH value is between 6.5 and 7 (pH neutral).
- ☞ Machines with drinking water tank (internal and external): Fill the drinking water tank with fresh water every day and rinse it thoroughly before filling.



NOTE

Property damage due to poor water quality!

The machine can be damaged if contaminated water or water with incorrect water values are used.

- ☞ Check the recommended water quality and optimize it if necessary.
- ☞ The water must be free of dirt and the chlorine content must not exceed the local regulations on the maximum permitted chlorine content.
- ☞ Do not connect the machine to pure osmosis or other aggressive types of water.
- ☞ The carbonate hardness must not exceed 4 – 6 °dKH (German carbonate hardness) or 8 – 12 °fKH (French carbonate hardness) and the value of the total hardness must always be higher than the carbonate hardness.
- ☞ The minimum carbonate hardness is 4 °dKH or 8 °fKH.
- ☞ The pH value must be between 6.5 and 7.
- ☞ Always use the new hose set supplied with the machine (fresh/waste water hose).

Connection variants

The following variants are possible for the drinking water connection:

- Internal drinking water tank (standard)
- External drinking water tank



The **Supplementary Instructions for Water Quality** contain information on recording water values and the use of filter techniques. The supplementary instructions can be requested from the manufacturer or downloaded directly from the download portal.



NOTE

If the machine is operated with a fixed water connection (mains water), an external water filter must be connected to the machine.

- ☞ Disconnect the machine from the power supply.
- ☞ Close the water supply/main shut-off valve.
- ☞ If the machine was previously operated with a water tank, remove any remaining water from the tank.

- ☞ Remove the drip tray and empty it.
- ☞ Ensure that the appropriate fittings are used – size and thread must match.
- ☞ Connect the water inlet pipe to the white water inlet valve connector (3/8") on the machine.

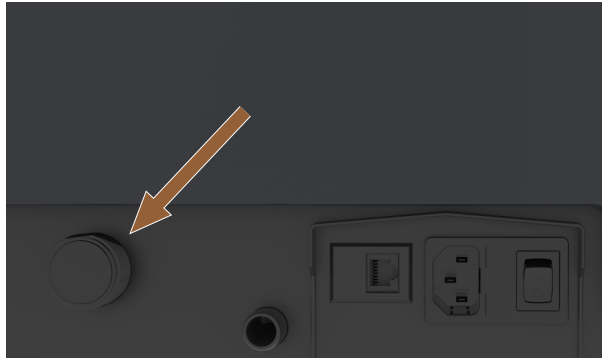


Fig. 14: Connection water inlet pipe

- ☞ Insert the drain hose into the designated inlet. The adapter must be securely in place.

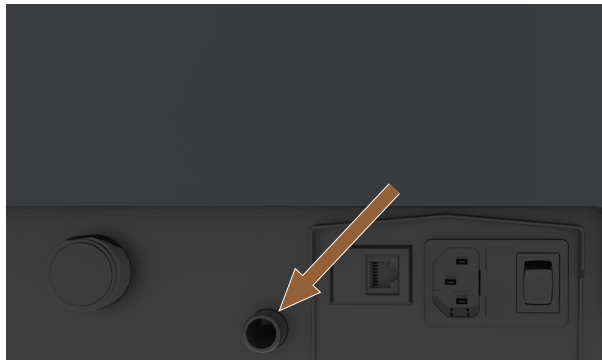


Fig. 15: Connection drain hose

- ☞ The waste-water hose can be connected to the on-site waste-water system. The drain hose must be laid with a continuous downward slope to prevent any backflow.



Fig. 16: Remove the silicone plug

- ☞ Remove the silicone plug from the back of the drip tray to ensure drainage through the drain hose.

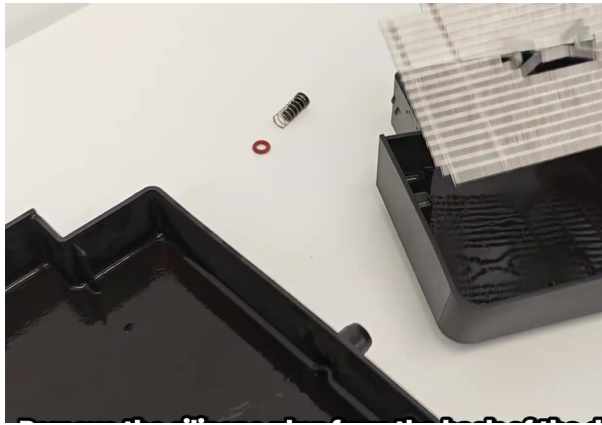


Fig. 17: Replace it with a check valve

- ☞ Remove the plug.
- ☞ Replace the plug with a check valve with one of the equipment.
- ☞ Reinsert the drip tray.
- ☞ Open the water supply.
- ☞ Check for leaks.
- ☞ If everything has been checked and no water is leaking, reconnect the machine to the power supply.
- ☞ Before changing settings on water supply in system, use tank water again to go through start routine.

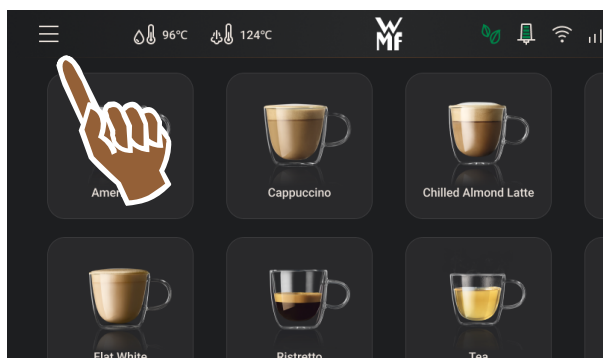


Fig. 18: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

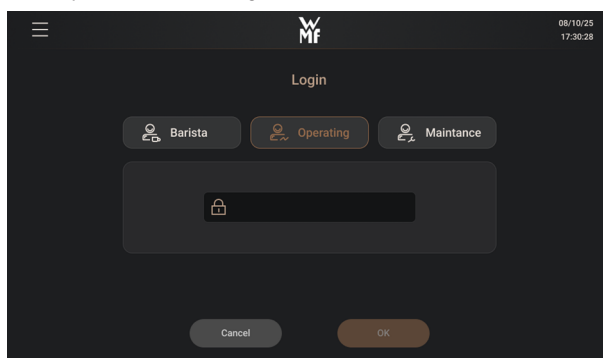


Fig. 19: Enter password for Operating

- ☞ Enter password for **Operating**.
- ☞ Tap **OK**.
- ☞ Select Operating Option.

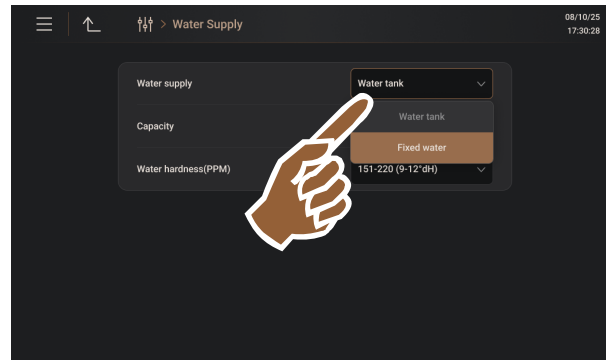


Fig. 20: Menu Water Supply System

- ☞ Select Water supply.
- ☞ Select Fixed Water.
- ☞ After the end of operation/day, close the shut-off valve for the water supply and reopen it at the start of the next operating period.
- ✓ The coffee machine is ready to use.

8.7 Adjust milk nozzles

If the milk foam is not as desired, the milk nozzle may be clogged, or the nozzle size may be incorrect.

Ensure that the following conditions are met:

- Brushes to clean
- ☞ Switch off the coffee machine.

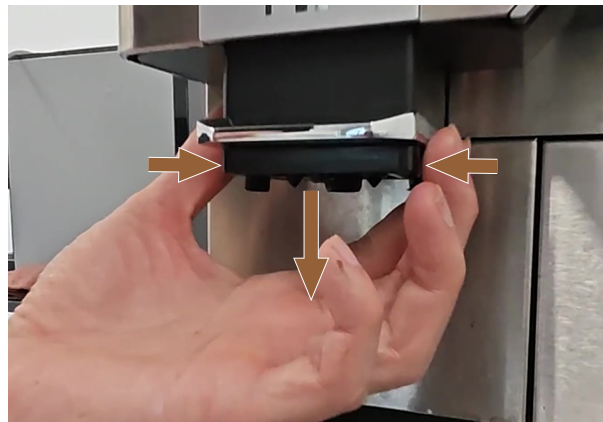


Fig. 21: Remove the combined outlet

- ☞ Remove the combined outlet by pressing the two release tabs.



Fig. 22: Remove the milk nozzle

- ☞ Remove the milk nozzle.



Fig. 23: Use brushes to clean

- ☞ Clean the milk nozzle under running water using the cleaning brush.
- ☞ Use the supplied brushes to clean hard-to-reach areas, the milk nozzle and the milk hose.
- ☞ Reinsert the milk nozzle.

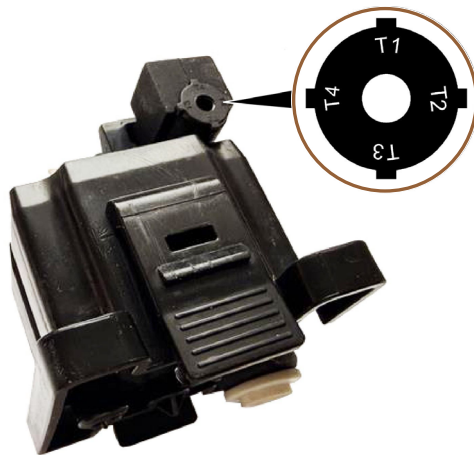


Fig. 24: Milk nozzles adjust and cleaning



NOTE

There are 4 nozzle sizes T1 to T4.

T1: 20°C

T2: 15°C – 20°C

T3: 10°C – 15°C

T4: 5°C – 10°C

- ☞ Adjust the milk nozzle according to the milk temperature.
- ☞ Plug in the coffee machine.
- ✓ The coffee machine is ready to use.

8.8 Screen-guided commissioning

The coffee machine is commissioned by the customer on site at. The commissioning program starts automatically when the coffee machine is switched on for the first time. After display-guided commissioning, no beverages can be dispensed as no beverage recipes have been configured. The customer or operator configures and calibrates the beverage recipes.

The customer can start the commissioning program manually at any time.

8.8.1 Commissioning program

The commissioning program proceeds step-by-step through the additional commissioning process using the display. The set values can be changed after commissioning.



Fig. 25: Switching on machine

- ☞ Switch the machine on using the on/off press switch.
 - ✓ The coffee machine switches on.
 - ✓ The commissioning program starts.
- ☞ Follow all instructions on the display and carry them out.
- ✓ Once the commissioning process has been run in its entirety and all necessary settings have been made, the coffee machine restarts.



⚠ CAUTION

Risk of scalding due to hot fluid!

There is a risk of scalding in the dispensing area for beverages, hot water and steam.

- ☞ Never reach under the dispensing points during dispensing or cleaning.
- ☞ Always lock the control unit before cleaning to prevent accidental input.



⚠ CAUTION

Risk of burning due to hot surfaces!

The outlets and adjacent surfaces become hot when dispensing beverages and during cleaning and descaling.

- ☞ Only touch the beverage outlet at the designated places.
- ☞ Do not touch the dispensing points immediately after dispensing.
- ☞ Wait five to ten minutes until the machine has cooled down.

Inserting the water filter for the water tank (optional)

This point is a step taken during the commissioning program.

If the drinking water has a carbonate hardness of more than 5 °dKH, a water filter must be installed upstream since the machine may otherwise be damaged by limescale. No water filter is required at a water hardness of 0 to under 5 °dKH.

Determining the water hardness

- ☞ Ask your water supplier about the hardness of your drinking water or measure it using the carbonate hardness test (with instructions).

The carbonate hardness test is included in the accessories supplied.

Water filter capacity

The water filter supplied for the water tank (200 l) has a capacity of 200 liters of water at 10 °dKH. The actual capacity depends on the drinking water hardness and can be found in the following table.

The **German carbonate hardness unit (°dKH)** is the decisive factor.

Water hardness	Capacity in liters	Water hardness	Capacity in liters
< 5	No filter necessary	15	135
5	400	16	125
6	335	17	120
7	285	18	110
8	250	19	105
9	220	20	100
10	200	21	95
11	180	22	90
12	165	23	85
13	155	24	80
14	145	25	70

8.8.2 Set language

The following screen appears when the coffee machine is switched on for the first time:

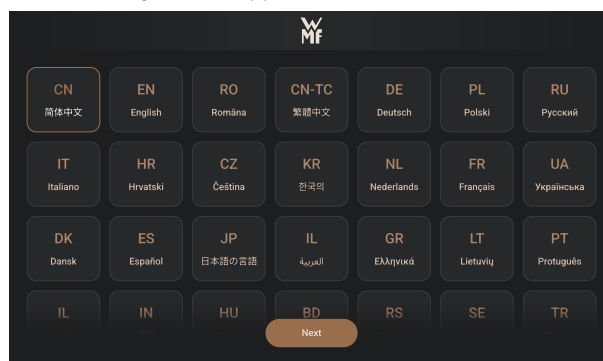


Fig. 26: Selection language

☞ Select language.

☞ Tap "Next".

8.8.3 Set Time zone and Date

The following screen appears when the coffee machine is switched on for the first time:

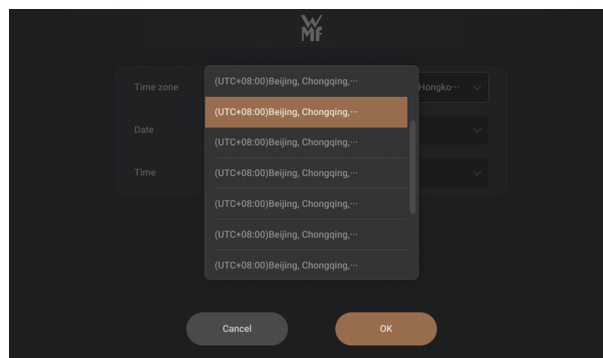


Fig. 27: Set Time zone

☞ Set your Time zone.

☞ Tap “Next”.

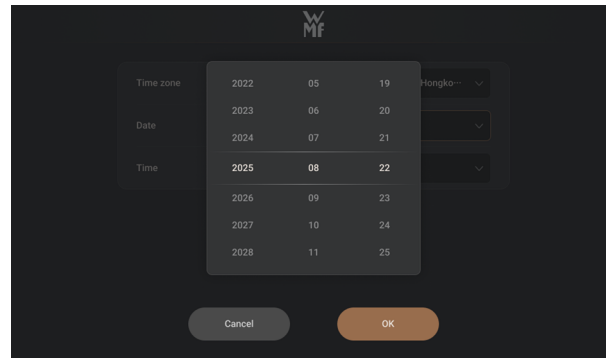


Fig. 28: Set Date

☞ Set the correct date.

☞ Tap “Next”.

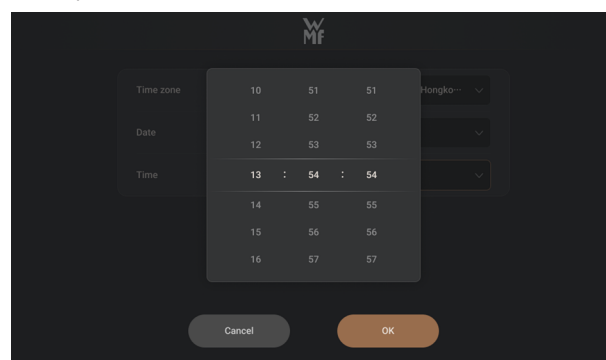


Fig. 29: Set Time

☞ Set the correct time.

☞ Tap “Next”.

8.8.4 Set Water hardness

The following screen appears when the coffee machine is switched on for the first time:

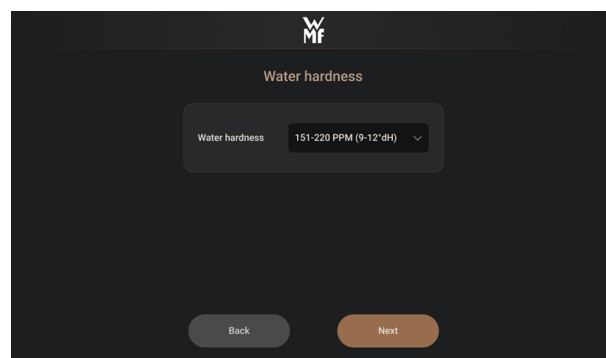


Fig. 30: Set Water hardness

☞ Select Water hardness.

☞ Tap “Next”.

8.8.5 Set Water filter

The following screen appears when the coffee machine is switched on for the first time:

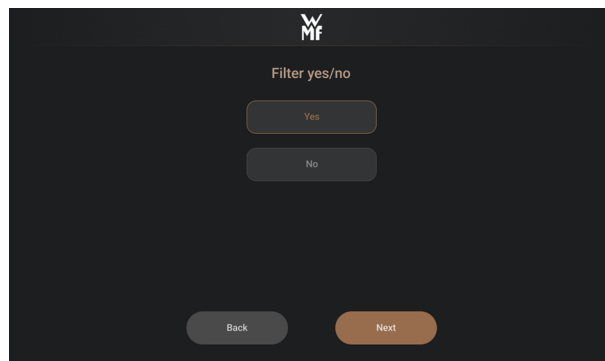


Fig. 31: Set Water filter

☞ Select Water Filter.

☞ Tap "Next".

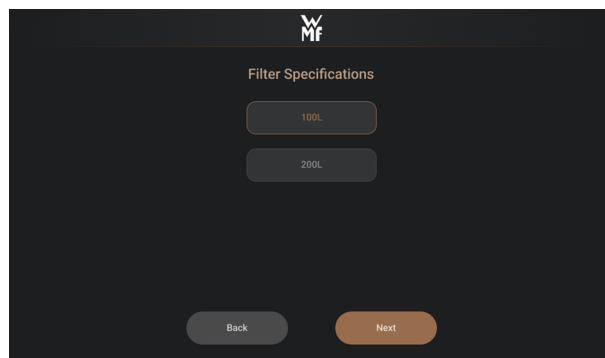


Fig. 32: Set Water Filter Specification

☞ Select Filter Specification.

☞ Tap "Next".

✓ The coffee machine is starting up.

8.9 Set date and time

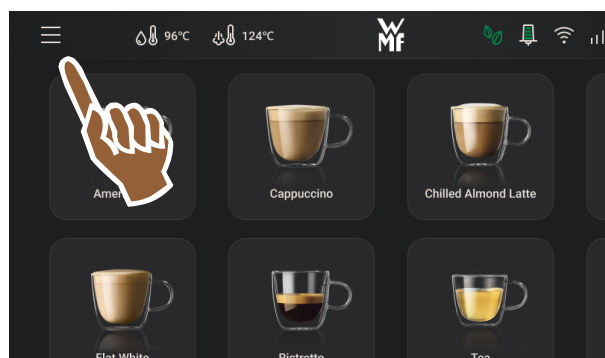


Fig. 33: Tap on the hamburger menu

☞ Tap on the hamburger menu.

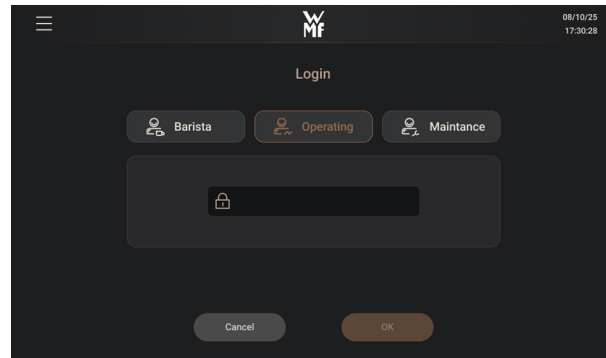


Fig. 34: Enter password for Operating

- ☞ Enter password for **Operating**.
- ☞ Tap **OK**.

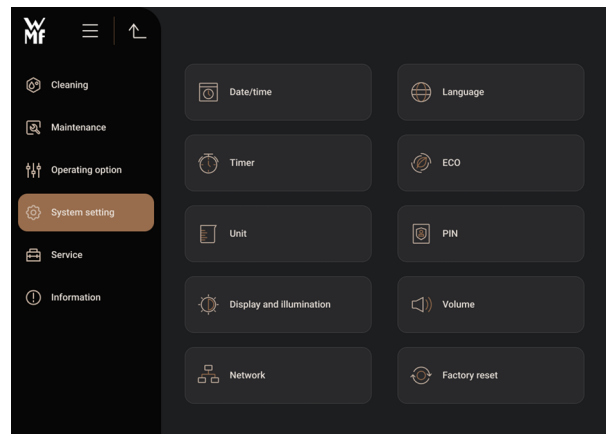


Fig. 35: Menu Setting

- ☞ Tap **Setting**.
- ☞ Tap **Date/Time**.

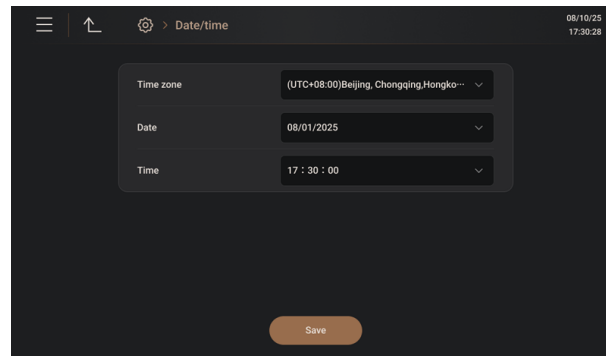


Fig. 36: Date/Time

- ☞ Select Time zone.
- ☞ Enter **Date**.
- ☞ Enter **Time**.
- ☞ Tap **Save**.
- ✓ Date and Time is set.

8.10 Set language

The language can be changed at any time:

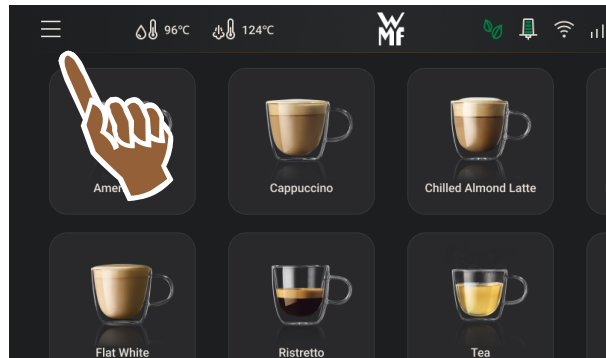


Fig. 37: Tap on the hamburger menu

☞ Tap on the hamburger menu.

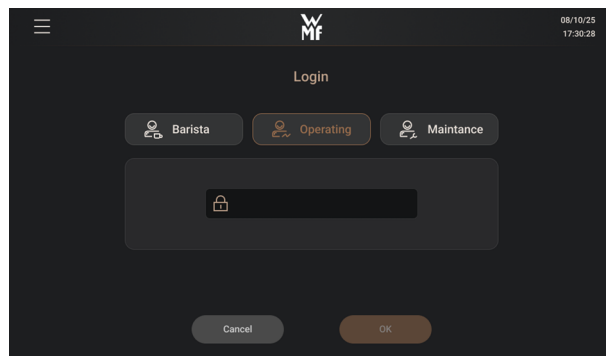


Fig. 38: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

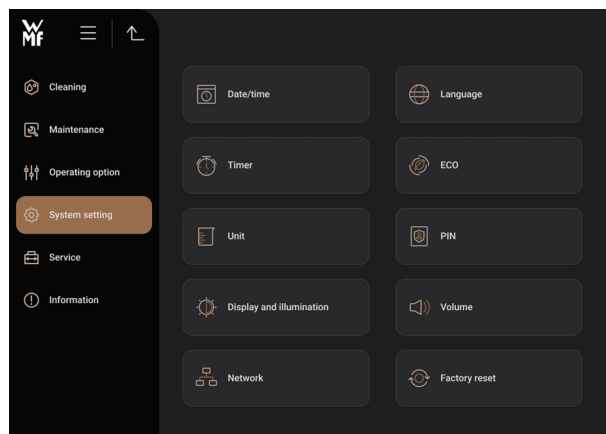


Fig. 39: Menu Setting

☞ Tap **Setting**.

☞ Tap **Language**.

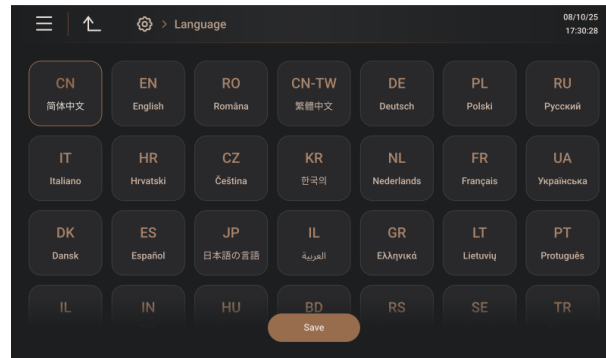


Fig. 40: 7.3 Menu Setting - Language

- ☞ Tap on the desired language.
- ☞ Tap **Save**.

8.11 Set timer

A timer is created or set as follows:

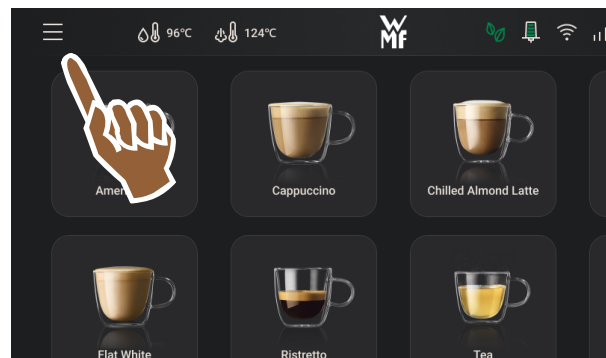


Fig. 41: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

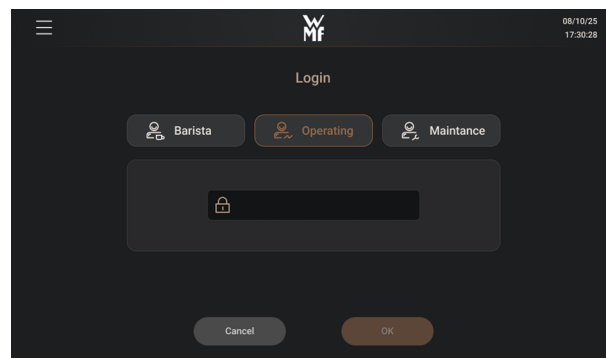


Fig. 42: Enter password for Operating

- ☞ Enter password for **Operating**.
- ☞ Tap **OK**.

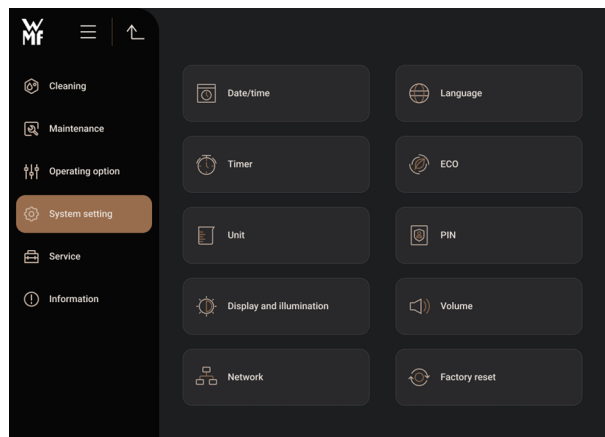


Fig. 43: Menu Setting

☞ Tap **Timer**.

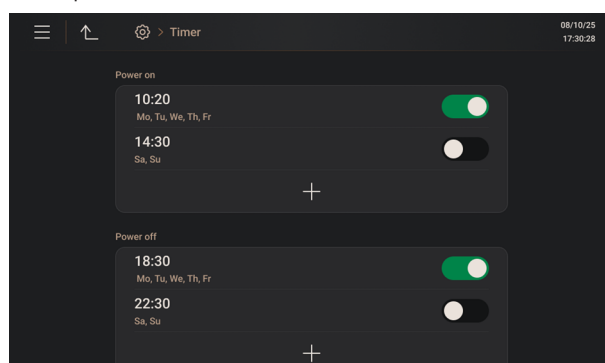


Fig. 44: Menu Timer

☞ Enable **Timed power on/off**.

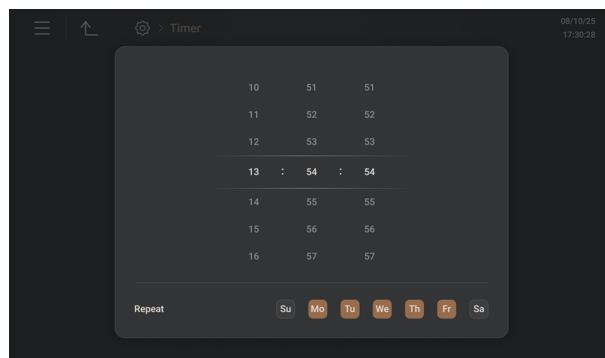


Fig. 45: Menu Timer

☞ Select the desired days



NOTE

Multiple timers can be activated if needed.

A timer can be deleted at any time by tapping the red delete icon.

☞ Tap **Save**.

✓ The timer has been successfully set and is now in use.

8.12 Set ECO-Mode

The ECO mode is set as follows:

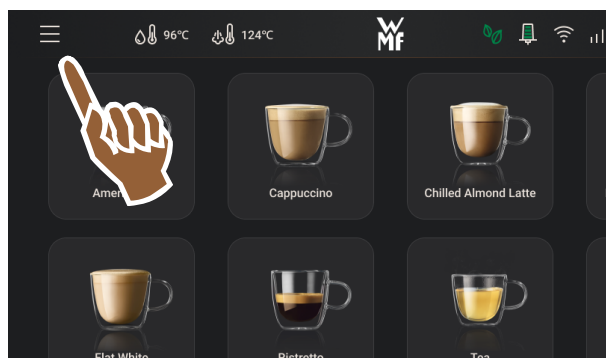


Fig. 46: Tap on the hamburger menu

☞ Tap on the hamburger menu.

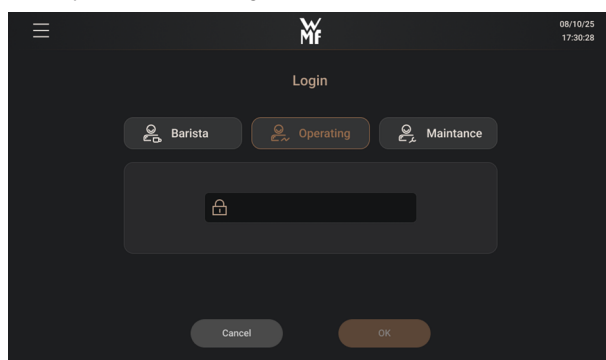


Fig. 47: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Tap **System setting**.

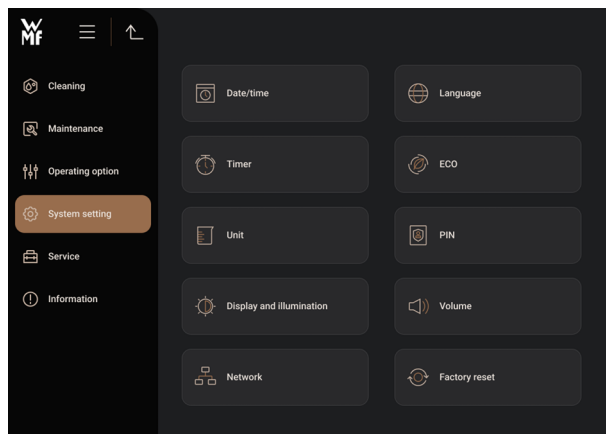


Fig. 48: Menu Setting

☞ Tap **ECO**.

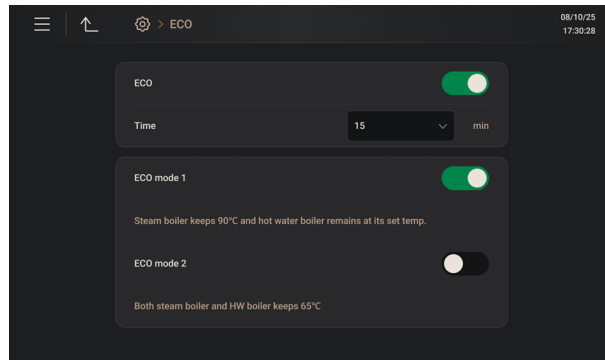


Fig. 49: Setting Eco

- ☞ Select **ECO**.
- ✓ The eco mode will automatically start after 0,5 hour.
- ☞ Select **ECO Mode 1**.
- ✓ Steam Boiler Cool to 90°C and maintain it. Coffee boiler holds set temp.
- ☞ Select **ECO Mode 2**.
- ✓ Both steam boiler and coffee boiler cool to 65°C and maintain it.

8.13 Set PIN

You change the PIN as follows:

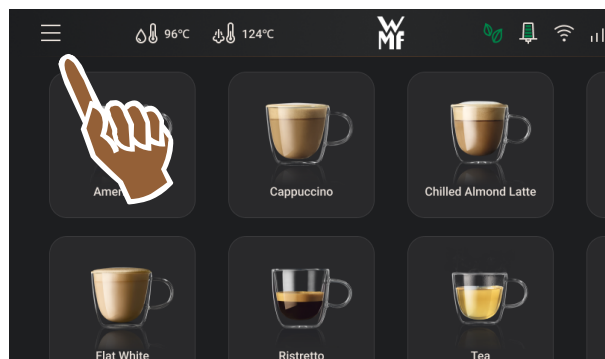


Fig. 50: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

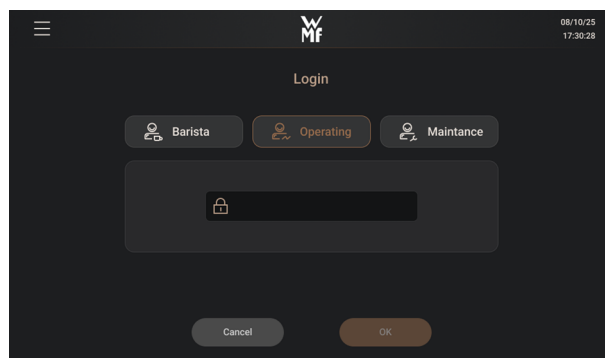


Fig. 51: Enter password for Operating

- ☞ Enter password for **Operating**.
- ☞ Tap **OK**.
- ☞ Tap **Setting**.

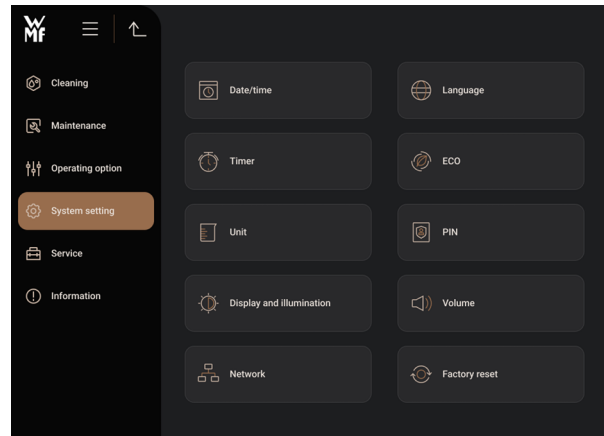


Fig. 52: Menu Setting

☞ Tap PIN.

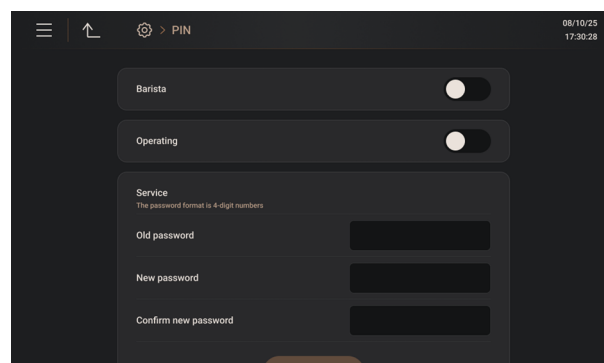


Fig. 53: Menu PIN

- ☞ Enter new Password for **Barista**.
- ☞ Enter new Password for **Operating**.
- ☞ Enter new Password for **Service**.

8.14 Set screensaver, cup color lightning and front color lightning

The screensaver, cup color and front color lightning can be individually adjusted:

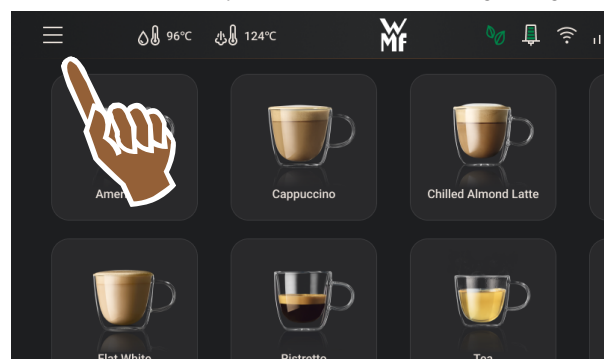


Fig. 54: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

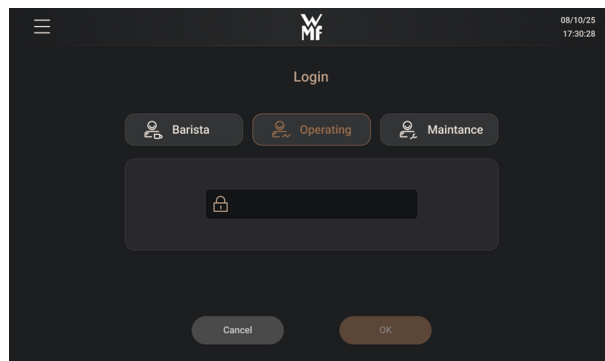


Fig. 55: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Tap System setting.

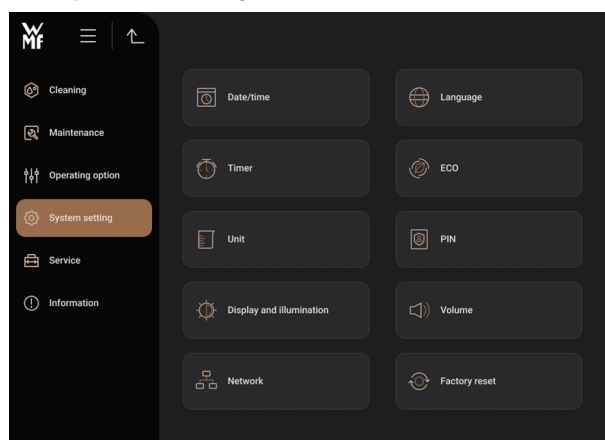


Fig. 56: Menu Setting

☞ Tap **Display and Illumination**.

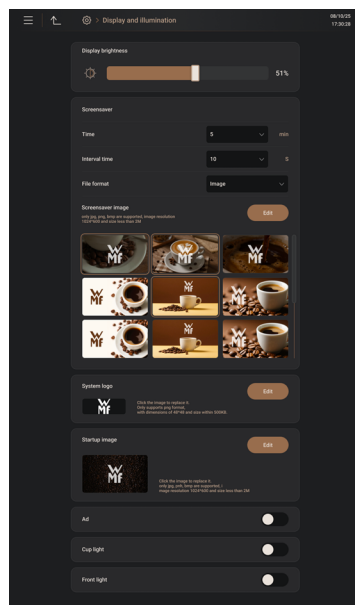


Fig. 57: Menu Display and Illumination

☞ Set **Display brightness** if needed.

☞ Set the **screensaver time** in minutes if needed.

☞ Set the **interval time** in seconds.

- ☞ Change the **file format** if desired.
- ☞ Edit the **screensaver image**.
- ☞ Choose a **System logo**.
- ☞ Choose a **Startup image**.
- ☞ Change the **cup light** if needed and set the brightness.
- ☞ Change the **front light** if needed and set the brightness.

8.15 Set volume

The volume can be changed as follows:

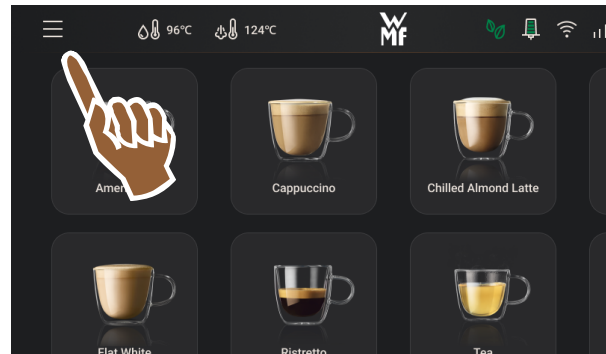


Fig. 58: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

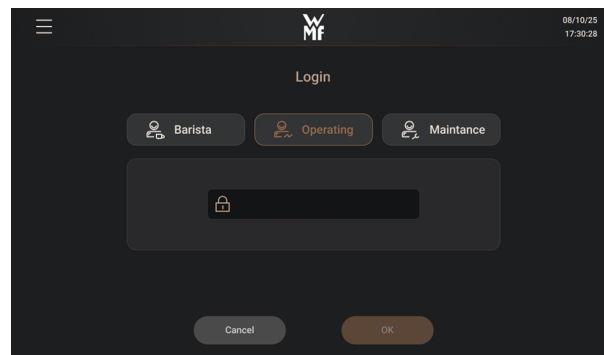


Fig. 59: Enter password for Operating

- ☞ Enter password for **Operating**.
- ☞ Tap **OK**.
- ☞ Tap **System setting**.

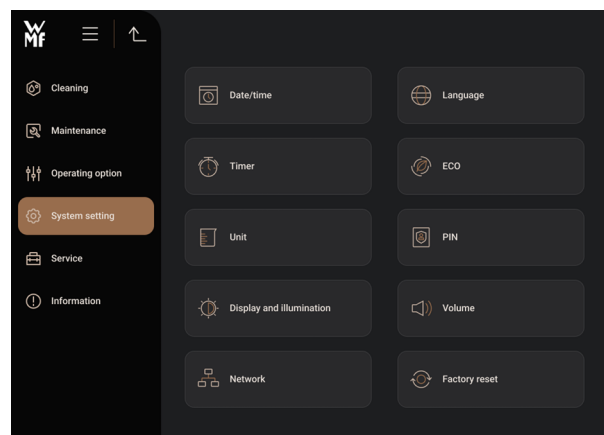


Fig. 60: Menu System setting

☞ Tap **Volume**.

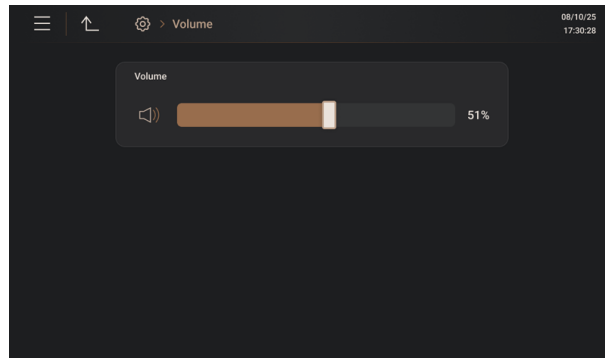


Fig. 61: Menu Setting Volume

☞ Change the volume from 0% to 100%.

8.16 Configure network settings

You set the network settings as follows:

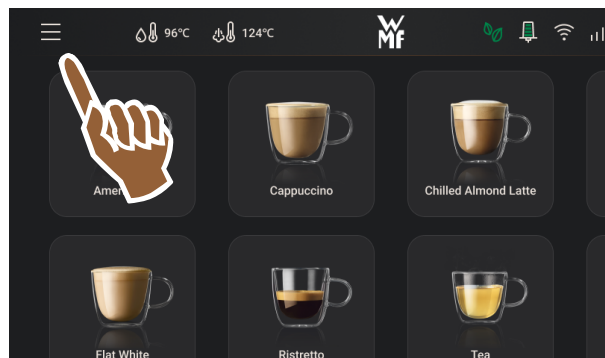


Fig. 62: Tap on the hamburger menu

☞ Tap on the hamburger menu.

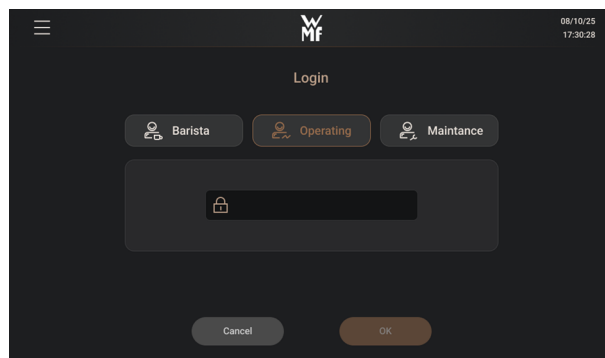


Fig. 63: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Tap **System setting**.

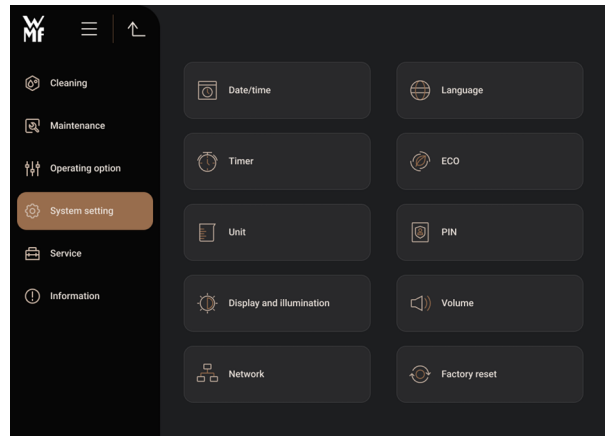


Fig. 64: Menu System setting

☞ Tap **Network**.

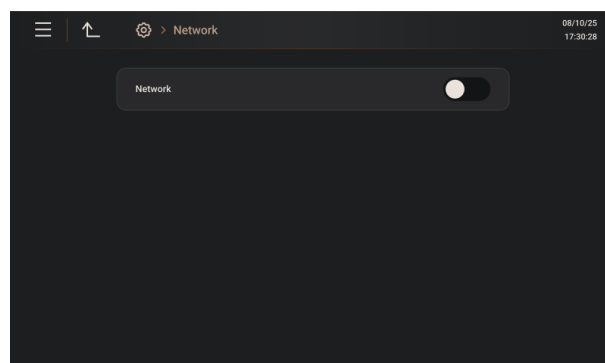


Fig. 65: Menu Network

☞ Enable **Network**.

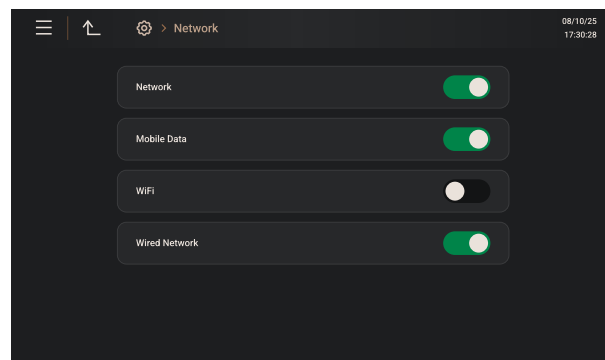


Fig. 66: Network setting

You can enable following network options.

- **Network**
- **Mobile data**
- **WiFi**
- **Wired network**

Enable Network

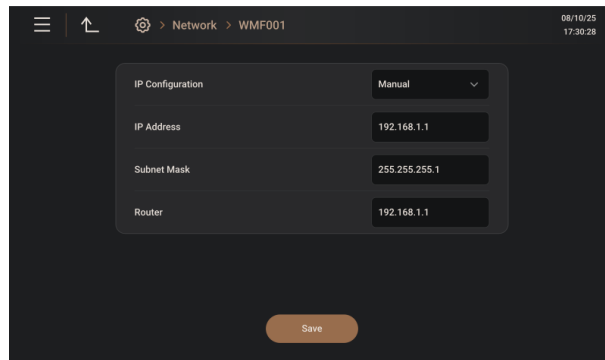


Fig. 67: Network setting

☞ Enable Network.

☞ Select **IP Configuration Manual or Auto**.

If **Auto** is selected, a free IP address is assigned by the router.

If **Manual** is selected:

☞ Enter the **IP Address**.

☞ Enter the **Subnet Mask**.

☞ Enter the **Router Address**.

☞ Tab **Safe**.

If all addresses are correct, the coffee machine is connected to the Network.

Enable WiFi

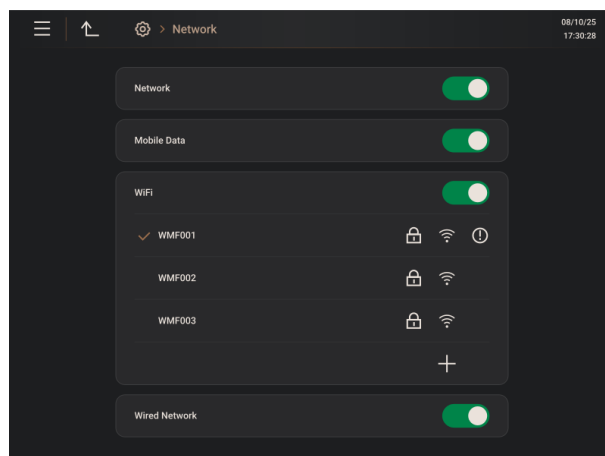


Fig. 68: WiFi setting

☞ Enable **WiFi**.

✓ WiFi networks are searched for and then listed.

☞ Choose the preferred WiFi network.

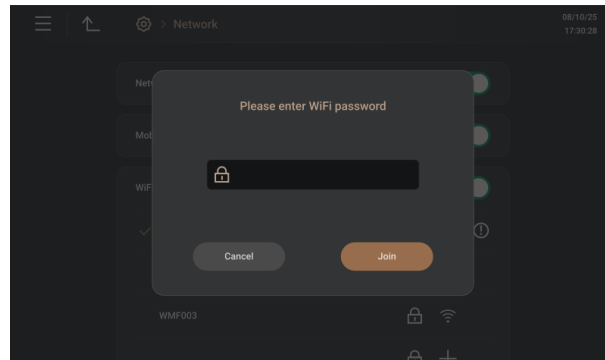


Fig. 69: WiFi password

☞ Enter the **WiFi password**.

☞ Tap **Join**.

If the password is entered correctly, the coffee machine is connected to the network.

8.17 Set factory reset

You restore the factory settings as follows:

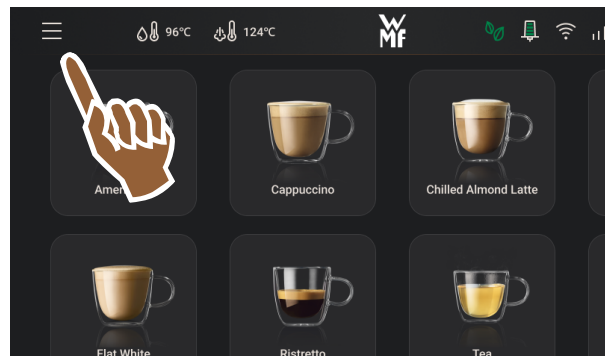


Fig. 70: Tap on the hamburger menu

☞ Tap on the hamburger menu.

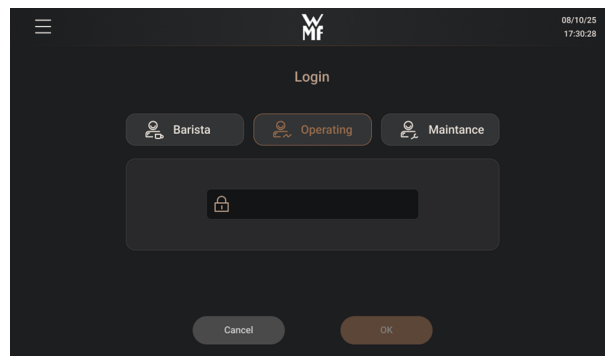


Fig. 71: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Tap **System setting**.

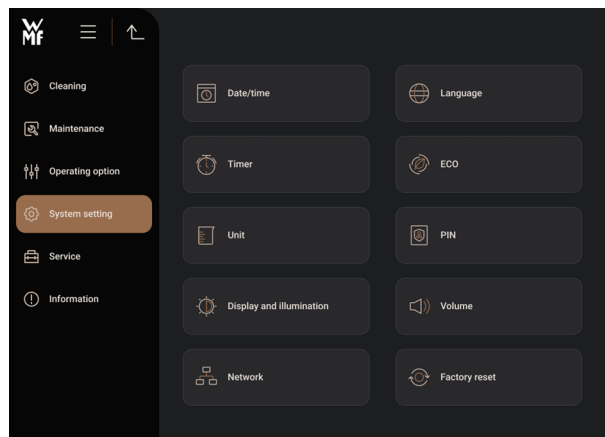


Fig. 72: Menu System setting

☞ Tap **Factory Reset**.

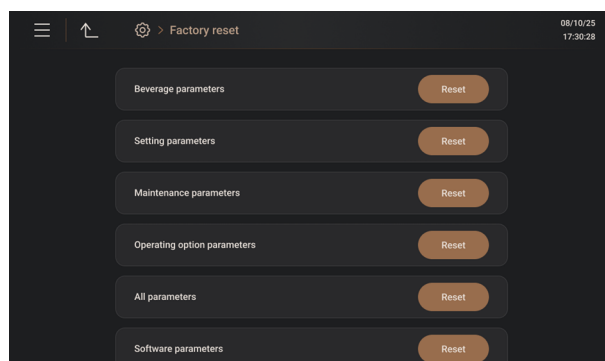


Fig. 73: Factory reset

☞ If **Beverage Parameters** desired: tap on **Factory reset**.

☞ If **Setting Parameters** desired: tap on **Factory reset**.

8.18 Password

A password is required for various tasks on the machine.

The password is: **2026**

9 Operation

This chapter contains information on the various beverage preparation functions for daily operation of the machine.



CAUTION

Risk of injury due to slipping!

Leaking liquid can lead to a wet floor around the machine. This can lead to injuries from slipping and falling.

- ☞ Dry any spilled liquids on the floor immediately after spills occur.
- ☞ Indicate large quantities of leaked liquid on the floor with a mobile warning sign.



CAUTION

Risk of scalding due to hot fluid!

There is a risk of scalding in the dispensing area for beverages, hot water and steam.

- ☞ Never reach under the dispensing points during dispensing or cleaning.
- ☞ Always lock the control unit before cleaning to prevent accidental input.



CAUTION

Health hazard due to unsuitable products

The product containers and an optional manual inlet may only be filled with products that are intended for this purpose.

- ☞ Only make products which are suitable for consumption and the use of the machine.

9.1 Recurring additional tasks

This chapter contains information on operating steps on the machine that are required regularly during daily operation.

9.1.1 Opening and closing operating panel

The machine is only ready for use when the operating panel is closed.

Opening operating unit

- ☞ Unlock with the key.
- ☞ Open the operating unit.

9.1.2 Filling bean hopper/powder container



WARNING

Risk of crushing and cutting injuries from rotating grinding discs!



There is danger of crushing and cutting injuries due to rotating grinding discs in the grinder.

- ☞ Never reach into the bean hopper when the machine is switched on.
- ☞ Switch off the machine and disconnect the power plug before performing any work on the grinder.



NOTE

Property damage due to foreign objects in bean hopper!

Filling with foreign objects can cause the grinder to clog or block and destroy the grinder. These damages are excluded from the warranty.

- ☞ Never fill the bean hopper with anything other than coffee beans.



NOTE

Property damage due to clogging!

Filling the machine with unsuitable coffee machine powder can cause the powder container or powder system to become clogged.

- ☞ Only fill the machine with powder that is suitable for use in automatic machines.
- ☞ Do not overfill the powder container.
- ☞ Do not press on the powder or compress it.



Fig. 74: Filling bean hopper/powder container

- ☞ Refill the hopper as soon as possible.
- ☞ For lockable bean hoppers: Open the lock of the bean hopper with the multi tool.
- ☞ Remove the lid of the bean hopper.
- ☞ If necessary, clean the bean hoppers and lids to remove coffee residue before filling.
- ☞ Fill the bean hopper with the intended type of coffee.
- ☞ Fill the hopper with no more than is needed for a day to ensure that the products remain fresh.
- ☞ Only add enough so that the contents do not touch the container lid.
- ☞ Always fill the container from front to back.
- ☞ Close the bean hopper with the lid.
- ☞ For lockable bean hoppers: Lock the bean hopper with the multi tool.
- ✓ The bean hopper is refilled.

9.1.3 Emptying drip tray



CAUTION

Risk of scalding due to hot fluid!

Hot fluids could be in the drip tray.

- ☞ Carefully move the drip tray.
- ☞ Carefully replace the drip tray to prevent accidental spillage.

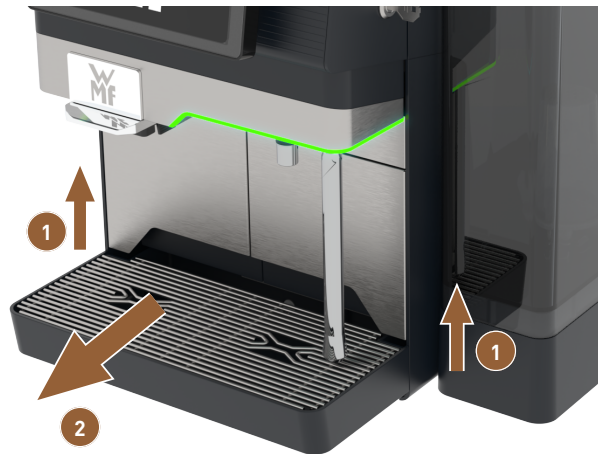


Fig. 75: Removing drip tray

1 Lift drip tray

2 Pull out drip tray

A notification appears on the display if the fill level is at the maximum amount.

- ☞ Slightly lift the drip tray at the front and pull it out of the machine.
- ☞ Carefully remove the drip tray, empty it and put it back in the machine.
- ☞ Make sure that the underside of the drip tray and the area of the drip tray sensor are dry before insertion.
- ✓ If this area remains damp, the **Empty drip tray** notification appears again.

The drip tray can also be removed for cleaning on machines with a drain connection.

9.2 Switching on machine



CAUTION

Risk of infection from contamination!

Contamination can lead to infections. Infection can lead to health problems.

- ☞ Always carry out cleaning after installation, commissioning or after recommissioning.
- ☞ Carry out all cleaning processes before and after breaks in operation of several days.
- ☞ Run the display-guided cleaning program before the first beverage dispensing process.
- ☞ Rinse the machine before switching it off.

When the machine is switched on for the first time, a display-guided commissioning process is performed automatically.



Fig. 76: Switching on machine

- ☞ Check the power connection of the machine.
- ☞ Briefly press the on/off button.
 - ✓ A signal tone sounds.
 - ✓ The machine starts.
 - ✓ Machine heating begins.
 - ✓ Automatic warm rinsing starts.
 - ✓ The machine is ready for use as soon as the required temperature is reached.
 - ✓ The desired user interface appears on the touch screen.
- ✓ The machine is switched on.

9.3 Beverage supply

The preset beverages are dispensed by simply tapping on the button for the desired beverage.

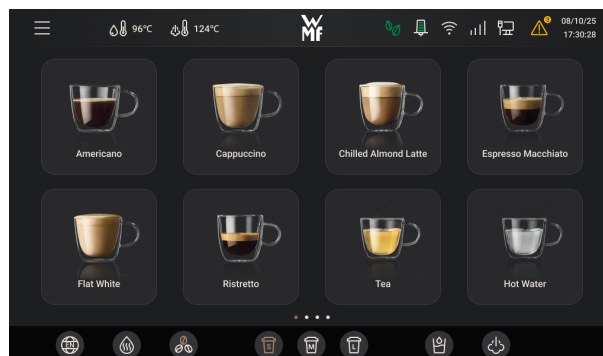


Fig. 77: Beverage supply

- | | | |
|---|---|---|
| Lit button | = | Ready for dispensing |
| Unilluminated button or grey triangle in the header | = | Not ready for dispensing or button locked |

- ☞ Set a beverage container of a suitable size below the outlet.
- ☞ Tap on the desired beverage button.

9.4 Canceling beverage dispensing

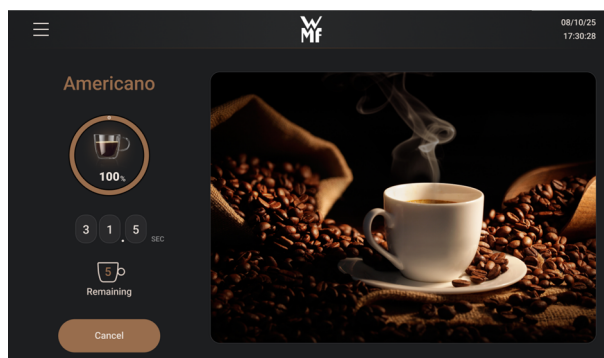


Fig. 78: Beverage cancellation

- ☞ Tap **Cancel**.
- ✓ Beverage dispensing is canceled.

9.5 Optional beverage modifications



Fig. 79: Example: additional Barista button

Additional buttons are available in the function bar on the display as an option. These buttons appear on the display after beverage selection.

By default, 2 beans are displayed.

1 bean - 15% coffee strength compared to the standard.

2 bean - standard

3 beans +15% coffee strength compared to the standard.

Special buttons (optional)

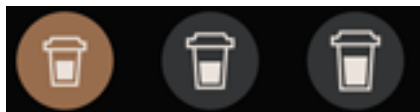


Fig. 80: Example: S-M-L button

Special buttons are optional and can be activated individually in the settings. For example, preselection of the S-M-L filling quantities is a special button. These S-M-L filling quantities must be set for the beverages to make them available. You can then select the **S** or **L** filling quantity before beverage selection. This activates only those beverage buttons that are intended for the selected size.

M = Set beverage size, no preselection

S = Approx. 25% less than M

L = Approx. 25% more than M

9.6 Milk or milk foam dispensing

- ☞ Set a beverage container of a suitable size below the outlet.
- ☞ Tap the beverage button labeled with milk or milk foam.

- ✓ Dispensing is done in line with the setting in the recipe (dosing type, foam quality, etc.).

9.7 Dispensing hot water

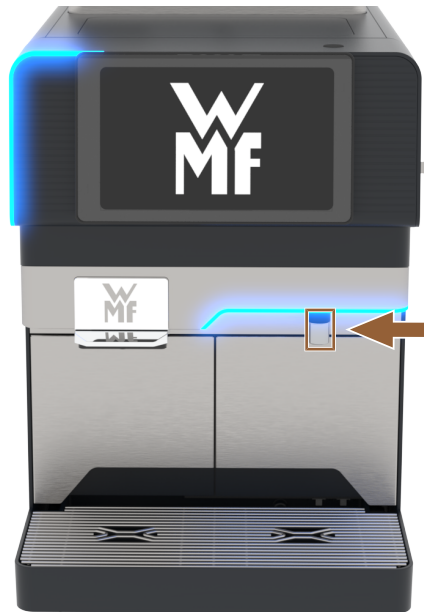


Fig. 81: Hot water outlet

- ☞ Make sure that a cup or mug is positioned under the hot water outlet.

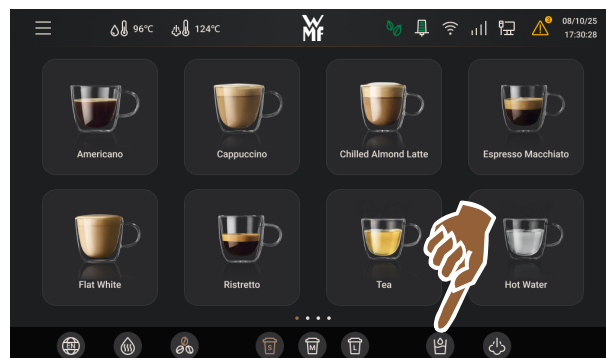


Fig. 82: Tap on the Hot water button

- ☞ Tap on the **Hot water** button.
- ✓ The hot water is dispensed.
- ✓ The hot water dispensing function stops automatically once the configured amount of water has been reached.

9.8 Powder calibration

Calibration is always necessary when using a new type of powder.

Ensure that the following conditions are met:

- Key to open the front panel
- Small container
- Kitchen scale

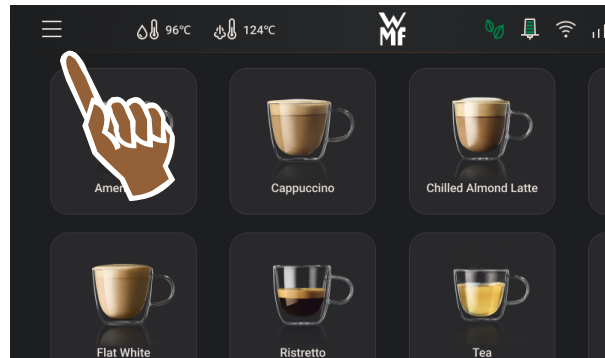


Fig. 83: Tap on the hamburger menu

☞ Tap on the hamburger menu.

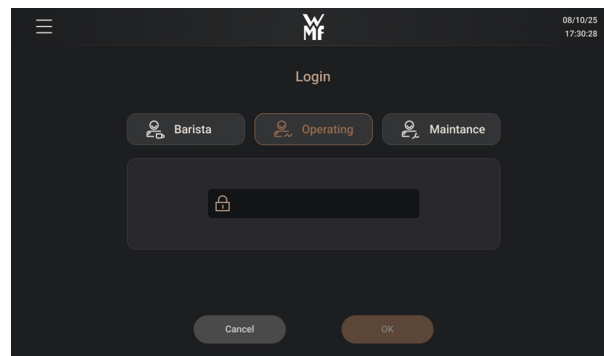


Fig. 84: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Tap **Operation** option.

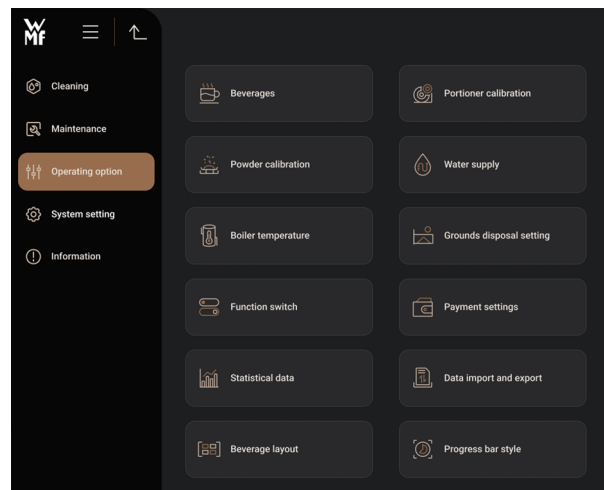


Fig. 85: Operating Option

☞ Tap **Powder Calibration**.

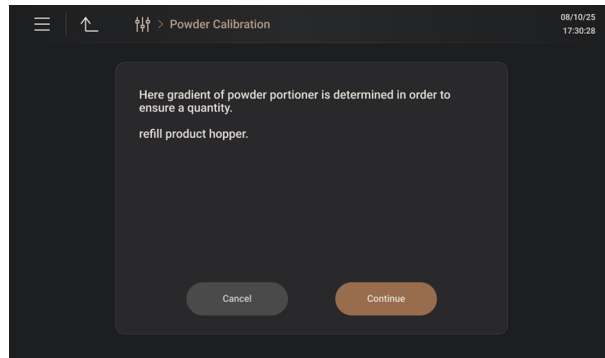


Fig. 86: Powder Calibration

☞ Tap **Continue**.



Fig. 87: Open the coffee machine

☞ Open the coffee machine on the right side using the key.



Fig. 88: Pull the mixer forward

☞ Pull out the mixer bowl.



Fig. 89: Place the small container in the original position

☞ Place the small container in the original position.

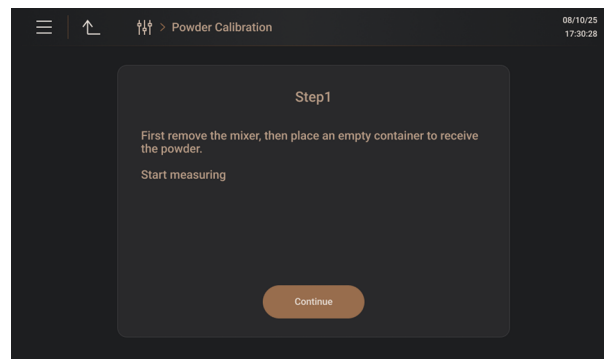


Fig. 90: Powder Calibration

☞ Tap **Continue** to start measuring.

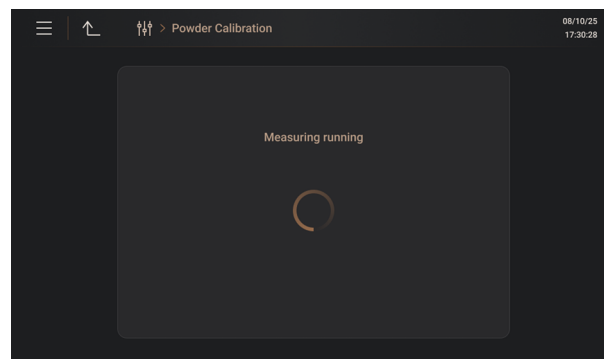


Fig. 91: Measuring is starting

✓ Powder is filled in the small container.

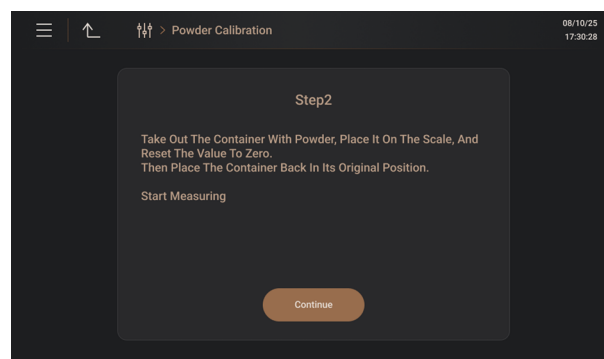


Fig. 92: Take out the container with powder

☞ Take out the small container with powder.

- ☞ Place it on the scale and reset the value to zero.
- ☞ Then place the container back in its original position.
- ☞ Tap **Continue**.
- ✓ Powder is filled in the small container.
- ☞ Place the small container on the kitchen scale and measure.

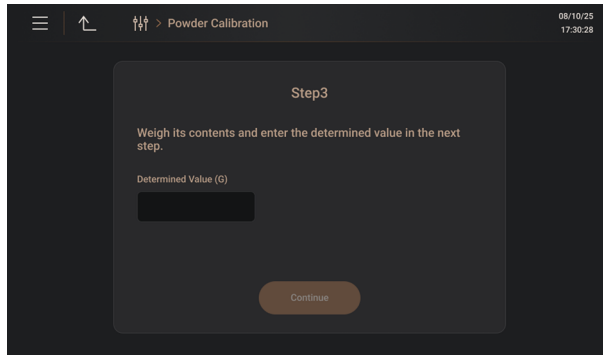


Fig. 93: Enter the determined value in Gramm

- ☞ Enter the determined value in Gramm.
- ☞ Tap **Continue**.

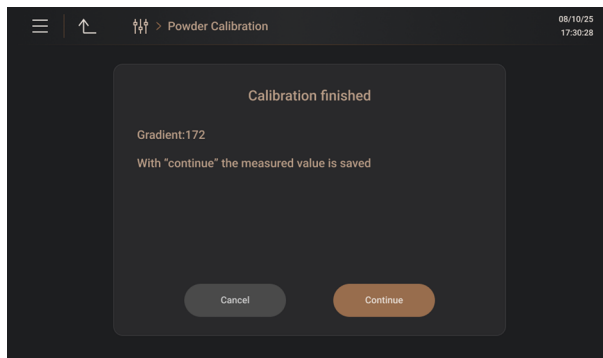


Fig. 94: Powder Calibration is finished

- ☞ Tap **Continue**.
- ✓ Powder Calibration is finished.

9.9 Portioner calibration

Calibration is always necessary when using a new type of coffee beans.

Ensure that the following conditions are met:

- Kitchen scale

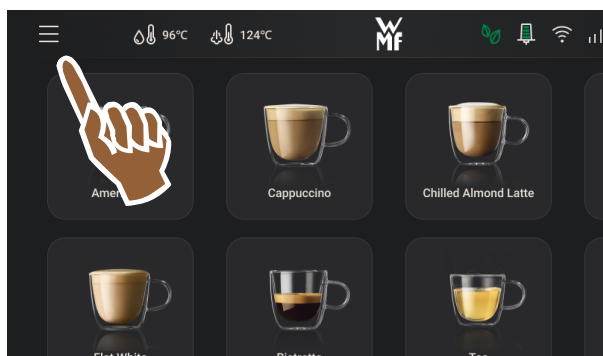


Fig. 95: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

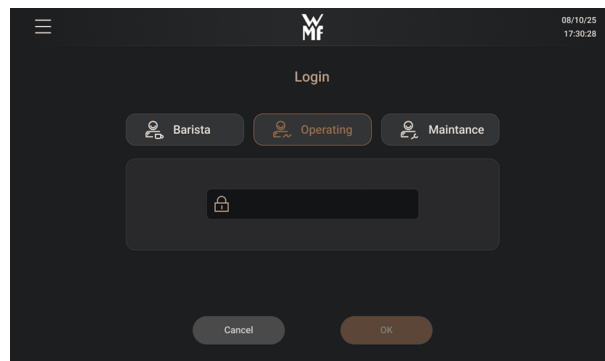


Fig. 96: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

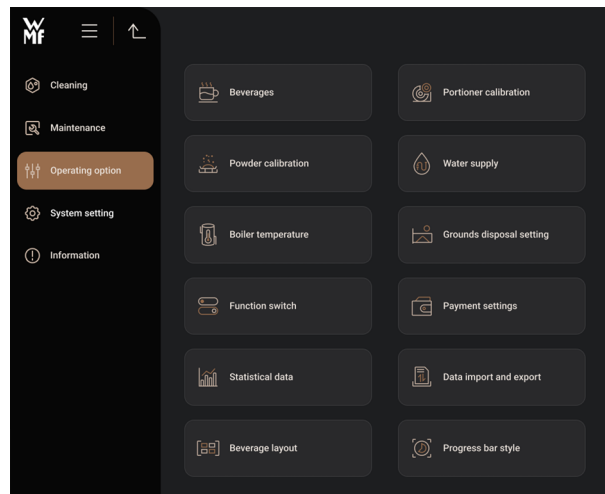


Fig. 97: Operating Option

☞ Tap **Operating option**.

☞ Tap **Portioner Calibration**.

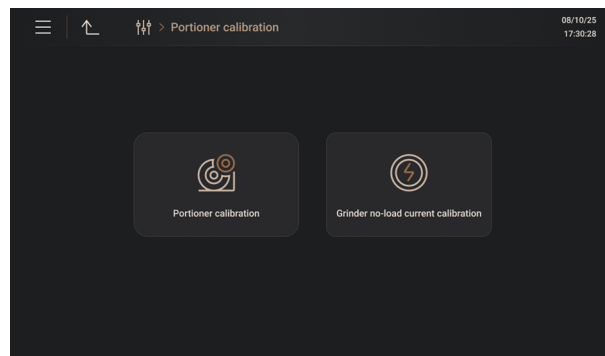


Fig. 98: Portioner Calibration

☞ Tap **Portioner Calibration**.

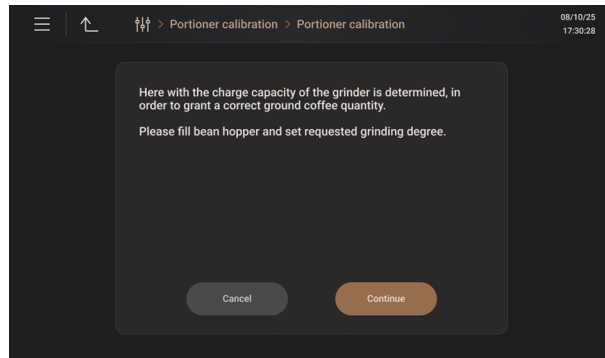


Fig. 99: Portioner Calibration

- ☞ Fill bean hopper.
- ☞ Tap **Continue**.

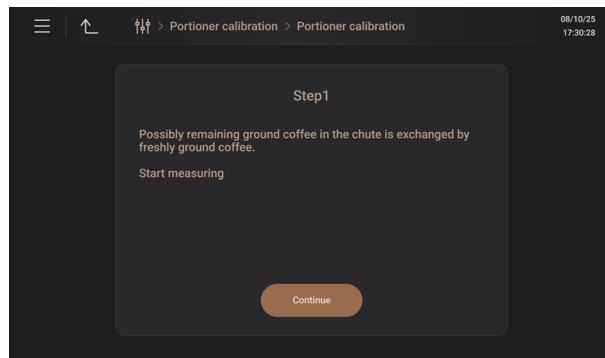


Fig. 100: Portioner calibration

- ☞ Tap **Continue**.

**NOTE**

Possibly remaining ground coffee in the chute is exchanged by freshly ground coffee.

- ✓ The coffee machine will purge any remaining ground coffee in the chute and replace it with freshly ground coffee.

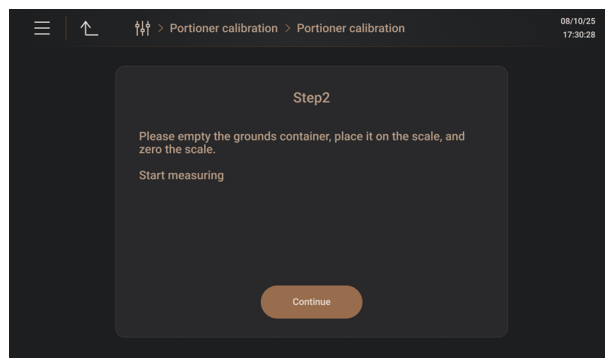


Fig. 101: Portioner calibration

- ☞ Pull the grounds container out of the coffee machine.
- ☞ Empty the grounds container.
- ☞ Place the empty container on a kitchen scale and tare it to zero.
- ☞ Insert the grounds container into the coffee machine.
- ☞ Tap **Continue** to start measuring.
- ✓ The coffee machine is now grinding coffee and emptying the ground coffee into the grounds container.

- ☞ Pull the grounds container out of the coffee machine.
- ☞ Weigh the grounds container including the coffee grounds.

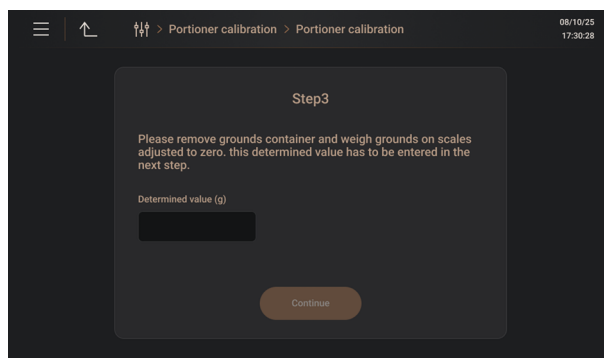


Fig. 102: Enter the measured weight

- ☞ Enter the measured weight of the coffee ground.
- ☞ Insert the grounds container into the coffee machine.

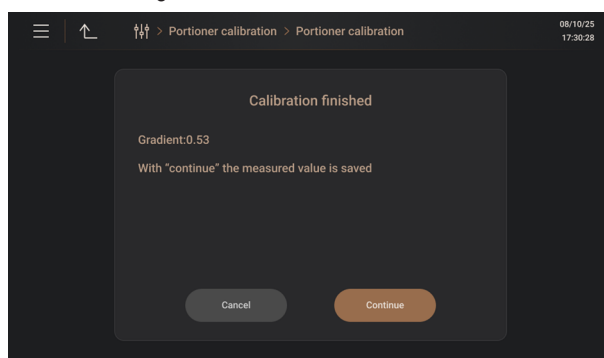


Fig. 103: Calibration finished

- ☞ Tap **Continue**.
- ✓ Calibration is finished.

9.10 Switching off machine



CAUTION

Risk of infection from contamination!

Contamination can lead to infections. Infection can lead to health problems.

- ☞ Always carry out cleaning after installation, commissioning or after recommissioning.
- ☞ Carry out all cleaning processes before and after breaks in operation of several days.
- ☞ Run the display-guided cleaning program before the first beverage dispensing process.
- ☞ Rinse the machine before switching it off.



CAUTION

Risk of scalding from machine rinsing!

During machine rinsing, hot water runs out of the beverage outlet.

- ☞ Do not reach under the beverage outlet during a machine rinse.

**NOTE****No warranty in the event of non-compliance with instructions!**

In the event of non-compliance with the safety notes and handling information, no warranty will be accepted in the event of property damage.

- ☞ To avoid damage to the machine, follow the safety notes and handling information in the operating instructions.



Fig. 104: Switching off machine

The on/off press switch is on the top of the display.

- ☞ Briefly press the on/off button. (approx. 1 second).
- ✓ The machine is switched off.

**NOTE****Briefly press button is turning off machine with regular cleaning process and long press 5 second (you'll see countdown on screen) is forced shut down**

- ☞ Pull the power plug out of the socket.
- ☞ For machines with a mains water supply, close the main tap of the water supply.
- ☞ The machine is switched off.

10 Cleaning

Cleaning is a prerequisite for safe and trouble-free operation. That means it is of the utmost importance and must be carried out in accordance with the described regulations.

Canceled cleaning

The machine can only be ready for use again if the cleaning process has been correctly completed. A cleaning process that has not been fully and correctly completed (e.g. due to a power supply failure) must be repeated.



WARNING

Risk of injury due to insufficient qualification!

Improper handling can lead to considerable personal injury and property damage.

The following activities may only be carried out by persons who have been instructed by the operator.



CAUTION

Risk of injury due to slipping!

Leaking liquid can lead to a wet floor around the machine. This can lead to injuries from slipping and falling.

- ☞ Dry any spilled liquids on the floor immediately after spills occur.
- ☞ Indicate large quantities of leaked liquid on the floor with a mobile warning sign.



CAUTION

Risk of scalding due to hot fluid!

There is a risk of scalding in the dispensing area for beverages, hot water and steam.

- ☞ Never reach under the dispensing points during dispensing or cleaning.
- ☞ Always lock the control unit before cleaning to prevent accidental input.



CAUTION

Risk of infection from contamination!

Contamination can lead to infections. Infection can lead to health problems.

- ☞ Always carry out cleaning after installation, commissioning or after recommissioning.
- ☞ Carry out all cleaning processes before and after breaks in operation of several days.
- ☞ Run the display-guided cleaning program before the first beverage dispensing process.
- ☞ Rinse the machine before switching it off.

10.1 Overview of cleaning intervals

Cleaning programs

Daily	Weekly	Regularly	Automatic	Notification	
	X				Full System Cleaning
X					Powder System Rinsing
X					Milk system Rising
		X			Brewer System Rinsing

Descaling

Daily	Weekly	Regularly	Automatic	Notification	
				X	Descaling

Manual cleaning

Daily	Weekly	Regularly	Automatic	Notification	
X					Clean operating panel (CleanLock)
X					Manual grounds container
	X				Cleaning water tank
X					Cleaning drip tray
X					Clean housing
		X			Clean outlet by hand
				X	Brewer care
		X			Cleaning brewing unit
	X				Cleaning milk system by hand
(X)	X				Clean mixer*
		X			Cleaning bean hoppers
		X			Clean powder container*

Daily:	At least once daily and as needed
Weekly:	Weekly cleaning
Regularly:	Regularly as needed
Automatic:	Automatic process
(X)	Daily if there are high levels of contamination
*	Optional (depending on machine configuration)

10.2 Dishwasher-safe machine parts

The parts listed here can be safely cleaned in a dishwasher. All parts not listed here cannot be put in a dishwasher.

- Grounds container
- Drip tray
- Drip grid
- Container extension without lid

- Powder container without lid

10.3 Manual cleaning

Various components have to be cleaned manually.

10.3.1 Cleaning grounds container

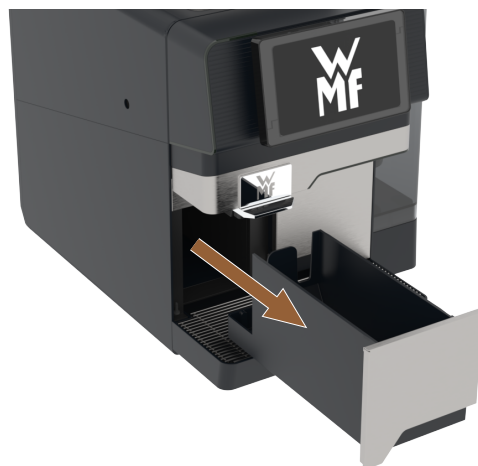


Fig. 105: Pulling out grounds container

- ☞ Pull the grounds container out of the coffee machine.
- ☞ Empty and clean the grounds container.
- ☞ Rinse out the grounds container with clean drinking water.
- ☞ Clean the grounds container with a damp cloth and dry it.
- ☞ Push the cleaned grounds container into the machine.
- ☞ Confirm that the process on the display.
- ✓ The grounds container is cleaned.

10.3.2 Cleaning brewing unit



⚠ CAUTION

Risk of crushing due to moving parts!

The machine contains moving parts which could injure fingers or hands. There is a risk of crushing when removing the brewing unit.

- ☞ Always switch off the machine and disconnect it from the power supply before reaching into the coffee grinder or the opening of the brewing unit.



⚠ CAUTION

Hot surface!

The dispensing points and the brewing unit can be hot.

- ☞ Never touch hot machine parts.
- ☞ Only touch the beverage outlet at the designated places.
- ☞ Only remove the brewing unit when the machine has cooled down.

Making brewing unit accessible

The brewing unit is cleaned as needed.

- ☞ Press the on/off press switch until the machine switches off.
- ☞ Disconnect the machine from the power supply.



Fig. 106: Open bean hopper

- ☞ Open the bean hopper with the included multitool and lift off the lid.



Fig. 107: Unlock the bean hopper

- ☞ Turn the lever inside the bean hopper to close the outlet.
- ☞ Unlock the bean hopper so no beans can spill out.
- ☞ Remove any remaining beans from the bean hopper.



Fig. 108: Remove the rear cover

- ☞ Remove the rear cover.



NOTE

Property damage caused by sliding brewing unit!

The brewing unit can slide downwards.

- ☞ Always hold the brewing unit firmly when removing and inserting it.
- ☞ Never use force, as this may cause breakage.



NOTE

Damage to the brewing unit due to improper cleaning!

The brewing unit can get damaged by cleaning products or in the dishwasher.

- ☞ Use only water to clean the brewing unit.
- ☞ Never clean the brewing unit in the dishwasher.

Removing brewing unit

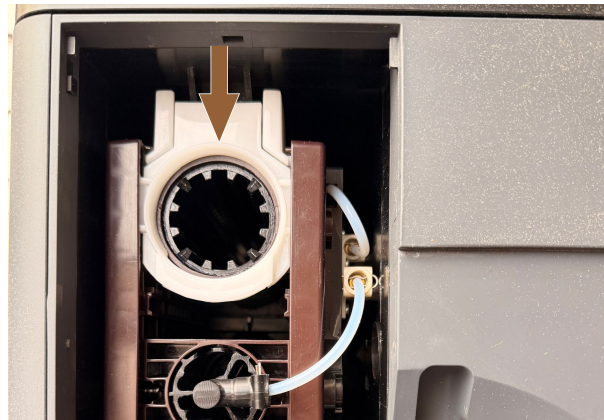


Fig. 109: White brewer lock

- ☞ Pull the white brewer lock toward the display.
- ☞ Lift the brewer upward to remove it.
- ☞ Clean the brewing sieve under running water or with a cloth.
- ☞ Remove ground coffee residues with a brush.
- ☞ Rinse the brewing unit under running water.
- ☞ Dry the brewing unit with a cloth. Make sure that the brewing unit is completely dry before installing it in the machine.
- ☞ Remove any ground coffee from the shaft.
- ☞ Wipe the ground coffee out towards the front or vacuum it up with a vacuum cleaner.
- ☞ Push the brewing unit downwards vertically until the lock engages.
- ☞ Insert the grounds container.
- ☞ Insert the drip tray.

If the brewing unit cannot be inserted without resistance:

- ☞ Turn the thread on the head of the brewing unit a bit to the left or right with the multi-tool until the brewing unit slides into the guides.

10.3.3 Cleaning water tank



Fig. 110: Cleaning water tank

- ☞ Thoroughly rinse out the water tank with clean water once a week.

10.3.4 Cleaning drip tray



CAUTION

Risk of scalding due to hot fluid!

Hot fluids could be in the drip tray.

- ☞ Carefully move the drip tray.
- ☞ Carefully replace the drip tray to prevent accidental spillage.



NOTE

Property damage due to flooding risk!

A plugged waste water outlet in the drip tray causes overflowing of the drip tray.

Before cleaning and descaling:

- ☞ Check that the waste water outlet is flowing freely.
- ☞ Check the drainage speed of the waste water outlet.



Fig. 111: Removing drip tray

- ☞ Slightly lift the drip tray at the front and pull it out of the machine.
- ☞ Remove the drip grid and clean it with the cleaning brush.

- ☞ Clean the drip tray thoroughly.
- ☞ Rinse the drip tray and drip grid with clean drinking water.
- ☞ Dry the drip tray and drip grid.
- ☞ Put the drip grid and drip tray back together and reinsert them into the machine.
- ✓ The drip tray is cleaned.



NOTE

The underside of the drip tray and the area of the drip tray sensor must be dry before insertion. The sensor is located on the right under the drip tray. If this area remains damp, the **Empty drip tray** notification appears again.

10.3.5 Cleaning outer surfaces



CAUTION

Cutting injuries from sharp edges on the housing base!



When cleaning the underside of the machine or the counter beneath the machine (if the machine feet are high), sharp edges on the housing base may cause cutting injuries.

- ☞ Wear gloves when cleaning the underside of the machine and the counter beneath the machine.



NOTE

Damage to the machine surface due to improper cleaning!

Improper cleaning can scratch or otherwise damage the surface of the machine.

- ☞ Use soft cloths when cleaning.
- ☞ Only use mild cleaning products.
- ☞ Do not use strongly alkaline, alcohol-based or degreasing or abrasive cleaners.

There are compatibility issues with alkaline cleaning products, solvents such as acetone, carbon, carbon tetrachloride, paint thinners, or alcohol compounds > 5%. Ammonia, benzene, glycerin, xylene, abrasive cleaners, degreasing detergents and strong spray cleaners for glass panes are also not suitable.

- ☞ Switch the machine on using the on/off press switch.
- ☞ Allow the machine to cool down.
- ☞ Wipe the outer surfaces of the machine with a clean, damp cloth.
- ☞ Rub the surfaces dry with a fine wool cloth.
- ✓ The machine housing is now clean.

10.3.6 Cleaning the milk system manually

Ensure that the following conditions are met:

- Key to open the front panel
- Brushes to clean
- WMF special cleaner
- 500ml container
- 3l container

The milk system rinsing process rinses out the milk hose and the milk foamer.



CAUTION

Risk of scalding from machine rinsing!

During machine rinsing, hot water runs out of the beverage outlet.

Do not reach under the beverage outlet during a machine rinse.

Starting milk system rinsing

Milk system rinsing can be started independently. This is useful if long breaks are taken between dispensing milk beverages.

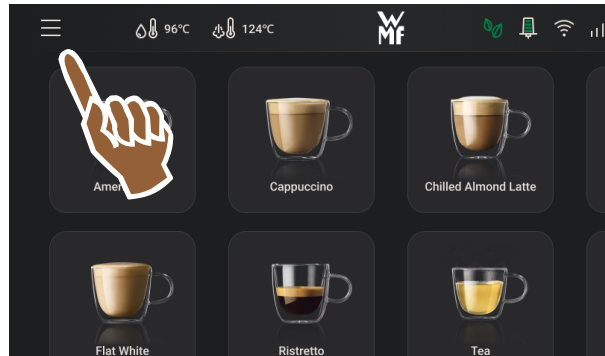


Fig. 112: Tap on the hamburger menu

Tap on the hamburger menu.

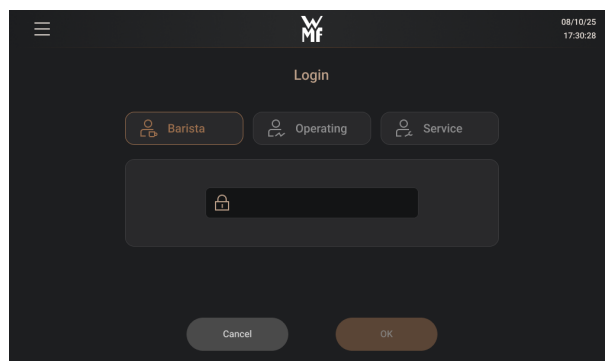


Fig. 113: Enter password for Barista

- Enter password for **Barista** (the default password is 2026).
- Tap **OK**.
- Tap on **Cleaning** menu.
- Connect milk hose with available adapter (Click&Clean) to hot water output.
- Tap on **Milk System Cleaning**.
- After rinsing unplug the coffee machine.

Starting milk system cleaning

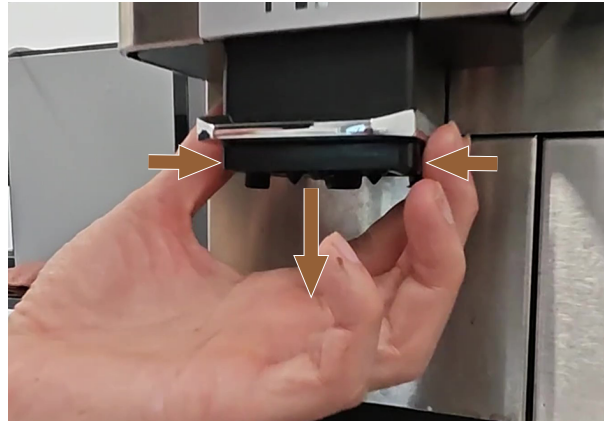


Fig. 114: Remove the combined outlet

- ☞ Remove the combined outlet by pressing the two release tabs.



Fig. 115: Disassemble the combined outlet

- ☞ Disassemble the combined outlet into its individual components.



Fig. 116: Clean all parts

- ☞ Thoroughly clean all parts under warm running water.



Fig. 117: Open the coffee machine

- ☞ Open the coffee machine on the right side using the key.



Fig. 118: Remove the upper cover

- ☞ Press the buckle down and remove the upper cover.



Fig. 119: Pull the milk tube out of the holder

- ☞ Pull the milk tube out of the holder by the pull tab.
- ☞ Pull the hose forward out of the coffee machine.



Fig. 120: Use brushes to clean

- ☞ Use the supplied brushes to clean hard-to-reach areas, the milk nozzle and the milk hose.

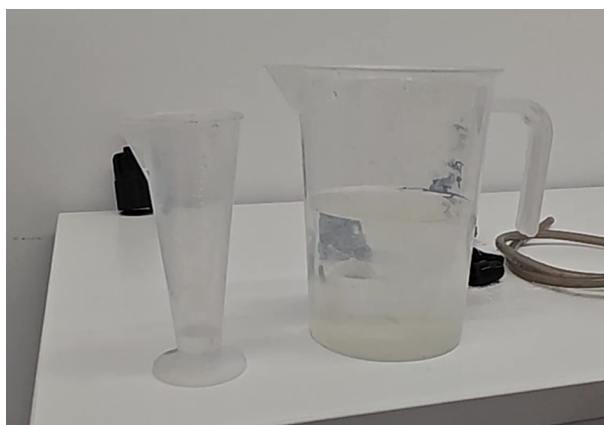


Fig. 121: Preparing the cleaning solution

- ☞ Preparing the cleaning solution – add 5 ml of WMF special cleaner to 500 ml of warm water.
Note: the special cleaner has an integrated dosing aid.



Fig. 122: Soak all milk carrying parts in the cleaning solution

- ☞ Soak all milk carrying parts in the cleaning solution for at least 5 hours. All parts must be fully submerged.
- ☞ After soaking, rinse the parts with clear water and let them dry completely.
- ☞ Reassemble all components in reverse order.
- ☞ Insert the milk hose with the nozzle into the combined outlet. On reinstall the combined outlet.
- ☞ Close the coffee machine.
- ☞ Plug in the coffee machine.
- ✓ The coffee machine is ready to use.

10.3.7 Cleaning Choc Mixer

The Choc Mixer needs to be cleaned weekly.

Ensure that the following conditions are met:

- Key to open the front panel



Fig. 123: Open the coffee machine

- ☞ Open the coffee machine on the right side using the key.



Fig. 124: Pull the mixer forward

- ☞ Pull the mixer forward with the handle to remove it.
- ☞ Gently disconnect the white tube off the mixer.
- ☞ Remove the lid and wash both parts with lukewarm water.



Fig. 125: Reassemble the mixer

- ☞ Dry thoroughly and reassemble.
- ☞ Reinsert the mixer into the coffee machine and reconnect the white tube.

- ☞ Ensure the mixer is securely seated in the coffee machine.
- ☞ Close the front panel.
- ✓ The coffee machine is ready to use.

10.3.8 Cleaning Bean and powder hopper

Ensure that the following conditions are met:

- Key to open the front panel
- Brushes to clean
- The coffee machine is switched off.
- The coffee machine is disconnect from the power supply.

Starting bean hopper cleaning



Fig. 126: Open bean hopper

- ☞ Open the bean hopper with the included multitool and lift off the lid.



Fig. 127: Unlock the bean hopper

- ☞ Turn the lever inside the bean hopper to close the outlet.
- ☞ Unlock the bean hopper so no beans can spill out.
- ☞ Remove any remaining beans from the bean hopper.
- ☞ Clean the bean hopper with a damp cloth.
- ☞ Dry the bean hopper completely.
- ☞ Insert the bean hopper and lock it by turning the lever.
- ☞ Fill in the bean hopper with coffee beans.
- ☞ Close the lid of the bean hopper by using the multitool.

Starting powder hopper cleaning



Fig. 128: Open the coffee machine

- ☞ Open the coffee machine on the right side using the key



Fig. 129: Turn the rotary knob to unlock

- ☞ Turn the rotary knob to unlock the powder hopper.
- ☞ Remove the powder hopper.
- ☞ Open the powder hopper with the included multitool and lift off the lid.
- ☞ Empty the powder from the powder hopper.
- ☞ Clean the powder hopper with a damp cloth.
- ☞ Put the powder hopper back into the coffee machine.
- ☞ Lock the powder hopper by turning the rotary knob.
- ☞ Close the front panel.
- ☞ Fill the coffee hopper with fresh coffee powder.
- ☞ Connect the coffee machine back into the mains power supply.
- ☞ Switch on the coffee machine.
- ✓ The coffee machine is ready to use.

10.4 Cleaning programs

Cleaning programs and rinsing programs can be found in this section.



⚠ WARNING

Risk of poisoning from cleaning products!



There is a risk of poisoning if cleaning products are ingested.



☞ Only use cleaning products recommended by the manufacturer.



☞ Read the information on the packaging and the safety data sheet carefully before using the cleaning product. If no safety data sheet is available, request one from the sales partner.



☞ Keep cleaning products away from children and unauthorized persons.

☞ Do not touch the cleaning products with your bare hands and do not ingest them.

☞ Never mix cleaning products with other chemicals.

☞ Only use cleaning and descaling products for their intended purpose (see label).

☞ Do not eat or drink while using cleaning products.

☞ Ensure good ventilation when using cleaning products.

☞ Wear protective gloves and protective goggles when using cleaning products.

☞ Wash your hands thoroughly immediately after using cleaning products.



⚠ CAUTION

Risk of scalding and health problems from hot fluids!

Hot cleaning fluid and hot water are dispensed during the cleaning program. Cleaning fluids can cause health problems. Hot fluids can cause scalding.

☞ Remove the drip grid before starting cleaning.

☞ Do not reach under the beverage outlet and the hot water dispensing point during cleaning.

☞ Do not place any beverage containers under the beverage outlet or hot water dispensing point during cleaning.

10.4.1 Brewing System Rinsing

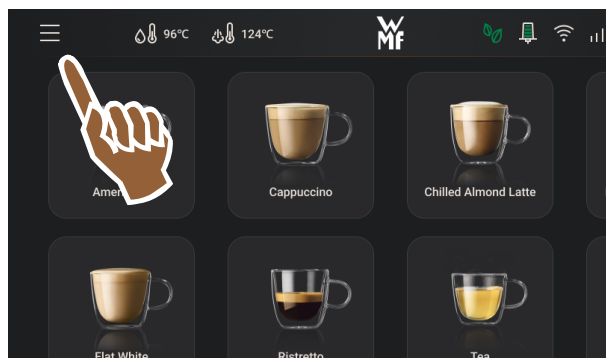


Fig. 130: Tap on the hamburger menu

☞ Tap on the hamburger menu.

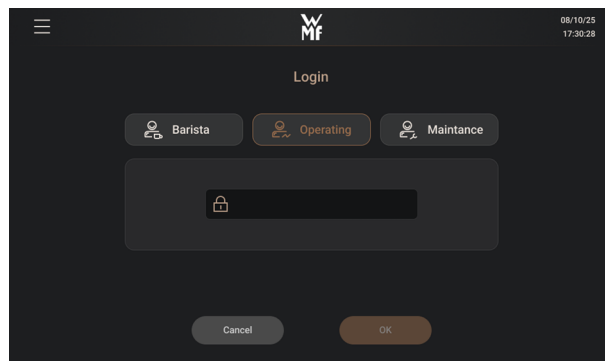


Fig. 131: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Tap on **Cleaning**.

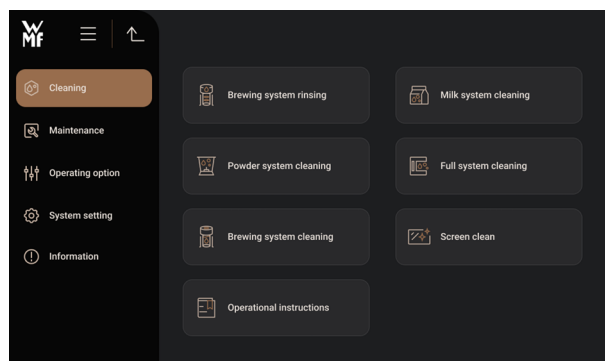


Fig. 132: Menu cleaning

☞ Tap **Brewing system rinsing**.

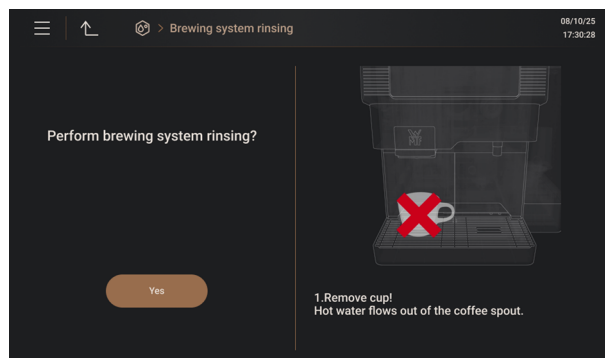


Fig. 133: Brewing system rinsing

☞ Remove cup.

☞ Tap **Yes**.

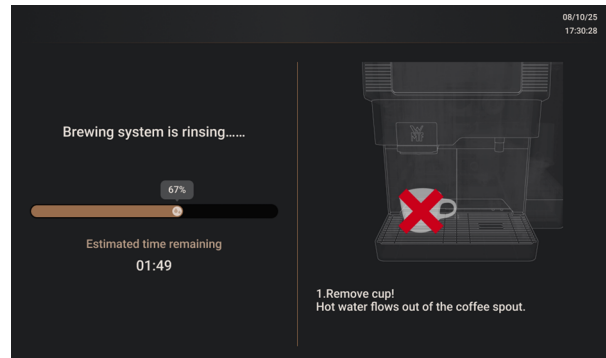


Fig. 134: Brewing system rinsing

- ✓ The brewing system rinsing is starting.

10.4.2 Milk system cleaning

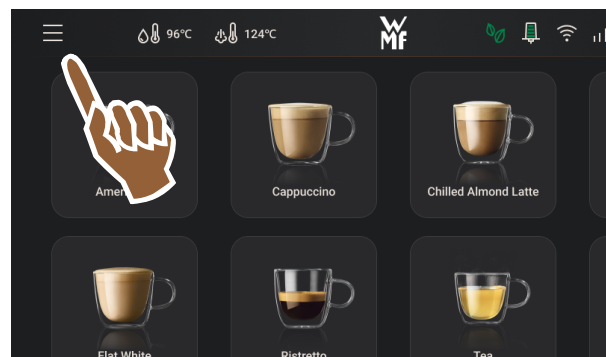


Fig. 135: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

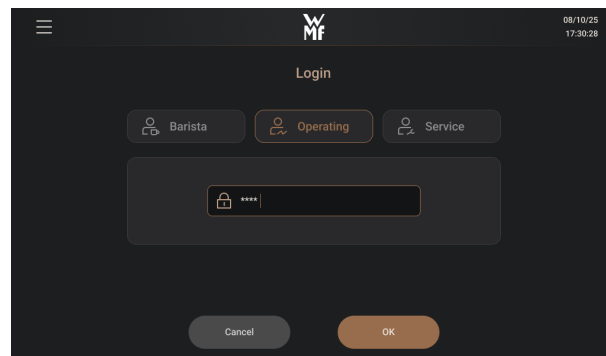


Fig. 136: Enter password for Operation

- ☞ Enter password for **Operating** (the default password is 2026).
- ☞ Tap OK.
- ☞ Tap on **Cleaning**.

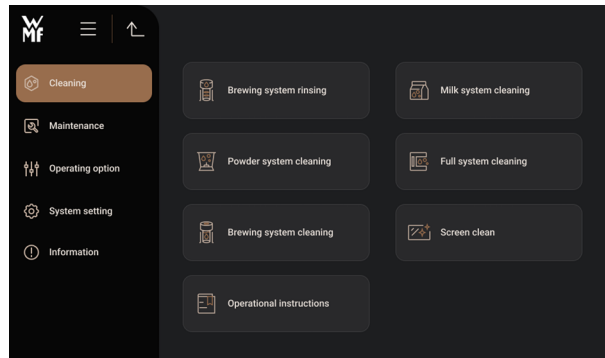


Fig. 137: Menu cleaning

☞ Tap on **Milk system cleaning**.

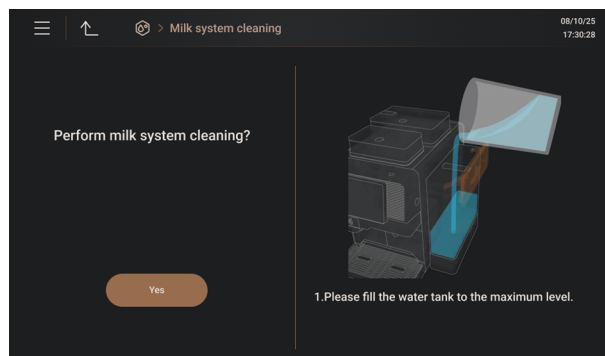


Fig. 138: Milk System cleaning

☞ Tap on **Yes**.

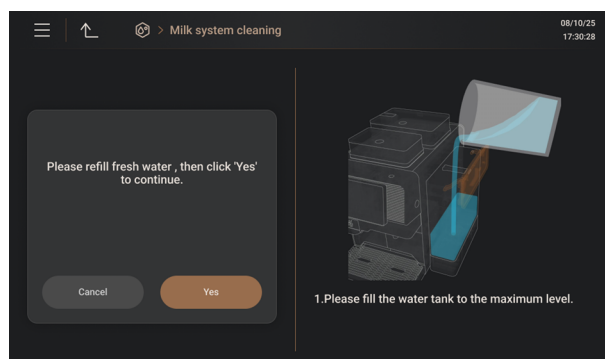


Fig. 139: Menu cleaning - Milk system cleaning

☞ Fill the water tank to the maximum level.

☞ Tab on **Yes**.

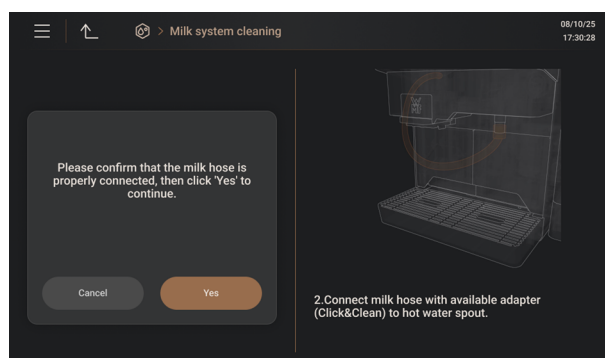


Fig. 140: Menu cleaning - Milk system cleaning

☞ Confirm that the milk hose is properly connected.

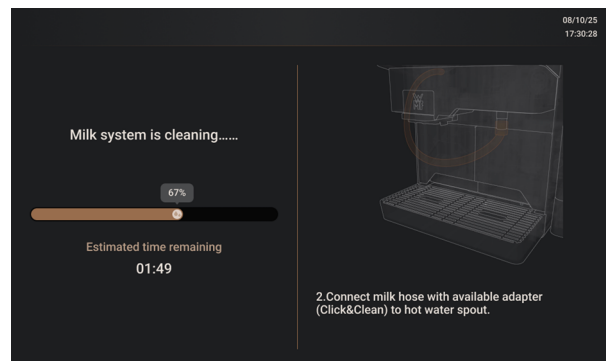


Fig. 141: Menu cleaning - Milk system cleaning

- ✓ The milk system starts cleaning.

10.4.3 Powder system cleaning

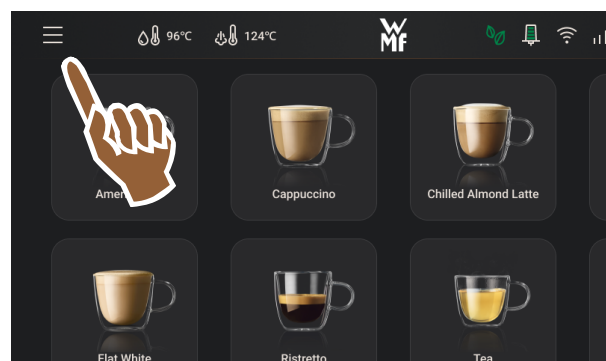


Fig. 142: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

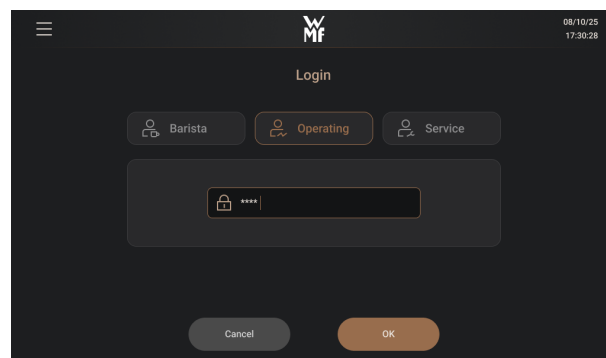


Fig. 143: Enter password for Operation

- ☞ Enter password for **Operating** (the default password is 2026).
- ☞ Tap **OK**.
- ☞ Tap on **Cleaning**.

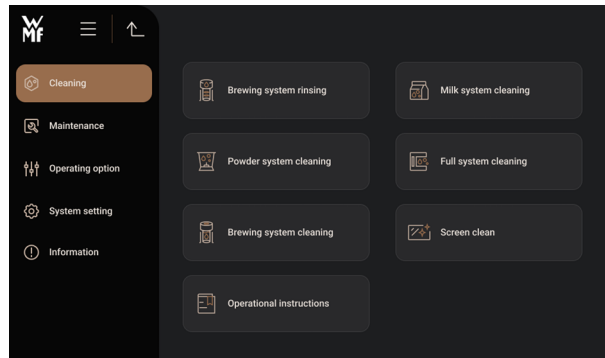


Fig. 144: Menu cleaning

☞ Tap on **Powder system cleaning**.

☞ Tap on **Yes**.

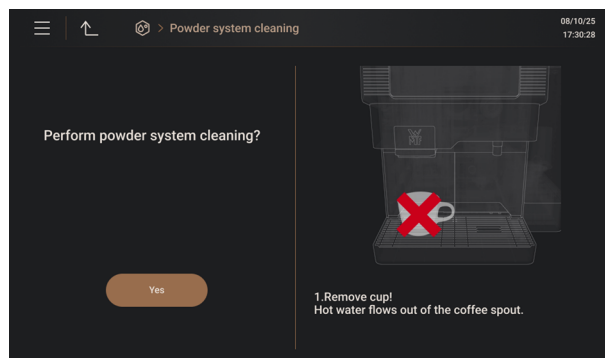


Fig. 145: Powder system cleaning

☞ Remove cup.

☞ Tap on **Yes**.

✓ The powder system starts cleaning.

10.4.4 Full System cleaning

Full System cleaning is an automatic cleaning program that cleans the coffee system of the coffee machine with special cleaning tablets.

Milk system rinsing and mixer rinsing are part of the system cleaning process.

Ensure that the following conditions are met:

- Cleaning tablet
- 3l Container

☞ Clean the outlet from the outside with a damp cloth before cleaning the system.

☞ The outlet openings are cleaned with the appropriate brushes.

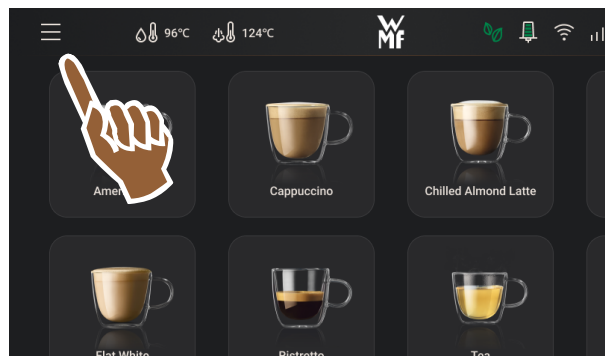


Fig. 146: Tap on the hamburger menu

☞ Tap on the hamburger menu.

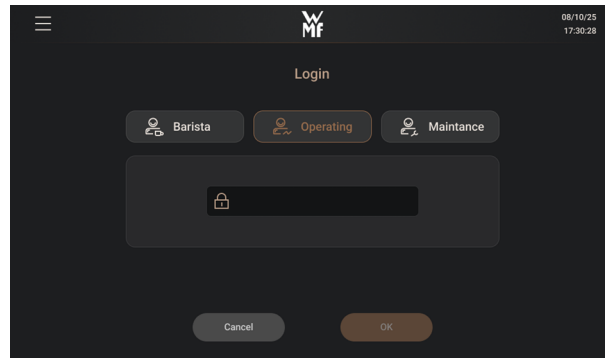


Fig. 147: Enter password for Operating

- ☞ Enter password for **Operating**.
- ☞ Tap **OK**.
- ☞ Tap on **Cleaning**.

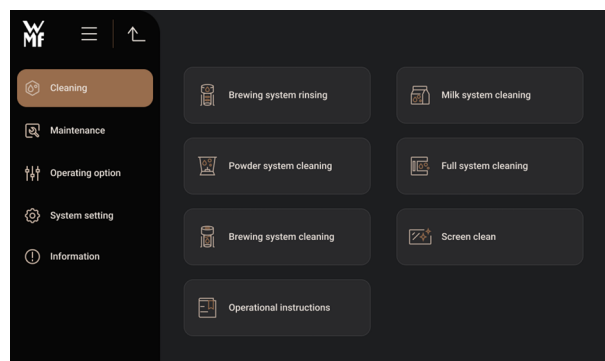


Fig. 148: Menu cleaning

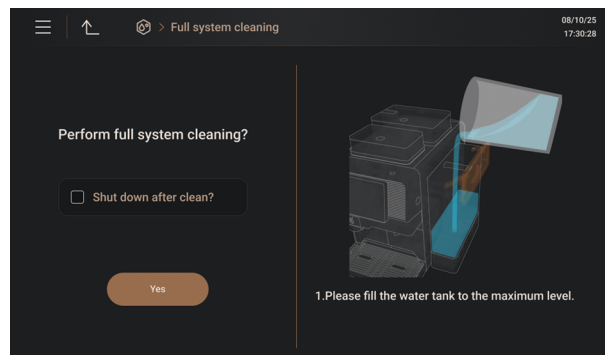


Fig. 149: Full system cleaning

- ☞ Tap **Full system Clean**.
 - ✓ The **Switch off after cleaning?** dialog opens.
 - ✓ If confirmed with **Yes**, the coffee machine switches off after cleaning.
 - ✓ If confirmed with **No**, the coffee machine restarts after cleaning.

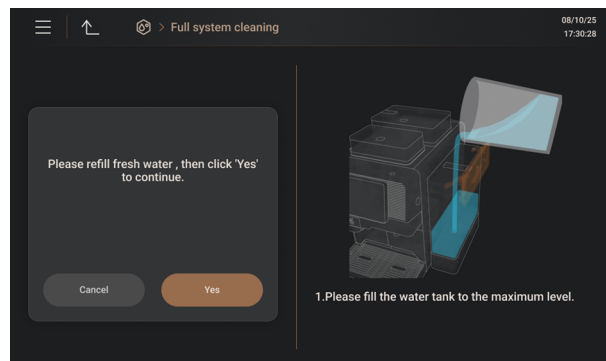


Fig. 150: Menu Cleaning - Full system cleaning

☞ Refill fresh water.

☞ Tap **Yes**.

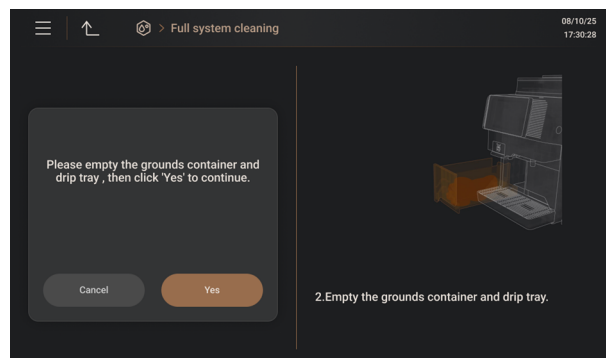


Fig. 151: Menu Cleaning - Full system cleaning

☞ Remove the grounds container.

☞ Empty the grounds container.

☞ Tap **Yes**.

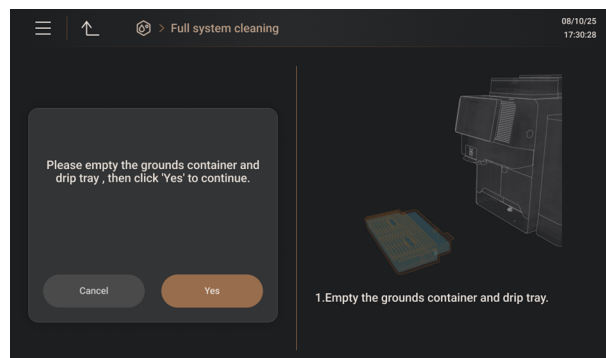


Fig. 152: Menu Cleaning - Full system cleaning

☞ Remove the drip tray.

☞ Empty the drip tray.

☞ Reinsert the drip tray and the grounds container.

☞ Connect milk hose with available adapter (Click&Clean) to hot water output.

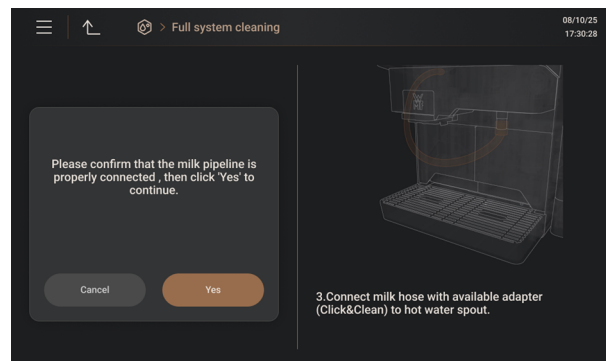


Fig. 153: Menu Cleaning - Full system cleaning

- ☞ Confirm that the milk hose is connected to the hot water outlet.
- ☞ Tap **Yes** to start the cleaning program.

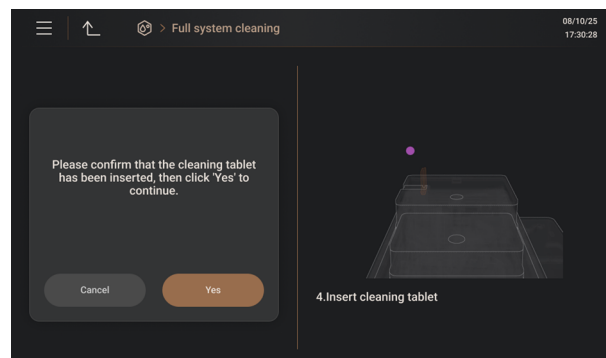


Fig. 154: Menu Cleaning - Full system cleaning

- ☞ Open the lid of the manual insert.



Fig. 155: Inserting cleaning tablet

- ☞ Place the cleaning tablet into the manual insert chute.

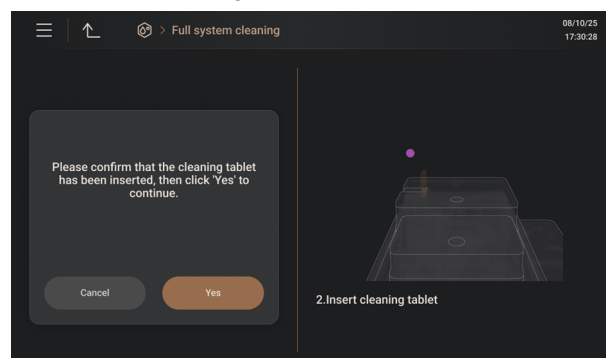


Fig. 156: Full system cleaning - Insert cleaning tablet

☞ Close the lid.

☞ Tap **Yes**.

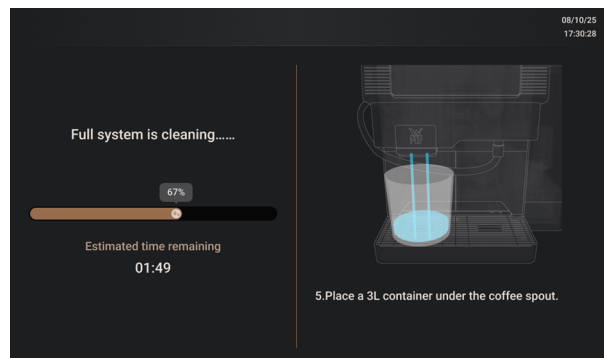


Fig. 157: Full system cleaning - Insert cleaning tablet

☞ Place a collecting container with capacity of at least 3 liters under the outlet.

☞ Confirm with **Yes**.

✓ The coffee machine starts the cleaning program.

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

10.4.5 Brewing system cleaning

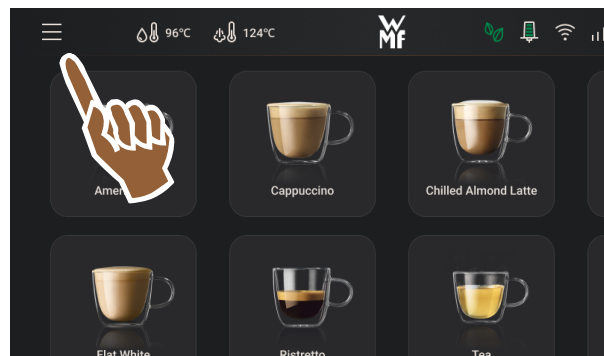


Fig. 158: Tap on the hamburger menu

☞ Tap on the hamburger menu.

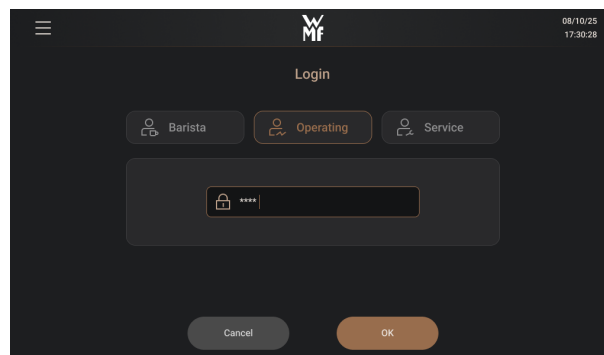


Fig. 159: Enter password for Operation

☞ Enter password for **Operating** (the default password is 2026).

☞ Tap **OK**.

☞ Tap on **Cleaning**.

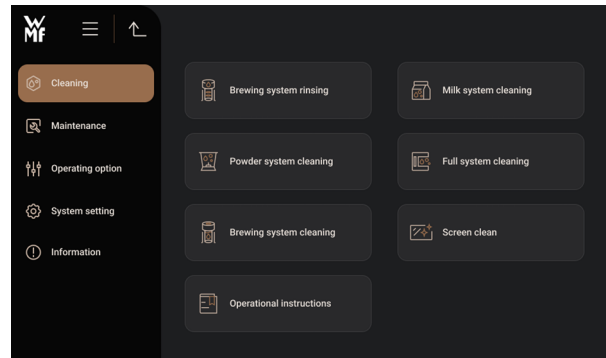


Fig. 160: Menu cleaning

☞ Tap on **Brewing system cleaning**.

☞ Tap on **Yes**.

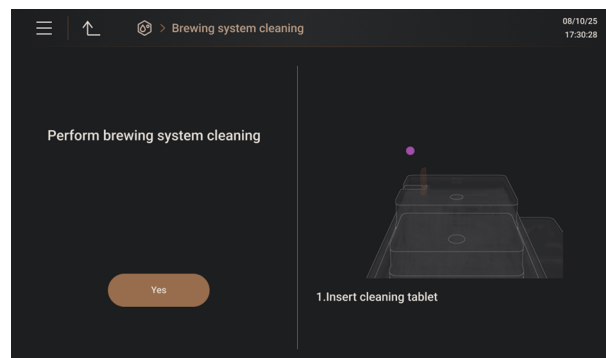


Fig. 161: Brewing system cleaning

☞ Open the lid of the manual insert.



Fig. 162: Brewing system cleaning

☞ Place the cleaning tablet into the manual insert chute.

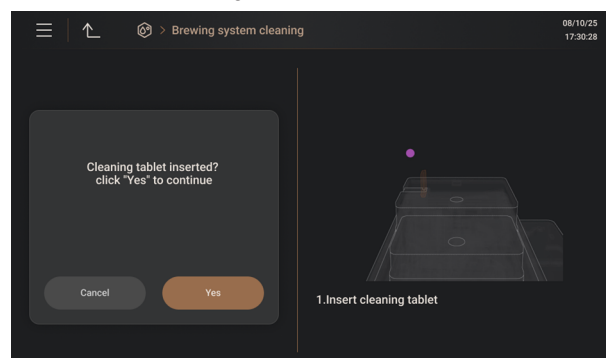


Fig. 163: Brewing system cleaning

☞ Tap **Yes**.

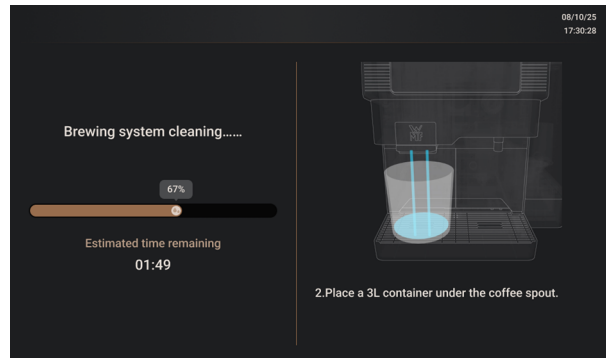


Fig. 164: Brewing system cleaning

- ☞ Place a 3l container under the coffee spout.
- ✓ The brewing system starts cleaning.

10.4.6 Screen cleaning

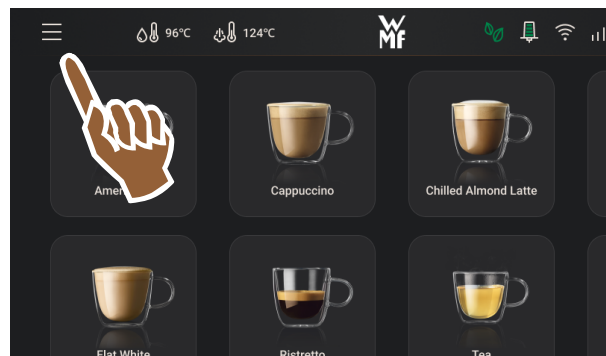


Fig. 165: Tap on the hamburger menu

☞ Tap on the hamburger menu.

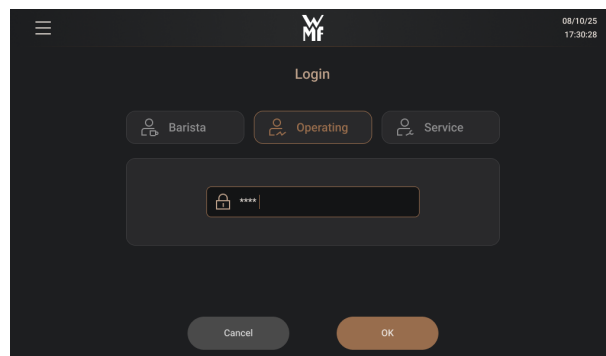


Fig. 166: Enter password for Operation

- ☞ Enter password for **Operating** (the default password is 2026).
- ☞ Tap **OK**.
- ☞ Tap on **Cleaning**.

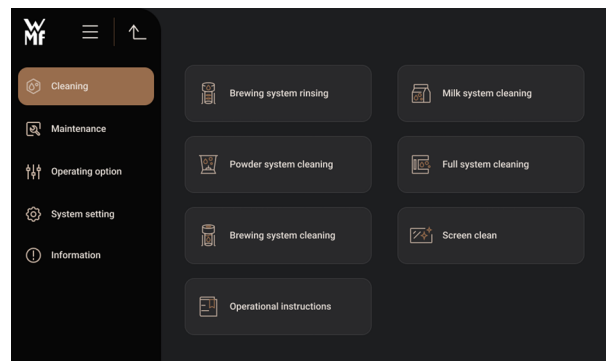


Fig. 167: Menu cleaning

☞ Tap on **Screen cleaning**.

☞ Tap on **Yes**.

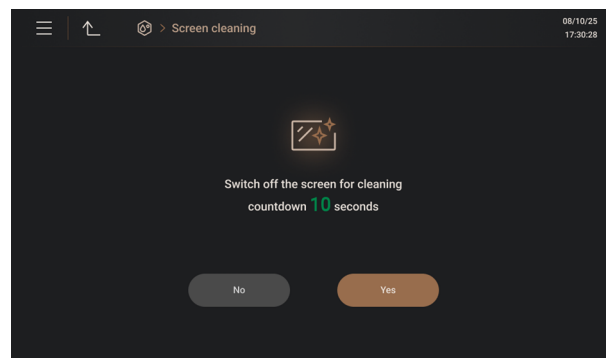


Fig. 168: Screen cleaning

- ✓ A 10 second countdown starts.
- ☞ Clean the touch screen.
- ✓ The touch screen is reactivated 10 seconds after the last time it is touched.
- ✓ The touch screen is cleaned.

11 Maintenance



WARNING

Risk of injury due to insufficient qualification!

Improper handling can lead to considerable personal injury and property damage.
Maintenance and safety-related activities may only be carried out by service staff.



WARNING

Health problems caused by heavy machine!

The weight of the machine exceeds the permissible load that a single person is allowed to lift or carry alone. The load of the machine may cause health problems when lifted or carried by a single person.

-  Do not lift or carry the machine alone.
-  Only lift or carry the machine with two people.



CAUTION

Risk of injury due to machine tipping over!

Improper lifting of the machine can cause it to tip. A tipping or falling machine can cause injury.

-  Do not lift the machine alone.
-  Only lift the machine with two people.



CAUTION

Risk of injury due to slipping!

Leaking liquid can lead to a wet floor around the machine. This can lead to injuries from slipping and falling.

-  Dry any spilled liquids on the floor immediately after spills occur.
-  Indicate large quantities of leaked liquid on the floor with a mobile warning sign.

The machine requires regular maintenance. This also includes safety-related activities.

With a few exceptions, the operator is not permitted to carry out maintenance and safety-related activities alone. For this type of maintenance or safety-related work, the service partner authorized by the manufacturer must be commissioned immediately. The service partner carries out all necessary work on the machine.

As soon as the time for maintenance or safety-related work is reached, the machine indicates this on the display. The machine can continue to operate normally.

The time of maintenance depends on various factors, but mostly on the utilization of the machine and the service life of the safety valves if present.

The safety valves must be replaced every two years if present.

11.1 Descaling

Descaling can be carried out independently by the operator.



⚠ WARNING

Risk of acid burns!



Acid escapes during the descaling process. Risk of skin irritation and severe eye irritation.



- ☞ Do not touch the descaling product with bare hands and read the enclosed safety data sheet.
- ☞ Wear protective gloves and goggles when descaling.
- ☞ For descaling with ProCare and milk system: Do not remove the milk hoses from the Plug & Clean connections during the descaling process. Wait for the instruction on the display.
- ☞ When descaling with a descaling cartridge: Do not remove the decalcification cartridge during the descaling process. Wait for the instruction on the display.
- ☞ When descaling with a descaling agent with an internal water tank: Do not remove the water tank with cleaning product and the vessel for collecting the cleaning liquid during the descaling process. Wait for the instruction on the display.



⚠ CAUTION

Risk of scalding due to hot water!

Hot water flows out of the hot water outlet and beverage outlet during descaling. This creates a risk of scalding.

- ☞ Slide a movable beverage outlet to the lowest dispensing position.
- ☞ Do not reach under the hot water outlet during the descaling process.



⚠ CAUTION

Risk of scalding from hot steam!

The steam wand emits hot steam during cleaning and descaling. There is a risk of scalding.

- ☞ Direct the outlet of the steam wand into the drip tray.
- ☞ Do not reach under the steam wand during the cleaning and descaling process.

Duration of descaling

A descaling process takes at least **85 minutes**. The machine is not ready for use during this time.

- ☞ Inform others in good time that the machine will not be ready for use.

Canceled descaling

The machine can only be ready for operation if the descaling process has been completed correctly.

A descaling process that has not been fully and correctly completed must be repeated.

11.1.1 Required descaling material

The following material is required for descaling with a **mains water supply**:

- 0,75 l water
- Clock with second hand
- 1x WMF **Uptime!** decalcification cartridge
- Gloves
- Protective goggles

The following material is required for descaling with an **internal water tank**:

- 0,75 l water
- Clock with second hand
- 2x WMF liquid decalcifier

- Gloves
- Protective goggles

11.1.2 “Descaling” screen

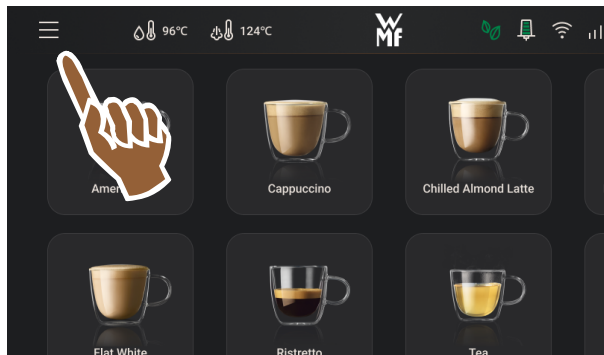


Fig. 169: Tap on the hamburger menu

☞ Tap on the hamburger menu.

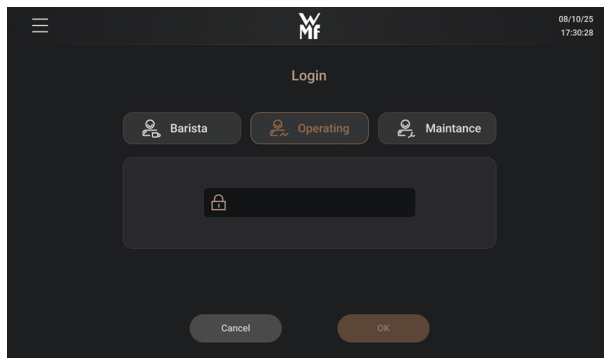


Fig. 170: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

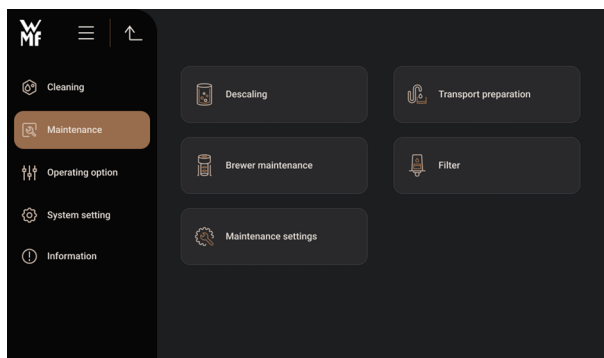


Fig. 171: Menu Maintenance

☞ Tap **Descaling**.

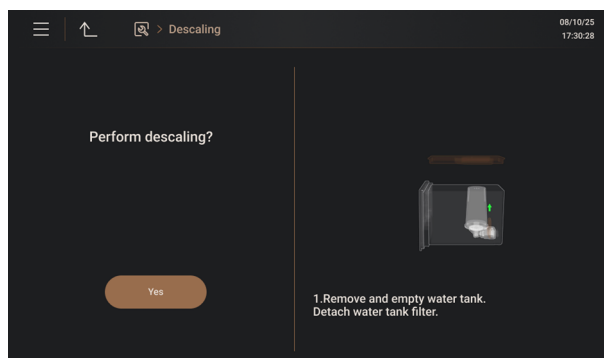


Fig. 172: Menu Maintenance - Descaling

- ☞ Remove and empty the water tank.
- ☞ Detach the water tank filter.
- ☞ Tap **Yes**.

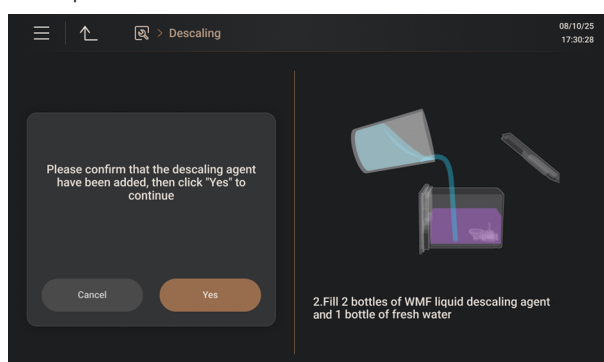


Fig. 173: Menu Maintenance – Descaling



NOTE

For the 2L tank version of the coffee machine:

- ☞ Fill with fresh water up to the maximum level.

- ☞ Fill 2 bottles of liquid descaling agent in the water tank.
- ☞ Fill 1 bottle of fresh water in the water tank.
- ☞ Tap **Confirm**.

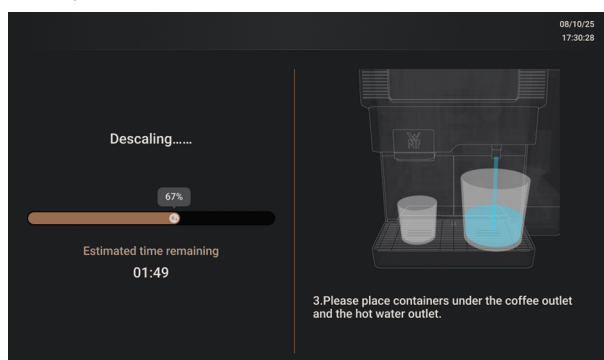


Fig. 174: Maintenance - Descaling

- ☞ Place 2 containers under the coffee outlet and the hot water outlet.
- ✓ The coffee machine starts descaling.

The **progress display** shows the progress of the descaling program.

Information and instructions are provided in text form for each descaling step.

The **YES** button confirms instructions and takes you to the next step.

11.2 Transport preparation

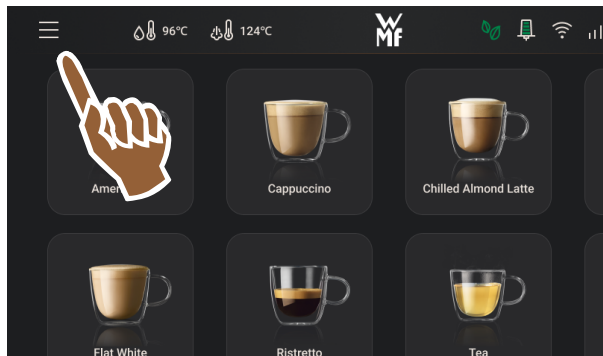


Fig. 175: Tap on the hamburger menu

☞ Tap on the hamburger menu.

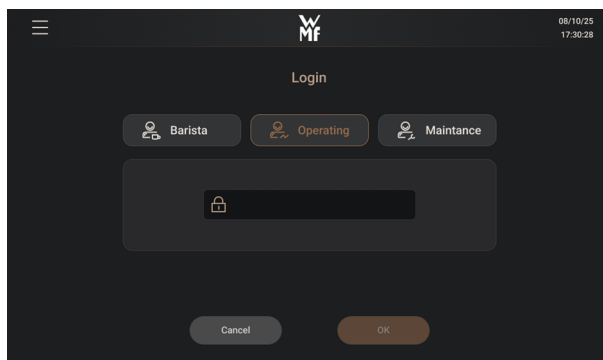


Fig. 176: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Tap **Maintenance**.

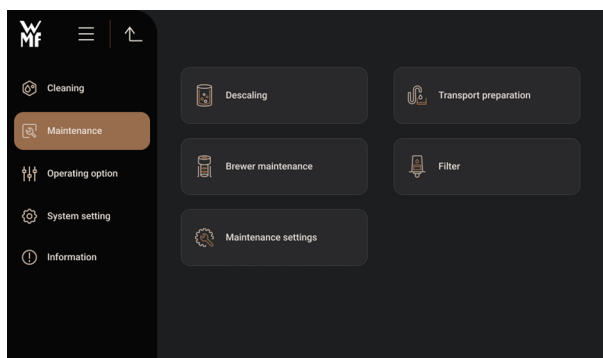


Fig. 177: Menu Maintenance

☞ Tap **Transport preparation**.

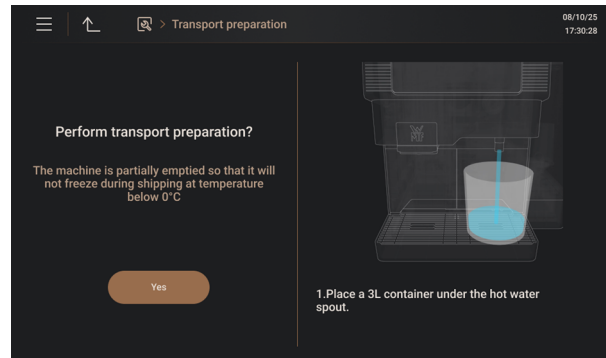


Fig. 178: Transport preparation – Place a container under the hot water spout

- ☞ Place a 3l container under the hot water spout.
- ☞ **Tab Yes.**

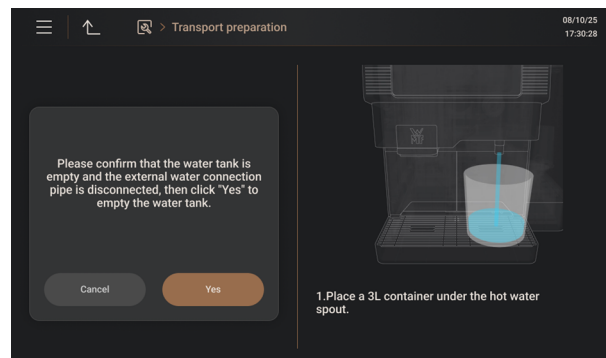


Fig. 179: Transport preparation - confirm

- ☞ Confirm that the water tank is empty and the external water connection pipe is disconnected.
- ☞ Tap **Yes** to empty the water tank.
- ✓ The coffee machine is emptied.
- ✓ The coffee machine is then ready for transport.

11.3 Change Brewer Gasket

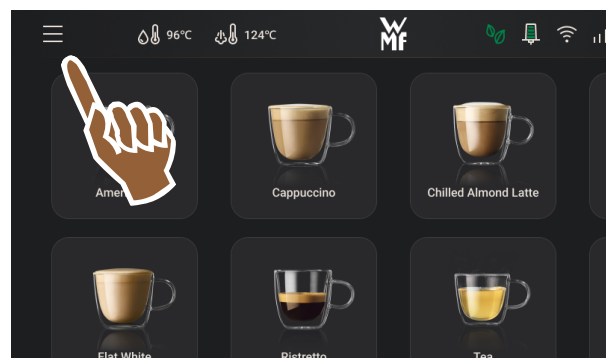


Fig. 180: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

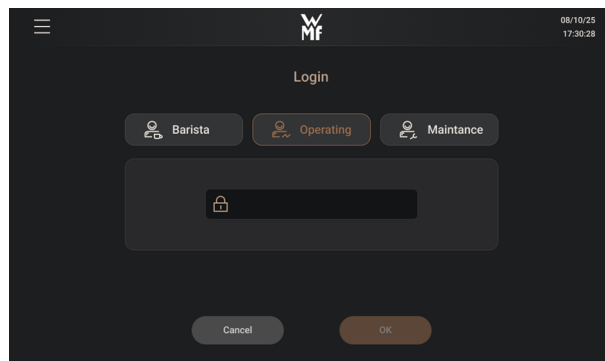


Fig. 181: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Tap **Maintenance**.

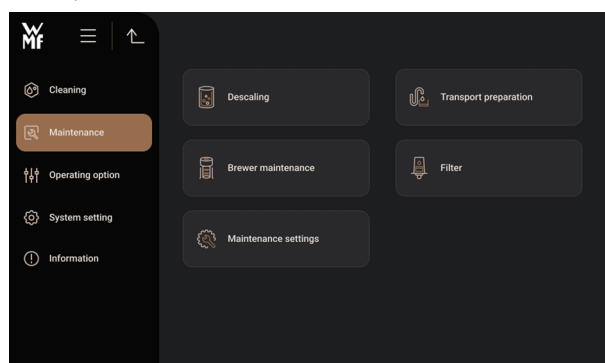


Fig. 182: Menu Maintenance

☞ Tap **Brewer maintenance**.

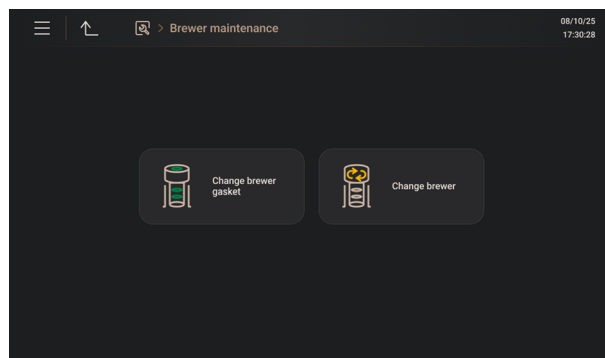
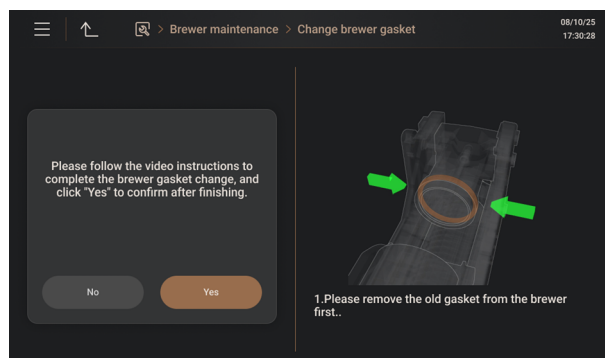


Fig. 183: Brewer maintenance

☞ Tap **Change brewer gasket**.



- ☞ Removing brewing unit (see Cleaning brewing unit).

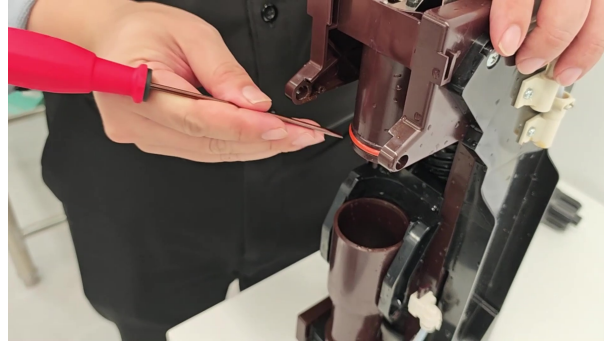


Fig. 185: Replacing brewer gasket

- ☞ Use a tool (for example, a flat screwdriver) to remove the brewer gasket.
- ☞ Position the new brewer gasket in the designated location.
- ☞ Install the brewing unit (see Cleaning brewing unit).
- ☞ Tap **Yes** on the screen to confirm and to finish.

11.4 Replacing external water filter

The external water filter is an equipment variant.



The **Supplementary Instructions for Water Quality** contain information on recording water values and the use of filter techniques. The supplementary instructions can be requested from the manufacturer or downloaded directly from the download portal.

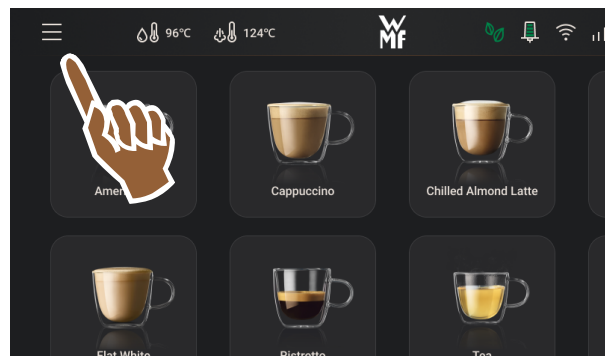


Fig. 186: Tap on the hamburger menu

- ☞ Tap on the hamburger menu.

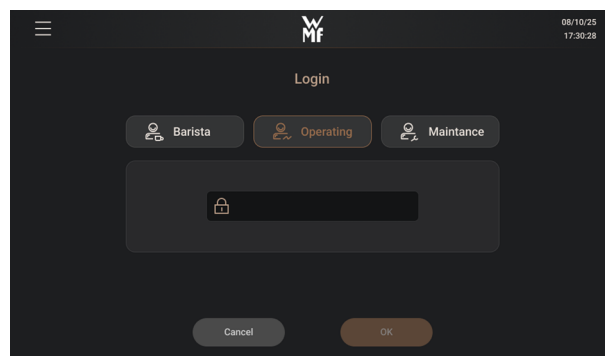


Fig. 187: Enter password for Operating

- ☞ Enter password for **Operating**.
- ☞ Tap **OK**.
- ☞ Tap **Maintenance**.

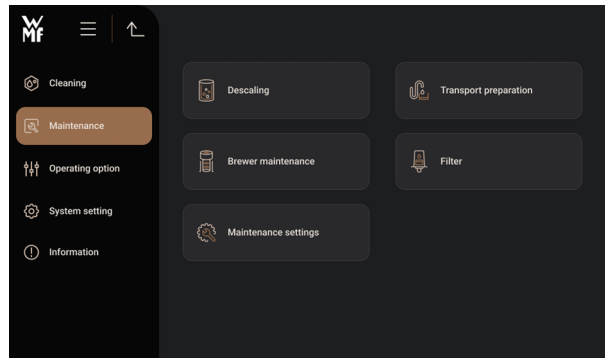


Fig. 188: Menu Maintenance

☞ Tap **Filter**.

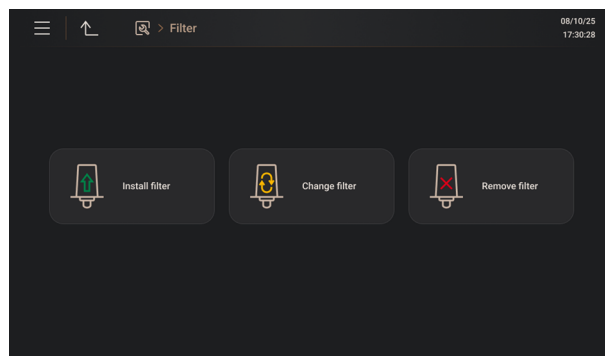


Fig. 189: Menu Filter

☞ Tap **Change Filter**.

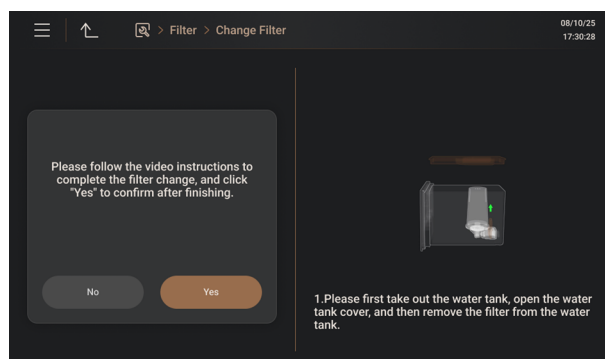


Fig. 190: Menu Maintenance - Change Filter

☞ Change the water filter.

☞ Tap **Yes**.

☞ Follow the instructions on the screen.

11.5 Software update

☞ Download the latest version.

If the coffee machine has a 7" display:

☞ Remove the USB protection cap on the left side of the touch display.

☞ Insert the USB stick into one of the ports.

If the coffee machine has a 10" display:

☞ Open the front panel.

☞ Insert the USB stick into the USB port which is back of the front door.

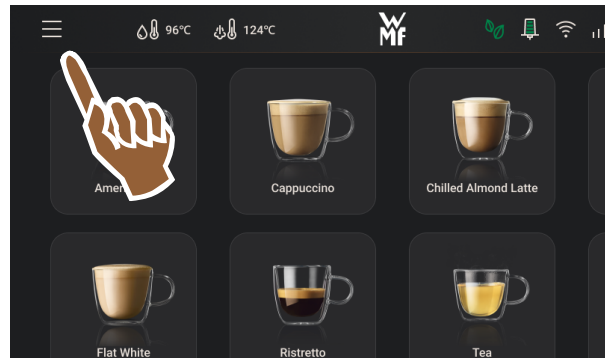


Fig. 191: Tap on the hamburger menu

☞ Tap on the hamburger menu.

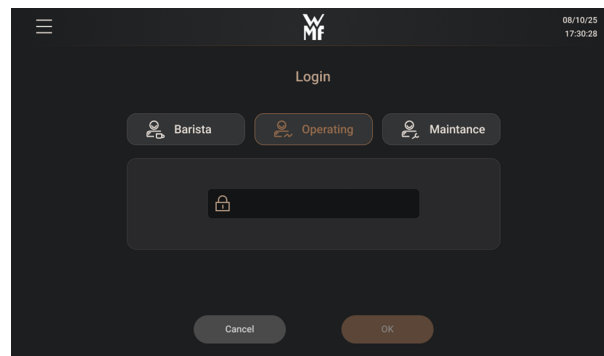


Fig. 192: Enter password for Operating

☞ Enter password for **Operating**.

☞ Tap **OK**.

☞ Select **Information**.

☞ Select **Update**.

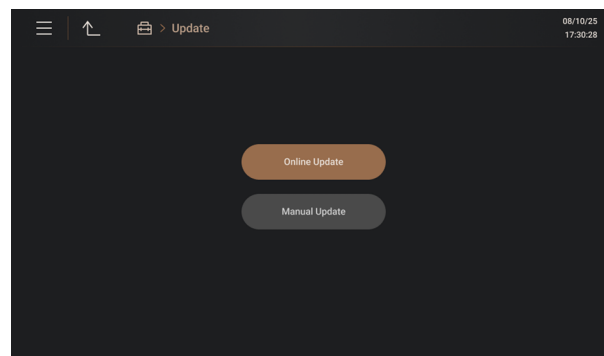


Fig. 193: Service Update

☞ Select **Online Update** or **Manual Update**.

☞ Select the HMI file on the display.

✓ Installation starts.



NOTE

Faulty update process

Property damage to the coffee machine.

- ☞ Do not switch off the coffee machine
- ☞ Do not disconnect the coffee machine from the power supply.
- ☞ Do not remove the USB stick until the process is finished.

- ☞ Wait for the update to be completed.
- ✓ After a successful update, the coffee machine restarts automatically.
- ✓ The coffee machine is ready to use.

12 Advanced settings

This chapter contains information about configuring the machine.



WARNING

Risk of injury due to insufficient qualification!

Improper handling can lead to considerable personal injury and property damage.

The following activities may only be carried out by service staff.

12.1 USB interface 7" Display

In the machine, software updates, data storage or data exchange are performed using a USB stick. The USB port is located behind the operating unit on the left side.

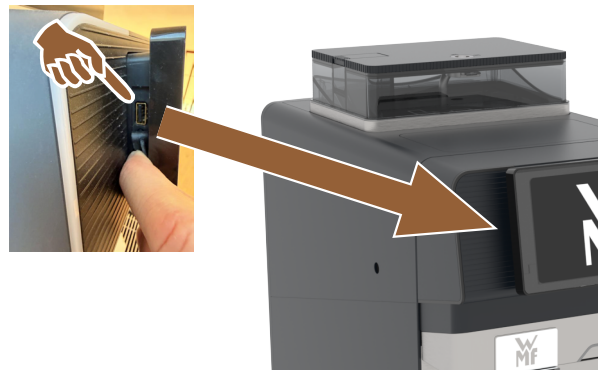


Fig. 194: Position of the USB interface with a 7" Display

12.2 USB interface 10" Display

Software updates, data storage, and data exchange are performed via a USB flash drive. The USB port is located behind the front panel. The front panel must be opened with a key to access it.



Fig. 195: Position of the USB interface with a 10" Display

12.3 Profiles and authorizations

The coffee machine has the following profiles:

- Barista
- Operating

The Barista profile basically grants access to beverage-related settings, and it excludes the maintenance menu and provides limited configurable options under Operating Options and System Settings, unlike the full-access Operation profile.

The Operating profile has additional functions in the area of system settings and Operating Options.

13 Notifications and notes

This chapter contains information about notifications and how to resolve problems and malfunctions with the machine.

13.1 Type of fault display

A distinction can be made between the following error messages:

- Display via the functional lighting
- Messages in the display

13.2 Meaning of the functional lighting

The machine is equipped with functional lighting as standard. In addition to messages on the display, error messages are indicated by illuminated LED color strips on the machine.

The different colors have the following meanings:

- **Individual:** The machine is ready for use.
- **Red:** Machine error.

13.3 Error messages and faults

Basic procedure when error messages or faults are displayed:

- ☞ Switch the coffee machine off and, after several seconds, switch it back on.
- ☞ Repeat the process that caused the fault.
 - ✓ In many cases the fault is then eliminated and you can continue.

If this does not work:

- Search for the displayed error text or error number in the error list shown below and proceed as instructed.
- Use the Self help portal (see Spare parts and customer service).

Locked functions

Some notifications cause individual functions to be disabled. You can identify this situation by the lights on the relevant beverage buttons going out. The beverages of the beverage buttons that remain lit can continue to be dispensed.

The machine is equipped with a diagnostic program. Any occurring errors appear on the display.

The listed error messages could also be caused by a power failure.

In the event of a current error or a note for the operator, the  button is displayed.

- ☞ Tap on .

- ✓ The error message and the error number are displayed.



NOTE

On/Off press switch

The on/off press switch reacts after approximately 1 second and the machine switches off. When troubleshooting, for example if the software freezes, the PC board can be switched off by pressing and holding the on/off press switch.

Error no.	Error description	Instruction
11001	Brewing Unit Encoder Error	☞ Switch off Machine ☞ Remove brewing unit, clean & dry it
11002	Brewing Unit Timeout	☞ Insert brewing unit. ☞ Restart machine
11004	Brewing Unit Blocked	☞ Switch off Machine ☞ Remove brewing unit, clean & dry it ☞ Check with multitool if movement is easy
11005	Brewing Unit Overcurrent Error	☞ Switch off Machine ☞ Remove brewing unit, clean & dry it ☞ Check with multitool if movement is easy
13006	Boiler Heating Timeout	☞ If the boiler is not reached its temp. After certain time this message is shown. ☞ Restart machine
13011	Boiler Filling Timeout	☞ Open water tap. ☞ Check water supply.
13012	Water Supply Pressure Error	☞ Open water tap. ☞ Check water supply. ☞ Restart machine
13013	Water Pressure Validation Warning	☞ See cleaning brewer unit, grind level adjustment
13025	Flowmeter Brewing Water Error	☞ Remove and clean the brewing unit
13029	Hot Water Boiler Overtemperature	☞ Disconnect machine for min. 10min from power supply. Retry and if persists Tech. Onsite is needed.
13038	Steam Boiler Overtemperature	☞ Disconnect machine for min. 10min from power supply. Retry and if persists Tech. Onsite is needed.
13041	Steam Boiler Heating Timeout	☞ If the boiler is not reached its temp. After certain time this message is shown. ☞ Restart machine
14002	Powder Mixer Motor Overload	☞ Clean powder mixing bowl ☞ Check / clean powder path/hose, outlet
15013	Grinder 1 Blocked	☞ Machine tried 5 times and didn't work. ☞ Clean/ empty grinder with VAC.

14 Prevention of property damage to the machine



NOTE

No warranty in the event of non-compliance with instructions!

In the event of non-compliance with the safety notes and handling information, no warranty will be accepted in the event of property damage.

- ☞ To avoid damage to the machine, follow the safety notes and handling information in the operating instructions.

See also

[Warranty claims ▶ 8\]](#)

Please comply with the following instructions in order to prevent technical problems or damage to the machine:

For insurance-related reasons, always ensure the following after the business has closed for the day. The main valve of the water supply is closed and the electrical main switch is switched off or the power plug is disconnected.

We recommend taking measures for damage prevention, such as:

- Installation of a suitable water detector in the water supply
- Installation of smoke detectors

Installation location

See also

Installation requirements

[Setup ▶ 29\]](#)

Damage to the coffee grinder



NOTE

Property damage due to foreign objects in bean hopper!

Filling with foreign objects can cause the grinder to clog or block and destroy the grinder. These damages are excluded from the warranty.

- ☞ Never fill the bean hopper with anything other than coffee beans.

Cleaning after break in operation

After a break in operation, we recommend running the cleaning program at least twice before recommissioning.

See also

Connecting water

System cleaning program

15 Disassembly



WARNING

Risk of injury due to insufficient qualification!

Improper handling can lead to considerable personal injury and property damage.

The following activities may only be carried out by specialist staff.



WARNING

Health problems caused by heavy machine!

The weight of the machine exceeds the permissible load that a single person is allowed to lift or carry alone. The load of the machine may cause health problems when lifted or carried by a single person.

-  Do not lift or carry the machine alone.
-  Only lift or carry the machine with two people.



CAUTION

Risk of injury due to machine tipping over!

Improper lifting of the machine can cause it to tip. A tipping or falling machine can cause injury.

-  Do not lift the machine alone.
-  Only lift the machine with two people.

After the period of use

After the machine has reached the end of its service life

-  Empty the machine.
-  Disassemble the machine.
-  Dispose of the machine in an environmentally-friendly manner.

16 Disposal

The device is subject to the Regulation on Electrical and Electronic Waste WEEE 2012/19/EU and must not be disposed of with household waste.

We ensure and guarantee compliance with the traceability requirements set out in Regulation (EC) No. 1935/2004 as well as manufacture according to good manufacturing practice as set out in Regulation (EC) No. 2023/2006.



The machine must be disposed of properly in accordance with local and legal regulations.

☞ Contact your service partner for this purpose.



If no return or disposal agreement has been made, disassembled components must be recycled.

- ☞ Scrap the metal.
- ☞ Recycle the plastic elements.
- ☞ Dispose of the remaining components sorted according to material properties.
- ☞ Dispose of operating materials and cleaning products in line with local regulations and the respective manufacturer instructions.

List of figures

Fig. 1	Self help portal	9
Fig. 2	Machine overview with external tank variant / internal tank variant	20
Fig. 3	Display overview	20
Fig. 4	Functional lighting	21
Fig. 5	Bean container	21
Fig. 6	Hot water outlet	22
Fig. 7	Internal water Tank	22
Fig. 8	Drip tray	23
Fig. 9	Grounds container open	23
Fig. 10	Connections of the machine	24
Fig. 11	Powder system	24
Fig. 12	External Water Tank	25
Fig. 13	Steam wand (only with external tank)	25
Fig. 14	Connection water inlet pipe	33
Fig. 15	Connection drain hose	33
Fig. 16	Remove the silicone plug.....	33
Fig. 17	Replace it with a check valve	34
Fig. 18	Tap on the hamburger menu	34
Fig. 19	Enter password for Operating	34
Fig. 20	Menu Water Supply System.....	35
Fig. 21	Remove the combined outlet.....	35
Fig. 22	Remove the milk nozzle.....	35
Fig. 23	Use brushes to clean	36
Fig. 24	Milk nozzles adjust and cleaning.....	36
Fig. 25	Switching on machine.....	37
Fig. 26	Selection language	38
Fig. 27	Set Time zone.....	38
Fig. 28	Set Date.....	39
Fig. 29	Set Time	39
Fig. 30	Set Water hardness	39
Fig. 31	Set Water filter	40
Fig. 32	Set Water Filter Specification.....	40
Fig. 33	Tap on the hamburger menu	40
Fig. 34	Enter password for Operating	41
Fig. 35	Menu Setting	41
Fig. 36	Date/Time.....	41
Fig. 37	Tap on the hamburger menu	42
Fig. 38	Enter password for Operating	42
Fig. 39	Menu Setting	42
Fig. 40	7.3 Menu Setting - Language.....	43
Fig. 41	Tap on the hamburger menu	43
Fig. 42	Enter password for Operating	43

Fig. 43	Menu Setting	44
Fig. 44	Menu Timer	44
Fig. 45	Menu Timer	44
Fig. 46	Tap on the hamburger menu	45
Fig. 47	Enter password for Operating	45
Fig. 48	Menu Setting	45
Fig. 49	Setting Eco	46
Fig. 50	Tap on the hamburger menu	46
Fig. 51	Enter password for Operating	46
Fig. 52	Menu Setting	47
Fig. 53	Menu PIN.....	47
Fig. 54	Tap on the hamburger menu	47
Fig. 55	Enter password for Operating	48
Fig. 56	Menu Setting	48
Fig. 57	Menu Display and Illumination	48
Fig. 58	Tap on the hamburger menu	49
Fig. 59	Enter password for Operating	49
Fig. 60	Menu System setting	49
Fig. 61	Menu Setting Volume.....	50
Fig. 62	Tap on the hamburger menu	50
Fig. 63	Enter password for Operating	50
Fig. 64	Menu System setting	51
Fig. 65	Menu Network.....	51
Fig. 66	Network setting	51
Fig. 67	Network setting	52
Fig. 68	WiFi setting	52
Fig. 69	WiFi passwort	53
Fig. 70	Tap on the hamburger menu	53
Fig. 71	Enter password for Operating	53
Fig. 72	Menu System setting	54
Fig. 73	Factory reset.....	54
Fig. 74	Filling bean hopper/powder container	56
Fig. 75	Removing drip tray.....	57
Fig. 76	Switching on machine.....	58
Fig. 77	Beverage supply.....	58
Fig. 78	Beverage cancellation	59
Fig. 79	Example: additional Barista button	59
Fig. 80	Example: S-M-L button	59
Fig. 81	Hot water outlet	60
Fig. 82	Tap on the Hot water button	60
Fig. 83	Tap on the hamburger menu	61
Fig. 84	Enter password for Operating	61
Fig. 85	Operating Option	61
Fig. 86	Powder Calibration	62
Fig. 87	Open the coffee machine	62
Fig. 88	Pull the mixer forward.....	62

Fig. 89	Place the small container in the original position	63
Fig. 90	Powder Calibration	63
Fig. 91	Measuring is starting	63
Fig. 92	Take out the container with powder	63
Fig. 93	Enter the determined value in Gramm	64
Fig. 94	Powder Calibration is finished	64
Fig. 95	Tap on the hamburger menu	64
Fig. 96	Enter password for Operating	65
Fig. 97	Operating Option	65
Fig. 98	Portioner Calibration	65
Fig. 99	Portioner Calibration	66
Fig. 100	Portioner calibration	66
Fig. 101	Portioner calibration	66
Fig. 102	Enter the measured weight	67
Fig. 103	Calibration finished	67
Fig. 104	Switching off machine	68
Fig. 105	Pulling out grounds container	71
Fig. 106	Open bean hopper	72
Fig. 107	Unlock the bean hopper	72
Fig. 108	Remove the rear cover	72
Fig. 109	White brewer lock	73
Fig. 110	Cleaning water tank	74
Fig. 111	Removing drip tray	74
Fig. 112	Tap on the hamburger menu	76
Fig. 113	Enter password for Barista	76
Fig. 114	Remove the combined outlet	77
Fig. 115	Disassemble the combined outlet	77
Fig. 116	Clean all parts	77
Fig. 117	Open the coffee machine	78
Fig. 118	Remove the upper cover	78
Fig. 119	Pull the milk tube out of the holder	78
Fig. 120	Use brushes to clean	79
Fig. 121	Preparing the cleaning solution	79
Fig. 122	Soak all milk carrying parts in the cleaning solution	79
Fig. 123	Open the coffee machine	80
Fig. 124	Pull the mixer forward	80
Fig. 125	Reassemble the mixer	80
Fig. 126	Open bean hopper	81
Fig. 127	Unlock the bean hopper	81
Fig. 128	Open the coffee machine	82
Fig. 129	Turn the rotary knob to unlock	82
Fig. 130	Tap on the hamburger menu	83
Fig. 131	Enter password for Operating	84
Fig. 132	Menu cleaning	84
Fig. 133	Brewing system rinsing	84
Fig. 134	Brewing system rinsing	85

Fig. 135	Tap on the hamburger menu.....	85
Fig. 136	Enter password for Operation	85
Fig. 137	Menu cleaning.....	86
Fig. 138	Milk System cleaning.....	86
Fig. 139	Menu cleaning - Milk system cleaning.....	86
Fig. 140	Menu cleaning - Milk system cleaning.....	86
Fig. 141	Menu cleaning - Milk system cleaning.....	87
Fig. 142	Tap on the hamburger menu.....	87
Fig. 143	Enter password for Operation	87
Fig. 144	Menu cleaning.....	88
Fig. 145	Powder system cleaning.....	88
Fig. 146	Tap on the hamburger menu.....	88
Fig. 147	Enter password for Operating	89
Fig. 148	Menu cleaning.....	89
Fig. 149	Full system cleaning.....	89
Fig. 150	Menu Cleaning - Full system cleaning.....	90
Fig. 151	Menu Cleaning - Full system cleaning.....	90
Fig. 152	Menu Cleaning - Full system cleaning.....	90
Fig. 153	Menu Cleaning - Full system cleaning.....	91
Fig. 154	Menu Cleaning - Full system cleaning.....	91
Fig. 155	Inserting cleaning tablet.....	91
Fig. 156	Full system cleaning - Insert cleaning tablet	91
Fig. 157	Full system cleaning - Insert cleaning tablet	92
Fig. 158	Tap on the hamburger menu.....	92
Fig. 159	Enter password for Operation	92
Fig. 160	Menu cleaning.....	93
Fig. 161	Brewing system cleaning	93
Fig. 162	Brewing system cleaning	93
Fig. 163	Brewing system cleaning	93
Fig. 164	Brewing system cleaning	94
Fig. 165	Tap on the hamburger menu.....	94
Fig. 166	Enter password for Operation	94
Fig. 167	Menu cleaning.....	95
Fig. 168	Screen cleaning	95
Fig. 169	Tap on the hamburger menu.....	98
Fig. 170	Enter password for Operating	98
Fig. 171	Menu Maintenance.....	98
Fig. 172	Menu Maintenance - Descaling.....	99
Fig. 173	Menu Maintenance - Descaling.....	99
Fig. 174	Maintenance - Descaling	99
Fig. 175	Tap on the hamburger menu	100
Fig. 176	Enter password for Operating	100
Fig. 177	Menu Maintenance.....	100
Fig. 178	Transport preparation - Place a container under the hot water spout.....	101
Fig. 179	Transport preparation - confirm	101
Fig. 180	Tap on the hamburger menu.....	101

Fig. 181	Enter password for Operating	102
Fig. 182	Menu Maintenance.....	102
Fig. 183	Brewer maintenance	102
Fig. 184	Brewer maintenance – change brewer gasket	102
Fig. 185	Replacing brewer gasket.....	103
Fig. 186	Tap on the hamburger menu.....	103
Fig. 187	Enter password for Operating	103
Fig. 188	Menu Maintenance.....	104
Fig. 189	Menu Filter.....	104
Fig. 190	Menu Maintenance - Change Filter	104
Fig. 191	Tap on the hamburger menu.....	105
Fig. 192	Enter password for Operating	105
Fig. 193	Service Update	105
Fig. 194	Position of the USB interface with a 7" Display	107
Fig. 195	Position of the USB interface with a 10" Display	107

