



# WMF 1500 F

## Internal Storage

USER MANUAL

ENGLISH

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

The "WMF 1500 F Internal Storage" is a fully automated coffee machine. The coffee machine can dispense coffee in individual portions. The coffee may be freshly brewed, or can be taken from the storage urn.



### Follow the User Manual



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

### CAUTION

Follow the User Manual signs and symbols

▷ page 22

Follow the Safety chapter

▷ starting on page 6



### Hazard to life due to electrical shock



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

### WARNING

Follow the Safety chapter

▷ starting on page 6



### Conditions for use and installation

- In the event of failure to comply with maintenance information and the specifications in the Technical Data chapter, no liability is accepted for any resultant damage.
- > Follow the User Manual.
- > Initial start-up, maintenance and repairs may only be carried out by the WMF Service, using original spare parts.

### IMPORTANT

Technical data

▷ starting on page 89

Maintenance

▷ starting on page 77

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## 1 Safety

---



### Misuse

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

 **WARNING**

### 1.1 General safety instructions

#### Hazards to the operator

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

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> Read the User Manual carefully prior to use.



- > Do not touch hot machine components.
- > Do not use the coffee machine if it is not working properly or if it is damaged.
- > Use the coffee machine only when it is completely assembled.
- > Built-in safety devices must never be altered.

 **CAUTION**



> User must read the User Manual before operation to avoid any hurts due to wrong operation.



- > This device can be used by children of age 8 years or older while under continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.
- > Children must not play with the device.
- > Cleaning and user maintenance must not be performed by children.

 **CAUTION**

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A coffee machine poses a potential for hazard when correctly used, despite the use of safety devices. Please observe the following instructions when using the coffee machine to prevent injury and health hazards:



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

 **WARNING**



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

**Burn hazard / scalding hazard**

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

**⚠ CAUTION****Risk of injury**

- Long hair or clothes could become caught in the grinder head and drawn into the coffee machine.
    - > Always protect hair with a hairnet.
- 

**⚠ CAUTION**



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

 **CAUTION**



- The coffee machine contains moving parts that can cause finger or hand injury.
  - Closing the operating panel can cause a crushing hazard.
    - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
    - > Carefully and gently close the operating panel.
    - > Do not reach into the area of the moving spout.
- 



### **Health hazard**

 **CAUTION**

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



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**Health hazard**

- The cleaner and cleaning granulate are caustic.
  - > Follow the protective measures on the packaging of the cleaning agents.
  - > If the cleaning granulate dispenser is clogged, call WMF Service.
- 

 **CAUTION**

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**Health hazard /  
irritation and scalding hazard**

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

 **CAUTION**



### Slipping hazard

 **CAUTION**



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

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## 1.2 Intended use

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### Misuse

 **WARNING**

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

- The WMF 1500 F Internal Storage is designed for dispensing coffee or hot water into appropriate receptacles.
- The coffee beans used must be suitable for processing in the coffee machine. The products must not be processed after their expiration date.
- This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places.
- This machine is intended for large-scale service in hotels, restaurants, and similar locations. The machine may be installed in self-service areas if a responsible person is on location while it is being used. The machine may be operated only by specialist personnel.
- User must read the User Manual before operation to avoid any hurts due to wrong operation.

## Installation location

- The machine must be set up so as to allow good visual access.
- The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base.
- The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray.
- The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.
- Do not use the coffee machine outdoors.

## Water supply

### On site:

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



### Note

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

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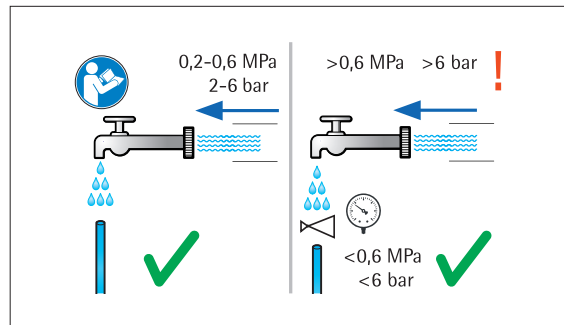
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<sup>(1)</sup> This takes the normal pressure losses via water supply set and water filter into account. As a result, the flow pressure of 0.2 MPa (2 bar) at 6 l/min required by the machine for maximum hourly output will be ensured.

**Machine:**

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

**Important.** If the customer's on-site flow pressure exceeds 0.6 MPa (6 bar), then a pressure reducer must absolutely be connected upstream and set to a maximum of 0.6 MPa (6 bar).



## Drain connection

Applies to machines with no grounds separator

- If the coffee machine is connected to a water drain, a funnel trap—per EN 61770, ZA.5 “Air break to drain”—must be installed in the ventilated drain line.
- Make sure that the open drain (funnel trap with angle bracket) is installed vertically. The slope for the drain tubes (2%) must be met as specified.
- Preparation by others for the drain outlet must be executed in compliance with general, national, and local regulations.

## Ambient temperature

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

## Use

- The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.
- **Under no circumstances may the WMF 1500 F Internal Storage be used to dispense and heat liquids other than coffee, hot water.**

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## Hygiene

- The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
- In office / floor kitchen areas or similar self-service set-ups, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

## 1.3 Conditions for use and installation

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### Risk of fire and accidents

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

### **WARNING**

*Technical data*  
▷ starting on  
page 89



### Conditions for use and installation

- > Use the coffee machine only in places that will not freeze.
  - > If the coffee machine has been transported or stored at temperatures below 5 °C, then it must rest at room temperature for at least 5 hours before operating.
  - > After a company holiday (several days or weeks) we recommend running the cleaning mode at least twice before reusing the machine.
- 

### **IMPORTANT**

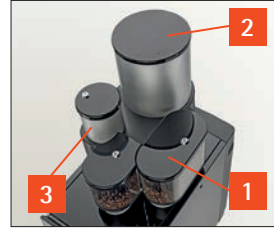
*Technical data*  
▷ starting on  
page 89  
*Maintenance*  
▷ starting on  
page 77

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

## 2 Introduction

### 2.1 Parts of the coffee machine



### "Ready to operate" display



Header bar

Function bar

- 1 Bean hopper (up to 2), lockable
- 2 Storage urn (SU)
- 3 Cleaning granulate hopper
- 4 Operating panel
- 5 Hot water spout
- 6 Grounds container
- 7 Drip tray
- 8 Coffee spout
- 9 Side lighting / event display
- 10 Touch display for beverage buttons and settings
- 11 ON/OFF switch

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

- 12 SU settings (configuration and level indicator)
- 13 Beverage button 2. Bean type e.g., Decaf (cup, mug, pot)
- 14 Beverage button (cup, mug, pot)
- 15 Hot water beverage button (cup, mug, pot)
- 16 Menu pad (opens the main menu)
- 17 Language selection (flags)

The pads and buttons available on the display depend on the settings and the machine model. The functions shown here are examples.  
*Software ▷ starting on page 30*

## User Manual Signs and Symbols

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### Personal injury safety instructions

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

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### Personal injury safety instructions

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

---



**Electrical shock**



**Slipping hazard**



**Pinching or crushing hazard**



**Hot surfaces**

---



### Notice of property damage

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



### Note / tip

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



### WARNING

Follow the Safety chapter  
▷ starting on page 6



### CAUTION

Operation safety instructions  
▷ page 24

Care safety instructions  
▷ page 66

Follow the Safety chapter  
▷ starting on page 6

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 88

Technical data  
▷ starting on page 89

### NOTE

### TIP

## Glossary

Term	Explanation
•	• Listings, selection options
*	* Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Beverage dispensing	Dispensing coffee or hot water (such as for tea)
Capacity	For example: the capacity of the water filter in litres
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
Decaf	Decaffeinated coffee
FB	Fresh brewing
Grounds chute	▷ Grounds disposal through the counter, page 28
Grounds separator	Device that catches the coffee grounds.
Jet brewing	Brewing method for rapid preparation using greater amounts of ground coffee
Main water supply tap	Water stop valve, angle valve
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic compounds
Rinsing	Intermediate cleaning
Self-service mode	Self-service customer operation
SU	Storage urn

## 3 Operation

### 3.1 Operation safety instructions

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#### Burn hazard / scalding hazard



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

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 6*



#### Health hazard

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

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 6*



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



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

 **CAUTION**

### 3.2 Switch on the coffee machine

- \* Slide the operating panel upward

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

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

*Coffee machine switches on and heats up.*

*An automatic warm rinsing starts.*

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

The coffee machine can be switched on using the timer.



*PIN access control*

▷ PIN rights

page 53

*Set timer switching times*

▷ Timer

page 57

### 3.3 Beverage dispensing

Touching the beverage buttons triggers dispensing of the beverage selected.

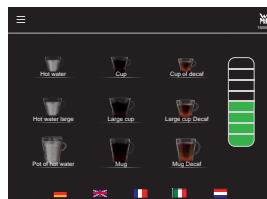
- Illuminated button = ready to dispense
- Unilluminated button = not ready to dispense / button disabled

- \* Place a vessel of a suitable size under the appropriate spout

- \* Touch the desired beverage button

#### Cancel beverage

- \* Touch the beverage button again



*Button layout*

▷ Operating options

page 47

*Cancel beverage*

▷ Operating options

page 48

### 3.3.1 Beverage dispensing from the storage urn (SU)

- \* Place a vessel of the appropriate size beneath the coffee spout
  - \* Touch the desired beverage button
- The coffee is dispensed in different quantities depending on beverage button assignment. Adjustable options: Single cup, Mug and Jug. While coffee is being brewed for the storage urn, beverages cannot be dispensed from the storage urn at the same time. If urn mode is not active, then coffee beverages will be freshly brewed.

*Set the beverage size / quantity*  
▷ Beverages  
page 37

### 3.3.2 Beverage dispensing, fresh brewing

Depending on the installed equipment (1 or 2 grinders), freshly brewed coffee can be brewed from the second grinder. If urn mode is not active, then coffee beverages will be freshly brewed from the standard grinder.

- \* Place a vessel of the appropriate size beneath the coffee spout
  - \* Touch the desired beverage button
- The coffee is dispensed in different quantities depending on beverage button assignment. Adjustable options: Single cup, Mug and Jug.

*Set the beverage size / quantity*  
▷ Beverages  
page 37

## 3.4 Hot water dispensing

- \* Place a vessel of the appropriate size beneath the hot water spout
  - \* Touch the hot water button
- Dispensing occurs according to the dispensing option.*



### 3.5 Height adjustment of the spout

The spouts are removable. When the spout is removed, the clearance height is greater. This means that coffee mugs and small pitchers can be filled.

#### Clearance height

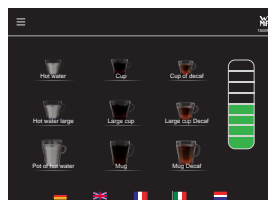
- Coffee spout: 165–220 mm
- Hot water spout: 165–210 mm

\* Grip the spout and pull it off



### 3.6 Special buttons (optional)

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



Language setting and preselection  
▷ Language  
page 46

### 3.7 Bean hopper, lockable

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



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

## IMPORTANT

Follow the Warranty chapter  
▷ starting on page 88

### 3.8 Grounds container

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

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

The volume of the coffee grounds container is designed for about 450 g of ground coffee.

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



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



*Clean the grounds container*  
▷ *Manual cleaning*  
page 73

### IMPORTANT

*Follow the Warranty chapter*  
▷ *starting on page 88*

### 3.9 Grounds disposal through the counter (optional)

The coffee machine can be fitted with grounds disposal through the counter. In this case, both the grounds container and the coffee machine base have an opening that passes through the on-site counter on which the machine is placed. The spent coffee grounds are collected in a separate container under the counter.

#### **Important**

*Clean grounds chute daily*  
▷ *Manual cleaning*  
page 73

### 3.10 Drip tray



#### Scalding hazard



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

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



#### CAUTION

Follow the Safety chapter

▷ starting on page 6

Clean drip tray daily

Care

▷ starting on page 66



### 3.11 Switch off the coffee machine



#### Take care to work hygienically

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



#### CAUTION

Follow the Safety chapter

▷ starting on page 6

Clean the coffee machine as shown in the manual.

Care

▷ starting on page 66



#### Follow the manual

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

#### IMPORTANT

Follow the Warranty chapter

▷ starting on page 88

- \* Slide the operating panel upward  
*The ON/OFF switch is on the right side, behind the operating panel.*
- \* Press the ON/OFF switch briefly until a signal sounds  
*Coffee machine switches off.*
- \* Disconnect mains plug
- \* Turn off main water supply tap



PIN access control

▷ PIN rights

page 53

## 4 Software



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

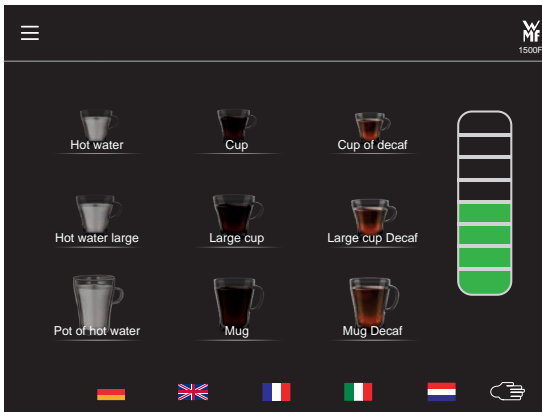
**CAUTION**

Operation safety instructions  
▷ page 24

### 4.1 Overview

#### Ready to operate

page 32



Button layout  
▷ Operating options  
page 47

The pads and buttons available on the display depend on the settings and the machine model.

#### Function bar "Ready to operate" display

page 32



Languages



Manual dispensing

## Main menu functions

starting on page 35



Care  
page 35



Beverages  
page 37



Operating options  
page 45



Information  
page 50



Accounting  
page 52



PIN rights  
page 53



Timer  
page 55



System  
page 59



Language  
page 64



USB  
page 64

## Menu control pads



Main menu / back



Confirm value / setting



PIN entry



Delete value / setting



Next / start



Preparation test



Load settings



Back



Save settings



Show keyboard

## Messages on the display



Event and error message

## 4.2 "Ready to operate" display

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

### 4.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

All set beverages are shown on the display. The coffee spout is in the centre, underneath the operating panel.

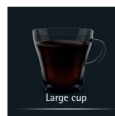
Available beverage sizes:

- Cup, mug, and pot - SU
- Cup, mug, and pot - Fresh brewing

The hot water spout is on the left side.

Available beverage sizes:

- Cup, mug, and pot



*Example: large cup Coffee  
Button layout  
▷ Operating options  
page 47*

## 4.2.2 Storage urn settings

\* Touch Storage urn button

The "Storage urn" menu opens.

The desired SU content can be set via the operating mode.

Operating mode	1-1.5 Litres	1.5-2 Litres	2-2.5 Litres
Target quantity	1.5 Litres	3 Litres	2 Litres
Brewing charge	0.5 Litres	0.5 Litres	0.5 Litres
Post-brewing level	1 Litres	1.5 Litres	2 Litres
Removal lock	0.5 Litres	0.5 Litres	0.5 Litres

Operating mode	2.5-3 Litres	3-3.5 litres	4 Litres
Target quantity	4 Litres	3 Litres	2 Litres
Brewing charge	0.5 Litres	0.5 Litres	0.5 Litres
Post-brewing level	2.5 Litres	3 Litres	3.5 Litres
Removal lock	0.5 Litres	0.5 Litres	0.5 Litres



Storage urn button



Set "Storage urn brewing batches"

▷ System  
page 63

### 4.2.3 Function bar

#### Select language

Use the flag symbols to select the desired language.



*Pre-selection languages*  
▷ *Operating options*  
page 46

#### Manual dispensing

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



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

The beverages available in self-service mode are shown on the "Ready to operate display." The display depends on the equipment level (1 or 2 grinders).



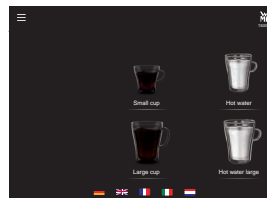
*Ready to operate" display*  
*Self-service mode 2 Grinders*  
▷ *Software*  
page 45

#### Dispensing options

Individual beverages can be dispensed.

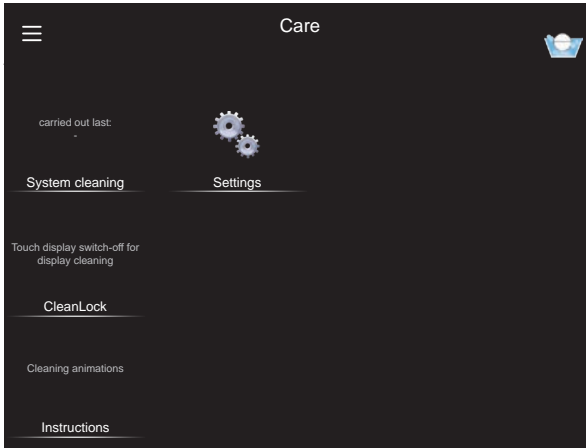
Pot brewing is also possible.

Options: cup, mug, pot



*Ready to operate" display*  
*Self-service mode 1 Grinder*  
▷ *Software*  
page 45

## 4.4 Care



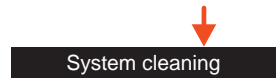
Menu control pads  
▷ Overview  
page 31

Care  
▷ starting on page 66

HACCP cleaning schedule  
▷ starting on page 75

### System cleaning

This selects whether the coffee machine will switch off after a system cleaning.  
Options: "Switch off" "Not switch off"



System cleaning  
▷ Care  
starting on page 69

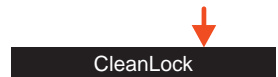
### CleanLock

\* Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.


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



Clean the operating panel  
▷ Care  
starting on page 73

## Instructions

Animated instructions for cleaning can be called up here.



Instructions

*Cleaning intervals overview*  
▷ Care  
page 68

## Settings

### Switch off rinsing

Options:      • active                      • inactive

Default value:  active

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



Settings

## 4.5 Beverages



### General information

#### Dispensing test

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



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



*Example: small cup coffee*

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

#### Save recipes

The modified recipe is saved.



#### Load recipes

A saved recipe is loaded to a beverage button here.

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

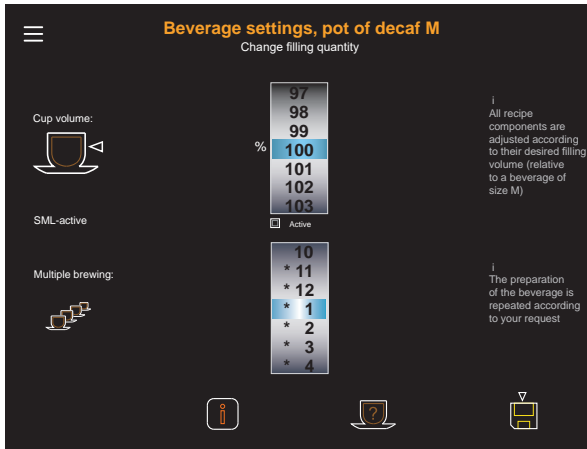


## Filling volume and dispensing option



### Cup volume

Set the desired filling volume.  
The recipe is adjusted accordingly.  
100% indicates the previously saved value.




### Dispensing option

- Start-Stop**  
 The dispensing runs until the set volume is reached. The dispensing can be stopped sooner by touching the button again.
- Dosed**  
 The set volume is dispensed. The dispensing option is available for hot water.
- FreeFlow**  
 Hot water is dispensed for as long as the button is pressed and held.
- Start-Stop-Freeflow**  
 A brief press of a button starts Start-Stop dispensing.  
 A longer press of the button, for more than 1 second, starts freeflow dispensing.

*The dispensing option can be set for hot water.*

## Change recipes

### Beverage settings – fresh brewing

- \* Touch the FB symbol (Fresh brewing)
- \* Touch the desired beverage button
- \* Touch the  symbol









Menu control pads  
 ▷ Overview  
 page 31



VB (Storage urn)  
 FB (Fresh brewing)

**Beverage settings, pot of decaf M**  
 Change recipe – Change additions – Espresso

	g	ml	#	1	2
16.7	185	User	8	9	
16.8	190	1	9	10	
16.9	195	2	10	0	
17.0	200	3	0	1	
17.1	210	4	1	2	
17.2	220	5	2	3	
17.3	230	6	3	4	
17.4	240	7	4	5	
	17.0	200	3	0	1
	17.0	200	3	0	1
	17.0	200	3	0	1

### Inventory of factory additions

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

- \* Touch the desired addition and then touch the desired position in the recipe composition again  
*The addition is immediately inserted at the desired position.*

### Delete addition

Delete a marked addition from the current recipe composition.



### Change addition

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

*The "Change addition" menu opens.*

The setting options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values

### Ground coffee quantity

Enter in grams (g)



### Water quantity

Enter in millilitres (ml)



## Coffee quality

The quality levels influence the coffee brewing cycle. The higher the quality level, the more intensive the release of the flavour and aromatic substances in the coffee.



### Quality levels

- 1 After pressing, space is provided for the ground coffee to swell.
- 2 After pressing, the coffee is brewed immediately.
- 3 After pressing, a pre-infusion occurs.
- 4 After pressing and a pre-infusion, a second wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same as for Quality 5, but with stronger wet pressing.
- 7 Same as for Quality 6, but with longer wet pressing.

#### Notice!

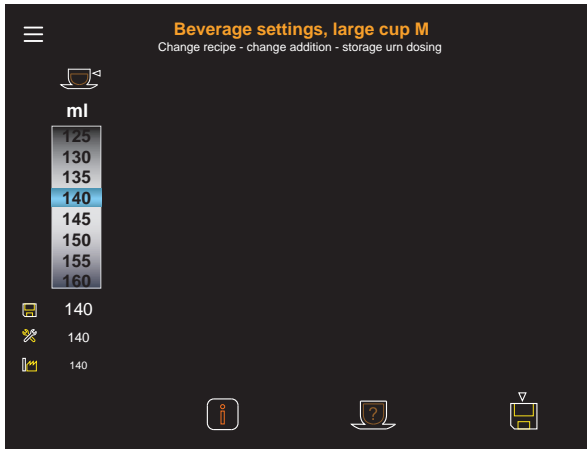
*If very finely ground coffee is used with a small amount of brewing water, a high quality level can cause a brewing water flow error.*

## Select coffee grinder


A full portion of coffee to be ground corresponds to 10. The total amount can be produced cumulatively by different grinders. This means that a variety of individual recipes are possible.



## Beverage settings – storage urn



For beverages from the storage urn, only the amount dispensed can be adjusted.

- \* Touch the SU symbol (Storage urn)
- \* Touch the desired beverage button
- \* Touch the  symbol



*VB (Storage urn)*  
*FB (Fresh brewing)*

The saved and current data are displayed.



The current values



The values saved by Service



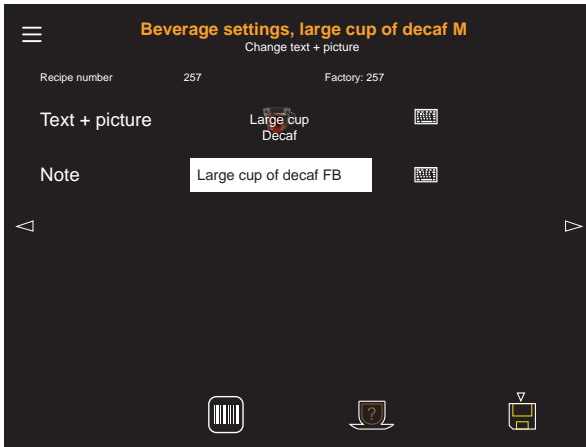
The factory values

## Water quantity

Enter in millilitres (ml)



## Text and picture



Menu control pads  
 ▷ Overview  
 page 31

## Text and picture

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

\* Activate the keyboard by touching the keyboard pad

Load custom beverage pictures  
 ▷ USB  
 page 64

## Note

A note about the beverage can be saved here.

## Set "Storage urn brewing batches"



Storage urn settings  
▷ "Ready to operate" display  
page 33





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

The brewer can hold a maximum of 28 g of ground coffee.

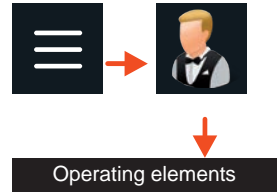
The brewing batches must be adjusted accordingly.

Default value: Brewing batch 0.5 Litres

- \* Touch the  symbol
- \* Touch the desired beverage button
- \* Touch the  symbol



## 4.6 Operating options



### Operating elements

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

#### SB mode (self-service)

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

Options:      • active                      • inactive

Default value:  inactive

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

- Menu pad: delayed
- Error message: symbol
- Cancel beverage: inactive
- Language pre-selection: inactive
- Storage urn settings: inactive
- Storage urn, manual dispensing: inactive

#### Menu pad

Options:      • active                      • inactive

Default value:  active

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

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

### Error message

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

Options:      • active                      • inactive

Default value:  active

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

### Language pre-selection

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

*Language pre-selection*  
▷ *Operating elements*  
*page 64*

Options:      • active                      • inactive

Default value:  inactive

### Storage urn settings – Self-service mode

The "Fill level indicator" shows the set brewing batch for the storage urn.

\* Touch the pad  
*The menu opens.*



*Storage urn settings*  
▷ *"Ready to operate" display*  
*page 33*

Options:      • active                      • inactive

Default value:  inactive

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

## Storage urn settings – Standard mode

The "Fill level indicator" shows the set fill level in the storage urn.

\* Touch the pad

*The menu opens.*

Options:      • active                      • inactive

Default value:  inactive

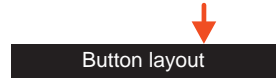
active    The settings can be accessed by touching the level indicator.



*Storage urn settings*  
▷ "Ready to operate" display  
page 33

## Button layout

Various standard button layouts are saved and can be selected here.



## PostSelection

Options:      • active                      • inactive

Default value:  inactive

active    The type of coffee and the size of the beverage are requested after the beverage has been selected.

The names of the types of coffee and the sizes can be modified. (Type of coffee and S-M-L).

The displays and options will vary, depending on the model.

- Size 1, 2 and 3
- Portioner 1 and 2

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

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



*Options which are needed by the post-selection function are enabled in the System menu.*


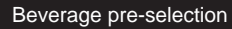
*System*  
▷ starting on page 59

## Beverage pre-selection

Options:      • active                      • inactive

Default value:  inactive

active      Previously selected beverages are dispensed without an additional button touch. The header bar displays, "Beverage pre-selection active".


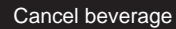
  


## Cancel beverage

Options:      • active                      • inactive

Default value:  inactive

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

## Logo



Logo

### Manufacturer's logo

Options:  active  inactive

Default value:  active

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

### Customer's logo

Options:  active  inactive

Default value:  inactive

**active** When the option is set to "active" and a customer's logo has been downloaded, the customer's logo is shown at the centre of the header bar when "Ready to operate".

### Load customer's logo

- ※ Insert the USB stick containing the customer's logo
- ※ Load the customer's logo

*The customer logo can also be loaded via CoffeeConnect.*

### Size of customer's logo

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

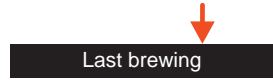
## 4.7 Information

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



### Last brewing cycle

Information about the last brewing cycle.



### Timer

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



### Service

Information on service address, serial number, versions, and network of the coffee machine.



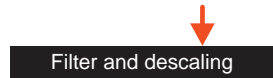
### Care

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



### Water filter and descaling

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



## Journal

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

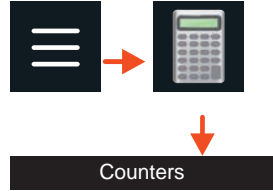
  
Journal

## Remote Service

Once remote service has been activated, WMF Service can connect directly to the coffee machine. Various settings can be made and errors can be corrected.

  
Remote Service

## 4.8 Accounting



### Counters


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

The screenshot shows the 'Accounting Counters' screen. At the top, there is a menu icon on the left, the title 'Accounting' in the center, and a calculator icon on the right. Below the title, the word 'Counters' is displayed. The main content is a table with four columns representing counters 1, 2, 3, and 4, and four rows representing different beverage types.

	1	2	3	4
Cup	1	2	3	4
Cup of decaf	2	2	2	2
Pot of hot water	1	1	1	1
Mug	2	2	2	2

### Standard setting

- Counter 1 = day counter
- Counter 2 = week counter
- Counter 3 = month counter
- Counter 4 = year counter

 The individual counters can be reset manually, independently of each other. (For example counter 1 = daily, counters 2 = weekly, etc.)

**TIP**

### Vending machines

See vending machines User Manual.

### External accounting

See the waiter accounting instructions.

## Free of charge settings

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



Free of charge settings

### All free of charge

Options:      • active                      • inactive

Default value:  inactive

### Beverage free of charge

Options:      • active                      • inactive

Default value:  inactive

### Message display

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

### Display beverage buttons

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

## 4.9 PIN rights

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

- Cleaning
- Setting
- Accounting



The PINs are hierarchical.

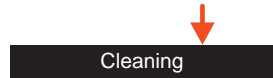
This means, for example: the settings PIN simultaneously grants all rights for the cleaning PIN, but not the rights for the accounting PIN.

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

### Cleaning PIN









On entering the valid PIN, access granted to:

 Care



### Settings PIN










On entering the valid PIN, access granted to:

- |   |  |
|---|--|
|  Care                             |  Timer    |
|  Beverages                        |  System   |
|  Operating options                |  Language |
|  Accounting<br>(without "delete") |  USB      |



### Accounting PIN

On entering the valid PIN, access granted to:

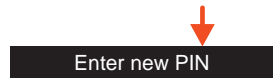
- |  |  |
|--|--|
|  Care                            |  PIN        |
|  Beverages                      |  Timer     |
|  Operating options             |  System   |
|  Accounting<br>(with "delete") |  Language |
|  |  USB      |



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

### Enter new PIN

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

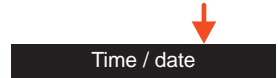


## 4.10 Timer



### Time / date

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



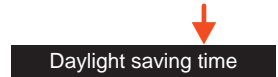
### Daylight saving time

Set whether to switch to daylight saving time automatically here.

This menu is displayed only if no telemetry module is installed.

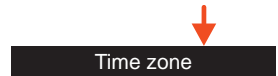
Options:      • active                      • inactive

Default value:  inactive



### Time zone

The time zone can be set here.



### Timer

The timer functions in general can be switched on and off here.

Options:      • active                      • inactive

Default value:  active

active      The timer switching times are active.

inactive    The timer switching times are not carried out.

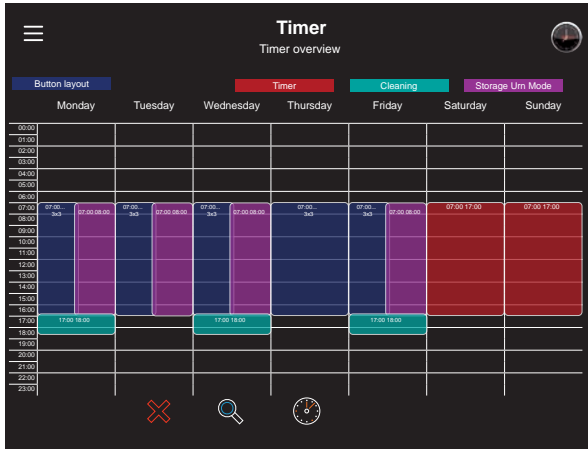


## Timer overview and setting the timer

Overview of all switch on and switch off times



Timer overview



*The switching points can be changed only from the daily view.*

### Delete timer

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



### Daily timer overview

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



## Set timer switching times



The following functions can be switched by means of the timer.

- Button layout
- ON/OFF timer
- Timer cleaning
- Operating mode



All changes to switching times take effect in the future only.

### NOTE

- \* Select desired timer option
- \* Select individual day or days
- \* Set timer switching times

The times are previously set for all selected days. After confirmation, a weekly overview is displayed with the switch time settings. The individual times can be modified in this weekly overview, as desired.

## Button layout

Options:      • active                      • inactive

Default value:  inactive

active      Button layouts can be assigned automatically via the timer.



Button layout

## Timer cleaning

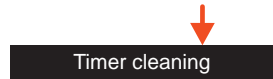
Options:      • active                      • inactive

Default value:  active       inactive

active      Automatic system cleaning can be initiated by means of the timer.

Prerequisites for beginning system cleaning via the timer:

- The pot dispensing spout must be pushed in.
- Timer cleaning must take place outside of time it is in self-service mode.



*Sequence and other queries*

▷ *Care*

▷ *Timer cleaning*  
page 70

## Storage Urn Mode

The operating mode can be defined by means of the timer, depending on the time of day.

For example

- Operating mode 2-4 litres      until 10 o'clock
- Operating mode 1-2 litres      after 10 o'clock

*If a user-defined operating mode has been set up, then this will also appear on the display.*



## 4.11 System

### Progress display

Options:           Line, circle, off

Default value: Line

### Display and illumination

#### Illumination

The illumination colour is set here.

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

There are also the following options:

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

*The current setting is displayed immediately.*

#### Illumination when "Ready to operate"

- Standard colour side

#### Event display (message)

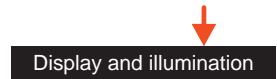
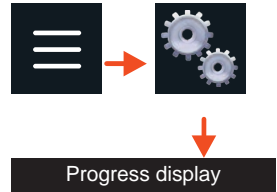
Options:           • active                           • inactive

Default value:  active    inactive

active   The illumination during a message can be adjusted.

#### Illumination for messages (event)

- Event colour side




*For example, "Ground coffee empty" message.*

## Display brightness

The brightness of the display is adjusted here.

## Reduce brightness automatically

Options:      • active                      • inactive

Default value:  active

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

## Touch calibration

Recalibrate the touch display.

## Display background

The desired colours for the touch display can be set up here.

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

## Screensaver

The starting time and frequency for a screen saver can be activated and set up here.

▷ *Digital solutions*  
page 64

The screen saver must have been previously loaded to the machine.

## Dispensing animation

The duration for displaying an animation during beverage dispensing can be set here.

▷ *Digital solutions*  
page 64

The image must have been previously loaded to the machine.

## Water filter

Options:      • active                      • inactive

Default value:  inactive

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



Water filter

### Note

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

## Filter capacity

Enter the filter capacity in litres here.

## Measured carbonate hardness

Enter the measured water hardness in °dKH here.

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

*The carbonate hardness test is supplied with the accessories.*



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

**NOTE**

## Measured total hardness

Enter the measured total hardness.

## Temperature

Indicates the boiler temperature setting for the water.



## Grinding degree setting

The grinding degree can be adjusted from the display.

- Grinding degree grinder 1
- Grinding degree grinder 2

Lower number -> finer grinding degree

Higher number -> more coarse grinding degree

The setting has intervals of 0.25. Up to half a grinding degree can be adjusted in each step. The grinder must be run between each adjustment.

Only for trained personnel and service.

↓  
Grinding degree setting

## Brewing pressure display

The brewing pressure display can be activated here.

Options:      • active                      • inactive

Default value:  active       inactive

↓  
Brewing pressure display

## Portioner

The names of the beans and ground coffee types used can be saved here.

Default value: Café Crème.

↓  
Portioner

*Available for machines with  
2 grinders.*

## Nutritional information

Detailed information on about nutritional values and ingredients can be captured here for each grinder.

An overview is available.

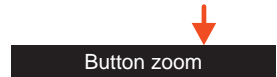
↓  
Nutritional information

## Button zoom

With active button zoom, the selected beverage button is magnified on the display.

Options:      • active                      • inactive

Default value:  active     inactive



## Storage urn

The general settings for the storage urn are made here.



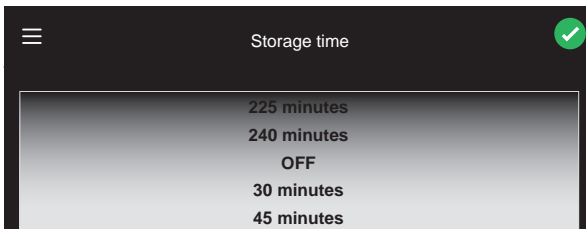
### Storage urn configuration

- Selecting the operating mode
- Target quantity: 1–1.5 Litres, 1.5–2 Litres, 2–2.5 Litres, 2.5–3 Litres, 3–3.5 Litres, 3.5–4 Litres

### Set storage time

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

Maximum storage time 240 min.



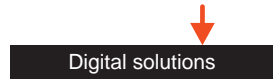
## Digital solutions

### Remote actions

Media packages that are not installed, but were sent via WMF Coffee Connect and not directly installed, can be implemented after the fact here.

### Smart Remote

The WMF Service department can activate Smart Remote. This function can then be activated here.



*Additional options for remote access are also possible via CoffeeConnect.*

## 4.12 Language

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



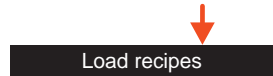
## 4.13 USB

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



## Load recipes

Saved recipes are loaded here.




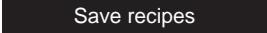
## Load beverage symbols

Load photos or beverage symbols from USB stick.




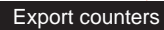
## Save recipes

Export recipes from the coffee machine to the USB stick.

  
Save recipes

## Export counters

Export counters to USB stick.

  
Export counters


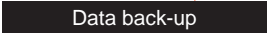
## HACCP export

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

  
HACCP-Export

## Data back-up


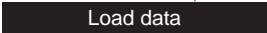
Data settings, such as machine data, beverage data, etc. are saved here.

  
Data back-up

## Load data

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

(Can be protected by a PIN.)

  
Load data

## Load language

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

  
Load language

## Firmware update

For Service only.

  
Firmware update

## 5 Care

### 5.1 Care safety instructions

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



#### Health hazard / hygiene

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



#### CAUTION

*Follow the Safety chapter*  
▷ starting on page 6



#### Health hazard / hygiene

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



#### CAUTION

*Follow the Safety chapter*  
▷ starting on page 6



#### Health hazard / hygiene

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



#### CAUTION

*Follow the Safety chapter*  
▷ starting on page 6



## Health hazard / irritation and scalding hazard



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

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 6*

## 5.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Message	Optional	
<b>Cleaning programs</b>					
x			x		System cleaning
x				x	Timer cleaning
<b>Manual cleaning</b>					
x					Clean the hot water spout
x					Clean the coffee spout
		x		x	Clean the drip tray
		x			Clean the housing
		x			Clean the operating panel (CleanLock)
x					Clean the grounds container
x				x	Clean the grounds chute
		x			Clean the bean hopper



▷ page 69

▷ page 70

▷ page 71

▷ page 71

▷ page 72

▷ page 72

▷ page 73

▷ page 73

▷ page 73

▷ page 74

Daily = Daily, at least once per day, and as needed

Weekly = Weekly cleaning

Regularly = Regularly as needed

Message = After the display shows a message

Optional = Optional (depending on the model)

## 5.3 Cleaning programs

### 5.3.1 System cleaning

The system cleaning is a fully automated cleaning program. The cleaning granulate is fed in automatically via the granulate dispenser.

Total duration is approx. 20 minutes.

*Instructions as animation*

▷ Main menu

▷ Care

▷ Instructions



#### Health hazard / irritation and scalding hazard



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



#### CAUTION

*Follow the Safety chapter*

▷ starting on page 6



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

Follow the messages.

#### NOTE



- Place the splash guard underneath the coffee spout while cleaning. The request is shown on the display.
- If the cleaning granulate hopper is empty, the machine locks out after the 3rd reminder to perform system cleaning.
- If the cleaning granulate dispenser is clogged, call WMF Service.

#### IMPORTANT

*Follow the timer chapter*

▷ starting on page 55

### 5.3.2 Timer cleaning

System cleaning can be started and performed automatically by means of the timer.

Always make sure that the splash guard is in place before a cleaning cycle starts on a timer.

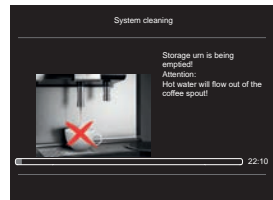
- Timer cleaning must take place outside of time it is in self-service mode.
- Place the splash guard underneath the coffee spout while cleaning.

*The cleaning starts and runs for the amount of time entered in the timer.*

*The side LED lights flash during timer cleaning.*

*During timer cleaning, a warning notice is shown on the display.*

*Just before the start of dispensing of cleaning fluids via the spout, a signal tone will start.*



#### Notes

- **Place the splash guard underneath**

This text can be shown as a message only, or as a request for input.

- **Empty grounds container**

This text can be shown as a message only, or as a request for input.

## 5.4 Manual cleaning

Order numbers for the WMF care program  
 ▷ Accessories and spare parts  
 page 93

### 5.4.1 Clean the hot water spout

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

- \* Pull out the hot water spout and unscrew the aerator
- \* Place the hot water spout in the cleaning solution (approx. 30 minutes)
- \* Rinse thoroughly with clear drinking water



#### Scalding hazard

- Switch off the machine before cleaning to avoid a hot beverage being accidentally dispensed.
  - > Turn off the coffee machine prior to cleaning.



#### CAUTION

Follow the Safety chapter  
 ▷ starting on page 6

### 5.4.2 Clean the coffee spout

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

- \* Pull out the coffee spout
- \* Place the coffee spout in the cleaning solution (approx. 30 minutes)
- \* Rinse thoroughly with clear drinking water



#### Scalding hazard

- Switch off the machine before cleaning to avoid a hot beverage being accidentally dispensed.
  - > Turn off the coffee machine prior to cleaning.



#### CAUTION

Follow the Safety chapter  
 ▷ starting on page 6

### 5.4.3 Clean the drip tray



#### Scalding hazard



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

- \* Lift up the front of the drip tray slightly and remove it
- \* The drip tray must be cleaned inside and out
- \* Rinse the drip tray with clear drinking water
- \* Dry off the drip tray and replace it

#### CAUTION

Follow the Safety chapter  
▷ starting on page 6



Instructions  
▷ Software ▷ Care  
page 36

### 5.4.4 Clean the housing



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

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 88

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

### 5.4.5 Clean the operating panel (CleanLock)

\* Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

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



#### Scalding hazard

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



#### CAUTION

Follow the Safety chapter  
▷ starting on page 6



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

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 88

### 5.4.6 Clean the grounds container (grounds chute, optional)

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



- > On coffee machines with grounds disposal through the counter, the grounds chute must be cleaned daily.
- > Never use force. Danger of breakage.



#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 88

### 5.4.7 Clean the bean hopper

The bean hoppers should be cleaned when needed and at regular intervals. Recommendation: monthly.



#### Risk of injury

- Long hair or clothes could become caught in the grinder head and drawn into the coffee machine.
- > Always protect hair with a hairnet.

 **CAUTION**



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



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

 **CAUTION**



- > Never clean the bean hoppers in a dishwasher.

**IMPORTANT**

- \* Slide the operating panel upward  
*The ON/OFF switch is on the right side, behind the operating panel.*
- \* Press the ON/OFF switch briefly until a signal sounds
- \* Disconnect mains plug
- \* Turn the lock on the bean hopper 180° to open it
- \* Lift bean hoppers out
- \* Completely empty bean hoppers and wipe out thoroughly with a damp cloth



Rotate the lock by 180°



## 6 HACCP cleaning schedule

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

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


With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care and cleaning is not carried out properly, dispensing beverages will constitute a food hygiene hazard point.


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

*"Food Hygiene Ordinance from  
05.08.1997"*

*Use our HACCP cleaning schedule  
for monitoring of regular cleaning.  
HACCP export  
▷ page 65*



Call up the journal of the most recent cleaning operations via Information pad .

The USB pad  can be used to export an HACCP journal.

**TIP**

**HACCP cleaning schedule**

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

**Cleaning steps:**

1. Performing the system cleaning  
 ▷ User Manual (Care chapter)
2. Regular cleaning of the coffee and hot water spout  
 ▷ User Manual (Care chapter)
3. Regular cleaning of the bean hoppers  
 ▷ User Manual (Care chapter)
4. General machine cleaning  
 ▷ User Manual (Care chapter)

Date	Cleaning steps				Signature
	1	2	3	4	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

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

## 7 Maintenance and descaling

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

Maintenance must be performed according to the manufacturer's maintenance schedule, depending on the actual usage of the machine and the operation time. Depending on the machine configuration, display messages can be activated to help ensure that the specified maintenance cycles are met. If no message appears on the display, then the safety-related components must be inspected at least every 24 months and replaced as needed.

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

### 7.1 Maintenance

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

*Service maintenance message  
▷ Messages and instructions  
page 78*

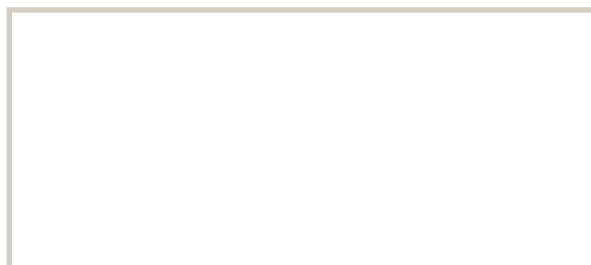
### 7.2 WMF Service

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

WMF GmbH

WMF Platz 1

D - 73312 Geislingen (Steige)




**Important.**

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

## 8 Messages and instructions

### 8.1 Messages for operation

#### Refill beans

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

#### Open water supply

- \* Turn on water tap and confirm

#### Empty grounds container

- \* Empty grounds container

#### Grounds container missing

- \* Replace the grounds container correctly

#### Change water filter

- \* Call WMF Service  
*Follow water filter instructions.*

#### Please consult the User Manual

Error number is displayed  
▷ *Error messages and malfunctions*

#### Call WMF Service

Error number is displayed  
▷ *Error messages and malfunctions*

#### Service message

Service maintenance after the display shows a message.

- \* Call WMF Service

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

## 8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

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


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

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

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

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

Your WMF 1500 F Internal Storage is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.

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

- \* Touch 

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




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

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

Afterwards, switch the coffee machine on again.

**NOTE**

<i>Error number</i>	<i>Error description</i>	<i>Action instructions</i>
6	Brewing unit block circuit / brewing unit stiff	* Switch off the coffee machine
88	Boiler: over-temperature	* Switch the coffee machine off, allow to cool and switch on again * If error not remedied call WMF Service
89	Boiler: heat-up time error	* Switch the coffee machine off and on again * If error not remedied call WMF Service
161	Flow error: brewing water	<i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i> * Set the grinding degree coarser ▷ Software ▷ System ▷ Grinding degree setting, page 62 * Reduce quality ▷ Settings ▷ Recipes, page 39 * If error not remedied call WMF Service
162	Flow error: when cleaning	<i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i> * If error not remedied call WMF Service
188	Heater error	* Switch off the coffee machine, disconnect mains plug * Call WMF Service

Error number	Error description	Action instructions
9678 9679 9619	Grinder right blocked Grinder left blocked	 <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Disconnect mains plug</li> <li>* Remove the bean hopper</li> <li>* Rotate the grinder disk counterclockwise only by using the multitool for the hopper (two pins must be inserted in the corresponding recesses on the grinder)</li> </ul> <p>▷ Care ▷ Clean the bean hopper, page 74</p> <ul style="list-style-type: none"> <li>* Replace hopper</li> <li>* Switch on the coffee machine</li> </ul> <p>If this occurs frequently:</p> <ul style="list-style-type: none"> <li>* Set grinding degree one stage coarser</li> </ul> <p>▷ Software ▷ System ▷ Grinding degree setting, page 62</p>
9039	Boiler: over-temperature	<ul style="list-style-type: none"> <li>* Switch the coffee machine off, allow to cool and switch on again</li> <li>* If error not remedied call WMF Service</li> </ul>
9041	Boiler: heat-up time error	<ul style="list-style-type: none"> <li>* Switch the coffee machine off and on again</li> <li>* If error not remedied call WMF Service</li> </ul>
9055	Forced cleaning	<ul style="list-style-type: none"> <li>* The coffee machine must be cleaned</li> </ul> <p>▷ Care ▷ System cleaning, page 69</p> <ul style="list-style-type: none"> <li>* If error not remedied call WMF Service</li> </ul>
9063	Bean container empty	<ul style="list-style-type: none"> <li>* Fill the bean hopper with coffee beans</li> </ul>
9076	Water pressure missing	<ul style="list-style-type: none"> <li>* Open water supply valve</li> <li>* Ensure water pressure is stable</li> </ul>
9133	Cleaning granulate hopper is empty	<ul style="list-style-type: none"> <li>* Fill the cleaning granulate hopper with granulate</li> </ul>

### 8.3 Errors without error message

<i>Error pattern</i>	<i>Action instructions</i>
<ul style="list-style-type: none"><li>• No hot water dispensing but water in grounds container</li></ul>	<ul style="list-style-type: none"><li>* Clean the hot water spout</li><li>* Call WMF Service (coffee dispensing possible)</li></ul>
<ul style="list-style-type: none"><li>• Pump runs continuously, water in grounds container</li></ul>	<ul style="list-style-type: none"><li>* Switch the coffee machine off and on again</li><li>* If error not remedied call WMF Service</li></ul>
<ul style="list-style-type: none"><li>• Bean hopper cannot be replaced</li></ul>	<ul style="list-style-type: none"><li>* Check whether bean hopper is accidentally locked</li><li>* Check whether there are any beans between the grinder and the hopper</li></ul>

## 9 Safety and warranty

### 9.1 Hazards to the coffee machine



#### Follow the manual

Failure to follow this and resultant damage will result in loss of liability.

Follow the conditions for use and installation.

#### Installation location

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

#### IMPORTANT

*Follow the Warranty chapter  
▷ starting on page 88*

*Conditions for use and installation  
▷ starting on page 18*

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

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

*System cleaning*  
▷ *Cleaning programs*  
*page 69*

## 9.2 Directives

Manufacturer: WMF GmbH, 73312 Geislingen (Germany)

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

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

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

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

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

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

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

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

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



*For disposal please contact  
WMF Service.*

*Address  
▷ page 77*

*See the chapter "Duties of the  
owner / operator"*

*▷ starting on page 86*

### 9.3 Duties of the owner / operator

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

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

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

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

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

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

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

Machine descaling may be performed only by WMF Service or by WMF authorised service personnel.

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

*WMF special cleaning agent*  
▷ Accessories and spare parts  
page 93

Machines with the "Fill Level Sensor" option contain batteries for the BTLE sensors. These batteries must be collected and disposed of separately.

Questions on the appropriate disposal of your professional coffee machine can be addressed to the responsible sales organization (WMF subsidiary or dealer, or directly to WMF GmbH, Geislingen).

Prior to passing on or disposing of the coffee machine, delete your personal data on the CoffeeConnect platform. (data privacy)

Delete personal data from your old device before disposing of it.



*For disposal please contact  
WMF Service.*

*Address  
▷ page 77*

## 9.4 Warranty claims



### Follow the manual

- Failure to follow this and resultant damage will result in loss of liability.
  - > Follow the conditions for use and installation.

### IMPORTANT

*Conditions for use and installation*  
▷ starting on page 18

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

### No warranty is provided:

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

### Important

*Maintenance*  
▷ page 77

## Appendix: Technical data

### Technical data for coffee machine

External dimensions	Width 325 mm Height 878 mm Depth 590 mm
Coffee bean hopper	approx. 1,100 g <sup>(1)</sup> Coffee bean hopper in the centre approx. 700 g <sup>(1)</sup>
Bean hopper, right	1,100 g <sup>(1)</sup>
Storage urn capacity	4 Litres
Weight empty	approx. 40 kg
Water supply <sup>(2)</sup>	On site: <ul style="list-style-type: none"> <li>• ½" (TW12) with main water supply and dirt filter (250 µm)</li> <li>• Min. 0.36 MPa (3.6 bar) supply pressure at 6 l/min <sup>(3) (4)</sup></li> </ul> Machine: <ul style="list-style-type: none"> <li>• 1 x ½" (TW12) boiler feed</li> <li>• 1 x ⅜" (TW8) rinsing line</li> <li>• at least 0.2 MPa (2 bar) supply pressure at 6 l/min, maximum 0.6 MPa (6 bar)</li> <li>• Max. water infeed temperature 35 °C</li> </ul>

We reserve the right to make technical modifications.

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

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

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

<sup>(4)</sup>  Note

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

## Appendix: Technical data

Water quality	For drinking water with carbonate hardness from 9 °dKH or higher, a WMF water filter must be fitted.
Water drain tube (optional)	Hose a minimum of DN 40, minimum downward slope of 2 cm/m
Use at elevation above sea level	<2,000 m
Nominal power rating	6.3 kW
Power supply	400 V 50/60 Hz (3/N/PE)
On-site fuse	3 x 16 A
Illumination	LED class 1
Degree of protection	IP X0
Protection class	IP 30
Calibration pressure	Boiler 0.32 MPa (3.2 bar)
Continuous sound pressure level (Lpa)	<70 dB(A) <sup>(5)</sup>
Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.
Installation surface / water spray	The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.

We reserve the right to make technical modifications.

<sup>(5)</sup> A-evaluated sound pressure level *L<sub>pa</sub>* (slow) and *L<sub>pa</sub>* (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Installation clearances	<p>For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 50 mm at the back.</p> <p>A minimum working space of 800 mm in front of the coffee machine is recommended. Clearance of at least 200 mm above the product hopper is recommended.</p> <p>A clear height of 1,100 mm from the top of the supporting surface should be ensured.</p> <p>The height of the installation surface above the floor should be at least 700 mm and max. 900 mm. If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.</p>
Installation dimensions of the water filter	See the User Manual for the water filter.

We reserve the right to make technical modifications.

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

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

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

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

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

## Appendix: Accessories and spare parts

Count	Unit	Designation	Order No.	Model
<b>Complete bean hopper</b>				
1	Pcs	Spare key	33 2071 8100	all
1	Pcs	Cover for bean hopper, centre	33 2887 3099	all
1	Pcs	Bean hopper lid, right	33 2925 5099	all
1	Pcs	Bean hopper, centre	33 2946 8099	all
1	Pcs	Bean hopper, right	33 2911 8099	all
<b>Brewing unit</b>				
1	Pcs	Brewing unit	03 2908 5099	all
<b>Drip grids / drip trays</b>				
1	Pcs	Drip tray	33 2633 7000	all
1	Pcs	Drip grid	33 2633 8000	all
<b>Accessories / tools</b>				
1	Pcs	Large-scale dispensing tap 115 mm	33 1750 3000	all
1	Pcs	Large-scale dispensing tap 166 mm	33 9885 5000	all
1	Pcs	Large-scale dispensing tap 340 mm	33 9838 3000	all
1	Pcs	Tube cleaning (splash guard)	33 2674 0000	all
1	Pcs	Multitool	33 2408 4000	all
<b>WMF care program</b>				
1	Pack	WMF special cleaning agent (1,000 g)	33 2118 6000	all
1	Pcs	Cleaning brush	33 1521 9000	all
1	Pcs	Pipe cleaner	33 0350 0000	all
1	Tube	WMF Molykote "gasket grease"	33 2179 9000	all
1	Pcs	Care kit	33 2888 2000	all
<b>Scale filter / water filter</b>				
1	Pcs	Water filter AquaBasic M	03 9533 1000	Constant water
1	Pcs	Filter head (WMF AquaHead)	33 9532 0000	Constant water
1	Pcs	WMF AquaHead connection set	33 9532 1000	Constant water
<b>Documentation and instructions</b>				
1	Pcs	Set of documents "User Manual WMF 1500 F Internal Storage"	33 4512 5010	all

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Your nearest WMF Service:

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