

coffee wakes up the world



## User Manual



Coffee machine

*presto!*

English

04.08.001

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

The WMF presto! coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam and hot water. Options include steam dispensing and the preparation of hot Choc beverages, with two different types of Choc (Twin Choc). Using the optional decaf button, any coffee beverage can be dispensed with decaffeinated beans from the second grinder.

Each beverage is freshly brewed at the press of a button which guarantees a high quality beverage. User guidance is provided by a graphical touch-screen display on the coffee machine.

Please be sure to follow the instructions in the Software chapter ▷Settings ▷Water hardness and capacity, and to make the necessary settings.



*Please read the User Manual prior to using the coffee machine.*

*Ensure that the staff has access to the User Manual.*

*Important.*

*Follow chapter 1 ▷ User Manual Signs and Symbols, page 8.*

*Follow Safety chapter, starting on page 59.*

*Observe the additional instructions:*

*presto! Installation instructions  
presto! Cleaning instructions*



*In the event of failure to comply with maintenance information (▷Maintenance), no liability is accepted for any resultant damage.*

*Similarly all guarantee / warranty obligations cease to apply in such cases.*

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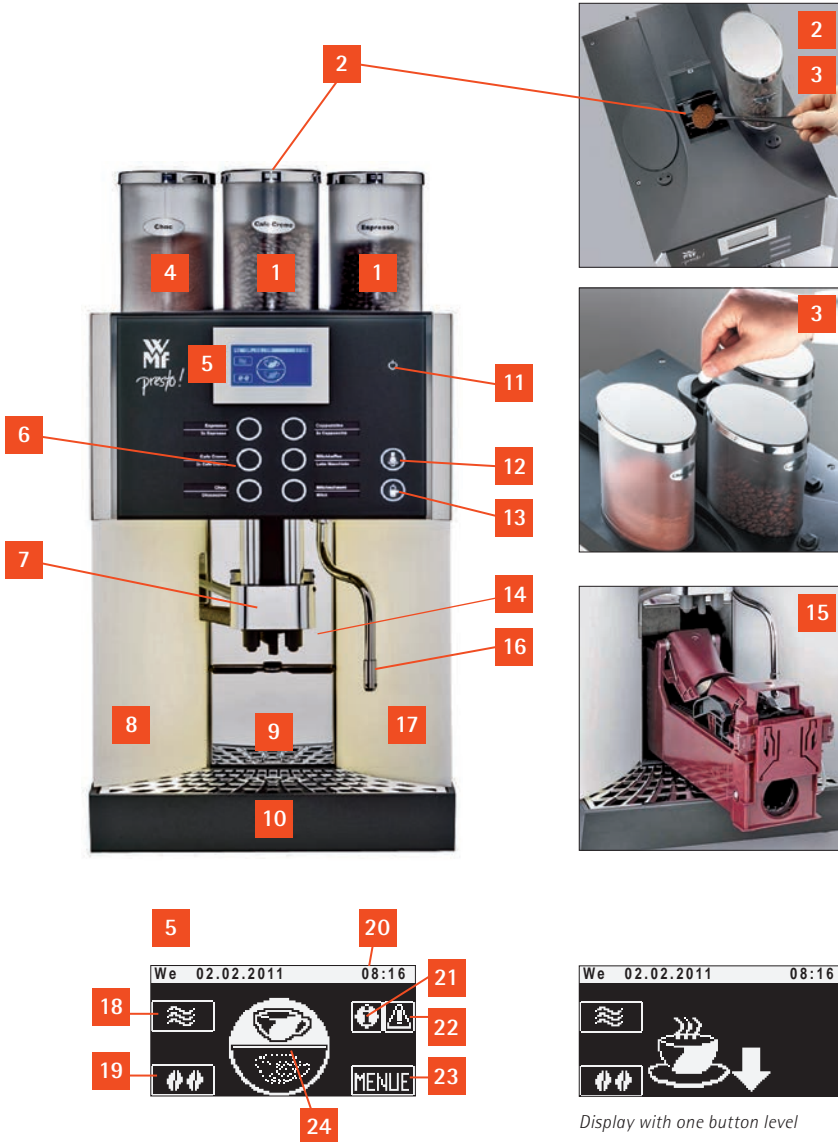
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# Chapter 1 Introduction

## 1.1 Parts of the coffee machine




- 1 Bean hopper (optional 1 or 2)
- 2 Manual insert (depending on the model)
- 3 Tablet insert (depending on the model)
- 4 Choc hopper / Topping hopper / Twin Topping hopper / Twin Choc hopper (optional)
- 5 Touch-screen display
- 6 Beverage buttons
- 7 Height adjustable combi spout with integrated milk foamer
- 8 Milk compartment cover / Plug&Clean socket / integrated milk cooler (optional)
- 9 Grounds container
- 10 Removable drip tray with drip grid
- 11 ON/OFF button
- 12 Steam button (optional) or Decaf button (optional)
- 13 Hot water button
- 14 Adjustable screen
- 15 Brewing unit
- 16 Steam dispensing (optional) or hot water dispensing
- 17 Water tank (coffee machines without constant water supply or for Aquaflex)
- 18 "Warm rinse" pad
- 19 Barista pad
- 20 Timer and clock display
- 21 Information pad
- 22 Messages / error messages
- 23 Menu pad (opens main menu)
- 24 Second level, shift pad (option)

## User Manual Signs and Symbols



**Caution.**  
Risk to the machine.

Follow the manual.



**Caution.**  
Risk to the user.

Observe the Safety chapter.



**Caution.**  
Hot liquid.

Observe the Safety chapter.




**Caution.**  
Hot surface.

Observe the Safety chapter.



**Caution.**  
Hot steam.

Observe the Safety chapter.



**Caution.**  
Bruising or crushing hazard.

Observe the Safety chapter.



**Caution.**  
Slipping hazard

Observe the Safety chapter.



**Tip**  
Instructions



**Cross reference**



**Start position**  
Main menu



"Ready to operate" display



... with additional pads



Main menu

If the menu symbol is shown in this User Manual, the description starts at the main menu start position.

### Call up the main menu

- \* Touch clear area on the "Ready to operate" display  
*Additional pads are activated.*
  - \* Touch the **MENUE** menu pad  
*The main menu is displayed.*
- There are other display options ▷ Main menu.*



## Glossary

Term	Explanation
•	• Listings, selection options
※	※ Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Aquaflex	Option to switch between a water tank and constant water supply. ▷Other settings.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water or Choc beverages
Capacity	For example the capacity of the water filter in litres of water it can filter
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the water.
Choc	Hot chocolate
Decaf	Decaffeinated coffee
Grounds chute	▷Grounds disposal through counter, page 14
Mains tap	Water stop valve, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for Choc / Topping
O-rings	Seals
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
SB mode (self-service mode)	Self-service customer operation
Topping	Milk powder
Twin Topping	Divided hopper for two kinds of powder, such as Choc and Topping

## Chapter 2 Operation

A display-guided installation program helps perform initial start-up after delivery from the factory.



Initial start-up  
▷ Installation Instructions

### 2.1 Switch on coffee machine

- ※ Press the ON/OFF button  and hold for more than 2 seconds

*Coffee machine switches on and heats up.*

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



PIN access control  
▷ Software  
▷ Settings  
▷ Operating options  
page 33

▷ Timer program  
page 20

### 2.2 Beverage dispensing

Pressing the beverage buttons triggers dispensing of the beverage selected.

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

- ※ Place a suitably sized cup below the combi spout
- ※ Press the desired beverage button

*Desired beverage and progress of dispensing are indicated on the display.*



**Caution**  
Hot liquids in the  
dispensing area.

**Observe the Safety chapter.**



Button allocation  
▷ Software ▷ Settings  
▷ Recipes and buttons  
page 28

### 2.3 Decaf button (optional)

Preparation of a decaffeinated coffee beverage from the decaf grinder:

- ※ Press the Decaf button
- ※ Press the desired beverage button

The steam dispensing option is not available with the decaf option.



## 2.4 Milk or milk foam (optional)

### 2.4.1 Dispense milk or milk foam

\* Press the beverage button assigned to milk or milk foam  
*Dispensing occurs. Dispensing runs for as long as the button is held.*



Standard version

### 2.4.2 Connect up the milk

Use a suitable milk nozzle on the combi spout.

- green milk nozzle = with a cooler, milk temperature 4–8 °C
- white milk nozzle = milk temperature 8–16 °C



Cooler version

#### Standard

- \* Insert the milk nozzle into the milk connection on the combi spout
- \* Pull the milk cover forward and out
- \* Open the milk package so that milk does not pour out when it is lying on its narrow side
- \* Insert the milk hose with the beige milk nozzle into the milk pack
- \* Slide the milk package carefully into the milk compartment



Cooler milk container

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

- \* Replace milk cover

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

- \* Insert the milk nozzle for cooled milk into the milk connection on the combi spout
- \* Remove the milk container out of the cooler
- \* Push the milk container lid back
- \* Pour milk into the milk container
- \* Place the lid back on the container
- \* Insert the adapter on the milk hose into the connection in the milk container lid
- \* Push the milk container back in carefully



Cooler adapter

The milk hose is inserted into the adapter.

## 2.5 Dispensing hot water

- \* Press the hot water button

*Dispensing occurs.*

If less water is required than the pre-set dispense amount, dispensing can be stopped by pressing the hot water button again.

## 2.6 Steam dispensing (optional)

- \* Press the steam button

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

- Steam warms beverages
- Steam manually foams milk

### Warm beverages

- \* Use as tall and slim a Cromargan® jug as possible, with handle
- \* Fill jug to no more than half way
- \* Immerse steam nozzle deeply into jug
- \* Press and hold steam button until desired temperature is reached
- \* Release steam button
- \* Swing steam outlet over to the drip tray
- \* Briefly press the steam button

*Residue in the steam outlet tube is rinsed.*

- \* Wipe steam outlet with a damp cloth

### Foam milk

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

*A thick creamy milk foam results.*

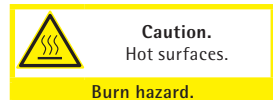
- \* Release steam button
- \* Swing steam outlet over to the drip tray
- \* Briefly press the steam button

*Residue in the steam outlet tube is rinsed.*

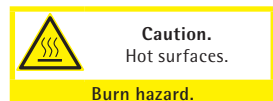
- \* Wipe steam outlet with a damp cloth



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



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

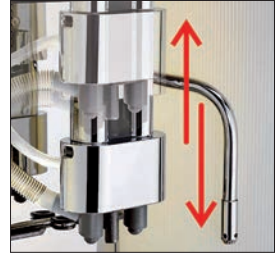


## 2.7 Height adjustment of the combi spout

The combi spout is height adjustable.

- ✱ Take the combi spout from the front and push to the desired height

Clearance height: 75–185 mm



## 2.8 Bean hopper / product hopper

If possible, refill product hopper in advance.

Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.

*Coffee beans into  
bean hopper,*

*Choc powder into  
Choc hopper,*

*Topping powder into  
Topping hopper.*

## 2.9 Twin Topping hopper / Twin Choc hopper (optional)

Divided hopper for two kinds of powder, such as Choc and Topping, or two different types of Choc.

- Left side: Choc; right side: Topping, or
- Left side: Choc 1; right side: Choc 2



## 2.10 Manual insert (optional) / tablet insert

Coffee machines with three product hoppers have only a tablet insert. Ground coffee must not be inserted into the tablet insert.



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

**Tablet insert is used:**

- For inserting cleaning tablets

**Manual insert is used:**

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



Tablet insert

Add ground coffee or cleaning tablet only after the display message.



### Preparation of ground coffee using the manual insert

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

For beverages on second level, touch the shift pad before opening the manual insert.



Manual insert

## 2.11 Grounds container

The grounds container receives the used coffee grounds. It has enough capacity to store coffee grounds from approx. 50 brewing cycles.

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

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

- \* Push combi spout all the way up
- \* Push up adjustable screen over grounds container
- \* Remove grounds container
- \* Empty and replace grounds container
- \* Confirm process on the display

If grounds container cannot be replaced, check chute for coffee residue and remove.

Always empty grounds container before replacing. Replacing without emptying results in the grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.



Clean daily  
▷ Care



**Caution.**  
Bruising or crushing hazard.

Observe the Safety chapter.



Follow the manual.

Observe the Safety chapter.

## 2.12 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 large container under the counter.



Grounds disposal through the counter cannot be retrofitted.

Clean coffee grounds chute daily  
▷ Care  
page 42

## 2.13 Drip tray

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

- \* Remove the drip tray carefully, empty it, and then reinsert the drip tray

On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning). Replace carefully so that no water accidentally drips down.



**Caution**  
Hot liquids.  
Move the drip tray carefully.

Observe the Safety chapter.

Clean drip tray daily.

▷ Care

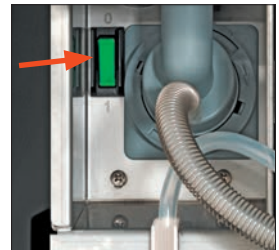
## 2.14 Integrated milk cooler (optional)

The integrated milk cooler keeps cooled milk at about 6 °C. The ambient temperature may be up to 25 °C.

The cooling system is designed to deal with a difference between milk and ambient temperature of up to 20°.

- \* Cool milk to approx. 6 °C
- \* Switch on the milk cooler

Turn the milk cooler off again when it has finished, using the switch. It is not turned off automatically together with the coffee machine.




The switch is directly above the milk compartment.



## 2.15 Switch off the coffee machine

The coffee machine must be cleaned daily prior to switching it off.

- \* Press and hold the ON/OFF button  until coffee machine switches off
- \* Disconnect mains plug

Coffee machines with a constant water supply

- \* Turn off mains tap

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



PIN access control  
▷ Software  
▷ Settings  
▷ Operating options  
page 33



Follow the manual.

Observe the Safety chapter.

## Chapter 3 Software

### 3.1 An overview

#### Ready to operate





✳️ Touch clear area on the "Ready to operate" display  
*Additional pads are activated.*



There are various setting options for the "Ready to operate" display.



If there are errors, the relevant  pad is displayed.  
 If Cleaning , Descaling  or Filter change are required, this is displayed.  
 Other display options ▷Settings ▷Operating options.

#### "Ready to operate" display pads

Chapter 3.2



Warm rinsing  
 Chapter 3.2.1



Barista (strength of the coffee)  
 Chapter 3.2.2

*Self-service and operating options  
 ▷Settings  
 page 35*



Switch, shift pad (optional)  
 Chapter 3.2.4



Main menu  
 Chapter 3.2.5



Information  
 Chapter 3.2.3



Error message  
 Touching the pad calls up the error message.

Care message  
 Touching the pad leads directly to the menu.



Cleaning required.










Descaling required.











## Main menu functions (pads)

Chapter 3.3

	Milk and foam <i>Chapter 3.3.1</i>
	Timer program <i>Chapter 3.3.2</i>
	Care <i>Chapter 3.3.3</i>
	Settings <i>Chapter 3.3.4</i>
	PIN entry <i>Chapter 3.3.5</i>
	PIN rights, access control <i>Chapter 3.3.6</i>
	Accounting <i>Chapter 3.3.7</i>

## Menu control pads

	Save settings
	Start or confirm a step
	
	Back to the higher menu level Cancel / leave without saving (Exit)
	Clear or reset
	Start preparation test / coffee trial
	Increase or reduce setting values
	Forward or back one step in listings

## 3.2 Ready to operate

### 3.2.1 "Warm rinse" pad

※ Touch the "warm rinse" pad 

A rinse of the pipes with hot water starts. The water warms the brewing system and guarantees an optimum coffee temperature.

*Recommended after a longer brewing pause, especially before dispensing a cup of espresso.*

*"Warm rinse" pad (active / inactive)  
▷ Settings ▷ Operating options  
page 33*

### 3.2.2 Barista pad

※ Touch the Barista pad 

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



*weaker (-15%)*




*normal, as per setting*



*stronger (+15%)*

*Barista pad (active / inactive)  
▷ Settings ▷ Operating options  
page 33*

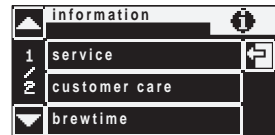
### 3.2.3 Information

※ Touch the  pad on the "Ready to operate" display  
The Information menu appears.

The "Information" main menu contains the following selection options.

#### Service

- Service location
- Start-up data
- Next maintenance date
- Software version



#### Care

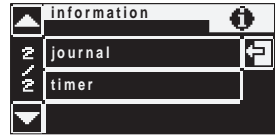
- Journal
  - Journal log of last cleaning
- Cleaning information
  - Info on last cleaning
- Descaling information
  - Info on last / next descaling
- Water filter information (optional)
  - Remaining capacity infoformation

#### Brew time

- Brew time of last beverage dispensed

## Journal

- List of logged error and status messages (for telephone support)



## Timer

- Display the timer state (ON/OFF)
- Display the next switching time

### 3.2.4 Shift pad (optional)

Each beverage button may be doubly assigned.  
Level 1 always active.

- \* Touch the shift pad  
*Level 2 activated.*

- \* Press the desired beverage button  
Level 1 is active again after dispensing a beverage at Level 2.



*Level 1 is active*



*Level 2 is active*

*Shift pad (active / inactive)*  
▷ Settings ▷ Operating options  
page 33

### 3.2.5 Main menu

#### Call up the main menu

- \* Touch clear area on the "Ready to operate" display  
*Additional pads are activated.*

- \* Touch the **MENUE** menu pad  
*The main menu is displayed.*



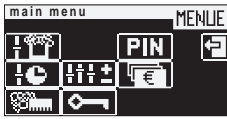
*"Ready to operate" display*



*... with additional pads*

*Delayed fade-in*  
▷ Settings ▷ Operating options  
page 33

### 3.3 Main menu



#### 3.3.1 Milk and foam

##### Milk foam quality

The milk foam quality is set here.  
This setting will apply to all beverages with milk foam.  
Compensates for variations in milk characteristics.

Reduce setting value -> finer foam and lower dispensing temperature

Increase setting value -> coarser foam and higher dispensing temperature

##### Latte macchiato pause interval

Latte macchiato is more successful if the interval between milk and milk foam dispensing is lengthened.

Reduce setting value -> shorter interval

Increase setting value -> longer interval

#### 3.3.2 Timer program

The timer program sets the switch on and switch off times.  
The "Timer program" main menu contains the following selection options.

- Timer state
- Set timer
- Timer overview
- Delete timer
- Timer information

MENUE



Other illustrations of the main menu for protected levels.

▷ PIN rights, access control  
page 36

MENUE



MENUE



foam quality

MENUE



macch.interrupt

MENUE



PIN rights, access control

▷ Software

▷ Settings

▷ PIN rights, access control  
page 36



## Timer state

- \* Touch **timer state**

Activate / deactivate timer = ON/OFF.



When the timer is activated, the timer symbol appears on the display.

## Set timer

- \* Touch **timeradjustment**

Program the switch on and switch off times.

- \* Touch **operating time**

The **operating time** Display appears. Here the day, time, and desired operation are set.



- \* Set day (Day)

- 1 = Monday
- 2 = Tuesday, etc. up to 7 = Sunday
- 1-5 = Monday to Friday (weekdays)
- 1-7 = entire week (Monday to Sunday)

- \* Set the time (hours, minutes)

- \* Set the desired switching time (action)

- Switch on time = **I** (on display)
- Switch off time = **O** (on display)

- \* Confirm with **OK**

or

- \* Delete with **C**

## Display programmed switching times

- \* Touch the **+** and **=** pads under **Prg**

Programmed switching times are displayed here. Up to 16 switching times (events) per day can be programmed.

Programmed times are sorted chronologically.

A new switching time is sorted chronologically immediately upon entry and confirmation with **OK**.

Example:



in day 1-5 or day 1-7, the switching times are copied to the indicated days.

Select desired settings with the pads **+** and **=**.

Current selection is inversely displayed.

Touching the **oi** pad directly accesses the timer overview.



## Copy day

Any day may be copied to other days, complete with its switching times.

\* Touch **timeradjustment**

*Program the switch on and switch off times.*

\* Touch **operating time**

\* Touch the number pad under **day**

*The selection of the week days is displayed.*

\* Scroll through to page 4

\* Touch **copy day**

*The selection of the week days is displayed again.*

\* Select the day that you want to copy

\* Touch **insert day**

\* Select the day you want to copy the time settings to

*The day is copied.*

## Timer overview

Checking the programmed switching times:

\* Touch **timer overview**

The switching times overview for the week is displayed graphically. Switch on times are indicated by bars.

*In day 1-5 or day 1-7, the switching times are copied to the indicated days.*

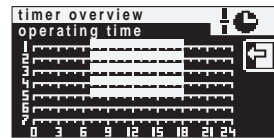
*The individual days 1,2,3...7 are displayed.*



To check times  
▷ Timer overview



Example:



*switching times Monday to Friday (1-5).*

*On time 7 a.m. (7:00)*

*Off time 6 p.m. (18:00)*



*This process cannot be undone.*

## Delete timer

\* Touch **delete timer** on page 2 of the timer main menu

\* Scroll to desired day and touch to select

*A safety query now appears querying whether deletion is actually intended.*

\* Confirm with **OK**

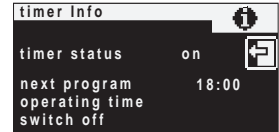
*The day is deleted with all its switching times.*

Besides individual days, "all workdays" or the entire week can also be deleted.



## Timer information

Touching the **timer Info** pad calls up a display with the next switching time and the timer state (ON/OFF).



### 3.3.3 Care

Cleaning and descaling programs are started from the Care main menu. Filter change (optional) and maintenance actions are confirmed here.

The "Care" main menu contains the following selection options.

- Cleaning program
- Foamer cleaning
- Mixer rinsing
- Descaling
- Filter change
- Rinse filter
- Customer Check-up



*In the Software chapter ▷ Care display-guided sequences are described in detail.*

*Physical cleaning actions are described in the Care chapter.*

## Cleaning program

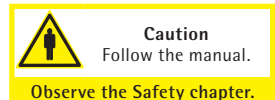
※ Touch **cleaning prog.**

*The daily cleaning program starts.*

The program automatically executes foamer cleaning if milk beverages have been dispensed. Mixer rinsing follows for the WMF presto! with mixer system.

The cleaning program sequence is described in the cleaning instructions.

Prior to carrying out cleaning, please note the safety instructions in the safety chapter. Read the cleaning instructions and the Care chapter, starting on page 40.





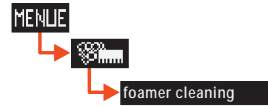
## Foamer cleaning

✳ Touch **foamer cleaning**

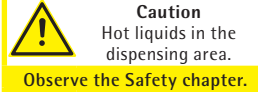
*Foamer cleaning starts.*

*Optional Plug&Clean cleaning.*

Foamer cleaning is carried out automatically as an integral part of the full cleaning program.



▷ Cleaning program

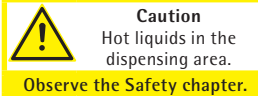


## Mixer rinsing

✳ Touch **mixer rinsing**

*Mixer rinsing starts.*

Mixer rinsing is performed automatically by the cleaning program when a mixer system is installed.



## Descaling

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

Descaling is in three stages.

- Preparation
- Descaling
- Rinsing

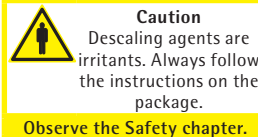
Do not drink the descaling solution that comes out of the combi spout during descaling!

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



*Total duration of descaling approx. 80 minutes.*

*The procedure may not be interrupted.*



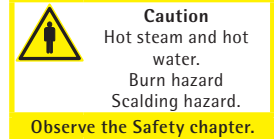


**The following is needed for descaling:**

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

If the coffee machine is still hot a cooling routine initially starts. The cooling routine takes 5–10 min.

Displays lead step by step through the program. Follow the instructions.

**Descaling coffee machine with water tank or Aquaflex****Preparation**

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

**Descaling**

*Descaling starts. This part of the routine takes about 40 min.*

- \* After descaling, carefully empty the collection container
- \* Replace the collection container
- \* Empty remaining descaling solution from water tank
- \* Rinse water tank and fill to maximum with cold water.  
See the markings on the outside of the water tank.
- \* Insert the water tank



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

*The crystals must not enter the machine.*

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



*Order numbers of the article  
▷ Appendix  
Accessories and spare parts  
page 68*



## Rinsing

*Rinsing starts. This part of the routine takes about 40 min.*

- \* When requested refill with fresh cold water (once after about 16 min, and again after approx. 32 min)
- \* Empty collection container

After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.

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

## Descaling coffee machine with constant water supply

### Preparation

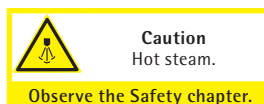
- \* Remove water tank
- \* Turn off main water supply tap
- \* Turn and remove seal plug on water tank connector counter-clockwise (flat screwdriver, see illustration 1 and 2)
- \* Stir liquid descaling agent in water tank with warm water
- \* If crystals have formed when stored below the freezing point,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

### Descaling

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

*Descaling starts. This part of the routine takes about 40 min.*

- \* Remove water tank and empty out remaining descaling solution
- \* Rinse water tank and fill to maximum with cold water. See the markings on the outside of the water tank.
- \* Replace the water tank



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

*The crystals must not enter the machine.*

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



## Rinsing

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

- \* Turn on mains water tap

*Leave the water tank in place. The water tank coupling is rinsed for approx. 10 seconds from the mains supply.*

- \* Remove water tank and dry
  - \* Turn and remove seal plug on water tank coupling in a clockwise direction (flat screwdriver, see illustration 1 and 2)
  - \* Insert the water tank
- Subsequent rinses are from the mains supply.*

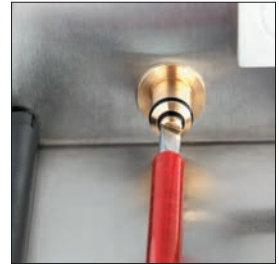


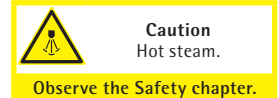
Illustration 1



Illustration 2

After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.

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



## Filter change

If the filter capacity is exceeded, there will be a message once per day that a filter change is due.

The filter must be changed within one week; otherwise, the message will be displayed after every brewing cycle.

- \* Change filter
- \* Confirm filter change

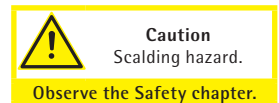
*After filter change there is an automatic program sequence to rinse and bleed the anti-scale filter and water system. Hot water runs out of the hot water spout during this process.*



*Observe water filter instructions.*

*Displays lead step by step through the program.*

*Follow the instructions.*



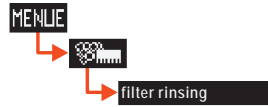


## Rinse filter

The Filter rinse option enables water system and filter rinsing and bleeding following long intervals in operation.

\* Touch **filter rinsing**

*Hot water runs out of the hot water spout during this process.*



## Customer Check-up

After every 15,000 coffees there is a daily message to the effect that Customer Check-up attention is due.

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

\* Carry out Customer Check-up 1/15.000



▷ Customer Check-up  
Instructions 1/15.000

▷ Safety  
▷ Warranty

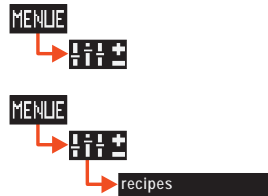
### 3.3.4 Settings

#### Recipes and buttons

\* Touch **recipes**

The **recipes** menu contains the following selection options.

- Cup volumes
- Change recipes
- Button allocation
- Weigh grounds



**Selecting the beverage buttons when setting**

- ※ Press the desired beverage button

**Selecting the beverage button on the 2nd level**

- ※ Touch the shift pad
- ※ Press the desired beverage button

**Adjust values**

- ※ Adjust values with the and pads

**Start a preparation test with the current values**

- ※ Touch
- The values are not saved yet.

**Save setting**

- ※ Save with

= more

= less

= exit without change

= save the values

= start test

**Cup volumes**

Cup volumes are matched to the cups used.  
Individual beverage ingredients are matched to the new cup volumes with no effect on composition and quality.

**Change recipes****All beverages**

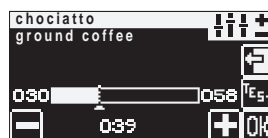
- ↓ ↑ Ground coffee quantity / Choc powder quantity
- ↓ ↑ Water volume

**Milk beverages**

- ↓ ↑ Milk foam volume
- ↓ ↑ Milk volume



*Change recipes display*



*Example: ground coffee quantity*



## Coffee beverages

### Quality

The five available quality levels affect the coffee brewing. The higher the quality level, the more intensive the release of the flavour and aromatic substances in the coffee.

- Quality 1** After pressing, space is provided for the ground coffee to swell.
- Quality 2** After pressing, the coffee is brewed immediately.
- Quality 3** After pressing, a pre-infusion occurs.
- Quality 4** After pressing and a pre-infusion, a second wet pressing occurs.
- Quality 5** After pressing, a pre-infusion occurs. In addition the brew time is automatically extended.



Quality



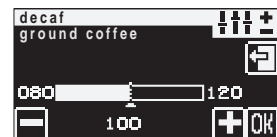
Instructions.

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

## Set decaf (optional)

Decaf grinder is always the left grinder.

- \* Touch **change recipes**
  - \* Press the Decaf button
- Ground coffee quantity for decaf is set by percentage for the ground coffee quantity set in the recipe. This setting applies to all coffee beverages with preselected "Decaf".
- \* Save with **OK**



## Button allocation

The beverages are assigned to the beverage buttons. This button allocation is set here.

- \* Press the beverage button
- \* Select the desired recipe, for example espresso, from the list

Load a new recipe:

the previous settings will be overwritten by the factory standard values for the new recipe.

Only adjustable recipes are indicated.



### Select grinder for a coffee beverage

(only for 2 grinders, without decaf)

- \* Press the beverage button
- \* Select recipe, for example espresso
- \* Select grinder (on the right or left)

### Select the portion controller for the Choc beverage

(only for Twin Choc)

- \* Press the beverage button
- \* Select recipe, for example milk Choc 1
- \* Select portion controller (on the right or left)

### Weigh grounds

- \* Empty and replace grounds container
- \* Touch **weigh grounds**

The process dispenses ground coffee directly into the grounds container and the grounds may then be weighed.

The grind quantity is dispensed three times.



*The product hopper cannot be selected for the Chociatto beverage.*

### Boiler temperature

- \* Set desired boiler temperature  
(Change brewing water temperature)  
*(default setting range 94–99 °C)*

### Reset

The coffee machine software is restarted here.

### Time and date

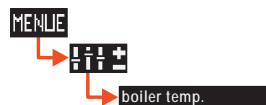
Clock time and date are set here.

### Display language

The language used in the display is set here.

### Display contrast

Contrast of the display is set here.  
*(Default value is 70)*





## Water filter is fitted

Whether water filter is fitted or not is entered here.  
*This affects the descaling intervals.*



## Water hardness and capacity

*On plumbed coffee machines with a constant water supply (without water filter, optional), for the Aquaflex option and for coffee machines with a water tank, the water hardness (carbonate hardness) is set here.*

*With fitted water filter and constant water supply or with Aquaflex option:*

*The water filter capacity is set here.*

*(The water filter capacity can be found in the water filter documentation.)*



## Warm-up rinsing

Whether the coffee machine should rinse the brewing unit with hot water after heating up is set here.  
*Recommended setting: active.*



## Foamer rinsing (optional)

Whether automatic foamer rinsing should occur after the last beverage with milk components is dispensed.  
*yes / no*



## Rinsing interval

The time elapsed between the last time a beverage with milk was dispensed and a foamer rinsing.  
*Recommended setting: 2 minutes.*







## Operating options

The following operating options are available.

- "Warm rinse" pad (active / inactive)
- Barista pad (active / inactive)
- 2nd level (active / inactive)
- ON/OFF button (direct / via PIN)
- Cancel beverage (yes / no)
- Menu pad (immediate / delayed)
- Error message (normal / symbol)

### "Warm rinse" pad

Recommendation for self-service: inactive.

### Barista pad

Recommendation for self-service: inactive.

### 2nd level / shift pad

Recommendation for self-service: inactive.

### ON/OFF button

Recommendation for self-service: via PIN.

If "via PIN" is set, then the PIN for the Cleaning level will be queried before switching on or off.

### Cancel beverage

Recommendation for self-service: no.

### Menu pad

Recommendation for self-service: delayed.

If "delayed" is set, the menu pad will only be shown if the display is pressed twice.

### Error message

**normal:** all messages are shown on the display.

**Symbol:** messages that require immediate action are shown on the display.

All other messages are displayed as symbol .

※ Touch the  symbol

*All messages are displayed.*



*If customers serve themselves then some functions can be switched to inactive.*

*The pads will not be displayed on the "Ready to operate" display.*

▷ PIN rights, access control  
page 36

▷ To the main menu  
page 19



*With illumination (optional):  
messages that require immediate  
action are accompanied by  
flashing side illumination.*



## Illumination (optional)

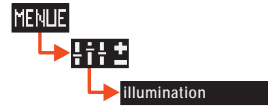
※ Touch the **illumination** pad until the desired colour appears

*The next colour is chosen every time you touch it.*

*See below for the sequence of the illumination colours.*

The start position is always the set colour.

- Positions 1–16: preset colours
- Position 17: light sequence (permanent colour change)
- Position 18: freeze actual colour
- Position 19: LED illumination "off"



*After the last position, the loop starts again at position 1.*

## Milk (optional)

The empty milk message can be activated here.

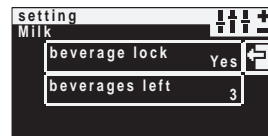
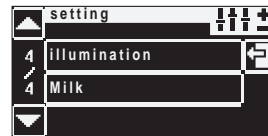
※ Touch **Milk**  
Beverage lockout yes / no

### Beverage lockout no

Beverages can be dispensed until the milk container is actually empty.

### Beverage lockout yes

Input is requested as to how many beverages can be dispensed after the message has appeared. After this number of beverages has been dispensed, beverages with milk are blocked from further dispensing. Beverage lockout is removed when the milk container is filled.



## Intro

The start-up program is started here again.



## ECO-Mode

If Eco-Mode is set to "active," the steam boiler temperature is reduced 10 minutes after the last beverage is dispensed. The display illumination and the optional side illumination are switched off. The beverage buttons remain lit. If a beverage with milk content is to be dispensed when the temperature is reduced, the coffee machine needs about 15 seconds to heat up. Beverage dispensing starts after the machine has heated up.

### Eco-mode

(active / inactive)

Standard: inactive

The Eco-Mode can be activated here.

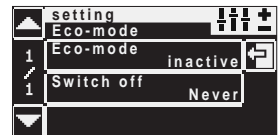
### Switch off

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

Standard: never

The time after the last beverage is dispensed is adjusted here. If this time is exceeded, the coffee machine automatically shuts off.

It can be set in increments of 30 minutes.

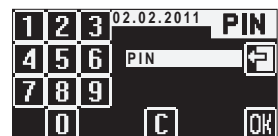


## 3.3.5 PIN entry display

Individual authorisation levels can be protected using a PIN. For access to a PIN-protected level, the PIN must be entered via pad.

- \* Touch the pad in the main menu
- Numerical keyboard display appears.*
- \* Enter required 4-figure PIN
- \* Confirm with

Following entry of a valid PIN, the assigned functions are available.



PIN entry display



### 3.3.6 PIN rights, access control

If a PIN has been assigned for a particular level, no access will be granted without a PIN.






#### Cleaning level

On entering the valid PIN, access to:

-  = Care
-  = PIN-protected ON/OFF button








#### Setting level

On entering the valid PIN, access to:

-  = Setting the milk foam quality
-  = Timer program
-  = Care
-  = PIN-protected ON/OFF button
-  = Settings (only cup volumes)

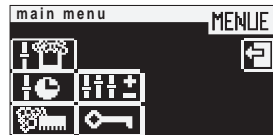
#### Accounting level

On entering the valid PIN, access to:

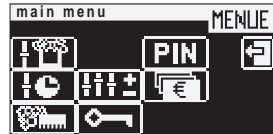
-  = Setting the milk foam quality
-  = Timer program
-  = Care
-  = PIN-protected ON/OFF button
-  = Settings (beverage, general, others)
-  = Assign PIN rights, access control
-  = Accounting numbers of beverages



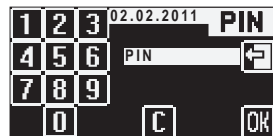
Cleaning level access



Setting level access



Accounting level access



PIN entry display

A PIN may be assigned to any level. The levels are hierarchical.

Example: the PIN for the **setting** level is valid for **cleaning** and **setting** levels, but not for the **accounting** level.

- \* Touch the **PIN** pad in the main menu
- \* Select desired level  
Example: **cleaning**

*Numerical keyboard display appears.*

- \* Enter any desired 4-digit number  
*Number entered is displayed.*
- \* Confirm with **OK**

*This level is now PIN-protected.*

When a PIN is assigned to a subordinate level, that PIN is automatically copied to higher levels if the latter are not already PIN-protected.

### Delete PIN

Entering 0000 will delete access control for the given level. Deletion the PIN of one level automatically deletes the subordinate PINs.

### 3.3.7 Accounting numbers of beverages

- \* Touch **counter**
- The counter menu displays the counter for each beverage.

#### Read counter

- \* Touch desired beverage on the display

#### Delete counter

- \* Touch the **C** clear pad

If no beverage is selected, on touching the **C** clear pad a dialogue appears in the display querying whether the counter readings for all beverages should be zeroed.

The "Accounting numbers of beverages" function should be protected with a PIN to prevent unauthorised access.

Example:

access-control		PIN
1	accounting	1234
2	setting	1234
▼	cleaning	1234

*PIN entry for Cleaning level 1234  
This PIN is carried over to the higher levels.*

Example:

access-control		PIN
1	accounting	7777
2	setting	9876
▼	cleaning	1234

*PIN entry for  
cleaning level: 1234  
setting level: 9876  
accounting level: 7777*



## Chapter 4 Other settings


### 4.1 Mechanical settings


#### 4.1.1 Set grinding degree

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





#### Left grinder

Grinding degree 1 → fine 

Grinding degree 6 → coarse 

#### Right grinder

Grinding degree 1 → fine 

Grinding degree 6 → coarse 



#### Bruising or crushing hazard.

Never reach into the grinders with coffee machine running and product hoppers removed.



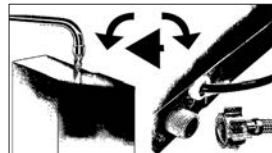
#### Caution

Bruising or crushing hazard.

Observe the Safety chapter.

#### 4.1.2 Aquaflex (optional) Switching between the constant water supply and the water tank

Turn the position screw behind the water tank to the desired position using the multitool. The sticker provides a reference.



Arrow pointing left = water tank

Arrow pointing right = constant water supply



▷ Messages  
page 54

## 4.2 Labelling of beverage buttons

First switch off the coffee machine in order not to trigger dispensing inadvertently.

- ❖ Pull out existing labelling behind front glass in a downward direction
- ❖ Write on label stickers as desired using the WMF template
- ❖ Stick on label mount and re-insert behind the front glass panel

The template can be printed out on adhesive labels or paper.

Stick paper to label mount using an adhesive sticker.



Free download of WMF label template from [www.servicecenter.wmf.com](http://www.servicecenter.wmf.com)

Matching adhesive labels:  
Zweckform-Avery No. 3659

## Chapter 5 Care

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

Prior to and after every instance that the machine is shut off for several days, perform all cleanings.



**Caution**  
Health hazard.

Follow the HACCP cleaning schedule

### 5.1 Cleaning intervals overview

Care						
	Daily	Weekly	Regularly	Message	Optional	
	x				0	Foamer rinsing
	x					Cleaning program
	x				0	Foamer cleaning
	x					Milk system cleaning Standard
		x			0	Milk system cleaning Plug&Clean
	x				0	Mixer rinsing
	x				0	Milk container cleaning
	x					Grounds container cleaning
	x					Drip tray cleaning
	x					Housing cleaning
	(x)	x			0	Mixer cleaning
		x				Milk compartment cleaning
		x			0	Water tank cleaning
			x			Brewing unit cleaning
			x			Bean hopper cleaning
			x		0	Product hopper cleaning
			x		0	Steam outlet cleaning
				x	0	Filter change
				x		Descaling

▷ page 32

▷ *Cleaning instructions*

▷ page 42

▷ page 43

▷ page 44

▷ page 45

▷ page 47

▷ page 49

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



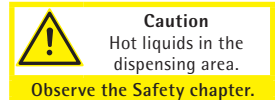
## For all cleaning instructions

See the step for step instructions ▷ Cleaning instructions.  
Follow the manual. Follow the safety instructions.

## 5.2 Daily cleaning

### 5.2.1 Cleaning program

The cleaning program leads step by step through foamer cleaning, the mixer rinsing and the machine cleaning via software.



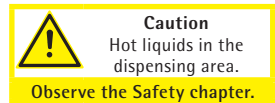
*Cleaning program*  
▷ Cleaning instructions

### 5.2.2 Milk system cleaning

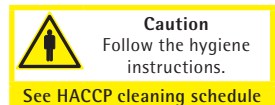
Milk system cleaning ▷ Cleaning instructions.

The milk system consists of:

- Combi spout
- Milk nozzle
- Milk hose



The milk system must be thoroughly cleaned and sanitized at least once a day, after no more 24 hours. For machines with Plug&Clean, this must be done as part of the machine cleaning at the end of operation. If this Plug&Clean cleaning is not done, then the combi spout must be disassembled and cleaned manually.



Milk hose should be changed at regular intervals.



*Combi spout cleaning*  
▷ Cleaning instructions

### Milk system cleaning Standard

Cleaning consists of two, or optionally three parts.

- Automatic foamer rinsing after each beverage with milk or milk foam (optional)
- Display-guided foamer cleaning
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution

## Milk system cleaning Plug&Clean

Cleaning with Plug&Clean consists of three parts.

- Automatic foamer rinsing after each beverage with milk or milk foam
- Display-guided Plug&Clean cleaning
- **Once per week**, place combi spout, milk hose and milk nozzles in a cleaning solution



*Plug&Clean cleaning program*  
▷ *Cleaning instructions*

### 5.2.3 Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer.

Mixer rinsing is an integral part of the cleaning program.



*Mixer rinsing*  
▷ *Cleaning instructions*

### 5.2.4 Combi spout cleaning

Thorough cleaning of the milk system. The exact procedure of this manual cleaning is described in the cleaning instructions.



*Combi spout cleaning*  
▷ *Cleaning instructions*

### 5.2.5 Milk container cleaning (optional)

Clean the milk container thoroughly every day.



**Caution**  
Follow the hygiene instructions.

**See HACCP cleaning schedule**

### 5.2.6 General cleaning

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

- \* Empty grounds container and rinse under running water
- \* Clean with a clean, damp cloth

#### Drip tray, housing and front panel

- \* Clean the cold coffee machine using a damp cloth
- \* Wipe dry using a fine woollen cloth or chamois leather

#### Cleaning metal surfaces

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

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

*Order numbers for the WMF care program*  
▷ *Appendix*  
*Accessories and spare parts*  
*page 68*

*Switch off the coffee machine before cleaning the front panel to avoid a beverage being accidentally dispensed.*



**Hazards to the machine.**

**Follow the manual.**

## 5.3 Weekly cleaning

### 5.3.1 Choc / Topping mixer cleaning (optional)

#### Choc mixer / Topping mixer

Cleaning will be more frequent depending on powder consumption.

- \* Switch off the coffee machine using the ON/OFF button
- \* Disconnect mains plug
- \* Remove milk cover
- \* Pull off mixer hose from mixer to combi spout
- \* Turn stud on bayonet connector underneath the mixer bowl counter-clockwise

*Mixer bowl is released from the retaining catch.*

*The propeller for the mixer is now visible.*

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

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

- \* Replace mixer bowl
- \* Turn stud on bayonet connector back clockwise
- \* Push mixer hose onto mixer bowl fitting again, and plug in combi spout
- \* Replace milk cover

Ensure that mixer hose is replaced securely. This is important, as otherwise hot water or hot Choc / Topping beverage may escape.



open



Ensure that the spiral guide is seated and the hose is not pinched.



**Caution.**  
Scalding hazard.

Observe the Safety chapter.

### 5.3.2 Milk compartment cleaning

Wipe weekly or as required with a damp cleaning cloth.



### 5.3.3 Water tank cleaning

Thoroughly rinse water tank weekly with clear water.



## 5.4 Regular cleaning

### 5.4.1 Brewing unit cleaning

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

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

*Brewing unit is now fully accessible.*

#### **Burn hazard.**

Allow brewer to cool before cleaning.

Hold firmly, as the brewing unit can slip downwards.

**Never use force. Danger of breakage.**

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

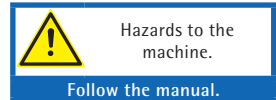
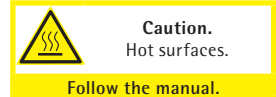
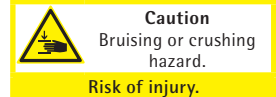


Illustration 1



Illustration 2

*Use the multitool from the accessories.*

- \* Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the wiper is in the forward position
- \* Push the springs outwards over the edge and unlock (illustration 4)
- \* Swing the insertion unit upwards
- \* Clean the brewing sieve under running water or with a cloth
- \* Remove coffee grounds residue using a paint-brush or scrubber
- \* Rinse the brewing unit under running water

Never clean the brewing unit in a dishwasher and never use any cleaner additives.

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

Remove coffee grounds residue from the chute.

- \* Wipe out the coffee grounds towards the front or suck out using a vacuum cleaner

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

- \* Replace springs in insertion unit (illustration 4)
- \* Hold the pusher compressed and replace the brewing unit in the chute against rear cover
- \* Push the brewing unit upwards until it engages in the lock
- \* Insert the grounds container
- \* Close the adjustable screen

If the brewing unit cannot be replaced without resistance: turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.  
**Never use force.**



Illustration 3



Hazards to the machine.

Follow the manual.



Illustration 4



Brewing sieve



Hazards to the machine.

Follow the manual.

### 5.4.2 Bean hopper cleaning

The bean hoppers should be cleaned as required and at regular intervals. Recommendation: monthly.

- \* Switch off the coffee machine using the ON/OFF button
- \* Disconnect mains plug
- \* Release bean hoppers lock using multitool by turning in a clockwise direction
- \* Lift bean hoppers out
- \* Completely empty bean hoppers and wipe out thoroughly with a damp cloth
- \* Allow bean hoppers to dry completely
- \* Refill and replace bean hoppers
- \* Lock with the multitool by turning counter-clockwise



open



close



**Never reach into the coffee grinders.**

Never clean the bean hoppers in a dishwasher.



**Caution**  
Bruising or crushing hazard.

Observe the Safety chapter.

### 5.4.3 Product hopper cleaning (optional)

**Choc / Topping, Twin Topping, Twin Choc**

Cleaning will be more frequent depending on powder consumption.

- \* Switch off the coffee machine using the ON/OFF button
- \* Disconnect mains plug
- \* Unlock product hoppers with multitool by turning in a clockwise direction
- \* Lift product hopper out and empty completely
- \* Unscrew union nut at front and rear
- \* Remove the dosing auger



open



close

- \* Thoroughly wipe out hopper with a damp cloth
- \* Thoroughly clean individual dosing auger components
- \* Allow product hopper and individual components to dry completely
- \* Re-assemble and replace the dosing auger and screw on union nuts



Portion controller with individual parts, dosing auger

Ensure correct orientation of discharge.

- \* Refill and replace product hopper
- \* Lock with the multitool by turning counter-clockwise

### Special features of the Twin Topping hopper

The Twin Topping hopper is divided in the middle and has two separate compartments for two different powder products, e.g. Topping and Choc.

During assembly, take care that the two different dosing augers are in the correct position.

1 = Choc

2 = Topping

With Twin Choc: dosing auger 1 is used twice.



Twin Topping



Dismantled dosing augers

Never clean product hoppers in the dishwasher.



Hazards to the machine.

Follow the manual.



## 5.5 Steam outlet cleaning

### Daily

- \* Mix 5 ml of cleaner in a tall jug with 0.5 litres of lukewarm water
- \* Immerse steam nozzle in the cleaning solution and briefly press the steam button

*Reaction time: 30 minutes*

- \* Clean with a brush
- \* Rinse thoroughly with water
- \* Press the steam button

*The steam clears the holes of the steam nozzle of milk residue, and removes cleaner residue.*

### Weekly

- \* Unscrew the steam nozzle
- \* Place the steam nozzle in the cleaning solution for at least 5 hours
- \* Clean with a brush
- \* Rinse thoroughly with clean water
- \* Screw the steam nozzle onto the steam outlet
- \* Immerse the steam nozzle in a jug with clear water
- \* Briefly press the steam button
- \* Wipe steam outlet with a damp cloth

## 5.6 Filter change

Follow the water filter User Manual for a filter change. After a filter change, perform a rinse as guided by the display.

## 5.7 Descaling

Descaling is display-guided.



**Caution**  
Health hazard.

**Irritation and scalding hazard in the dispensing area.**



**Caution.**  
Hot steam.

**Observe the Safety chapter.**



▷ Software ▷ Filter change  
page 27



▷ Software ▷ Descaling  
page 24

## Chapter 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 carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

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

Please observe the following points in order to comply with the HACCP cleaning schedule:

### Sanitize the milk system daily

- Follow the cleaning instructions for the milk system contained in the cleaning instructions. This will ensure that your system contains a minimum of bacteria at commencement of operation.

You can call up the logs of the most recent cleaning operations via Information pad .

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

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

*"Food Hygiene Ordinance from 05.08.1997"*

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



*Recommendation:  
only use UHT milk with a 1.5% fat content.*

**Keep milk cool.**

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

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

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

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

**Recommendation for Choc and Topping (optional)**

Regularly clean the product hopper. See the instructions in the Care chapter.  
See chocolate / Topping manufacturer's instructions.

**Caution.**  
Follow the hygiene instructions.  
**See Care chapter.**

**HACCP cleaning schedule** Month \_\_\_\_\_ Year \_\_\_\_\_

**Use only cooled UHT milk, to prevent health risks due to bacteria.**  
For Choc and Topping, use only products that have not exceeded their expiration date.

**Cleaning steps:**

1. Run the cleaning program
  - ▷ Cleaning instructions
- 2a. Milk foamer cleaning (combi spout)
  - ▷ Cleaning instructions
- 2b. Daily mixer cleaning
  - ▷ Cleaning instructions

- 3a. Clean the foamer and change out the combi spout after 4 hours of operation time (absolutely required for low number of dispense cycles, or if milk is not cooled)
- 3b. Weekly mixer cleaning and regular product hopper cleaning (Care chapter)
4. General machine cleaning

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

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

## Chapter 7 Maintenance

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the coffee machine and depends on the degree of hardness of the local mains water and whether or not a water filter is fitted.

The maintenance date is based on the degree of use of the coffee machine and is shown on the display. The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

### 7.1 Coffee machine maintenance

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user / operator.
- Customer Check-up after the display message; may be undertaken by the user / operator.
- Maintenance after the display message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.
- Revision after the display message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.



*Descaling*  
▷ Software ▷ Care  
page 23



*Descaling*  
▷ Software ▷ Care  
▷ Descaling  
page 24

*Customer Check-up after the display message see Customer Check-up Instructions in Customer Check-up Kit.*  
▷ Accessories and spare parts  
page 68

*Service maintenance message*  
▷ Messages and instructions  
page 54



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

## 7.2 WMF Service

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

WMF AG  
Eberhardstraße  
D - 73309 Geislingen (Steige)



## Chapter 8 Messages and instructions

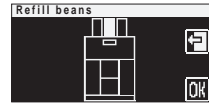
### 8.1 Messages for operation

#### Refill beans

- \* Top up bean hopper (refer to display)
- \* Check:
  - Is the product hopper lock open?

▷ Care

- Beans do not feed through
- \* Stir with a large spoon and confirm with **OK**



Coffee machines without a constant water supply

#### Fill the water tank

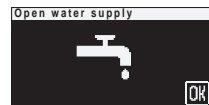
- \* Fill water tank and replace until it stops



Coffee machines with a constant water supply

#### Open water supply valve

- \* Turn on water mains supply and confirm



#### Empty water tank (Aquaflex coffee machine)

- \* Empty water tank

*A message is displayed when you switch from the water tank to the constant water supply.*



#### Waste water tank full

(for waste water tank with full message)

- \* Empty and replace waste water tank



#### Empty grounds container

- \* Empty grounds container



#### Grounds container missing

- \* Replace grounds container correctly and close adjustable screen



#### Brewing unit error

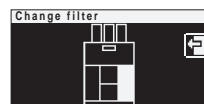
- \* Remove brewing unit
- \* Clean brewing sieve
- \* Replace brewing unit and ensure that it engages correctly in the lock



Coffee machines with water tank

### Change water filter

- \* Change filter within one week and confirm in the Care menu
- Follow water filter instructions.*



Coffee machines with a constant water supply

### Change water filter

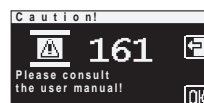
- \* Change filter within one week and confirm in the Care menu
- Follow water filter instructions.*



### Please consult the User Manual

*Error number is displayed.*

▷ *Error messages / malfunctions*



### Descaling Message

- \* Descale within one week

▷ *Software* ▷ *Care*



### Customer check-up message

- \* Carry out Customer Check-up within one week and confirm in the Care menu



### Service maintenance message

- \* Call WMF Service



### Revision message

- \* Call WMF Service



## 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 sequence of actions indicated.

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


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

Your WMF presto! 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 

*Error number is displayed.*

Error number	Error description	Action instructions
6	Brewing unit lockup current / brewing unit stiff	<ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Clean the brewing unit</li> </ul> <p>▷ Care ▷ <i>Brewing unit cleaning, page 45</i></p>
26 36	Right grinder blocked Left grinder blocked 	<ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Disconnect mains plug</li> <li>* Remove bean hopper</li> <li>* Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration)</li> <li>* Replace hopper</li> <li>* Switch on the coffee machine</li> </ul> <p>▷ Care ▷ <i>Bean hopper cleaning, page 47</i></p> <p>If this occurs frequently:</p> <ul style="list-style-type: none"> <li>* Set grinding degree one stage coarser</li> </ul> <p>▷ Other settings ▷ <i>Set grinding degree, page 38</i></p>





Error number	Error description	Action instructions
88	Boiler: over-temperature	Beverage dispensing temporarily blocked. ✱ Check that mains tap is on or that the water tank is filled and inserted correctly If still not OK: ✱ Switch off the coffee machine ✱ Clean the brewing unit ▷ Care ▷ Brewing unit cleaning, page 45 ✱ Switch on and try again (Release follows when cooled down to normal temperature). ✱ Switch off the coffee machine, allow to cool and switch on again
89	Boiler: heat-up time error	✱ Switch off the coffee machine and on again
161	Flow error: brewing water	Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step. ✱ Check that mains tap is on or that the water tank is filled and inserted correctly ✱ Clean the brewing unit ▷ Care ▷ Brewing unit cleaning, page 45 ✱ Set grinding degree coarser ▷ Other settings ▷ Set grinding degree, page 38 ✱ Reduce quality ▷ Settings ▷ Recipes, page 29
163	Flow error: warm rinsing	Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step. ✱ Check that mains tap is on or that the water tank is filled and inserted correctly ✱ Clean the brewing unit ▷ Care ▷ Brewing unit cleaning, page 45
186	Steam boiler: level	Beverage dispensing temporarily blocked. ✱ Check that grounds container is correctly inserted ✱ Switch off the coffee machine and on again
188	Heater error	✱ Switch off the coffee machine, disconnect mains plug ✱ Call WMF Service
189	Steam boiler: heat-up time error	✱ Switch off the coffee machine and on again

### 8.3 Errors without error message

<i>Error pattern</i>	<i>Action instructions</i>
No hot water dispensing but water in grounds container	<ul style="list-style-type: none"> <li>* Clean hot water spout</li> <li>* Call WMF Service (coffee dispensing possible)</li> </ul>
No Choc dispensing but water in grounds container	<ul style="list-style-type: none"> <li>* Do not use Choc dispensing</li> <li>* Call WMF Service (coffee dispensing possible)</li> </ul>
Choc portion controller blocked, Choc dispensed only with water	<ul style="list-style-type: none"> <li>* Clean portion controller ▷ <i>Care</i> ▷ <i>Product hopper cleaning, page 47</i></li> <li>* Empty powder</li> <li>* Turn dosing auger manually until all powder is removed</li> <li>* If necessary rinse with water</li> <li>* (Allow to) dry completely</li> </ul>
Coffee dispensing on the left / right differs	<ul style="list-style-type: none"> <li>* Clean the combi spout ▷ <i>Cleaning instructions</i></li> </ul>
No milk foam / milk output, but milk in milk container	<ul style="list-style-type: none"> <li>* Check whether the milk hose is kinked or squashed</li> <li>* Re-route milk hose correctly</li> <li>* Clean the combi spout</li> <li>* Check whether milk nozzle is blocked ▷ <i>Cleaning instructions</i></li> <li>* Check whether milk cooler is iced</li> </ul>
Milk foam incorrect, temperature too cold or too hot	<ul style="list-style-type: none"> <li>* Change milk nozzle                             <ul style="list-style-type: none"> <li>- green milk nozzle for cooled milk</li> <li>- white milk nozzle for uncooled milk</li> </ul> </li> <li>* Clean the combi spout ▷ <i>Cleaning instructions</i></li> </ul>
The milk cooler does not cool	<ul style="list-style-type: none"> <li>* Check if the milk cooler has been properly turned on using the separate switch</li> </ul>
Pump runs continuously, water in grounds container	<ul style="list-style-type: none"> <li>* Switch off the coffee machine and on again</li> <li>* If error not remedied call WMF Service</li> </ul>
Milk foamer and water tank: assembly / disassembly stiff	<ul style="list-style-type: none"> <li>* Lightly smear the O-rings with WMF gasket grease ▷ <i>Instructions in Customer Check-up Kit.</i></li> </ul>
Choc / Topping hopper cannot be replaced	<ul style="list-style-type: none"> <li>* Manually turn the drive for the dosing auger at the portion controller slightly in a clockwise direction</li> </ul>

## Chapter 9 Safety

### 9.1 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:

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

Despite the safety devices, every coffee machine poses hazard potential if incorrectly used. Please observe the following instructions when using the coffee machine so as to prevent injury and health hazards:

#### Scalding hazard.

When dispensing coffee, Choc / Topping, hot water and steam there is hazard of scalding in the dispensing area. Ensure that there is always a cup under the spout when dispensing beverages.

#### Burn hazard.

The brewing unit must be cleaned only when the coffee machine is cold. The brewing unit can get hot.



**Caution**  
Failure to follow safety instructions can result in death or serious injury.

**Follow the safety instructions.**

**Caution**  
Hot liquids in the dispensing area.

**Scalding hazard.**

**Caution.**  
Hot steam.

**Burn hazard.**

**Caution.**  
Hot surfaces.

**Burn hazard.**

**Bruising or crushing hazard.**

There is a bruising or crushing hazard when handling all moving parts. Do not reach into the bean hopper or the brewing unit opening when the coffee machine is switched on.



**Caution**  
Bruising or crushing hazard.  
Risk of injury.

**Health hazard.**

The product hoppers (coffee beans / Choc / Topping) and manual insert may only be filled with materials for the use intended.



**Caution**  
Health hazard.  
Only use as intended.

**Health hazard.**

When handling special cleaners for the milk foamer, cleaning tablets, and the descaling solution, follow the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablet or descaling solution after the display message.



**Caution**  
Health hazard.  
Follow the instructions of the label on the cleaning agents.

**Irritation and scalding hazard.**

Never reach under the spouts while cleaning / descaling. Cleaning fluid / descaling solution runs out of the combi spout when cleaning / descaling.



**Caution**  
Health hazard.  
Irritation and scalding hazard in the dispensing area.

**Slipping hazard**

Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.



**Caution**  
Slipping hazard if fluids are discharged  
Slipping hazard

## 9.2 Hazards to the coffee machine

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

- For water with carbonate hardness in excess of 5 °dKH, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains tap for the water supply is turned off and the mains switch is switched off or the mains plug is unplugged.

- We recommend damage prevention measures such as:
  - installation of a suitable water monitor in the mains water supply
  - installation of smoke alarms
- After shut off for several days we recommend running the cleaning program at least twice before reusing the machine.

▷ *Cleaning instructions*

## 9.3 Intended use

The WMF presto! is designed to dispense coffee beverages, milk beverages and/or powdered beverages (Choc and Topping) in various variations into cups or pots. In addition, the device can generate steam for heating milk and dispensing hot water. This device is also intended for industrial and commercial use and for use by professionals and trained users in shops in the consumer goods industry and agricultural holdings, or for the commercial use by non-professionals. The device can be used as a self-service device if it is supervised by trained personnel.

*The use of the device is also subject to the "General Terms and Conditions" of WMF AG and this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.*

**Under no circumstances may the WMF presto! be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).**

## 9.4 Directives

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

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

The materials and raw materials used fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011. The device fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), Directive 2004/108/EC (EMC), Directive 2011/65/EC (ROHS), Directive 2002/96/EC (WEEE). The declaration of conformity is included with the device. The device bears the CE mark.

Any modifications that are not approved by WMF will cause this declaration to become invalid.

Currently valid national rules apply in countries outside of the European Union. This device is subject to the directive on waste electrical and electronic equipment (WEEE / EU directive) and may not be disposed of as domestic waste.



*For disposal, contact WMF Service.  
Address ▷ page 53*

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.

## 9.5 Duties of the owner / operator

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

Access to the service area is permitted only for persons with knowledge and practical experience with the device, especially regarding safety and hygiene. The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance. In office / floor supply or similar self-service applications, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g. to BGV A3) [German Accident Prevention Association or equivalent].

In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks. These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work.

Machine cleaning must be carried out using only the WMF special cleaning agent intended by WMF for the coffee machine (tablets), and for the milk system (cleaning liquid).

*WMF special cleaning agent,  
▷ Appendix  
Accessories and spare parts  
page 68*

Machine may only be descaled using the special WMF descaling agent.

*WMF special descaling agent,  
▷ Appendix  
Accessories and spare parts  
page 68*

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

## 9.6 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. The vendor should always be afforded the opportunity to rectify errors within an appropriate period.

Claims that exceed the above terms, in particular damage claims as a result of consequential damage, are excluded to the extent that this is legally permissible.

Material defects shall be reported to the vendor immediately and in writing.

### No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the device (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 our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.

▷ *Instructions in Customer Check-up Kit.*



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



▷ *Maintenance page 52*





# Appendix: Cleaning instructions (Standard)

<p><b>16</b></p> <ul style="list-style-type: none"> <li>Push combi spout all grounds container</li> <li>Push up all table screen all the way up</li> </ul>	<p><b>17</b></p> <ul style="list-style-type: none"> <li>Remove and empty grounds container</li> <li><b>Caution:</b> Without a drain connection, the bucket must be emptied.</li> </ul>	<p><b>18</b></p> <ul style="list-style-type: none"> <li>Remove and empty drip tray</li> </ul>	<p><b>19</b></p> <ul style="list-style-type: none"> <li>Replace drip tray</li> <li>Place in the grounds container</li> <li>Close the adjustable screen</li> </ul>	<p><b>20</b></p> <ul style="list-style-type: none"> <li>Manual insert</li> <li>Open the manual insert cleaning port</li> </ul>	<p><b>21</b></p> <ul style="list-style-type: none"> <li>Cleaning trailer inserted</li> <li>Touch <b>Yes</b></li> </ul>	<p><b>22</b></p> <ul style="list-style-type: none"> <li>Machine cleaning starts. Duration 8-10 minutes.</li> </ul>	<p><b>23</b></p> <ul style="list-style-type: none"> <li>Close the manual insert</li> </ul>	<p><b>24</b></p> <ul style="list-style-type: none"> <li>Add a special WMF cleaning tablet</li> </ul>	<p><b>25</b></p> <p><b>Caution:</b> Manual combi spout cleaning without piggyback. 1st time at least once per day. See below.</p>
<p><b>Boomer cleaning:</b> For automatic cleaning, the "Boomer cleaning" below.</p> <p><b>Manual combi spout cleaning without piggyback:</b> 1st time at least once per day. See below.</p>									
<p><b>Combi spout cleaning at least 1 x daily</b></p>									
<p><b>A</b></p> <ul style="list-style-type: none"> <li>Push forward the lever behind the combi spout</li> <li>Remove combi spout</li> <li>Release the combi spout</li> <li>Release the mixer hose</li> </ul>	<p><b>B</b></p> <ul style="list-style-type: none"> <li>Immerse the length of the cleaning solution</li> <li>Immerse the combi spout in the milk hose</li> <li>Immerse the combi spout in the cleaning solution</li> <li>Immerse one end of the milk hose in the cleaning solution</li> </ul>	<p><b>C</b></p> <ul style="list-style-type: none"> <li>Rinse combi spout and milk hose</li> <li>Rinse with clear water</li> <li>Rinse mixer hose very carefully</li> <li>Rinse combi spout</li> <li>Rinse mixer hose</li> <li>Inset mixer hose</li> </ul>	<p><b>Boomer cleaning</b></p> <ul style="list-style-type: none"> <li>Touch <b>Boomer cleaning</b></li> <li>Touch <b>Boomer cleaning</b></li> <li>Touch <b>Boomer cleaning</b></li> <li>Touch <b>Boomer cleaning</b></li> </ul>	<p><b>Mixer rinsing</b></p> <ul style="list-style-type: none"> <li>Touch <b>Mixer rinsing</b></li> <li>Touch <b>Mixer rinsing</b></li> <li>Touch <b>Mixer rinsing</b></li> <li>Touch <b>Mixer rinsing</b></li> </ul>					

<p><b>1</b></p> <ul style="list-style-type: none"> <li>Touch clear area</li> </ul>	<p><b>2</b></p> <ul style="list-style-type: none"> <li>Additional pad etc.</li> <li>Touch <b>Yes</b></li> </ul>	<p><b>3</b></p> <ul style="list-style-type: none"> <li>Touch PIN</li> <li>Touch <b>Yes</b></li> </ul>	<p><b>4</b></p> <ul style="list-style-type: none"> <li>Touch cleaning program</li> <li>Touch <b>Yes</b></li> </ul>	<p><b>5</b></p> <ul style="list-style-type: none"> <li>Touch switching off</li> <li>Touch <b>Yes</b></li> </ul>	<p><b>6</b></p> <ul style="list-style-type: none"> <li>Touch <b>Yes</b></li> </ul>	<p><b>7</b></p> <ul style="list-style-type: none"> <li>Max 5 ml of clean water</li> <li>Touch <b>Yes</b></li> </ul>	<p><b>8</b></p> <ul style="list-style-type: none"> <li>When Step 7 completed</li> <li>Touch <b>Yes</b></li> </ul>	<p><b>9</b></p> <ul style="list-style-type: none"> <li>Touch <b>Yes</b></li> </ul>	<p><b>10</b></p> <ul style="list-style-type: none"> <li>Program 0.3 l of clear cold water for the water rinsing</li> <li>Touch <b>Yes</b></li> </ul>	<p><b>11</b></p> <ul style="list-style-type: none"> <li>Machine cleaning starts. Duration 20 seconds.</li> </ul>	<p><b>12</b></p> <ul style="list-style-type: none"> <li>Machine cleaning starts. Duration 20 seconds.</li> </ul>	<p><b>13</b></p> <ul style="list-style-type: none"> <li>Machine cleaning starts. Duration 20 seconds.</li> </ul>	<p><b>14</b></p> <ul style="list-style-type: none"> <li>Machine cleaning starts. Duration 20 seconds.</li> </ul>	<p><b>15</b></p> <ul style="list-style-type: none"> <li>Empty grounds container</li> <li>Touch <b>Yes</b></li> </ul>
<p><b>Caution:</b> Do not connect the milk hose to the connection point for the piggyback tray (Piggyback tray).</p>														
<p><b>Caution:</b> Do not connect the milk hose to the connection point for the piggyback tray (Piggyback tray).</p>														
<p>Continue on reverse side.</p>														
<p>31 2323 2010 12.2012</p>														

## Appendix: Technical data

### Technical data for coffee machine

Nominal power rating *	2,0–2,2 kW
Recommended daily capacity espresso, café crème	up to 150 cups per day
Overall hot water output	approx. 120 cups per hour
Coffee bean hopper	approx. 500 g per load (1 000 g optional)
Choc hopper / Topping hopper	approx. 500 g
Mains power connection *	1,N,PE 50/60 Hz 220–230 V
Illumination	LED class 1
External dimensions	Width 326 mm Height incl. bean hopper 676 mm Depth 556 mm
Weight empty	approx. 30–40 kg
Continuous sound pressure level (Lpa) **	< 70 dB(A)

We reserve the right to make technical modifications.

\* For special models see model label, values given above are for the basic model.

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

### Conditions for usage and installation

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

Mains voltage tolerance range	230 V +6% and -10 %, Mains voltage interruption < 50 ms: no interruption of function
Water supply (Constant water supply optional)	3/8 inch hose connector with mains tap, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 litres / minute, max. 0.6 MPa. Water temperature max. 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness above 5 °dKH a WMF water filter should be fitted upstream.
Water drain tube	Tube a minimum of DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+5 °C to max. +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use device outdoors.
Degree of protection	IP X0
Installation surface	The device must be placed on a level, flat, and sturdy surface. The device is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-WMF components. A minimum working space of 800 mm in front of the coffee machine is recommended. A clear height of 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

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

*The local power supply must be constructed according to IEC 364 (DIN VDE 0100). To improve safety, the device should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. (Type B residual current circuit breakers provide reliable tripping even if the fault current is smooth. This ensures a high level of safety.) Near the device or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the on-site installation. The coffee machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).*

*In order to avoid possible faults from arising on our shielded data lines due to potential equalisation currents between the devices, an additional potential equalisation unit should be planned for devices connected to the vending system. (See EN 60309)*

## Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Position number	Model
<b>Combi spout, complete, with Choc / Topping</b>					
1	Pcs	Complete combi spout	33 2867 5000	7	all
0,7	meter	Milk hose	00 0048 4948	7	Fresh milk
1	Pcs	Milk nozzle for cold milk (green)	33 2317 8000	7	Fresh milk
1	Pcs	Milk nozzle for warm milk (white)	33 9516 9000	7	Fresh milk
0,18	meter	Mixer hose	00 0048 0064	7	Choc / Topping
1	Pcs	Mixer hose-spring	33 2292 6000	7	Choc / Topping
1	Pcs	Mixer bowl	33 2318 0000	7	Choc / Topping
1	Pcs	Milk container	33 2321 1000		Fresh milk
1	Pcs	Milk container lid	33 2322 2000		Fresh milk
<b>Constant water supply, drainage</b>					
1	Pcs	Connecting tube for constant water supply	33 2292 1000	Installation instructions	Constant water supply
1	Pcs	Angle for drain tube	33 2165 8000	Installation instructions	with drainage
1,5	meter	Drain tube	00 0048 0042	Installation instructions	with drainage
<b>Accessories / tools</b>					
1	Pcs	Multitool	33 2323 1000	1	all
<b>Documentation / instructions</b>					
1	Pcs	Set of documents: <ul style="list-style-type: none"> <li>• presto! User Manual</li> <li>• presto! Cleaning instructions</li> <li>• presto! Plug&amp;Clean cleaning instructions</li> <li>• presto! Installation instructions</li> <li>• Carbonate hardness test (with instruction)</li> </ul>	33 2323 2010		all
<b>Complete bean hopper</b>					
1	Pcs	Bean hopper	33 2253 1000	1	all
1	Pcs	Slide lock	33 2265 5000	1	all
1	Pcs	Hand guard	33 2292 7000	1	all
2	Pcs	Screw, access guard	00 0047 3105	1	all
1	Pcs	O-ring container	33 2291 1000	1	all
<b>Product hopper</b>					
1	Pcs	Choc product hopper	33 2823 5000	4	Choc
1	Pcs	Topping product hopper	33 2824 8000	4	Topping
1	Pcs	Product hopper lid	33 2268 9000	1 and 4	all
1	sheet	Labels for product hopper	33 2315 3100	4	all

Number	Unit	Designation	Order No.	Position number	Model
<b>Coffee grounds container</b>					
1	Pcs	Coffee grounds container	33 2272 4000	9	all
<b>Brewing unit</b>					
1	Pcs	Brewing unit	33 2823 6199	15	all
<b>Drip tray / drip grid</b>					
1	Pcs	Drip tray	33 2254 9000	10	all
1	Pcs	Drip grid	33 2257 2000	10	all
<b>Potential equalization terminal</b>					
1	Pcs	Angle	33 2107 1100		
1	Pcs	Toothed wheel	00 0047 2257		
1	Pcs	Flathread screw M6X16	00 0047 3414		
1	Pcs	Hex nut	00 0047 2055		
<b>Water tank</b>					
1	Pcs	Water tank	33 2254 1000	17	Water tank
1	Pcs	Water tank lid	33 2296 1000	17	Water tank
1	Pcs	Water tank sieve	33 7006 2608	17	Water tank
<b>Customer Check-up Kit: 1/15.000</b>					
1	Pcs	Customer Check-up Kit 1/15.000 (with fresh milk and Chooc)	33 2828 7000		all
<b>Scale filter / water filter</b>					
1	Pcs	Adapter for water filter in water tank	33 2327 1000		Water tank
1	pack	Replacement cartridge for water filter in water tank (VE 4 pieces)	33 2332 2000		Water tank
1	Pcs	Water filter (complete kit)	03 9331 0001		Constant water supply
1	Pcs	Replacement cartridge for water filter	33 2426 5000		Constant water supply
<b>Order numbers for the WMF care program</b>					
1	bottle	WMF Special cleaner for milk foamer	33 0683 6000		Fresh milk
1	pack	Special cleaning tablets (100 pieces)	33 2332 4000		all
2	bottle	Liquid descaling agent (0.75 l)	33 7006 2869		all
1	Pcs	Pipe cleaner	33 0350 0000		all
1	Pcs	Cleaning brush	33 1521 9000		all
1	tube	WMF Molykote "gasket grease"	33 2179 9000		all

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Your nearest WMF Service:

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*presto!*