Coffee machine

User Manual

Coffee wakes up the world
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 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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Introduction

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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
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Introduction

User Manual Signs and Symbols

- Caution. Risk to the machine.
  - Follow the manual.

- Caution. Hot liquid.
  - Observe the Safety chapter.

- Caution. Hot steam.
  - Observe the Safety chapter.

- Caution. Hot surface.
  - Observe the Safety chapter.

- Caution. Bruising or crushing hazard.
  - Observe the Safety chapter.

- Caution. Slipping hazard
  - Observe the Safety chapter.

Tip
Instructions

Cross reference

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 menu pad
The main menu is displayed.
There are other display options ➔ Main menu.
## Glossary

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<td>Beverage dispensing</td>
<td>Dispensing coffee, hot water or Choc beverages</td>
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<td>Capacity</td>
<td>For example the capacity of the water filter in litres of water it can filter</td>
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<tr>
<td>Carbonate hardness</td>
<td>Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the water.</td>
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<td>Mixer system</td>
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<td>Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.</td>
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<td>Divided hopper for two kinds of powder, such as Choc and Topping</td>
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Chapter 2  Operation

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

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.

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.

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.

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

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

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

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
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.

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

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

Follow the manual.
Observe the Safety chapter.
Operation

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 secon leevle, touch the shift pad before opening the 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.

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.
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.

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.

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.

Caution
Hot liquids.
Move the drip tray carefully.
Observe the Safety chapter.

Clean drip tray daily.
Care

The switch is directly above the milk compartment.

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

- Warm rinsing  
  Chapter 3.2.1

- Barista (strength of the coffee)  
  Chapter 3.2.2

- 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.

Self-service and operating options

> Settings

page 35
Main menu functions (pads)

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

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.

3.2.2 Barista pad
※ Touch the Barista pad 🌶
The coffee strength will be altered for the next brewing cycle only.

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 information

Brew time
• Brew time of last beverage dispensed

Recommended after a longer brewing pause, especially before dispensing a cup of espresso.
"Warm rinse" pad (active / inactive)
▶ Settings ▶ Operating options page 33

Weaker (-15 %)

Normal, as per setting

Stronger (+15 %)

Barista pad (active / inactive)
▶ Settings ▶ Operating options page 33
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.

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 **MENU** menu pad
  The main menu is displayed.
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
Timer state

※ Touch timer state
Activate / deactivate timer = ON/OFF.

Set timer

※ Touch timer adjustment
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.
Any new switching time is sorted chronologically immediately upon entry and confirmation with OK.

Touching the  pad directly accesses the timer overview.
Copy day

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

※ Touch touch
timer adjustment
Program the switch on and switch off times.

※ Touch touch
touch operating time
※ Touch touch
Touch the number pad under day
The selection of the week days is displayed.

※ Touch touch
touch copy day
※ Touch touch
touch copy day
The selection of the week days is displayed again.

※ Touch touch
Touch the number pad under day
※ Touch touch
Select the day that you want to copy
※ Touch touch
Select the day you want to copy the time settings to
The day is copied.

Timer overview

Checking the programmed switching times:

※ Touch touch
timer overview

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

Delete timer

※ Touch touch
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.

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.

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.
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

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.

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.
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

Caution
Hot steam and hot water.
Burn hazard
Scalding hazard.
Observe the Safety chapter.

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

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
* Rinsing 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

Caution

Hot steam.

Observe the Safety chapter.

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.

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.
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

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

Caution
Scalding hazard.

Observe the Safety chapter.
**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 P

The values are not saved yet.

**Save setting**

★ Save with OK

---

**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
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.

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
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.

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.
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"

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 OK
Following entry of a valid PIN, the assigned functions are available.
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
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 **clear pad**
  - If no beverage is selected, on touching the **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.
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

<table>
<thead>
<tr>
<th>Left grinder</th>
<th>Right grinder</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grinding degree 1 → fine</td>
<td>Grinding degree 1 → fine</td>
</tr>
<tr>
<td>Grinding degree 6 → coarse</td>
<td>Grinding degree 6 → coarse</td>
</tr>
</tbody>
</table>

Bruising or crushing hazard. Never reach into the grinders with coffee machine running and product hoppers removed.

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
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

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.

5.1 Cleaning intervals overview

<table>
<thead>
<tr>
<th></th>
<th>Daily</th>
<th>Weekly</th>
<th>Regularly</th>
<th>Message</th>
<th>Optional</th>
</tr>
</thead>
<tbody>
<tr>
<td>x</td>
<td></td>
<td></td>
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<td>x</td>
</tr>
</tbody>
</table>

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.

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.

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

Caution
Hot liquids in the dispensing area.
Observe the Safety chapter.

See HACCP cleaning schedule
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

5.2.3 Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer. Mixer rinsing is an integral part of the cleaning program.

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.

5.2.5 Milk container cleaning (optional)

Clean the milk container thoroughly every day.

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.

Caution
Follow the hygiene instructions.

See HACCP cleaning schedule

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.
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.
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._

**Caution**

- Bruising or crushing hazard.
- Risk of injury.

**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)
Care

* Use the multitool from the accessories.
  * Turn the thread on the brewing unit head counterclockwise (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.
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

Never reach into the coffee grinders. Never clean the bean hoppers in a dishwasher.

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

Caution
Bruising or crushing hazard.
Observe the Safety chapter.
Care

- 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

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.

Never clean product hoppers in the dishwasher.
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.
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.

Recommendation for Choc and Topping (optional)
Regularly clean the product hopper. See the instructions in the Care chapter.
See chocolate / Topping manufacturer’s instructions.

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.

Recommendation for Choc and Topping (optional)
Regularly clean the product hopper. See the instructions in the Care chapter.
See chocolate / Topping manufacturer’s instructions.

HACCP cleaning schedule
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

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).

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

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*

**Caution!**

**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 \textbullet{} pad is displayed.

* Touch \textbullet{}  
\textit{Error number is displayed.}

<table>
<thead>
<tr>
<th>Error number</th>
<th>Error description</th>
<th>Action instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>Brewing unit lockup</td>
<td>✗ Switch off the coffee machine</td>
</tr>
<tr>
<td></td>
<td>current / brewing unit stiff</td>
<td>✗ Clean the brewing unit</td>
</tr>
<tr>
<td></td>
<td></td>
<td>⏩ Care ⏩ Brewing unit cleaning, page 45</td>
</tr>
<tr>
<td>26</td>
<td>Right grinder blocked</td>
<td>✗ Switch off the coffee machine</td>
</tr>
<tr>
<td>36</td>
<td>Left grinder blocked</td>
<td>✗ Disconnect mains plug</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✗ Remove bean hopper</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✗ Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✗ Replace hopper</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✗ Switch on the coffee machine</td>
</tr>
<tr>
<td></td>
<td></td>
<td>⏩ Care ⏩ Bean hopper cleaning, page 47</td>
</tr>
</tbody>
</table>

If this occurs frequently:  
* Set grinding degree one stage coarser  
 ⏩ Other settings ⏩ Set grinding degree, page 38
<table>
<thead>
<tr>
<th>Error number</th>
<th>Error description</th>
<th>Action instructions</th>
</tr>
</thead>
</table>
| 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  
  * Set grinding degree coarser  
    ▶ Other settings ▶ Set grinding degree, page 38  
  * Reduce quality  
    ▶ Settings ▶ Recipes, page 29 |
| 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

<table>
<thead>
<tr>
<th>Error pattern</th>
<th>Action instructions</th>
</tr>
</thead>
</table>
| No hot water dispensing but water in grounds container | ♻ Clean hot water spout  
|                                                   | ♻ Call WMF Service (coffee dispensing possible)  |
| No Choc dispensing but water in grounds container  | ♻ Do not use Choc dispensing  
|                                                   | ♻ Call WMF Service (coffee dispensing possible)  |
| Choc portion controller blocked, Choc dispensed only with water | ♻ Clean portion controller  
|                                                   | ♻ Care Product hopper cleaning, page 47  
|                                                   | ♻ Empty powder  
|                                                   | ♻ Turn dosing auger manually until all powder is removed  
|                                                   | ♻ If necessary rinse with water  
|                                                   | ♻ (Allow to) dry completely  |
| Coffee dispensing on the left / right differs      | ♻ Clean the combi spout  
|                                                   | ♻ Cleaning instructions  |
| No milk foam / milk output, but milk in milk container | ♻ Check whether the milk hose is kinked or squashed  
|                                                   | ♻ Re-route milk hose correctly  
|                                                   | ♻ Clean the combi spout  
|                                                   | ♻ Check whether milk nozzle is blocked  
|                                                   | ♻ Cleaning instructions  
|                                                   | ♻ Check whether milk cooler is iced  |
| Milk foam incorrect, temperature too cold or too hot | ♻ Change milk nozzle  
|                                                   | ♻ green milk nozzle for cooled milk  
|                                                   | ♻ white milk nozzle for uncooled milk  
|                                                   | ♻ Clean the combi spout  
|                                                   | ♻ Cleaning instructions  |
| The milk cooler does not cool                       | ♻ Check if the milk cooler has been properly turned on using the separate switch  |
| Pump runs continuously, water in grounds container | ♻ Switch off the coffee machine and on again  
|                                                   | ♻ If error not remedied call WMF Service  |
| Milk foamer and water tank: assembly / disassembly stiff | ♻ Lightly smear the O-rings with WMF gasket grease  
|                                                   | ♻ Instructions in Customer Check-up Kit.  |
| Choc / Topping hopper cannot be replaced            | ♻ Manually turn the drive for the dosing auger at the portion controller slightly in a clockwise direction  |
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.
Safety

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

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.

Slipping hazard
Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a 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 (EM), 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.

Follow the manual.

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)

Cleaning instructions WMF presto!

Prior to the first cleaning read the User Manual, Care chapter: “General cleaning”, “Weekly cleaning” and “Regular cleaning”.

1. Insert the cleaning tablet.
2. Close the manual insert. Manual insert is either in the centre between the product hoppers or in the centre behind the hoppers.
3. Open the manual insert.
4. Reinsert grounds container.
5. Remove and empty drip tray.
6. Replace drip tray.
7. Close the adjustable screen.
8. Remove and empty grounds container.
9. Touch (Care).
10. Mix 5 ml of WMF Special cleaner with 0.5 l of lukewarm water. Touch (Main menu). Place all parts of combi spout in the cleaning solution (3 parts).
11. Allen head screwdriver.
12. Pull forward the lever behind the combi spout.
13. Immerse the length of the remaining milk hose in the cleaning solution.
14. Release the mixer hose.
15. Dismantle combi spout.
16. Carefully disconnect the milk hose.
17. Empty machine cleaning starts.
18. Start now?
19. Yes
20. Touch (Foamer cleaning) for intermediate cleaning, see “foamer cleaning” below.

Foamer cleaning reminder appears. For foamer cleaning see next page, steps A to C. No switching off cleaning prog.

Rinsing starts.

In progress…

AB

Prepared water for rinsing?

Yes

No

Yes

No

When Step 7 completed:

The cleaning program starts.

Start now?

Yes

Yes

No

Remove combi spout

Insert milk hose

Release the mixer hose

Place all parts of combi spout in the cleaning solution (3 parts)

Dismantle combi spout

Foamer cleaning Mixer rinsing

Carefully disconnect the milk hose.

Empty grounds container and drip tray.

Start now?

Yes

Yes

No

Empty

Machine cleaning starts.

Start now?

Yes

Yes

No

Yes

No

If a mixer is fitted:

Insert mixer hose

Rinse mixer hose very thoroughly

On the Care submenu, touch (Foamer cleaning) for intermediate cleaning, see “foamer cleaning” below.

Foamer cleaning only

Mixer rinsing only

Foamer cleaning

Mixer rinsing

Foamer cleaning

Mixer rinsing

If not connected to main drainage, place collection container (2 litres) underneath.

If a mixer is fitted:

Insert milk hose

Insert mixer hose

Release the mixer hose

Place all parts of combi spout in the cleaning solution (3 parts)

Dismantle combi spout

Foamer cleaning Mixer rinsing

Caution.

Close the adjustable screen.

Cleaning tablet inserted?

Yes

No

Insert milk hose

Remove and empty drip tray

Replace drip tray

Close the adjustable screen

Remove and empty grounds container

Add a special cleaning solution

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?

Yes

Yes

No

Start now?
## Technical data

### Technical data for coffee machine

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Nominal power rating *</td>
<td>2,0–2,2 kW</td>
</tr>
<tr>
<td>Recommended daily capacity espresso, café crème</td>
<td>up to 150 cups per day</td>
</tr>
<tr>
<td>Overall hot water output</td>
<td>approx. 120 cups per hour</td>
</tr>
<tr>
<td>Coffee bean hopper</td>
<td>approx. 500 g per load (1000 g optional)</td>
</tr>
<tr>
<td>Choc hopper / Topping hopper</td>
<td>approx. 500 g</td>
</tr>
<tr>
<td>Mains power connection *</td>
<td>1,N,PE 50/60 Hz 220–230 V</td>
</tr>
<tr>
<td>Illumination</td>
<td>LED class 1</td>
</tr>
<tr>
<td>External dimensions</td>
<td>Width 326 mm</td>
</tr>
<tr>
<td></td>
<td>Height incl. bean hopper 676 mm</td>
</tr>
<tr>
<td></td>
<td>Depth 556 mm</td>
</tr>
<tr>
<td>Weight empty</td>
<td>approx. 30–40 kg</td>
</tr>
<tr>
<td>Continuous sound pressure level (Lpa) **</td>
<td>&lt; 70 dB(A)</td>
</tr>
</tbody>
</table>

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.
<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mains voltage tolerance range</td>
<td>230 V +6% and –10%, Mains voltage interruption &lt; 50 ms: no interruption of function</td>
</tr>
<tr>
<td>Water supply (Constant water supply optional)</td>
<td>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.</td>
</tr>
<tr>
<td>Water quality</td>
<td>For drinking water with carbonate hardness above 5 °dKH a WMF water filter should be fitted upstream.</td>
</tr>
<tr>
<td>Water drain tube</td>
<td>Tube a minimum of DN 19, minimum downward slope of 2 cm/m</td>
</tr>
<tr>
<td>Ambient temperature</td>
<td>+5 °C to max. +35 °C (empty the water system in case of frost).</td>
</tr>
<tr>
<td>Maximum humidity</td>
<td>80% relative humidity without condensation. Do not use device outdoors.</td>
</tr>
<tr>
<td>Degree of protection</td>
<td>IP X0</td>
</tr>
<tr>
<td>Installation surface</td>
<td>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.</td>
</tr>
<tr>
<td>Installation clearances</td>
<td>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.</td>
</tr>
<tr>
<td>Installation dimensions of the water filter</td>
<td>See the User Manual for the water filter.</td>
</tr>
</tbody>
</table>

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 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

<table>
<thead>
<tr>
<th>Number</th>
<th>Unit</th>
<th>Designation</th>
<th>Order No.</th>
<th>Position number</th>
<th>Model</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Combi spout, complete, with Choc / Topping</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Complete combi spout</td>
<td>33 2867 5000</td>
<td>7</td>
<td>all</td>
</tr>
<tr>
<td>1</td>
<td>meter</td>
<td>Milk hose</td>
<td>00 0048 4948</td>
<td>7</td>
<td>Fresh milk</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Milk nozzle for cold milk (green)</td>
<td>33 2317 8000</td>
<td>7</td>
<td>Fresh milk</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Milk nozzle for warm milk (white)</td>
<td>33 9516 9000</td>
<td>7</td>
<td>Fresh milk</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Milk container</td>
<td>33 2321 1000</td>
<td></td>
<td>Fresh milk</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Milk container lid</td>
<td>33 2322 2000</td>
<td></td>
<td>Fresh milk</td>
</tr>
<tr>
<td></td>
<td></td>
<td>0,7 meter Milk hose</td>
<td>00 0048 0064</td>
<td>7</td>
<td>Choc / Topping</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Mixer hose spring</td>
<td>33 2292 6000</td>
<td>7</td>
<td>Choc / Topping</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Mixer bowl</td>
<td>33 2318 0000</td>
<td>7</td>
<td>Choc / Topping</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Milk nozzle for warm milk (white)</td>
<td>33 2321 1000</td>
<td></td>
<td>Fresh milk</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Milk container</td>
<td>33 2322 2000</td>
<td></td>
<td>Fresh milk</td>
</tr>
<tr>
<td></td>
<td></td>
<td>0,18 meter Mixer hose</td>
<td>00 0048 0042</td>
<td>7</td>
<td>Choc / Topping</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1,5 meter Drain tube</td>
<td>00 0048 0042</td>
<td>7</td>
<td>Choc / Topping</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Connecting tube for constant water supply</td>
<td>33 2292 1000</td>
<td></td>
<td>Constant water supply</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Angle for drain tube</td>
<td>33 2165 8000</td>
<td></td>
<td>with drainage</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Drain tube</td>
<td>00 0048 0042</td>
<td></td>
<td>with drainage</td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Multitool</td>
<td>33 2323 1000</td>
<td>1</td>
<td>all</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Documentation / instructions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Pcs</td>
<td>Set of documents:</td>
<td>33 2323 2010</td>
<td></td>
<td>all</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• presto! User Manual</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• presto! Cleaning instructions</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>• presto! Plug &amp; Clean cleaning instructions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• presto! Installation instructions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Carbonate hardness test (with instruction)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Complete bean hopper</td>
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