

User Manual



Coffee machine

5000S

North America English

01.01.001

Safety instructions



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated "dangerous voltage" within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.



Do not use the machine if it is not working properly or if it is damaged.



Never alter built-in safety devices.



Ensure that there is always a receptacle under the outlet when dispensing hot beverages and hot steam to avoid scalding.



Do not touch hot machine components.



Never reach into the coffee grinder.



Never reach into the chocolate hopper.



Before cleaning the front panel, switch off the coffee machine or use the CleanLock function in order to prevent a beverage from being dispensing accidentally.



The milk system must be thoroughly cleaned, depending on the equipment included, in order to ensure proper hygiene.

- The milk hose must be replaced regularly.
- Never reach under the spouts while cleaning the machine.
- Ensure that mixer hose is replaced securely because hot liquid may escape.



Never reach under the spouts while cleaning the machine.



Do not reach into the bean hopper or the brewing unit opening when the Coffee Machine is switched on to avoid bruising or crushing when handling moving parts.



Do not remove cover.

No user-serviceable parts inside.

Repair should be done by authorized service personnel only.

Congratulations on the purchase of your WMF coffee machine.

The WMF 5000 S coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam and hot water.

With its optionally available powder hopper, the WMF 5000 S can also make hot chocolate with milk or milk foam.



Follow the User Manual



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

CAUTION

Follow the User Manual signs and symbols
page 20

Follow the Safety chapter
▷ starting on page 4



Hazard to life due to electrical shock



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

WARNING

Follow the Safety chapter
▷ starting on page 4



Conditions for usage and installation

- In the event of failure to comply with maintenance information and the specifications in the Technical Data chapter, no liability is accepted for any resultant damage.
- > Follow the User Manual.

IMPORTANT

Technical data
▷ starting on page 89

Maintenance
▷ starting on page 77

1 Safety



Misuse

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



	<p>WARNING</p> <p>Risk of fire or electric shock. Do not open.</p>	
<p>WARNING, to reduce the risk of fire or electric shock, do not remove cover (or back), no user-serviceable parts inside, repair should be done by authorized service personnel only.</p>		

(33 1453 5000)

1.1 General safety instructions

Hazards to the operator

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



> Read the User Manual carefully prior to use.



> Do not touch hot machine components.



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

 **CAUTION**



> Built-in safety devices must never be altered.



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



> Children may not play with the device.

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

 **CAUTION**

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



Hazard to life due to electrical shock

- The voltage inside the coffee machine is a hazard to life.
 - > Never open the housing.
 - > Never loosen the screws, and do not remove any housing parts.
 - > Never use a damaged power cord.
 - > Avoid damage to the power cord. Do not kink or crush it.
-

 **WARNING**



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place a suitable cup under the spout before dispensing beverages.
-

 **CAUTION**



Risk of injury

- Long hair could become caught in the grinder head and drawn into the coffee machine.
 - > Always protect hair with a hairnet before removing the bean hopper.
-

 **CAUTION**



Bruising or crushing hazard / risk of injury

- The coffee machine contains moving parts that can cause finger or hand injury.
 - Closing the operating panel can cause a crushing hazard.
 - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
 - > Carefully and gently close the operating panel.
-

⚠ CAUTION

Health hazard

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

⚠ CAUTION



Health hazard

- The milk system cleaner and the cleaning tablets are irritants.
 - > Follow the protective measures on the packaging of the cleaning agent.
 - > Only put in cleaning tablet after a display message.
-

 **CAUTION**



Health hazard / irritation and scalding hazard



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

 **CAUTION**



Slipping hazard



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

 **CAUTION**

1.2 Intended use



Misuse

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

 **WARNING**

The WMF 5000 S is designed to dispense beverages made with coffee and/or milk and/or powder (such as choc or topping) into suitable containers. This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar points of use. It can also be used in a domestic environment. The device can be used as a self-service device if it is supervised by trained personnel.

The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

Under no circumstances may the WMF 5000 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenized, UHT).

1.3 Conditions for usage and installation



Risk of fire

- > The safe distances indicated in the technical data must be maintained.

Risk of fire and accidents

- > The conditions for installation and use must be met.

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 authorized 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 authorized nor responsible for carrying out any on-site installation work prior to connection. The potential equalization terminal is installed by WMF Service if needed.

WARNING

Technical data

▷ *page 89*

NOTE

The machine must be installed in compliance with the applicable state and/or regional installation regulations. This includes sufficient backflow preventers.

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2 Introduction

2.1 Parts of the coffee machine



Display



- 1 Bean hopper (up to 2)
- 2 Powder hopper for one or two types of powder (optional)
- 3 Manual insert / tablet insert
- 4 Touch display for beverage buttons and settings
- 5 Hot water spout
- 6 Grounds container
- 7 SteamJet cup warmer
- 8 Removable drip tray with drip grid
- 9 Steam outlet (optional)
- 10 Combi spout with integrated milk foamer
- 11 Operating panel
- 12 Side illumination
- 13 ON/OFF switch (operating panel open)

“Ready to operate” display

- 14 Beverage buttons
- 15 Barista pad
- 16 “Warm rinse” pad
- 17 SteamJet pad
- 18 Page up and down
- 19 Eco-mode display
- 20 Menu pad (opens the main menu)
- 21 Beverage pads for hot water and steam
- 22 Message pad

User Manual Signs and Symbols



Personal injury safety instructions

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



WARNING

Safety instructions
Follow the *Safety chapter*
▷ starting on page 4



Personal injury safety instructions

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



CAUTION

Operation safety instructions
▷ page 22
Care safety instructions
▷ page 61
Follow the *Safety chapter*
▷ starting on page 4



Electrocution



Hot steam



Bruising or crushing hazard



Hot surfaces



Slipping hazard



Notice of property damage

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

IMPORTANT

Observe the Warranty chapter
▷ starting on page 88
Technical data
▷ starting on page 89



Instructions / Tip

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

NOTE

TIP

Call up the main menu

※ Touch the "Main 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>
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or powdered beverages
Capacity	For example: the capacity of the water filter in liters
Carbonate hardness	Quoted in °dKH (gpg). The water hardness is a measure of the calcium dissolved in the drinking water.
Choc	Hot chocolate
Combi spout	Standard is double spout. Option available for single spout.
Decaf	Decaffeinated coffee
Grounds chute	▷ Grounds disposal through the counter, page 29
Main water supply tap	Water stop valve, angle valve
Milk system	Combi spout and milk hose
Mixer system	Complete module, mixer with portion controller for powder beverages
Powder beverages	Such as Choc or Topping
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

3 Operation

3.1 Operation safety instructions



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.



- > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place a suitable cup under the spout before dispensing beverages.
-

 **CAUTION**

Follow the Safety chapter
▷ starting on page 4



Health hazard

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

 **CAUTION**

Follow the Safety chapter
▷ starting on page 4

3.2 Switch on coffee machine

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch
*Coffee machine switches on and heats up.
An automatic warm rinsing starts.
When the coffee machine is ready to dispense beverages, the "Ready to operate" display appears.*

The coffee machine can be switched on and switched off using the timer.



PIN access control
▷ PIN rights
page 50
Set timer switching times
▷ Timer
page 51

3.3 Milk or milk foam

3.3.1 Connect up the milk



Bruising or crushing hazard / risk of injury



- Risk of pinching due to rotating gears.
> Do not open the milk pump. The milk pump may be opened only by the Service department.



With WMF Cooler (Easy Milk, Dynamic Milk)

- * 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

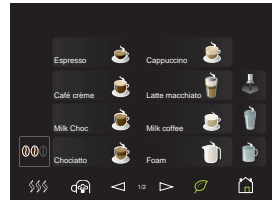


Milk container

3.4 Beverage dispensing

Touching the beverage buttons triggers dispensing of the beverage selected.

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



- * Place a cup of the appropriate size beneath the combi spout
- * Touch the desired beverage button

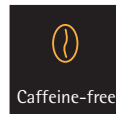
Cancel beverage

- * Touch the desired beverage button again

*Button allocation
▷ Operating options
page 43*

3.5 Preselection pads (optional)

Depending on the model, preselection pads such as the caffeine-free pad may be available on the display. These are preselection pads that define the desired preselection prior to beverage selection via the beverage buttons.



*Example:
Caffeine-free pad*

3.6 Hot water dispensing

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

Dispensing occurs according to the dispensing option.



3.7 Steam dispensing



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.



- > When dispensing beverages and steam, do not reach beneath the spouts.
- > Do not touch the spouts immediately after dispensing.
- > Always place a suitable cup under the spout before dispensing beverages.



CAUTION

Follow the Safety chapter
▷ starting on page 4



Burn hazard / scalding hazard



- Milk and foam can boil over if the temperature is set to 194 °F (90 °C).
- > Fill jug to no more than half way.



CAUTION



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

TIP

3.7.1 Auto Steam (optional)

Milk is heated or foamed using the Auto Steam option. Milk can be foamed directly to the set milk foam quality by means of the steam button. Alternatively, a selection of up to 3 foam quality levels can be opened.

Potential milk foam qualities are:

- standard
- fine
- superfine

There is also an extra milk button with Auto Steam.

Heat milk or foam milk

※ Fill a tall, narrow container with the desired milk quantity

Do not fill the jug above the halfway point, so that the milk will not run over when it foams.

※ Immerse steam nozzle deeply into the milk

※ Briefly touch the desired Auto Steam button

Steam is discharged, depending on the Auto Steam button allocation.

Steam dispensing ends after reaching the set temperature, or when the Auto Steam button is touched again.

※ Wipe the steam outlet with a damp cloth

3.7.2 Easy Steam (optional)

Beverages can be heated using the Easy Steam discharge.

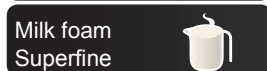
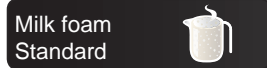
Milk can be foamed by adding air manually.



Milk button



Steam button



Button allocation

▷ Operating options
page 43

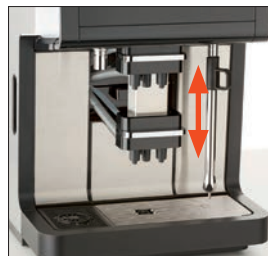
Change recipes
▷ Beverages
page 39

3.8 Height adjustment of the combi spout

The combi spout is height adjustable.

※ Take hold of the spout on the clip from the front and push to the desired height

Clearance height: 2.76 in–6.89 in (70–175 mm)



3.9 Bean hopper / powder hopper

If possible, refill product hoppers in advance.

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



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

IMPORTANT

Observe the Warranty chapter
▷ starting on page 88

3.10 Manual insert (optional) / tablet insert

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

Tablet insert is used:

- For inserting cleaning tablets

Manual insert is used:

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



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



Tablet insert

IMPORTANT

Observe the Warranty chapter
▷ starting on page 88

Preparation of ground coffee using the manual insert

- * Open manual insert lid
- * Insert ground coffee (max. 0.56 oz/16 g)
- * Close manual insert lid
- * Touch the desired beverage button



Manual insert

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



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



Grounds container cleaning
▷ Manual cleaning
page 68

IMPORTANT

Observe the Warranty chapter
▷ starting on page 88

3.12 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 separate container under the counter.

Important

Clean grounds chute daily
▷ Manual cleaning
page 68

3.13 Drip tray



Scalding hazard



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

CAUTION

Follow the Safety chapter
▷ starting on page 4
Clean drip tray daily
Care
▷ starting on page 61



3.14 Switch off the coffee machine



Take care to work hygienically

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

CAUTION

Follow the Safety chapter
▷ starting on page 4
Clean the coffee machine as shown
in the manual.
Care
▷ starting on page 61



Follow the manual

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

IMPORTANT

Observe the Warranty chapter
▷ starting on page 88

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch briefly (approx. 1 second)
Coffee machine switches off.
- * Disconnect mains plug
- * Turn off main water supply tap



PIN access control
▷ PIN rights
page 50

4 Software



- When adjusting beverages, the same safety instructions apply as for operating the coffee machine.
- > Follow all operation safety instructions.

CAUTION

Operation safety instructions
▷ page 22

4.1 Overview

Ready to operate

page 33



Button layout
▷ Operating options
page 43

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

"Ready to operate" display pads

page 33



Barista (coffee strength)
page 33



Warm rinsing
page 33



Caffeine-free

Caffeine-free pad
page 24



SteamJet cup warmer
page 34



Messages
page 79

Main menu functions

starting on page 35



Care
page 35



Beverages
page 37



Operating options
page 43



Information
page 48



Accounting
page 49



PIN rights
page 50



Timer
page 51



System
page 53



Language
page 57



Eco-mode
page 57



USB
page 58

Menu control pads



To the main menu



Confirm value / setting



To previous menu



Delete value / setting



PIN entry



Preparation test



Next, Forward, Start



Back



Show help text



Show keyboard



Save settings



Load settings

Messages on the display



Error message



Milk temperature display
(optional)



Care kit

4.2 Ready to operate

"Ready to operate" display

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

Button layout
▷ Operating options
page 43

4.2.1 "Ready to operate" display pads

Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

Use the arrows to browse to additional pages with beverages.



Example: Cappuccino button

"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
▷ Operating options
page 46

Barista pad – coffee strength

	Display	Coffee strength
standard	2 beans	normal, as per setting
touch 1x	3 beans	15% stronger than the setting *
touch 2x	1 bean	15% weaker than the setting *

* Maximum quantity of ground coffee 0.67 oz (19 g) pro per brewing cycle

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



Barista pad active / inactive
▷ Operating options
page 46

4.2.2 SteamJet cup warmer



Burn hazard / scalding hazard



- Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.



- > Use heat-resistant cups.
 - > Always place a cup upside-down over the cup warmer before dispensing steam.
 - > Do not touch the adjacent surfaces immediately after dispensing.
 - > Do not touch the spouts immediately after dispensing.
 - > Never use the SteamJet function without the drip tray grid in place or without the cup warmer insert.
-

CAUTION

Follow the Safety chapter
▷ starting on page 4
Clean drip tray daily
Care
▷ starting on page 61




Health hazard / hygiene

- The SteamJet function is intended for warming the drinking vessel and is not intended to be used for cleaning.
 - > Always use freshly washed drinking vessels when warming cups.
-

CAUTION

Follow the Safety chapter
▷ starting on page 4

The SteamJet cup warmer can use steam to warm up to 2 cups at the same time.

- * Place a cup on the cup warmer with the opening facing downward
- * Touch the  pad

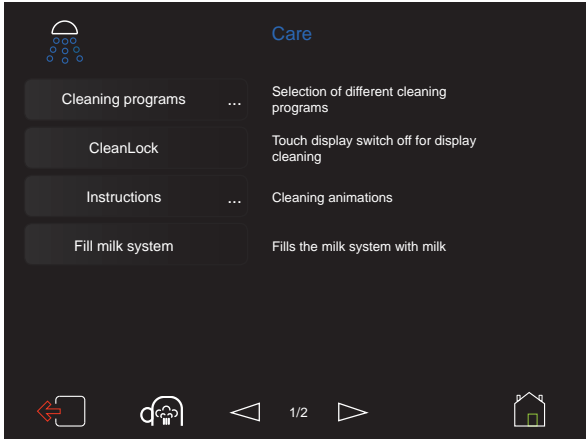
*Hot steam slowly flows into the cup from below.
The jet of steam stays on for the time set in the settings.*

- * Touch the SteamJet button again
- The steam jet stops immediately.*



SteamJet pad active / inactive
▷ Operating options
page 46

4.3 Care



Menu control pads

▷ Overview
page 32

Care chapter

▷ starting on page 61

HACCP cleaning schedule

▷ starting on page 75

Cleaning programs

- System cleaning
With switch off or without switch off of the coffee machine after system cleaning.
- Mixer rinsing
- Milk system cleaning
- Foamer rinsing

CleanLock

※ Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

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


Cleaning programs

Care chapter

▷ starting on page 61


CleanLock

Instructions

Animated instructions about the available cleaning programs and for installing and removing the mixer and combi spout for cleaning.

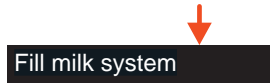


Fill milk system (Dynamic Milk)

This function fills the milk system and rinses the system for dispensing cold beverages.

※ Touch **Fill milk system**

The milk system is filled, or rinsed prior to dispensing a cold beverage.



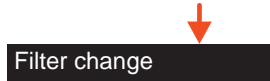
Filter change

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.

4.4 Beverages

General information



Dispensing test

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

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



Example: Cappuccino button

Save recipes

The modified recipe is saved here.



Load recipes

▷ Load recipes, page 44



Cup volume, multiple brewing, and dispensing option



Cup volume

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

100% is the standard recipe from the factory.

Cup volume S-M-L

The recipes for the sizes S and L are generated.

M is as set.

Default value:

S= 25% less than the setting.

L = 25% more than the setting.

The S-M-L function can be activated in the operating options. The cup volume can also be set to a different general level for all beverages using the operating options.

For individual beverages that deviate from the standard, the S-M-L amounts can be changed under Cup volume.

Each size can also be individually set to active or inactive. Inactive means that the size no longer appears as a selection for the individual beverage.

	S	M	L
	72	97	122
	73	98	123
	74	99	124
%	75	100	125
	76	101	126
	77	102	127
	78	103	128
	<input checked="" type="checkbox"/> S-active	<input checked="" type="checkbox"/> Active	<input checked="" type="checkbox"/> L-active

Change S-M-L for individual beverages

▷ Cup volume

Activate S-M-L and make a change for all beverages

▷ Operating options

▷ S-M-L

page 45

Multiple brewing cycles

The beverage is brewed several times, as set. Up to 12 times the set amount can be dispensed with one push of a button.

Available for beverages with coffee and with milk mixtures, as well as for hot water with the "metered" dispensing option.

Dispensing option

- **Start-Stop**

The dispensing runs until the set amount is reached.

The dispensing can be stopped sooner by pressing the button again.

- **Metered**

The set volume is dispensed. The dispensing option is available for milk, foam, and for hot water.

- **Freeflow**
The beverage or steam is output for as long as the button is pressed and held.
- **Start-Stop-Freeflow**
A brief press of a button starts start-stop dispensing.
A longer press of the button, for more than 1 second, starts freeflow dispensing.

Change recipes



Menu control pads
▷ Overview
page 32



Current recipe composition

The additions in the recipe are displayed here.
The sequence of preparation is from left to right.
Additions that are above or below each other are processed at the same time.
The software indicates whether desired options are not technically possible.

Storage factory additions

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

✧ Touch the desired addition and slide it into the current recipe composition

Delete addition

Delete a marked addition from the current recipe composition.



Change addition

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



The **Change addition** menu opens.

The various options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values

Ground coffee quantity

Enter in grams (g)



Water volume / Milk volume

Enter in milliliters (ml)



Dynamic Milk foam quality levels

Coffee machines with Dynamic Milk can use different milk foam quality levels for each beverages.

It is possible to combine several milk foam quality levels in one beverage.

- Firm** Firm milk foam. Recommended for cappuccinos with a brown edge and for beverages where the appearance of the milk foam is important, along with balanced milk flavor.
- Soft** Very fine milk foam. Recommended for cappuccinos with balanced and very distinct milk flavor. Optimal blending of coffee and milk.
- Creamy** Milk foam with a shiny surface. Recommended for milk beverages with balanced milk flavor and a good blend of coffee and milk.
- Fluffy** Fluffy, light milk foam with a somewhat coarser bubble structure and balanced milk flavor.

Coffee quality

The quality levels influence the coffee brewing.

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



Quality levels

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

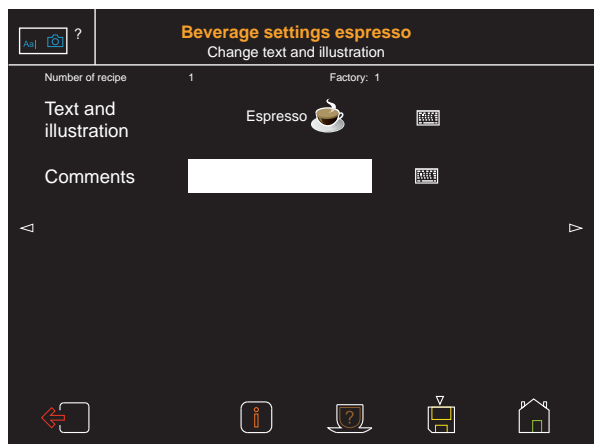
Instructions:

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.

Text and illustration



Menu control pads
▷ *Overview*
page 32



Text and illustration

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

Comments

A note about the beverage can be saved here.

4.5 Operating options

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

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



Button layout

Various standard button layouts are saved here can be selected.



Level switching

Options: • active • inactive

Default value: active

active Beverage selection available at several different levels (browse pages).

Button allocation



Text and illustration

▷ page 42



Change buttons

The positions of two beverage buttons are swapped here.

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



Load recipes



A saved recipe is loaded to a beverage button here.

- * Touch a beverage button
- * Touch the "Load recipes" pad

A submenu opens.

- * Mark the desired recipe
- * Touch the "Save recipes" pad

The beverage button is assigned to the newly selected recipe.

Rinsing signal

Options: • active • inactive

Default value: active

active A signal sounds before automatic rinsing.

Caffeine-free

The value for the Decaf factor is entered here. Ground coffee quantity for Decaf (decaffeinated coffee) is set by percentage for the ground coffee quantity set in the recipe.

This setting applies to all coffee beverages with preselected "Decaf".

Options: • active • inactive

Default value: inactive



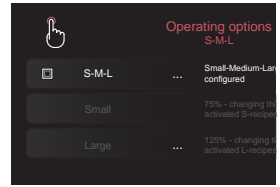
Caffeine-free

For a Decaf factor of 15%, Café Crème is brewed with 15% more ground coffee, for example, when prepared using the Decaf function.

S-M-L

Options: • active • inactive

Default value: inactive



Small

Standard modification factor for beverage sizes for S-recipes that are newly activated.

Default value: 75 %

Large

Standard modification factor for beverage sizes for L-recipes that are newly activated.

Default value: 125 %

Self-service mode

Options: • active • inactive

Default value: inactive

SB mode active means that the following settings are set at the same time.

- Level switching: inactive
- Barista pad: inactive
- "Warm rinse" pad: inactive
- SteamJet: inactive
- Manual insert: inactive
- Beverage preselection: inactive
- Cancel beverage: inactive
- Menu pad: delayed
- Error message: symbol
- Fill milk system: inactive

Barista pad

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

“Warm rinse” pad

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

SteamJet pad (optional)

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

Manual insert (depending on the model)

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

Beverage preselection

Options: • active • inactive

Default value: inactive

active Previously selected beverages are dispensed without an additional button press.

PostSelection

Options: • active • inactive

Default value: inactive

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

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

Cancel beverage

Options: • active • inactive

Default value: active

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

Menu pad

Options: • immediate • delayed

Default value: immediate

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

Error message

Options: • Text • Symbol

Default value: Text

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

4.6 Information

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

Last brewing cycle

Information about the last brewing cycle.

Timer

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

Service

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

Care

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

Water filter and descaling

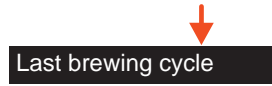
Information on the remaining capacity of the water filter and the time of the next decalcification

Journal

Records of events and faults during operation and cleaning of the coffee machine.

User Manual

The User Manual can be displayed here, or exported via the USB connection.



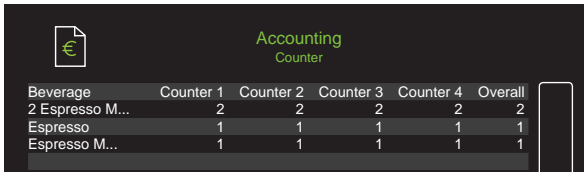
4.7 Accounting



Counter

Counter

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



Beverage	Counter 1	Counter 2	Counter 3	Counter 4	Overall
2 Espresso M...	2	2	2	2	2
Espresso	1	1	1	1	1
Espresso M...	1	1	1	1	1

Standard setting

Counter 1 = day counter

Counter 2 = week counter

Counter 3 = month counter

Counter 4 = year counter



Each counter can be reset.

TIP

Vending machines

See Vending machines User Manual.

4.8 PIN rights

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

- Cleaning
- Settings
- Accounting



The PINs are hierarchical.

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

If no PIN is assigned, then the area is accessible without a PIN.

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

Cleaning PIN

On entering the valid PIN, access to:

- Care



Settings PIN

On entering the valid PIN, access to:

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



Accounting PIN

On entering the valid PIN, access to:

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



4.9 Timer



Detail view of current day

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



Set timer switching times

- Select individual day or days.
- Set switch-on time and switch-off time.



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

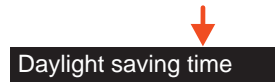
Date / Time

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



Daylight saving time

Default value: inactive



Timer state

Information about the timer state.

Options: • active • inactive

Default value: inactive

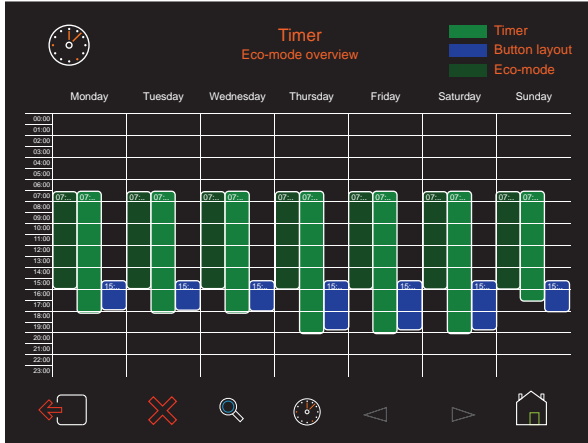
active The timer switching times are active.

inactive The timer switching times are not carried out.



Timer overview and setting the timer

Overview of all switch-on and switch-off times
Switching times are shown in different colors and are described in the legend.



↓
Timer overview

Button layout state

Options: • active • inactive

Default value: inactive

active Button layouts can be assigned automatically via the timer.

↓
Button layout state

For example, self-service from 21:00 to 06:00.

Button layout overview

The weekly overview of all switching times for the button layout is displayed.

▷ Timer overview illustration.

The settings can be modified directly in the overview.

↓
Button layout overview

The minimum time for displaying a button layout is 30 minutes.

Eco-mode state

Options: • active • inactive

Default value: inactive

active The Eco-mode state can be activated by means of the timer.






Eco-mode overview

The weekly overview of all switching times for the Eco-mode is displayed.

▷ Timer overview illustration.

The settings can be modified directly in the overview.





4.10 System

Milk and foam

The central generic values for milk and milk foam are set here. These values apply to all existing recipes. If special values for milk and milk foam are set in the recipes, they retain their validity and are not modified.

Hot foam foam proportion (only Easy Milk)

Options: very little, little, middle, much, very much.

Default value: little






Illumination

The desired lighting color is set via the triangle in the color circle. The color can also be defined and set by means of RGB values. There are also the following options:

- Change color slowly
- Change color normally
- Change color quickly
- OFF

The current setting is displayed immediately.

Illumination when ready to operate

- Standard color side

Event display (message)

Options: • active • inactive

Default value: inactive

active The illumination during a message can be adjusted.

Illumination for messages (event)

- Event color side

Switch-off rinsing

Options: • active • inactive

Default value: active


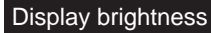
active When the coffee machine is switched off, an automatic shutdown rinsing is started.



For example, Beans empty message.

Display brightness


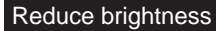
The brightness of the display is adjusted here.

Reduce brightness

Options: • active • inactive

Default value: active

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

Touch display calibration

Recalibrate the touch display.




Eco-mode

For Eco-mode description see Chapter 4.12.




Options: • active • inactive

Default value: inactive

The Eco-mode can be activated here.

Temperature

Boiler

The boiler water temperature is set here. (coffee brewing water temperature)



Water filter

Options: • active • inactive

Default value: inactive

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



Filter capacity (water filter)

If the water filter is active, the filter capacity in litres is entered here.

Note

If the water hardness is between 0 and 4 gpg (0–4 °dKH), no water filter is needed.

Service life table

▷ Water filter instructions

Measured carbonate hardness

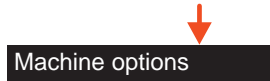
Enter the measured water hardness in °dKH (gpg) here.

Measured total hardness

The measured total hardness is entered.

Machine configuration

For Service only.



4.11 Language

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



4.12 Eco-mode

If Eco-mode is set to "active," the steam boiler temperature is reduced 10 minutes after the last beverage is dispensed.
The optional side illumination is 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 approx. 15 seconds to heat up.
Beverage dispensing starts after the machine has heated up.



Eco-mode

(On / Off / Timer)

Standard: OFF

Eco-mode can be directly activated or deactivated here, or the timer control can be activated.

Switch off

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

Standard: never

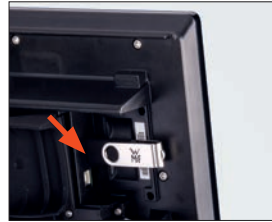
The time after the last beverage is dispensed is adjusted here. If this time is exceeded, the coffee machine automatically shuts off.

It can be set in increments of 30 minutes.

Eco-mode can be activate for a limited time using the timer.

4.13 USB

Data exchange is possible via the USB connection. As long as the USB stick is inserted, the functions will be active. The USB connection is at the top left on the back side of the operating panel, behind a cover. The cover must always be closed and latched when the coffee machine is in operation.

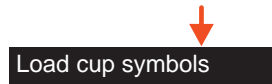


Load recipes

Saved recipes are loaded here.

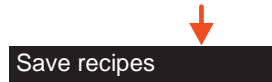


Load cup symbols



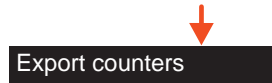
Save recipes

Export recipes to USB.



Export counters

Counters are exported to a CSV file here.




HACCP export

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




Data backup

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


Data backup

Load data

Data settings, such as machine data, beverage data, etc. are loaded here.
(Can be protected by a PIN.)


Load data

Load language

If available, another display language can be loaded via the USB connection here.


Load language

Firmware update

For Service only.


Firmware update

5 Other settings

5.1 Set grinding degree



Bruising or crushing hazard / risk of injury



- The coffee grinder contains moving parts that can cause finger injury.
 - > Never reach into the grinders with coffee machine running and product hoppers removed.



Set the grinding degree to be finer

- The coffee grinder can become blocked if the grinding degree is changed to a much finer level all at once.
 - > Adjust the grinding degree to a finer level by only one full turn of the multitool.
 - > Then dispense one coffee beverage using the finer grinding level.
 - > Repeat these steps as often as needed to achieve the desired grinding degree.

Set the grinding degree to be more coarse

The grinding degree can be set to a coarser level all at once, if desired.

Adjust the center grinder

The operating panel must be opened in order to adjust the center grinder. When setting the grinding degree to a finer level, the operating panel must be closed in order to dispense each coffee beverage.

※ Remove the bean hopper

Preset grinding degree is now visible.

※ Release coffee dispensing and wait until grinder starts up

※ With grinder running, alter grinding degree as desired using the multitool

Grinding degree 1



→ fine

Grinding degree 6



→ coarse

CAUTION

Follow the Safety chapter
▷ starting on page 4

IMPORTANT

Observe the Warranty chapter
▷ starting on page 88



Multitool

6 Care

6.1 Care safety instructions

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



Health hazard / hygiene

- Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system.
 - > Clean the milk system daily.
 - > For coffee machines without Plug&Clean, also perform manual cleaning of the combi spout once per day after the end of operations.
 - > For coffee machines with Plug&Clean, also perform manual cleaning of the combi spout once per week after the end of operations.
 - > Change the milk hose at regular intervals.
 - > Change the mixer hose at regular intervals.
 - > Follow all hygiene instructions.
 - > Follow the HACCP cleaning schedule.

CAUTION

Follow the Safety chapter
▷ starting on page 4



Health hazard / hygiene

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

CAUTION

Follow the Safety chapter
▷ starting on page 4



Health hazard / hygiene

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

CAUTION

Follow the Safety chapter
▷ starting on page 4



Health hazard / irritation and scalding hazard



- Hot cleaning fluid runs out of the combi spout when cleaning.
 - The hot liquids can irritate the skin, and the heat poses a burn hazard.
 - > Never reach under the spouts while cleaning.
 - > Always lock out the touch display with "CleanLock" before cleaning.
 - > Ensure that no one ever drinks the cleaning solution.
-

CAUTION

Follow the Safety chapter
▷ starting on page 4



Dynamic Milk

If no beverage with a milk component has been dispensed for 119 minutes, an automatic milk system rinse is started and the system is filled with fresh milk.

NOTE

6.2 Cleaning intervals overview

Care				
Daily	Weekly	Regularly	Automatic	
Cleaning programs				
x				System cleaning (Easy Milk / Dynamic Milk)
x				Mixer rinsing
x				Milk system cleaning
x			x	Foamer rinsing
Manual cleaning				
x				Clean the operating panel (CleanLock)
x				Clean the grounds container
x				Clean the drip tray
x				Clean the housing
	x			Clean the milk system manually (Easy Milk)
	x			Clean milk system manually (Dynamic Milk)
(x)	x			Clean the mixer *
		x		Clean the bean hopper
		x		Clean the powder hopper *



Cleaning programs
▷ starting on page 64

▷ page 68

▷ page 68

▷ page 69

▷ page 69

▷ page 70

▷ page 71

▷ page 71

▷ page 72

▷ page 73

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

Weekly = Weekly cleaning

Regularly = Regularly as required

Automatic = Automatic processing

(x) = Daily for severe soiling

* = Optional (depending on the model)

6.3 Cleaning programs

6.3.1 System cleaning

System cleaning is an automatic cleaning program and consists of several segments. The coffee, milk, and powder systems are cleaned depending on how much they have been used. This includes milk system rinsing, mixer rinsing, and the use of two different WMF cleaning tablets for the coffee and milk systems.

Instructions as animation

▷ Coffee machine

▷ Main menu

▷ Care

▷ Instructions



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the combi spout and out of the hot water spout.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.
 - > Never reach under the spouts while cleaning.
 - > Always place a collection container with approx. 0.8 gal (3 liters) capacity under the spout prior to cleaning.
 - > Ensure that no one ever drinks the cleaning solution.

 **CAUTION**

Follow the Safety chapter

▷ starting on page 4



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

IMPORTANT

System cleaning; Easy Milk / Dynamic Milk

For system cleaning for coffee machines with Easy Milk / Dynamic Milk, the special blue cleaning container is required for cleaning.

Start

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **System cleaning**
- * Information will be shown on the display



6.3.2 Mixer rinsing



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
- > Never reach under the spouts while rinsing.



CAUTION

Follow the Safety chapter
▷ starting on page 4

Mixer rinsing can be started separately.

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **Mixer rinsing**
- * Information will be shown on the display

Instructions as animation
▷ Coffee machine
▷ Main menu
▷ Care
▷ Instructions

6.3.3 Milk system cleaning



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
 - > Never reach under the spouts while rinsing.
-

The milk system cleaning can be started separately. This makes sense if there are longer periods between dispensing milk beverages.

The milk system cleaning program cleans the milk system

For milk system cleaning for coffee machines with Easy Milk / Dynamic Milk, the special blue cleaning container is required for cleaning.

A special cleaning tablet must be used.

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **Milk system cleaning**
- * Information will be shown on the display

CAUTION

*Follow the Safety chapter
▷ starting on page 4*

Instructions as animation

- ▷ Coffee machine
- ▷ Main menu
- ▷ Care
- ▷ Instructions



6.3.4 Foamer rinsing



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
- > Never reach under the spouts while rinsing.



CAUTION

Follow the Safety chapter
▷ starting on page 4

For coffee machines with Easy Milk, there is a foamer rinsing that can be started when required. The foamer rinsing can also take place automatically. This is started automatically after the last milk beverage is dispensed. An acoustic warning signal sounds before the foamer rinsing starts automatically.

When the foamer rinsing is activated, there must be no previously dispensed beverages located beneath the combi spout.

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **Foamer rinsing**
- * Information will be shown on the display

Activate foamer rinsing signal
▷ Operating options
page 44

Instructions as animation
▷ Cofffee machine
▷ Main menu
▷ Care
▷ Instructions

6.3.5 Automatic foamer rinsing

The foamer is rinsed automatically every 2 hours.

6.4 Manual cleaning

Order numbers for the WMF care program
▷ Accessories and spare parts
page 92

6.4.1 Clean the operating panel (CleanLock)

Touch **CleanLock** to start a 15-second countdown. The touch display can now be cleaned. The touch display is activated again 15 seconds after the last time it was touched.



Scalding hazard

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

CAUTION

Follow the Safety chapter
▷ starting on page 4



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

IMPORTANT

Observe the Warranty chapter
▷ starting on page 8

6.4.2 Clean the grounds container (grounds chute, optional)

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



- > Never use force. Danger of breakage.
-

IMPORTANT

Observe the Warranty chapter
▷ starting on page 88

6.4.3 Clean the drip tray



Scalding hazard



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

- * Lift up the front of the drip tray slightly and remove it
- * Clean drip tray thoroughly
- * Rinse the drip tray with clear drinking water
- * Dry off the drip tray and replace it

6.4.4 Clean the housing



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

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

CAUTION

Follow the Safety chapter
▷ starting on page 4



IMPORTANT

Observe the Warranty chapter
▷ starting on page 88

6.4.5 Clean the milk system manually (Easy Milk)



Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
- > Always switch off using the ON/OFF switch prior to cleaning.
- > Disconnect mains plug.



Health hazard

- In case of eye contact, the WMF milk system cleaner can cause severe eye injury.
- > Ensure that the milk system cleaner never makes contact with the eyes of a person or animal.

- * Pull forward the lever behind the combi spout
- * Remove combi spout
- * Remove the milk hose and the mixer hose ⁽¹⁾
- * Mix a special cleaning tablet with 0.132 gal (0.5 liters) of warm drinking water
- * Dismantle combi spout
- * Place all parts of combi spout in the cleaning solution (3 parts)

All parts must be completely immersed in the cleaning solution.

- * After 5 hours, clean all parts thoroughly with a brush
- * Rinse all combi spout parts very thoroughly with clear drinking water
- * Thoroughly rinse the milk hose and the mixer hose ⁽¹⁾
- * Insert the milk hose and the mixer hose ⁽¹⁾
- * Reassemble combi spout
- * Replace combi spout

⁽¹⁾ *The mixer hose is included only for coffee machines with a mixer.*

CAUTION

Follow the Safety chapter
▷ starting on page 4

Instructions as animation
▷ Coffee machine
▷ Main menu ▷ Care
▷ Instructions

CAUTION

Follow the Safety chapter
▷ starting on page 4



6.4.6 Clean combi spout manually (Dynamic Milk)

Regularly clean the outside of the combi spout with a damp cloth and clean the dispensing openings with the matching brushes.



For coffee machines with Dynamic Milk, the foamer must not be removed.

6.4.7 Clean the mixer

Cleaning will be more frequent depending on powder consumption.

- * Slide the operating panel upward lock into place
- * Pull off mixer hose from mixer to combi spout
- * Pull the mixer bowl forward by the handle
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 drinking water
- * Allow all parts to dry completely

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

- * Attach mixer hose on the mixer bowl
- * Replace mixer bowl until he engages in the lock
- * Attach mixer hose on the combi spout



Scalding hazard

- If the mixer hose is not firmly attached, hot water or hot powder beverage can be discharged inadvertently.
 - > Always firmly attach the mixer hose.

IMPORTANT

Observe the Warranty chapter
▷ starting on page 88

Instructions as animation
▷ Coffee machine
▷ Main menu
▷ Care
▷ Instructions



CAUTION

Follow the Safety chapter
▷ starting on page 4

6.4.8 Clean the bean hopper

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



Risk of injury

- Long hair could become caught in the grinder head and drawn into the coffee machine.
 - > Always protect hair with a hairnet before removing the bean hopper.
-

 **CAUTION**



Bruising or crushing hazard / risk of injury



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

 **CAUTION**



- > Never clean the bean hoppers in a dishwasher.
-

IMPORTANT

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch until coffee machine switches off
- * Disconnect mains plug
- * Use the multitool to turn the lock on the bean hopper counterclockwise to open it



Rotate the lock by 90°

- * Lift bean hoppers out
- * Completely empty bean hoppers and wipe out thoroughly with a damp cloth
- * Allow the bean hoppers to dry completely
- * Refill and replace bean hoppers
- * Use the multitool to rotate the lock clockwise to close it



6.4.9 Clean the powder hopper

Cleaning will be more frequent depending on powder consumption.

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch until coffee machine switches off
- * Disconnect mains plug
- * Use the multitool to turn the lock on the powder hopper counterclockwise to open it
- * Tip hopper backwards and remove upwards
- * Empty hopper completely



- * Unscrew union nut at front and rear
- * Remove the dosing auger
- * Thoroughly wipe out hopper with a damp cloth
- * Thoroughly clean individual dosing auger components
- * Allow powder 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 powder hopper
- * Use the multitool to rotate the lock clockwise to close it

IMPORTANT

7 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:

Sanitise the milk system daily

- Follow the cleaning instructions for the milk system in the Care chapter. 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 . The USB pad  can be used to export an HACCP record.

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP cleaning schedule for monitoring of regular cleaning.

*HACCP export
▷ page 58*

Use only cleaning agents that have been approved by WMF.

*Follow the Care chapter
▷ starting on page 61*

TIP

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 milk pack at commencement of operation.
- Ensure absolute cleanliness when opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

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. 42.8 °F – 46.4 °F (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).

HACCP cleaning schedule

Month _____ Year _____

Only use cooled UHT milk, to prevent health risks due to bacteria.
For powder beverages, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Perform system cleaning
▷ User Manual, Care chapter
- 2a. Clean the milk system manually (Easy Milk)
▷ User Manual, Care chapter
- 2b. Daily mixer rinsing
▷ User manual, Care chapter
- 3a. Clean the milk system and change out the combi spout after 4 hours of operation time (absolutely required for a low number of dispense cycles, or if milk is not cooled)
- 3b. Dynamic Milk: regularly clean the outside of the combi spout.
- 3c. Weekly mixer cleaning and regular cleaning of product hoppers (beans / powder) ▷ User Manual, 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.					

8 Maintenance and descaling

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

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

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.

8.1 Maintenance

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

Service maintenance message
▷ *Messages and instructions*
page 79

The following care or maintenance stages are provided:

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

Service maintenance message
▷ *Messages and instructions*
page 79

8.2 WMF Service

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

WMF AG
Eberhardstraße
D - 73309 Geislingen (Steige)

Important!


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



9 Messages and instructions

9.1 Messages for operation

Refill beans

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

Open water supply valve

- * Turn on water tap and confirm

Empty grounds container

- * Empty grounds container

Grounds container missing

- * Replace the grounds container correctly

Change water filter

- * Change water filter
Follow water filter instructions.
- * Call WMF Service if needed

Call WMF Service

Error number is displayed

▷ *Error messages and malfunctions*

Service message

Service maintenance after the display shows a message.

- * Call WMF Service

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

9.2 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.

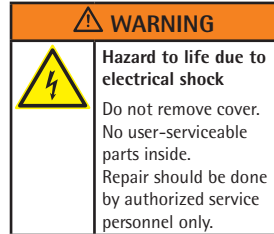
If this does not rectify the error or if the error indicated is not listed please call WMF Service.

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 5000 S is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply. If there is a current error or a message to the operator, the  pad is displayed.

- ✧ Touch 

The error message and the error number are displayed.





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

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

NOTE

Error number	Error description	Action instructions
88	Boiler: over-temperature	✱ Switch off the coffee machine, allow to cool and switch on again If error not remedied ✱ Switch off the coffee machine ✱ Call WMF Service
161	Flow error: brewing water	<i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i> ✱ Set the grinding degree coarser ▷ Other settings ▷ Set grinding degree, page 60 ✱ Reduce quality ▷ Settings ▷ Recipes, page 41 ✱ If error not remedied call WMF Service
186	Steam boiler: level	<i>Beverage dispensing temporarily blocked.</i> ✱ 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
9083	Cooler temperature is in the frost range	✱ Check whether the cooler temperature is set too low

Error number	Error description	Action instructions
9516	Right grinder blocked	<ul style="list-style-type: none"> * Switch off the coffee machine * Disconnect mains plug * Remove bean hopper * Rotate the grinder disk counterclockwise only by using the multitool for the hopper (two pins must be inserted in the corresponding recesses on the grinder; see illustration) * Replace hopper * Switch on the coffee machine <p>▷ Care ▷ Bean hopper cleaning, page 72</p> <p>If this occurs frequently:</p> <ul style="list-style-type: none"> * Set grinding degree one stage coarser <p>▷ Other settings ▷ Set grinding degree, page 60</p>
9516	Left grinder blocked	



9.3 Errors without error message

Error pattern	Action instructions
<ul style="list-style-type: none"> • No hot water dispensing but water in grounds container 	<ul style="list-style-type: none"> * Clean the stream regulator * Call WMF Service (coffee dispensing possible)
<ul style="list-style-type: none"> • No Choc dispensing but water in grounds container 	<ul style="list-style-type: none"> * Do not use Choc dispensing * Call WMF Service (coffee dispensing possible)
<ul style="list-style-type: none"> • Choc portion controller blocked, Choc dispensed only with water 	<ul style="list-style-type: none"> * Clean the portioner ▷ Care ▷ Clean powder hopper, page 73 * Empty powder * Turn dosing auger manually until all powder is removed * If necessary rinse with water * Allow all parts to dry completely
<ul style="list-style-type: none"> • Coffee dispensing on the left / right differs 	<ul style="list-style-type: none"> * Clean the combi spout ▷ Care ▷ Clean milk system manually, page 70

<i>Error pattern</i>	<i>Action instructions</i>
<ul style="list-style-type: none"> • No milk foam / milk output, but milk in milk container 	<ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed * Re-route milk hose correctly * Easy Milk: clean the combi spout * Dynamic Milk: clean combi spout manually * Dynamic Milk: add milk and touch "Fill milk system" in the customer care menu ▷ <i>Fill milk system, page 36</i> * Check whether milk cooler is iced
<ul style="list-style-type: none"> • Milk foam not OK • Temperature too cold or too hot 	<ul style="list-style-type: none"> * Clean the combi spout ▷ <i>Care ▷ Clean milk system manually, page 70</i>
<ul style="list-style-type: none"> • The milk foam dispensing spits strongly • Milk too hot 	<ul style="list-style-type: none"> * Check whether the milk system has been cleaned * Clean the milk system * Check whether the milk has been cooled sufficiently
<ul style="list-style-type: none"> • No powder beverage dispensing 	<ul style="list-style-type: none"> * Clean the mixer bowl * Is the hose kinked? * Perform milk cleaning and rinsing oftener, if necessary daily ▷ <i>Care ▷ Cleaning intervals overview, page 63</i> ▷ <i>Care ▷ Clean milk system manually, page 70</i> * Dose less powder * Dose more water
<ul style="list-style-type: none"> • Pump runs continuously, water in grounds container 	<ul style="list-style-type: none"> * Switch off the coffee machine and on again * If error not remedied call WMF Service
<ul style="list-style-type: none"> • Choc hopper cannot be replaced 	<ul style="list-style-type: none"> * Manually turn the drive for the dosing auger at the portion controller slightly in a clockwise direction * Check whether Choc hopper is accidentally locked
<ul style="list-style-type: none"> • Bean hopper cannot be replaced 	<ul style="list-style-type: none"> * Check whether bean hopper is accidentally locked

10 Safety and warranty

10.1 Hazards to the coffee machine



Follow the manual

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

Observe the conditions for usage and installation.

IMPORTANT

*Observe the Warranty chapter
▷ starting on page 88*

*Conditions for usage and
installation
▷ starting on page 13*

Installation location

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

Coffee grinder

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

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

- For drinking water with carbonate hardness from 5 °dKH or higher, 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 main water supply tap 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.

System cleaning
▷ *Cleaning programs*
page 64

10.2 Directives

Manufacturer: WMF AG, 73309 Geislingen (Germany)

The coffee machine fulfills the requirements of UL 197/NSF4.

The machine fulfills the requirements of all applicable provisions of the directives MRL (MDD) 2006/42/EG (EC), EMV (EMC) 2004/108/EG (EC) and RoHS 2011/65/EG (EC).

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

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

The device fulfills 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 fulfill the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.

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 2012/19/EG (EC) and may not be disposed of as domestic waste.

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good

Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.



*For disposal please contact
WMF Service.*

*Address
▷ page 78*

10.3 Duties of the owner / operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorized 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 (in the USA, conformity to the NEC). 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 authorized 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).

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

*WMF special cleaning agent
▷ Accessories and spare parts
page 91*

10.4 Warranty claims



Follow the manual

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

IMPORTANT

Conditions for usage and installation
▷ starting on page 13

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

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.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- If malfunctions occur as a result of failure to follow instructions for the handling, maintenance, and care of the unit (e.g., User Manual and maintenance instructions).
- With respect to faults which occur as the result of failure to use original WMF spare parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without the consent of WMF, or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.

Important
Maintenance
▷ page 77

Appendix: Technical data

Technical data for coffee machine

External dimensions	Width 12.8 in (325 mm) Height 27.8 in (706 mm) (with lockable bean hopper) Depth 23.23 in (590 mm)	
Coffee bean hopper	approx. 38.8 oz (1,100 g) each ⁽¹⁾ Coffee bean hopper in the center approx. 19.4 oz (550 g) ⁽²⁾	
Powder hopper (optional)	approx. 42.33 oz (1,200 g) ⁽²⁾	
Weight empty	approx. 81.57 lb (37 kg)	
Water supply	3/8 inch hose connector with mains tap, and filter with 0.08 mm mesh size, on site. At least 29 psi (0.2 MPa) flow pressure at 0.53 gal/min (2 l/min), maximum 87 psi (0.6 MPa). Maximum water temperature 95 °F (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 a carbonate hardness above 5 gpg (5 °dKH), a WMF water filter should be installed upstream.	
Water drain tube (optional)	Tube a minimum of DN 19, minimum downward slope of 0.02 in/in (2 cm/m)	
Nominal power rating	2.75–3.25 kW	5.9–7.1 kW
Power supply	220–240 V, 50/60 Hz, (1/N/PE)	380–415 V, 50/60 Hz, (3/N/PE)
Illumination	LED class 1	
Degree of protection	IP X0	
Protection class		
Continuous sound pressure level (Lpa)	< 70 dB(A) ⁽³⁾	

We reserve the right to make technical modifications.

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

⁽²⁾ Only with optional powder hopper. The fill level depends on the powder used.

⁽³⁾ A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Appendix: Technical data

Ambient temperature	41 °F to 95 °F (5 °C to 35 °C) (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use device outdoors.
Installation surface / water spray	The device must be placed and leveled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 1.97 in (50 mm) at the back and sides from the building or non-WMF components. A minimum working space of 31.50 in (800 mm) in front the coffee machine and overhead clearance of at least 200 mm above the product hoppers are recommended. A clear height of 43.31 in (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 33.47 in (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 coffee 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 the currently valid IEC 364 (DIN VDE 0100). An isolated ground socket or a country-specific single-phase socket for single-phase connection, or a 5-pole CEE / CEKON socket per EN 60309 or a country-specific multi-pole socket for a three-phase connection, must be available near the machine. The sockets are part of the customer's on-site installation. The mains cable must not come into contact with hot surfaces. 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.

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

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
Water supply				
1	Pcs	Connecting tube for constant water supply	33 2292 1000	all
1	Pcs	Angle for drain tube	33 2165 8000	all
1.5	Meter	Drain tube	00 0048 0042	all
Tool				
1	Pcs	Multitool	33 2408 4000	all
Product hopper				
1	Pcs	Bean hopper and powder hopper lid	33 2655 7099	all
1	Pcs	Medium bean hopper lid	33 2655 8099	all
1	Pcs	Bean hopper / product hopper labels	33 2624 7000	all
Milk and mixer system				
1	Pcs	Double foamer, complete	33 2867 5300	Easy Milk
1	Pcs	Milk restrictor	33 2614 9000	Easy Milk
1	Meter	Milk hose	00 0048 4948	all
1	Pcs	Milk hose spring	33 0190 3000	all
1	Pcs	Milk hose sleeve	33 2180 5000	all
1	Pcs	Plug&Clean adapter	33 2427 5000	all
1	Pcs	Mixer bowl	33 2872 8100	Powder
0.25	Meter	Mixer hose	00 0048 0064	Powder
Drip tray / drip grid				
1	Pcs	Drip tray with SteamJet	33 2633 7100	with SteamJet
1	Pcs	Drip tray without SteamJet	33 2633 7000	without SteamJet
1	Pcs	Drip tray grid with SteamJet	33 2633 8100	with SteamJet
1	Pcs	Drip tray grid without SteamJet	33 2633 8000	without SteamJet

Number	Unit	Designation	Order No.	Model
WMF customer care program				
1	Pack	Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Pack	Special cleaning tablets for the milk system	33 2622 0000	all
1	Pcs	Cleaning container for the milk system	33 2593 6000	all
1	Pcs	Cleaning container lid for the milk system	33 2593 7000	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
Documentation				
1	Pcs	Set of documents WMF 5000 S	33 4028 1900	all

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Your nearest WMF Service:

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