

User Manual



Coffee machine

9000S+

English

00.00.000

Congratulations on the purchase of your WMF coffee machine.

The WMF 9000 S+ coffee machine is a fully automatic single-cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam, cold milk beverages and hot water.

With its optionally available powder hopper, the WMF 9000 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.
- > Follow the warning notices on the coffee machine.
- > Ensure that the staff and all users have access to the User Manual.

CAUTION

Follow the User Manual signs and symbols

▷ page 16

Follow the Safety chapter

▷ starting on page 6



Hazard to life due to electrical shock



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

WARNING

Follow the Safety chapter

▷ starting on page 6



Conditions for use and installation

- In the event of failure to comply with maintenance information and the specifications in the Technical Data chapter, no liability is accepted for any resultant damage.
- > Follow the User Manual.
- > Maintenance and repair work may be performed only by the WMF Service-Center, using original spare parts.

IMPORTANT

Technical data

▷ starting on page 89

Maintenance

▷ starting on page 79

1	Safety	6
1.1	General safety instructions	6
1.2	Intended use	12
1.3	Conditions for use and installation	13
2	Introduction	14
2.1	Parts of the coffee machine	14
	"Ready to operate" display	14
	Glossary	17
3	Operation	18
3.1	Operation safety instructions	18
3.2	Switch on coffee machine	19
3.3	Beverage dispensing	19
	Cancel beverage	19
3.4	Preselection pads (optional)	20
3.5	Special buttons (optional)	20
3.6	Open cup volume selection	20
3.7	Hot water dispensing	21
3.8	Milk or milk foam dispensing	21
3.8.1	With WMF Cooler, WMF Cup&Cool (optional)	21
3.9	Height adjustable cup table	22
	Automatic cup table	22
3.10	Bean hopper / powder hopper	22
3.11	Manual insert	23
3.12	Grounds container	24
3.13	Grounds disposal through the counter (optional)	24
3.14	Switch off the coffee machine	25
4	Software	26
4.1	Overview	26
	Ready to operate	26
	Function line "Ready to operate" display	26
	Main menu functions	27
	Menu control pads	27
	Messages on the display	27
4.2	"Ready to operate" display	28
4.2.1	Beverage buttons	28
4.2.2	Function line	28
	SteamJet pad	28
	"Warm rinse" pad	28
	Cup size adjustment	28
	S-M-L pad	29
	Barista pad – coffee strength	29
	Milk system refill	29
	Manual insert pad	29
	Hot water button	29
	SteamJet cup warmer	30
4.3	Care	31
	System cleaning	31
	Mixer rinsing	31
	Milk system cleaning	31
	Enable milk system	32
	Foamer rinsing	32
	CleanLock	32
	Instructions	32
	Milk system refill	32
	Drip tray cleaning	32

Table of Contents

4.4 Beverages	33
General information	33
Cup volume, multiple brewing, and dispensing option	34
Change recipes	36
Text, picture, and cup height	39
Change buttons	40
4.5 Operating options	41
Operating elements	41
Milk system refill	44
Button layout	44
PostSelection	44
S-M-L Function	45
Caffeine-free	45
Beverage pre-selection	46
Cancel beverage	46
Hot water temperature pre-selection	46
Milk foam selection	47
Logo	47
4.6 Information	48
Last brewing cycle	48
Timer	48
Service	48
Care	48
Water filter and descaling	48
Journal	48
4.7 Accounting	49
Counters	49
Vending machines	49
External accounting	49
Free of charge settings	50
4.8 PIN rights	50
Cleaning PIN	51
Settings PIN	51
Accounting PIN	51
Re-enter PIN	51
4.9 Timer	52
Timer overview and setting the timer	52
Detail view of current day	52
Set timer switching times	52
Timer state	53
Button layout overview	53
Button layout state	53
Eco mode overview	54
Eco mode state	54
Time/date	54
4.10 System	55
Cooler	55
Progress indicator	55
Display and illumination	56
Display brightness	56
Reduce brightness automatically	57
Touch calibration	57
Display background	57
Beverages: Large font	57
Water filter	58
Eco mode	59
Switch-off rinsing	59
Grinding degree setting	59
Brewing pressure indicator	59
Nutrition information	60

4.11	Language	60
4.12	Eco mode	60
	Eco mode display	60
4.13	USB	61
	Load recipes	61
	Load beverage symbol	61
	Save recipes	61
	Save recipes as PDF	62
	Export counters	62
	HACCP export	62
	Data back-up	62
	Load data	62
	Load language	62
	Firmware update	62
5	Care	63
5.1	Care safety instructions	63
5.2	Cleaning intervals overview	65
5.3	Cleaning programs	66
5.3.1	System cleaning	66
5.3.2	Milk system cleaning	67
5.3.3	Mixer rinsing	68
5.3.4	Foamer rinsing	68
5.4	Manual cleaning	69
5.4.1	Clean the operating panel (CleanLock)	69
5.4.2	Clean the grounds container (grounds chute, optional)	69
5.4.3	Clean the drip tray	70
5.4.4	Clean the housing	70
5.4.5	Clean the catch pan	71
5.4.6	Clean the combi spout manually	71
5.4.7	Clean steam outlet	72
5.4.8	Clean the mixer	74
5.4.9	Clean the bean hopper	75
5.4.10	Clean the powder hopper	76
6	HACCP cleaning schedule	77
7	Maintenance and descaling	79
7.1	Maintenance	79
7.2	WMF Service	79
8	Messages and instructions	80
8.1	Messages for operation	80
8.2	Error messages and malfunctions	81
8.3	Errors without error message	82
9	Safety and warranty	83
9.1	Hazards to the coffee machine	83
9.2	Directives	85
9.3	Duties of the owner / operator	86
9.4	Warranty claims	87
Appendix: Technical data		89
Technical data for coffee machine		89
Appendix: Accessories and spare parts		92
Index		94

1 Safety



Misuse

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

 **WARNING**

1.1 General safety instructions

Hazards to the operator

At WMF, safety is one of the most essential product features. The effectiveness of 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 must 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 hazards 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 mains cable.
 - > Avoid damage to the mains cable. 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 an appropriate cup under the spout before dispensing a beverage.

⚠ 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

 **CAUTION**



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



Health hazard

 **CAUTION**

- > 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.
-



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 a 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 spouts.
 - The hot liquids can irritate the skin, and the heat poses a scalding hazard.
 - The drip tray may contain hot liquids.
 - > Never reach under the spouts while cleaning.
 - > Ensure that no one ever drinks the cleaning solution.
 - > 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 9000 S is designed to dispense beverages made with coffee and/or milk and/or powder (such as Choc or Topping). This machine is intended for use in hotels, restaurants, and similar locations. The machine may be installed in self-service areas if a responsible person is on location while it is being used. The machine may be used in businesses, offices, and similar settings, hotels, motels, and bed & breakfast inns, and may be operated by untrained personnel or customers.

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 9000 S+ be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (chilled, pasteurised, homogenised, UHT).

1.3 Conditions for use and installation



Risk of fire and accidents

- > The conditions for use and installation must be met.
- > The conditions for use and installation listed in the "Technical Data" chapter must be met.

WARNING

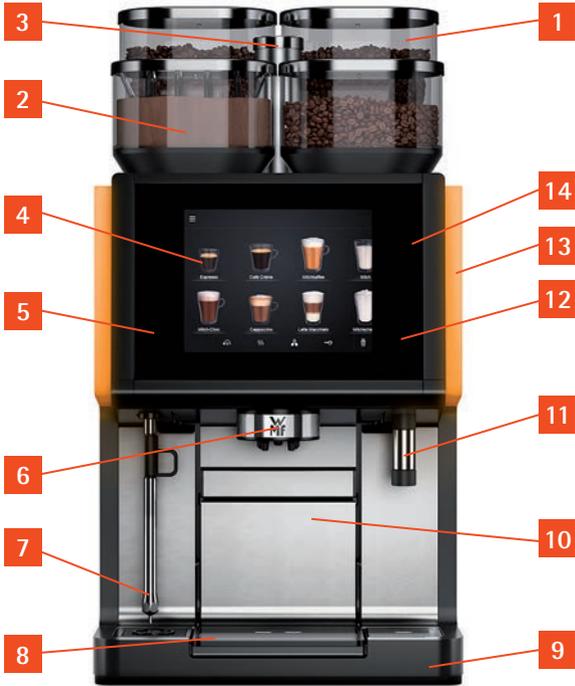
Technical data
▷ starting on
page 89

Any necessary on-site preparatory work for electricity, water, and drainage connections at the customer's premises is to be arranged by the machine owner / operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations.

The WMF service engineers 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.

2 Introduction

2.1 Parts of the coffee machine



"Ready to operate" display



Header line

Function line

- 1 Bean hopper (up to 4)
- 2 Powder hopper (Choc or Topping, for example) (optional)
- 3 Manual insert / tablet insert
- 4 Touch display for beverage buttons and settings
- 5 Steam buttons (Auto Steam / Easy Steam; optional)
- 6 Combi spout with integrated milk foamer
- 7 Steam outlet (optional)
- 8 Height adjustable cup table
- 9 Removable drip tray with drip grid
- 10 Grounds container
- 11 Hot water spout
- 12 Special buttons (hot water)
- 13 Side illumination
- 14 Operating panel
- 15 ON/OFF switch

“Ready to operate” display

- 16 Menu pad (opens the main menu)
- 17 Eco mode
- 18 Beverage buttons
- 19 SteamJet pad
- 20 “Warm rinse” pad

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

The functions shown here are examples.

Software ▷ starting on page 26

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.



Personal injury safety instructions

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



Electrical shock



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.
-



Note / tip

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



WARNING

Follow the Safety chapter
▷ starting on page 6



CAUTION

Operation safety instructions
▷ page 18
Care safety instructions
▷ page 63
Follow the Safety chapter
▷ starting on page 6

IMPORTANT

Follow the Warranty chapter
▷ starting on page 87
Technical data
▷ starting on page 89

NOTE

TIP

Glossary

Term	Explanation
•	• Listings, selection options
*	* Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps</i>
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc, and Topping.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or powder beverages
Capacity	For example: the capacity of the water filter in litres
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
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 24
Main water mains tap	Water stop valve, angle valve
Milk system	Combi spout and milk hose
Mixer system	Complete module, mixer with portioner 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)	Customer self-service

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.



- If the cup table drip tray is not properly engaged, such as after cleaning, there is a burn hazard due to hot liquids.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place an appropriate cup under the spout before dispensing a beverage.
 - > Always make sure the cup table drip tray is seated correctly.
-



CAUTION

Follow the Safety chapter
▷ starting on page 6



Health hazard

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



CAUTION

Follow the Safety chapter
▷ starting on page 6

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 and hold the ON/OFF button until a signal sounds

Coffee machine switches on and heats up.

An automatic warm rinsing starts.

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

The coffee machine can be switched on using the timer.



PIN access control

▷ *PIN rights*

page 50

Set timer switching times

▷ *Timer*

page 52

3.3 Beverage dispensing

Touching the beverage buttons starts dispensing of the beverage selected.

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

* Place a beverage vessel of suitable size on the cup table under the combi spout

* Touch the desired beverage button



Button layout

▷ *Operating options*

page 44

Cancel beverage

* Touch the desired beverage button again

3.4 Preselection pads (optional)

Depending on the model, preselection pads such as the manual insert pad or the caffeine-free pad are available on the display.

These are preselection pads that define the desired pre-selection prior to beverage selection via the beverage buttons.



*Example:
Manual insert pad and
caffeine-free pad.
▷ page 28*

3.5 Special buttons (optional)

Special buttons for beverage sizes S and L are optionally available on the display. These are preselection buttons which establish the desired size of the beverage before selection of the beverage.

M = size of the beverage set, no pre-selection

S = approx. 25% less than M

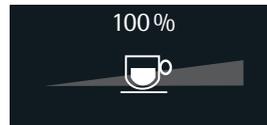
L = approx. 25% more than M



3.6 Open cup volume selection

Open selection of cup volumes is optionally available.

Depending on the settings, the cup volume can be adjusted in post-select mode after the beverage has been selected.



3.7 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. Multiple preselections are possible for the dispensing option "metered".



If "Hot water temperature selection" has been activated in the software, then touching the hot water button will bring up a selection of three dispensing temperatures.



NOTE

*Hot water temperature pre-selection
▷ Operating options
page 46*

When "Hot water temperature selection" is active

- * Touch the hot water button
- * Touch the desired water temperature

Dispensing occurs.

3.8 Milk or milk foam dispensing

- * Place a cup of the appropriate size beneath the combi spout
- * Touch the beverage button assigned to milk or milk foam

Dispensing occurs according to the dispensing option.

*Dispensing option
▷ Cup volume
page 34
Start-Stop or metered*

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

- * 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.



3.9 Height adjustable cup table

Automatic cup table

For the automatic cup table, the cup height is saved along with each beverage. Prior to beverage dispensing, the cup table automatically moves the optimal height.

Cup height ▷page 39

Clearance height up to 195 mm.



3.10 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 bean hopper.
-

IMPORTANT

Follow the Warranty chapter
▷starting on page 87

3.11 Manual insert

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

Manual insert is used

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



- 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.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 87

Preparation of ground coffee using the manual insert (optional)

- * Touch "Manual insert" on the preselection pad
- * Touch the desired beverage button
- The manual insert slot opens automatically.*
- * Use the small measuring spoon to load the desired amount of ground coffee (maximum 16 g)
- * Close the manual insert
- The desired beverage is dispensed.*



3.12 Grounds container

The grounds container receives the used coffee grounds.

It has enough capacity to store coffee grounds from approx. 70 brewing cycles.

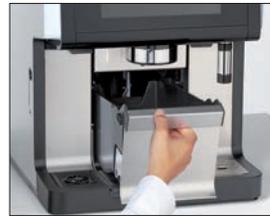
The display shows a message as soon as the grounds container needs to be emptied.

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

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



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



Clean grounds container
▷ *Manual cleaning*
page 69

IMPORTANT

Follow the Warranty chapter
▷ *starting on page 87*

3.13 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 69

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.



Follow the manual

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

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



CAUTION

Follow the Safety chapter
 ▷ starting on page 6
 Clean the coffee machine as shown in the instructions.
 Care
 ▷ starting on page 63

IMPORTANT

Follow the Warranty chapter
 ▷ starting on page 87



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 18

4.1 Overview

Ready to operate

page 28



Button layout
 ▷ Operating options
 page 44

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

Function line "Ready to operate" display

page 28



SteamJet cup warmer



Eco mode display



Beverage size (S-M-L)



Warm rinsing



Manual insert



Barista (coffee strength)



2. Type of coffee (decaf)



Hot water



Milk system refill



Cup size adjustment

Main menu functions

starting on page 31



Care
page 31



Beverages
page 33



Operating options
page 41



Information
page 48



Accounting
page 49



PIN rights
page 50



Timer
page 52



System
page 55



Language
page 60



Eco mode
page 60



USB
page 61

Menu control pads



Main menu / back



Confirm value / setting



PIN entry



Delete value / setting



Next / start



Preparation test



Load settings



Back



Save settings



Show keyboard

Messages on the display



Event and error message



Milk temperature display
(optional)

4.2 "Ready to operate" display

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

4.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

Depending on the button layout selected, a horizontal swipe on the display can bring up additional beverages.



Example: cappuccino button

Button layout

*▷ Operating options
page 44*

4.2.2 Function line

SteamJet pad

For heating cups.



*SteamJet pad
page 30*

"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 42*

Cup size adjustment

For selecting beverage size for the next beverage.



*Cup size adjustment
▷ Operating options
Page 43*

S-M-L pad

For preselecting beverage sizes. The beverages must be set up accordingly beforehand.



S-M-L
▷ Operating options
page 45

Barista pad – coffee strength

	Display	Coffee strength
without touching	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 19 g per brewing cycle

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



Barista pad active / inactive
▷ Operating options
page 41

Milk system refill

For automatic "Milk system refill".



Milk system refill
▷ Operating options
page 44

Manual insert pad

The manual insert pad is a preselection pad. If the manual insert pad is touched prior to beverage selection, then the display requests that the ground coffee be loaded in the manual insert slot. Additional preground types of coffee can be used.



Manual insert active / inactive
▷ Operating options
page 43

Hot water button

Hot water button for dispensing hot water. Depending on the settings, touching this hot water button brings up a selection of three dispensing temperatures in two beverage sizes each.

A beverage button can also be assigned for hot water.



Hot water temperature pre-selection
▷ Operating options
page 46

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 grid in place or without the cup warmer insert.
-



CAUTION

Follow the Safety chapter
▷ starting on page 6

Clean drip tray daily
▷ Care
starting on page 63



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 6

The SteamJet cup warmer can use steam to warm up cups.

- * 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 pad again
- The steam jet stops immediately.*



SteamJet pad active / inactive
▷ Operating options
page 42

4.3 Care



Menu control pads

▷ Overview
page 27

Care

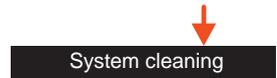
▷ starting on page 63

HACCP cleaning schedule

▷ starting on page 77

System cleaning

With switch off or without switch off the coffee machine after system cleaning.

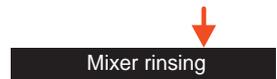


System cleaning

▷ Care
starting on page 66

Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer.

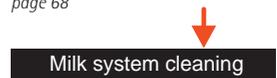


Mixer rinsing

▷ Care
page 68

Milk system cleaning

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



Milk system cleaning

▷ Care
page 67

Enable milk system

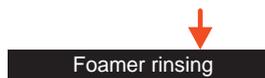
During cleaning, the system asks whether milk beverages should be enabled after cleaning. If “no” is selected, then only beverages without milk will be available afterward.

“Enable milk system” means that milk beverages will be available again.



Foamer rinsing

Foamer rinsing is an intermediate cleaning process for the milk foamer.



Foamer rinsing
▷ Care
page 68

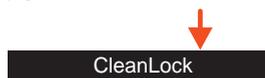
CleanLock

※ Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

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



Clean the operating panel
▷ Care
starting on page 69

Instructions

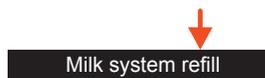
Animated instructions about the available cleaning programs and for installing and removing the mixer and combi spout for cleaning.



Milk system refill

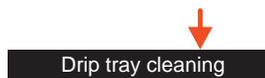
This function fills the milk system for dispensing cold beverages.

※ Touch **Milk system refill**



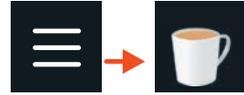
Drip tray cleaning

The cup table moves upward when the “Drip tray cleaning” pad is touched. The drip tray can then be cleaned.



Clean drip tray
▷ Care
page 70

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.



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.



Cup volume, multiple brewing, and dispensing option



Cup volume

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

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.

	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 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

Special buttons
▷ Operation
page 20

S-M-L Function

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 quantity 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.

Multiple brewing cycles

The beverage is brewed several times, as set. Up to 12 times the set quantity can be dispensed with one touch 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 volume is reached.

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

- **Metered**

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

The dispensing option can be set for hot water, milk, and milk foam.

Change recipes



Menu control pads
 ▷ Overview
 page 27

☰

Beverage settings cappuccino

Change recipe

Current recipe composition:

Creamy foam 165 ml					
Espresso 9 g, 35 ml					

Preparation order -> approx. amount/
ml 36

Storage

Factory additions:

Coffee	Milk	Choc	Pause
Espresso	Foam	Hot water	

| Touch the desired addition and drag it

✘
☰
☑
☑

Current recipe composition

The additions in the recipe are displayed here.

The preparation order 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.

Inventory of factory additions

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

✳ Press the desired addition and then touch the desired position in the recipe composition again
The addition is immediately inserted at the desired position.

Delete addition

Delete a marked addition from the current recipe composition.



Change addition

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

The "Change addition" menu opens.

The setting options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values



Ground coffee quantity

Enter in grams (g)



Water quantity / milk quantity

Enter in millilitres (ml)



Brewing temperature

Enter in degrees Celsius (°C)



Coffee quality

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



Quality levels

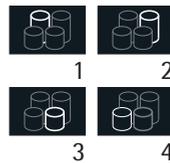
- 1 After pressing, space is provided for the ground coffee to swell.
- 2 After pressing, the coffee is brewed immediately.
- 3 After pressing, a pre-infusion occurs.
- 4 After pressing and a pre-infusion, a second wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same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

Note.

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

Select coffee grinder

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



Text, picture, and cup height



Menu control pads
 ▷ Overview
 page 27

Text and picture

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

Load custom beverage pictures
 ▷ USB
 page 61

Note

A note about the beverage can be saved here.

Cup height

with automatic cup table.
 The cup height for the beverage is set here.
 The cup symbols on the right side can be assigned to a cup height. These heights are saved by briefly touching the symbol.

For size "S" and "L" beverages,
 the size must be selected prior to
 selecting the beverage button.

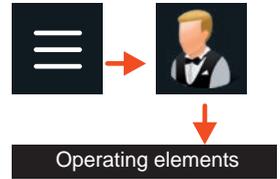
Change buttons

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



4.5 Operating options



Operating elements

SB mode (self-service)

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

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

Options: • active • inactive

Default value: inactive

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

- Barista pad: inactive
- "Warm rinse" pad: inactive
- Menu pad: delayed
- SteamJet: inactive
- Error message: symbol
- Cup size adjustment: inactive
- Manual insert: inactive
- Beverage pre-selection: inactive
- Cancel beverage: inactive

Barista pad

Options: • active • inactive

Default value: active

active The pad is displayed when "Ready to operate".

“Warm rinse” pad

Options: • active • inactive

Default value: active

active The pad is displayed when “Ready to operate”.

Menu pad

Options: • active • inactive

Default value: active

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

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

SteamJet

Options: • active • inactive

Default value: inactive

active The pad is displayed when “Ready to operate”.

Error message

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

Options: • active • inactive

Default value: active

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

Nutrition information

Displays ingredients and nutrition information for each beverage.

Options: • active • inactive

Default value: inactive

*Entries must be maintained under System Nutrition information.
▷ Nutrition information
page 60*

Cup size adjustment

The open selection of cup volume can be activated in the operating options.

The cup volume can be adjusted to the cup size used prior to selecting the beverage.

Options: • active • inactive

Default value: inactive

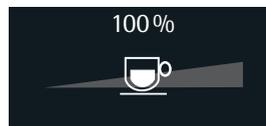
Sliding the cup on the controller to the right increases the cup volume, and sliding left reduces it.

The cup volume is indicated in percent.

Controller in the centre 100% as set

Controller all the way left 50% less

Controller all the way right 50% more



Manual insert

Options: • active • inactive

Default value: active

Language pre-selection

This setting determines whether languages and flags can be set from the beverage settings. "Language pre-selection" can be activated here, or by selecting the "Self-service+Flags" button layout.

Options: • active • inactive

Default value: inactive

Button layout "Self-service+Flags"
▷ *Button layout*
page 44

Milk system refill

This function fills the milk system. "Milk system refill" can be activated here.

Milk system refill
▷ Care
page 32

Options: • active • inactive

Default value: inactive

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

Button layout

Various standard button layouts are saved here can be selected.



PostSelection

Options: • active • inactive

Default value: inactive

active The type of coffee and the size of the beverage are requested after the beverage has been selected.
The names of the types of coffee and the sizes can be modified. (Type of coffee and S-M-L).
The displays and options will vary, depending on the model.



- Size 1, 2 and 3
- Portioner 1, 2, 3 and 4
- Milk type 1 and 2
- Cold beverages

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

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

S-M-L Function

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%

Options: active inactive

Default value: inactive

Caffeine-free

Options: active inactive

Default value: inactive

Decaf factor

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 pre-selected "Decaf".



S-M-L



Cup volume S-M-L

▷ Software
▷ Beverages
page 34

Tip

Beverage sizes S-M-L can also be defined in the recipe and are then available directly as a beverage button.



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.

Beverage pre-selection

Options: • active • inactive

Default value: inactive

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



Beverage pre-selection

Cancel beverage

Options: • active • inactive

Default value: inactive

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

Hot water temperature pre-selection

Three hot water temperatures between 70 and 95 °C can be set.

Options: • active • inactive

Default value: inactive

active Touching the hot water button brings up a selection of three dispensing temperatures in two sizes.

inactive No temperature selection is possible. The hot water temperature is preset.

Milk foam selection

Options: • active • inactive

Default value: active

Milk foam selection is possible only with Auto Steam option.

Logo

Manufacturer's logo

Options: • active • inactive

Default value: active

active The manufacturer's logo is shown at the top left of the ready-to-operate display.

Customer logo

Options: • active • inactive

Default value: inactive

active When the option is set to "active" and a customer logo has been downloaded, the customer logo is shown at the center of the header line when ready to operate. When vending devices are connected, it shows the customer logo. In this case, both logos cannot be displayed.

Load customer logo

Insert the USB stick containing the customer logo.
Load the customer logo.

Size of customer logo

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

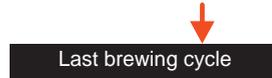
4.6 Information

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



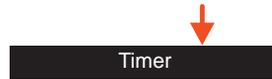
Last brewing cycle

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.



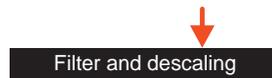
Care

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



Water filter and descaling

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

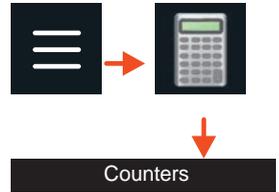


Journal

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



4.7 Accounting



Counters

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

Accounting				
Counters				
Beverage	1	2	3	4
2 Espresso M...	2	2	2	2
Espresso	1	1	1	1

Default 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

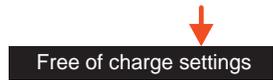
See vending machines User Manual.

External accounting

See Waiter accounting User Manual.

Free of charge settings

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



All free of charge

Options: • active • inactive

Default value: inactive

Beverage free of charge

Options: • active • inactive

Default value: inactive

Display indicator

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

Beverage buttons display

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

4.8 PIN rights

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

- Cleaning
- Settings
- Accounting



The PINs are hierarchical.

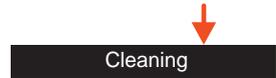
This means, for example: the settings PIN simultaneously grants all rights for the cleaning PIN, but not the rights for the accounting PIN.

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")

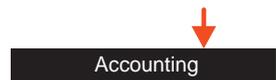
 PIN

 Timer

 System

 Language

 USB



Re-enter PIN

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



4.9 Timer



Timer overview

Timer overview and setting the timer

Overview of all switch-on and switch-off times



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.

Timer state

Information about the timer state.

Options: active inactive

Default value: active

active The timer switching times are active.

inactive The timer switching times are not carried out.



Timer state

Button layout overview

An overview of all timer switching times for the button layout is shown here.

The settings can be modified directly in the overview.

Overview illustration and explanation of symbols

▷ *Timer overview, page 52*



Button layout overview

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

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.

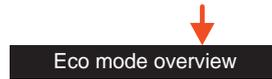
Eco mode overview

An overview of all timer switching times for Eco mode is shown here.

The settings can be modified directly in the overview.

Overview illustration and explanation of symbols

▷ *Timer overview, page 52*

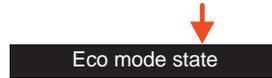


Eco mode state

Information about the Eco mode state.

Options: active inactive

Default value: inactive

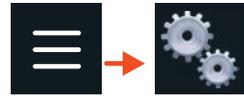


Time/date

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



4.10 System



Cooler

Milk storage temperature

Enter the milk storage temperature here.
For example, <8 °C when using Cup&Cool.



*Possible with optional Cup&Cool
with temperature monitoring.*

Empty message

This setting determines whether a milk empty message will be shown. The empty message can be coupled with a beverage lockout. This is especially important for self-service mode, so that paid beverages are guaranteed to be dispensed completely.

Temperature sensor

Measurement of milk temperature.

Progress indicator

Options: Line, circle, off

Default value: Line



Display and illumination



Display and illumination

Illumination

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

There are also the following options:

- Change colour slowly
- Standard colour change
- Quick colour change
- Off

The current setting is displayed immediately.



Illumination when "Ready to operate"

- Operation sides colour

Event display (message)

Options: • active • inactive

Default value: inactive

active The illumination during a message can be adjusted.

For example, "Beans empty" message.

Illumination for messages (event)

- Event sides colour

Display brightness

The brightness of the display is adjusted here.

Reduce brightness automatically

Options: • active • inactive

Default value: active

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

Touch calibration

Recalibrate the touch display.

Display background

The colour design for the touch display can be set here.

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

Beverages: Large font

Large font for beverage names on the beverage buttons.

Options: • active • inactive

Default value: inactive

Water filter

Options: • active • inactive

Default value: active inactive

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

Filter capacity

Enter the filter capacity in litres here.

Measured carbonate hardness

Enter the measured water hardness in °dKH here.

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

The carbonate hardness test is supplied with the accessories.

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

Measured total hardness

Enter the measured total hardness.


Water filter

Note

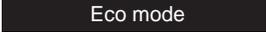
If the water hardness is between 0 and 5 °dKH, no water filter is needed.

For coffee machines with a constant water supply, we recommend using the bestmax V water filter.

NOTE

Eco mode

The Eco mode can be activated here.


Eco mode

Eco mode

Options: active inactive

Default value: inactive

▷ Eco mode
page 60

Switch off

Options: never, 30 min/60 min/90 min/120 min/
150 min/180 min

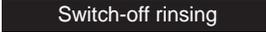
Default value: never

Switch-off rinsing

Options: active inactive

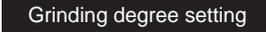
Default value: active

active When the coffee machine is switched off, the switch-off rinsing must be run if milk beverages have been dispensed since the last time the machine was cleaned.


Switch-off rinsing

Grinding degree setting

Only for trained personnel and service.


Grinding degree setting

Brewing pressure indicator

The brewing pressure indicator can be activated here.

Options: active inactive

Default value: inactive

Nutrition information

Detailed information on about nutritional values and ingredients can be captured here for each grinder, portioner, milk, and milk foam. An overview is available.

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 beverage buttons remain lit.

If a beverage with a milk component 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
page 59

Eco mode

Options: • On • Off • Timer

Default value: On Off

The Eco mode can be activated here.



Eco mode display

The Eco mode symbol is displayed on the in the header bar of the "Ready to operate" display.

There are two states.

Eco mode "active"

The coffee machine is currently in the reduce phase.



Eco mode "ready"

Eco mode is based on idle time, 10 minutes after the latest beverage has been dispensed.



Immediate start

When Eco mode is set to active, the Eco mode symbol is shown on the "Ready to operate" display.



Touching the symbol activates Eco mode immediately. The symbol changes to "active."

4.13 USB

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



Load recipes

Saved recipes are loaded here.



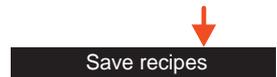
Load beverage symbol

Load photos or cup symbols from USB stick.



Save recipes

Export recipes from the coffee machine to the USB stick.



Save recipes as PDF

Documentation of recipes.



Export counters

Export counters to USB stick.



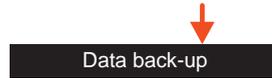
HACCP export

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



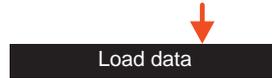
Data back-up

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



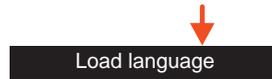
Load data

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



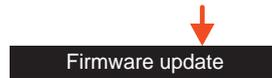
Load language

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



Firmware update

For Service only.



5 Care

5.1 Care safety instructions

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



Health hazard / hygiene

- Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system.
 - > Clean the milk system daily.
 - > Remove the silicone cap and clean it when needed.
 - > Change the milk hose at regular intervals.
 - > Follow all hygiene instructions.
 - > Follow the HACCP cleaning schedule.



CAUTION

Follow the Safety chapter
▷ starting on page 6



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 6



Health hazard / hygiene

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

 **CAUTION**

*Follow the Safety chapter
▷ starting on page 6*



Health hazard / Irritation and scalding hazard



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

 **CAUTION**

*Follow the Safety chapter
▷ starting on page 6*



Dynamic Milk

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

NOTE

5.2 Cleaning intervals overview

Care				
Daily	Weekly	Regularly	Automatic	
Cleaning programs				
x				System cleaning ▷ page 66
x				Milk system cleaning ▷ page 67
x				Mixer rinsing ▷ page 68
			x	Foamer rinsing ▷ page 68
Manual cleaning				
x				Clean the operating panel (CleanLock) ▷ page 69
x				Clean grounds container ▷ page 69
x				Clean the drip tray ▷ page 70
x				Clean the housing ▷ page 70
		x		Clean the catch pan ▷ page 71
		(x)		Clean silicone cap ▷ page 71
(x)	x			Clean the mixer * ▷ page 74
		x		Clean the bean hopper ▷ page 75
		x		Clean the powder hopper * ▷ page 76



[▷ page 66](#)

[▷ page 67](#)

[▷ page 68](#)

[▷ page 68](#)

[▷ page 69](#)

[▷ page 69](#)

[▷ page 70](#)

[▷ page 70](#)

[▷ page 71](#)

[▷ page 71](#)

[▷ page 74](#)

[▷ page 75](#)

[▷ page 76](#)

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

Weekly = Weekly cleaning

Regularly = Regularly as needed

Automatic = Automatic processing

(x) = When needed

* = Optional (depending on the model)

5.3 Cleaning programs

5.3.1 System cleaning

The system cleaning is an automatic cleaning program and cleans the coffee system of the coffee machine with a WMF cleaning tablet.

A milk system cleaning and mixer rinsing are parts of the system cleaning.

Total duration is approx. 10 minutes.



Health hazard / irritation and scalding hazard



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



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

Follow the messages.

Instructions
▷ *Main menu*
▷ *Care*
▷ *Instructions*

 **CAUTION**

Follow the Safety chapter
▷ *starting on page 6*

TIP

System cleaning

The special blue cleaning container is needed for system cleaning.

Start

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



5.3.2 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.



CAUTION

Follow the Safety chapter
▷ starting on page 6

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

The special blue cleaning container and a special cleaning tablet are needed for the milk system cleaning.

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

Instructions
▷ Main menu
▷ Care
▷ Instructions

5.3.3 Mixer rinsing



Health hazard / scalding hazard

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

Mixer rinsing can be started separately.

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



CAUTION

Follow the Safety chapter
▷ starting on page 6

Instructions
▷ Main menu
▷ Care
▷ Instructions

5.3.4 Foamer rinsing



Health hazard / scalding hazard

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

A foamer rinsing can be started separately. The foamer rinsing can also take place automatically. This is started automatically after a preset time has passed since the last milk beverage was dispensed. Before the foamer rinsing starts automatically, an acoustic warning signal can be sounded.

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

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



CAUTION

Follow the Safety chapter
▷ starting on page 6

Instructions
▷ Main menu
▷ Care
▷ Instructions

5.4 Manual cleaning

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

5.4.1 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 6



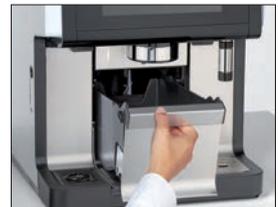
- There is a risk of causing scratches or scoring.
- > Clean the display with a clean, damp cloth only. Do not use any cleaners or implements.
- > Use soft cloths for cleaning.
- > We recommend a damp microfiber cloth.

IMPORTANT

Follow the Warranty chapter
 ▷ starting on page 87

5.4.2 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



5.4.3 Clean the drip tray



Scalding hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 6

- * Start the Care menu
- * Touch **Drip tray cleaning**
- The cup table moves up.*
- * Release the lock on the bottom right of the cup table drip tray [1]
- * Pull off the cup table drip tray [1]
- * Remove the drip tray [2]
- * Clean both drip trays thoroughly
- * Rinse the drip trays with clear drinking water
- * Dry off the drip trays and replace them



5.4.4 Clean the housing



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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 87

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

5.4.5 Clean the catch pan

Remove and clean the catch pan regularly.

A small quantity of water in the catch pan does not indicate a leak; it is due to the system.

The catch pan is below the coffee grounds container. Clean the drip tray as needed.

- * Remove grounds container
- * Remove the catch pan and clean it thoroughly with clear drinking water
- * Dry and replace the catch pan
- * Replace the grounds container



5.4.6 Clean the combi spout manually



The combi spout and foamer must not be disassembled.

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

The silicone cap must be cleaned as needed.

- * Remove the silicone cap from the combi spout
- * Thoroughly clean the silicone cap under running water
- * Replace the silicone cap

IMPORTANT

Follow the Warranty chapter
▷ starting on page 87



Instructions
▷ Main menu
▷ Care
▷ Instructions

5.4.7 Clean steam outlet



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 when dispensing.



CAUTION

Instructions

▷ Main menu

▷ Care

▷ Instructions

Daily

- * Mix 5 ml of cleaner in a tall jug with 0.5 litres of lukewarm water
- * Immerse the steam nozzle in the cleaning solution and touch the steam button or an Auto Steam button

Soak time: 30 minutes

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

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



Weekly

- * Unscrew the steam nozzle
- * Immerse 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 Auto Steam outlet
- * Immerse the steam nozzle in a jug with clear water
- * Briefly touch an Auto Steam button
- * Wipe the steam outlet with a damp cloth



5.4.8 Clean the mixer

Cleaning will be more frequent depending on powder consumption.



Scalding hazard

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

* Slide the operating panel upward

Daily

- * Remove the mixer bowl
- * Disassemble the mixer bowl into its four component parts
- * Thoroughly clean the parts under running drinking water

When needed (weekly)

- * Immerse all four parts in the cleaning solution with 50 ml of WMF cleaning liquid at least for 4 hours
- * After 4 hours, thoroughly rinse under running drinking water again
- * Allow the parts to dry completely

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

- * Re-assemble all parts
- * Replace mixer bowl



CAUTION

Follow the Safety chapter
▷ starting on page 6

Instructions
▷ Main menu
▷ Care
▷ Instructions



5.4.9 Clean the bean hopper

The bean hoppers should be cleaned as needed 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
- * Lift bean hoppers out
- * Completely empty bean hoppers and wipe out thoroughly with a damp cloth



Rotate the lock by 90°



- * Allow bean hoppers to dry completely
- * Refill and replace bean hoppers
- * Lock with the multitool by turning clockwise

5.4.10 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
- * Pull out 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



*Portioner with individual parts.
Dosing auger*

 **Ensure correct orientation of discharge.**

IMPORTANT

- * Refill and replace powder hopper
- * Use the multitool to rotate the lock clockwise to close it

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.

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

With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care and cleaning 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.

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP cleaning schedule for monitoring of regular cleaning. HACCP export
▷ page 62

Use only cleaning agents that have been approved by WMF.

Follow the Care chapter
▷ starting on page 63



You can call up the journal of the most recent cleaning operations via Information pad . The USB pad  can be used to export an HACCP journal.

TIP

Always commence operation with a freshly opened chilled 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, chilled milk must be placed in the refrigerator again during operation.

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

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

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

HACCP cleaning schedule

Month _____ Year _____

Only use chilled 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
2. Clean milk system manually
 Standard daily, with Plug&Clean weekly
- 2b. Daily mixer rinsing
 ▷ User Manual, Care chapter
- 3a. Rinse 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 chilled)
- 3b. 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.					

7 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 subsequent damage.

7.1 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 80*

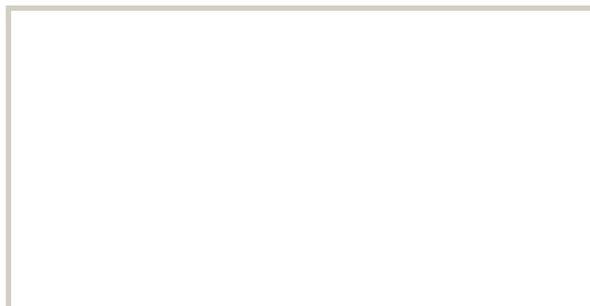
7.2 WMF Service

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

WMF Group GmbH
Eberhardstraße 35
D - 73312 Geislingen (Steige)

Important.

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



8 Messages and instructions

8.1 Messages for operation

Refill beans

- * Refill bean hopper (refer to display)
- * Check:
 - Is the lock on the bean hopper 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

- * Call WMF Service

Follow water filter instructions.

Please consult the User Manual

Error number is displayed

▷ *Error messages and malfunctions*

Call WMF Service

Error number is displayed

▷ *Error messages and malfunctions*

Service message

Service maintenance after the display shows a message.

- * Call WMF Service

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

8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

- * Switch off the coffee machine and 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 text or error number in the following error list and follow the action instructions indicated.

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

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

Your WMF 9000 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

8.3 Errors without error message

<i>Error pattern</i>	<i>Action instructions</i>
<ul style="list-style-type: none"> • No milk foam / no milk dispensing, although there is milk in the container 	<ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed * Remove and clean the silicone cap * Perform a milk system cleaning <small>▷ Milk system cleaning ▷ Care, page 67</small>
<ul style="list-style-type: none"> • Milk foam not OK • Temperature too cold or too hot 	<ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed
<ul style="list-style-type: none"> • The milk foam dispensing sputters severely • Milk too hot 	<ul style="list-style-type: none"> * Check whether the milk system has been cleaned * Clean the milk system <small>▷ Milk system cleaning ▷ Care, page 67</small> * Check whether the milk has been chilled sufficiently
<ul style="list-style-type: none"> • Powder beverage clogged 	<ul style="list-style-type: none"> * Perform milk cleaning and rinsing more often, if necessary daily <small>▷ Cleaning intervals overview, page 65</small> * Use lower powder dosage * Use higher water dosage

9 Safety and warranty

9.1 Hazards to the coffee machine



Follow the manual

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

Follow the conditions for use and installation.

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 bean hopper.

IMPORTANT

Follow the Warranty chapter

▷ starting on page 87

Conditions for use and installation

▷ starting on page 13

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 mains switch is switched off or the mains plug is unplugged. For machines with a constant water supply, the water mains tap for the inlet pipe must be closed.
- We recommend damage prevention measures, such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After shut off for several days we recommend running the cleaning program at least twice before reusing the machine.

System cleaning
▷ *Cleaning programs*
page 66

9.2 Directives

Manufacturer: WMF Group GmbH, 73312 Geislingen (Germany)

The device fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), EMV directive (EMC) 2014/30/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 Group GmbH.

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

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

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 79*

9.3 Duties of the owner / operator

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

Access to the service area is permitted only for persons with knowledge 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 operations, 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 DGUV Regulation 3) [German Accident Prevention Association or equivalent]. In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks.

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

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

Machine descaling may be performed only by WMF Service.

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

WMF special cleaning agent
▷ Accessories and spare parts
page 92

9.4 Warranty claims



Follow the manual

- We do not accept any warranty for damage resulting from failure to follow this requirement.
 - > Follow the conditions for use and installation.

IMPORTANT

Conditions for use 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, warranty claims will not be recognised.

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 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 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 79*

Appendix: Technical data

Technical data for coffee machine

External dimensions	Width 390 mm (with bean hopper and lock) Height 744 mm (598 mm with edge, small drip tray) Depth 590 mm
Coffee bean hopper	large approx. 1,150 g, small approx. 730 g ⁽¹⁾
Powder hopper (optional)	approx. 1,200 g each ⁽²⁾
Weight empty	ca. 76 kg (3 grinders 1 mixer, 1 milk)
Water supply	TW15 (DN 15 at least DN 6 or 1/4") hose connector with main shutoff valve and contaminant filter, with a mesh size of 0.2 mm to 0.25 mm, by customers on-site. At least 0.05 MPa (0.5 bar) supply pressure at 2 l/min Maximum 0.6 MPa (6 bar). Maximum inlet temperature 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted.
Water drain pipe	Hose a minimum of DN 19, minimum downward slope of 2 cm/m
Use at elevation above sea level	<2,000 m

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 capacity depends on the powder used.

Appendix: Technical data

Nominal power rating	3.4–3.8 kW	6.0–7.0 kW
Power supply	220–240 V 50/60 Hz (1/N/PE)	380–415 V 50/60 Hz (3/N/PE)
On-site fuse	1 x 16 A	3 x 16 A
Illumination	LED class 1	
Degree of protection	IP X0	
Protection class		
Continuous sound pressure level (Lpa)	<70 dB(A) ⁽³⁾	
Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).	
Maximum humidity	80% relative humidity without condensation. Do not use device outdoors.	
Installation surface / water spray	<p>The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base.</p> <p>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.</p>	

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

Installation clearances	<p>For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 50 mm at the back.</p> <p>A minimum working space of 800 mm in front of the coffee machine is recommended. Clearance of at least 200 mm above the product hopper is recommended. 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.</p>
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 in our shielded data lines due to potential equalisation currents between the devices, an additional potential equalisation unit should be planned for devices connected to the vending system. (See EN 60309)

If the machine is intended to be set up in a large kitchen, it is recommended that it be equipped with a ground potential equalisation currents. The potential equalisation currents terminal is installed by WMF Service as needed.

Appendix: Accessories and spare parts

Count	Unit	Designation	Order No.	Model
Combi spout				
1	Pcs	Single spout silicone cap	33 4100 5000	all
1	Pcs	Double spout silicone cap	33 4100 6000	all
1	Meter	Milk hose	00 0048 4948	all
Product hoppers (coffee beans and powder)				
1	Sheet	Product hopper labelling	33 2624 7000	all
1	Pcs	Bean hopper lid, lockable	33 2867 2099	all
1	Pcs	Spare key	33 2071 8100	all
1	Pcs	Mixer bowl, complete	33 2895 4000	Powder
1	Pcs	Mixer bowl outlet	33 2544 9000	Powder
1	Pcs	Coffee measuring spoon	33 0742 4000	all
1	Pcs	Multitool	33 2323 1000	all
Coffee grounds container				
1	Pcs	Coffee grounds container (with design sheet metal)	33 2789 8099	all
Drip tray / grid				
1	Pcs	Drip tray, large	33 2921 2099	all
1	Pcs	Drip tray grid, large	33 2537 0000	all
1	Pcs	Drip tray, small (cup table)	33 2904 3099	all
1	Pcs	Drip tray grid, small (cup table)	33 2537 1000	all
1	Pcs	SteamJet steam plate	33 4095 2000	
1	Pcs	Drip tray grid, SteamJet version	33 4095 1000	
1	Pcs	Drip tray grid, large, for self-service	33 2537 0000	

Count	Unit	Designation	Order No.	Model
WMF customer care program				
1	Bottle	WMF liquid milk system cleaner	33 0683 6000	all
1	Pack	WMF Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Pack	WMF special cleaning tablets 10 g for the milk system	33 2622 0000	
1	Pcs	Pipe cleaner	33 0350 0000	all
1	Pcs	Cleaning brush	33 1521 9000	all
1	Tube	WMF Molykote "gasket grease" 5 grams	33 2179 9000	all
1	Pcs	Cleaning container; Dynamic Milk	33 2593 6000	Dynamic Milk
1	Pcs	Cleaning container lid; Dynamic Milk	33 2593 7000	Dynamic Milk
Documentation and instructions				
1	Pcs	Set of documents "User Manual 9000 S+"	33 2435 9010	all

Index

A

Accessories and spare parts 92
Accounting 49
Accounting PIN 51
Additions 36
Animations 32
Automatic cup table 22
Auto Steam 15

B

Barista pad 41
Barista pad - coffee strength 29
Bean hopper 15, 22
Beverage buttons 28
Beverage dispensing 19
Beverage pre-selection 46
Beverages 33
Beverages: Large font 57
Brewing pressure indicator 59
Brewing temperature 37
Button layout 44
Button layout overview 53
Button layout state (timer) 53

C

Cancel beverage 19, 46
Carbonate hardness 58
Care 31, 48, 63
Care safety instructions 63
Change addition 37
Change buttons 40
Change recipes 36
Clean grounds container 69
Cleaning intervals 65
Cleaning PIN 51
Cleaning programs 66
CleanLock 32
Clean steam outlet 72
Clean the bean hopper 75
Clean the catch pan 71
Clean the combi spout manually 71
Clean the drip tray 70
Clean the housing 70
Clean the mixer 74
Clean the operating panel (CleanLock) 69
Clean the powder hopper 76
Coffee quality 38
Combi spout with integrated milk foamer 15
Comments on the recipe 39
Conditions for use and installation 13
Connent milk - with WMF Cooler, WMF Cup&Cool (optional) 21
Counters 49
Cup height 39
Cup size 43
Cup size adjustment 28
Cup volume 34, 43
Cup volume selection 20
Cup warmer 30
Current recipe composition 36
Customer logo 47

D

Data back-up 62
Date 54
Decaf factor 45
Delete addition 37
Descaling 48
Detail view of current day 52
Directives 85
Dispensing option 35
Dispensing test 33
Display and illumination 56
Display background 57
Display brightness 56
Display for beverage buttons and settings 15
Drip tray cleaning 32
Duties of the owner / operator 86

E

Eco mode 59, 60
Eco mode overview 54
Eco mode state 54
Enable milk system 32
Error message 42
Error messages and malfunctions 81
Errors without error message 82
Event display 56
Export counters 62
External accounting 49

F

Filter capacity 58
Firmware update 62
Foamer rinsing 68
Freeflow 35
Free of charge settings 50
Function line 28
Function line "Ready to operate" display 26

G

Glossary 17
Grinding degree setting 59
Ground coffee quantity 37
Grounds container 15, 24
Grounds disposal through the counter (optional) 24

H

HACCP cleaning schedule 77
HACCP export 62
Hazards to the coffee machine 83
Hazards to the operator 6
Height adjustable cup table 15, 22
Hot water dispensing 21
Hot water spout 15
Hot water temperature pre-selection 46

I

Illumination 56
Information 48
Installation clearances 91

Installation surface 90
Instructions 32
Intended use 12
Introduction 14
Inventory of factory additions 36

J

Journal 48

L

Language 60
Language pre-selection 43
Last brewing cycle 48
Load beverage symbol 61
Load data 62
Load language 62
Load recipes 33, 61
Lock recipes 33
Logo 47

M

Main menu functions 27
Maintenance 79
Maintenance and descaling 79
Manual cleaning 69
Manual insert pad 15, 23, 29, 43
Manufacturer's logo 47
Measured carbonate hardness 58
Measured total hardness 58
Menu control pads 27
Menu pad 42
Messages and instructions 80
Messages for operation 80
Messages on the display 27
Milk foam selection 47
Milk or milk foam dispensing 21
Milk quantity 37
Milk storage temperature 55
Milk system cleaning 31, 32, 67
Milk system refill 29, 32, 44
Mixer rinsing 31, 68
Multiple brewing cycles 35

N

Nominal power rating 90
No warranty is provided: 88
Nutrition information 42, 60

O

ON/OFF switch 15
Operating elements 41
Operating options 41
Operating panel 15
Operation 18
Operation safety instructions 18
Overview 26

P

Parts of the coffee machine 14
PIN rights 50
PostSelection 44

Powder hopper 22
 Powder hopper (optional) 15
 Preselection pads (optional) 20
 Progress indicator 55

Q

Quality level 38

R

Ready to operate 26
 "Ready to operate" display 14, 15, 28
 Reduce brightness 57
 Re-enter PIN 51
 Removable drip tray with drip grid 15

S

Safety 6
 Safety devices 6
 Save recipes 61, 62
 SB mode (self-service mode) 41
 Select coffee grinder 38
 Self-service 41
 Service 48
 Set timer switching times 52
 Settings PIN 51
 Side illumination 15

S-M-L buttons 20
 S-M-L Cup volumes 34
 S-M-L Function 34, 45
 Software 26
 Special buttons (hot water) 15
 Start-Stop 35
 Start-Stop-Freeflow 35
 Steam buttons 15
 SteamJet 42
 SteamJet pad 28, 30
 Steam outlet 15
 Switch off 25
 Switch-off rinsing 59
 Switch on coffee machine 19
 System 55
 System cleaning 31, 66, 67

T

Tablet insert 15
 Technical data 89
 Text and picture 39
 Time 54
 Timer 48, 52
 Timer overview and setting the timer 52
 Timer state 53
 Total hardness 58
 Touch display calibration 57

U

USB 61
 User Manual Signs and Symbols 16
 User Manual Symbols 16

V

Vending machines 49

W

"Warm rinse" pad 28, 42
 Warranty claims 87
 Water filter 48, 58
 Water quality 89
 Water quantity 37
 Water supply 89
 WMF Service 79



Your nearest WMF Service:

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