



# WMF espresso NEXT

USER MANUAL

ENGLISH

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

The WMF espresso NEXT coffee machine is a semi-automatic machine for espresso, café crème, cappuccino, latte macchiato, milk coffee, milk foam, and hot water.

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### **Follow the User Manual**



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



### **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.
- 



### **Conditions for use and installation**

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

### **CAUTION**

*Follow the User Manual signs and symbols*  
▷ page 24

*Follow the Safety chapter*  
▷ starting on page 6

### **WARNING**

*Follow the Safety chapter*  
▷ starting on page 6

### **IMPORTANT**

*Technical data*  
▷ starting on page 105

*Maintenance*  
▷ starting on page 93

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## 1 Safety

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### Improper use

- 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:

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- > Read the User Manual carefully prior to use.



- > The machine owner / operator must train its employees and indicate any potential hazards.



- > Do not touch hot machine components.
- > Handle the portafilters with care and never drop them. Wear sturdy shoes in case a portafilter does fall and strike the feet.

 **CAUTION**



> 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.



- > Operators must read the User Manual before use in order to prevent any injury caused by incorrect operation.
- > Built-in safety devices must never be altered.
- > This device can be used by children of age 8 years or older while under continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.
- > Children must not play with the device.
- > Cleaning and user maintenance must not be performed by children.

 **CAUTION**

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



**Hazard to life due to electrical shock**



- The voltage inside the coffee machine is a hazard to life.
  - > Never open the housing.
  - > Never loosen the screws, and do not remove any housing parts.
  - > Avoid damage to the power cord. Do not kink or crush it.
  - > Never use a damaged power cord. A damaged power cord must be replaced by the manufacturer or a service representative in order to prevent a hazard.

 **WARNING**





> Never immerse the mains plug in water or other liquids. Never pour water or other liquids over the mains plug. Always keep the mains plug dry.



> The coffee machine must be disconnected from the power supply prior to maintenance and repair work. Pull out the plug to do so. The person performing the maintenance or repair must always be able to check, with a clear line of sight, that the power supply has been disconnected.

 **WARNING**

 **CAUTION**



### **Burn hazard / scalding hazard**



- Hot water and steam may escape from the outlets in the heating-up phase.



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
  - The portafilter gets very hot during dispensing.
  - Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.
    - > Do not reach beneath the spouts during the heating-up phase.
    - > When dispensing beverages and steam, do not reach beneath the spouts.
    - > Do not touch the spouts immediately after dispensing.
    - > Immediately after dispensing, touch only the handle of the portafilter.
    - > Always place an appropriate cup under the spout before dispensing a beverage.
-



### Risk of injury

- Long hair or clothes could become caught in the grinder head and drawn into the coffee machine.
- The portafilter can be dropped or fall off of the rack and cause a foot injury.
  - > Always protect hair with a hairnet.
  - > Take care not to drop the portafilter.

 **CAUTION**



### Pinching or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- If the top cover with cup storage is actuated manually, there is a risk of injury.
- There is a risk of pinching or crushing when operating the Basic Steam or Auto Steam lever.
  - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
  - > Close the cup storage cover carefully.

 **CAUTION**



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**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**



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**Health hazard**

- Cleaning agents are irritants.
    - > Follow the protective measures on the packaging of the cleaning agents.
    - > Only insert a cleaning tablet after the message is displayed.
- 

 **CAUTION**



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## **Health hazard / irritation and scalding hazard**

 **CAUTION**



- During cleaning, hot cleaning solution and hot water run out of the portafilters and out of the hot water spout.
  - Hot liquids can irritate the skin, and the heat poses a scalding hazard.
  - Hot liquids may be present in the drip trays.
    - > Never reach under the spouts while cleaning.
    - > Ensure that no one ever drinks the cleaning solution.
    - > Move the drip trays carefully.
    - > Always wear appropriate gloves when handling and moving the cleaning container.
-



### Slipping hazard

 **CAUTION**



- Liquids and coffee grounds or ground coffee can be discharged from the machine or the portafilters if used incorrectly, or if there is an error. These liquids and coffee grounds or ground coffee may cause a slipping hazard.
    - > Regularly check the coffee machine for leaks, and make sure no water is coming out.
    - > Always keep the floor in front of the coffee machine clean.
-

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## 1.2 Intended use

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### Improper use

 **WARNING**

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

- The WMF espresso NEXT is designed for dispensing various types of coffee beverages and milk beverages.
- This WMF espresso NEXT is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places.
- The coffee beans, the grind coffee, and the milk must be suitable for processing in a semi-automatic coffee machine with portafilter. The products must not be processed after their expiration date.
- Operators must read the User Manual before use in order to prevent any injury caused by incorrect operation.

### Installation location

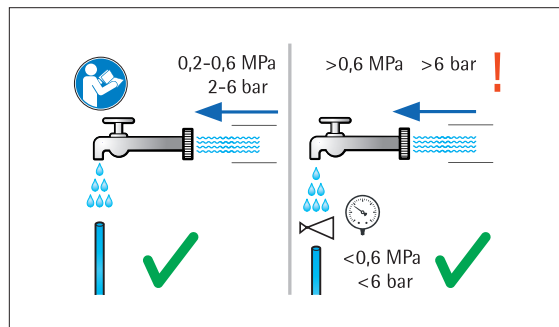
- The device must be set up so as to allow good visual access.
- The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base.

- The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray.
- The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.
- Do not use the coffee machine outdoors.

## Water connection

- TW15 (DN 15 at least DN 6 or 1/4") hose connector with main water supply and contaminant filter, with a mesh size of 0.08 mm, by customers on-site. At least 0.05 MPa (0.5 bar) supply pressure at 2 l/min (low pressure). At least 0.30 MPa (3.0 bar) supply pressure at 2 l/min (default). 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 the old set of hoses.

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





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## Ambient temperature

- +5 °C to maximum +35 °C  
(Empty the water system in case of frost). Only a trained service technician may empty the water system).

## Usage

- 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 espresso NEXT be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).**

## Hygiene

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

## 1.3 Conditions for use and installation

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### Risk of fire and accidents

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

### **WARNING**

*Technical data*  
▷ starting on  
page 105



### Conditions for use and installation

- > Use the coffee machine only in places that will not freeze.
  - > If the coffee machine has been transported or stored at temperatures below 5 °C, then it must rest at room temperature for at least 5 hours before operating.
- 

### **IMPORTANT**

*Technical data*  
▷ starting on  
page 105  
*Maintenance*  
▷ starting on  
page 93



## Conditions for use and installation

- > The coffee machine may be used at a maximum relative humidity of 80% without producing condensation.
- > Do not use the device outdoors.
- > After a company holiday (several days or weeks) we recommend running the cleaning program at least twice before reusing the machine.

## IMPORTANT

*Technical data*

▷ starting on  
page 105

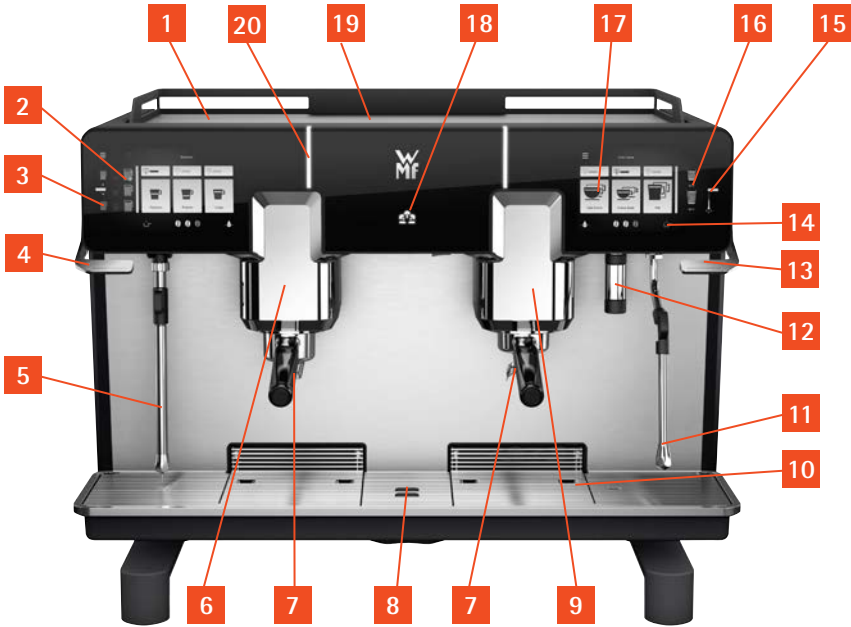
*Maintenance*

▷ starting on  
page 93

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

## 2 Introduction

### 2.1 Parts of the coffee machine



- 1 Bean hopper (under the cup storage)
- 2 Milk foam for milk alternatives
- 3 Milk foam button
- 4 Auto Steam lever
- 5 Auto Steam outlet
- 6 Left brewing group with portafilter
- 7 Spout
- 8 SteamJet
- 9 Right brewing group with portafilter
- 10 Cup grid
- 11 Basic Steam outlet
- 12 Hot water spout
- 13 Basic Steam lever
- 14 Manual insert
- 15 Steam indicator
- 16 Hot water buttons
- 17 Beverage buttons
- 18 SteamJet button
- 19 Cup storage
- 20 Portafilter status indicator (red → full / green → empty)
- 21 Cup illumination
- 22 ON/OFF switch

## “Ready to operate” display

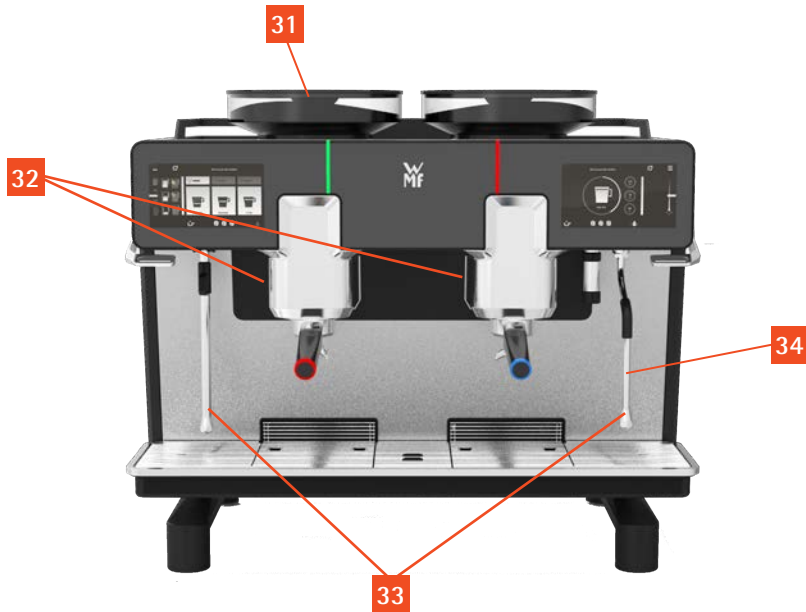
Left brewing group

Right brewing group



- 23 Menu pad (opens the main menu)
- 24 Auto Steam display
- 25 Function bar
- 26 Manually adding ground coffee
- 27 Barista pad
- 28 Portafilter cleaning
- 29 Basic Steam indication
- 30 Hot water buttons

## Options



- 31** Large bean hoppers (optional)
- 32** Americano (optional)
- 33** Auto Milk dosing (optional)
- 34** Second Auto Steam outlet (optional)

## User Manual Signs and Symbols

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### Personal injury safety instructions

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

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### Personal injury safety instructions

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

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**Electrical shock**



**Hot steam**



**Pinching or crushing hazard**



**Hot surfaces**



**Slipping hazard**

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### Notes of property damage

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



### Note / tip

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



**WARNING**

Follow the Safety chapter  
▷ starting on page 6



**CAUTION**

Operation safety instructions  
▷ page 26

Care safety instructions  
▷ page 71

Follow the Safety chapter  
▷ starting on page 6

**IMPORTANT**

Follow the Warranty chapter  
▷ starting on page 104

Technical data  
▷ starting on page 105

**NOTE**

**TIP**



### Call up the main menu

\* Touch the "Main menu" pad

*The main menu is displayed.*

*There are other display options ▷ Main menu.*



## Glossary

Term	Explanation
•	• Listings, selection options
*	* Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, such as coffee and water
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee and hot water
Blind sieve	Cleaning filter
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.
Distributor sieve rinsing	Intermediate rinsing of the brewing group (flushing)
Main water supply tap	Water stop valve, angle valve
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic compounds.
Preparation test	Beverage test
Tampers	Pressing the ground coffee prior to brewing cycle.

## 3 Operation

### 3.1 Operation safety instructions

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#### Burn hazard / scalding hazard



- Hot water and steam may escape from the outlets in the heating-up phase.
  - When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
  - The portafilter gets very hot during dispensing.
  - Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.
  - There is a burn hazard due to hot liquids if drip trays are not properly engaged.
  - Damaged portafilters or inserts, or overfilled portafilter inserts can cause severe scalding.
    - > Do not reach beneath the spouts during the heating-up phase.
    - > When dispensing beverages and steam, do not reach beneath the spouts.
    - > Do not touch the spouts immediately after dispensing.
    - > Immediately after dispensing, touch only the handle of the portafilter.
- 



#### CAUTION

*Follow the Safety chapter  
▷ starting on page 6*



> Always place an appropriate cup under the spout before dispensing a beverage.



> Always make sure the drip trays are correctly seated.



> All portafilters and inserts must be in perfect condition.

> Fill portafilters only to the indicated maximum level with ground coffee.

### 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 portafilters may only be filled with materials for the intended use.

### CAUTION

Follow the Safety chapter  
▷ starting on page 6

## 3.2 Other documents

### Cooler option

- Follow the operating instructions for the cooler.

## 3.3 Switch on the coffee machine

The ON/OFF switch is below the two displays at the centre of the machine.

\* Press the ON/OFF switch

*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.*



### 3.4 Portafilter

Three type of portafilter are available.

- I Portafilter small = 8 to 11 g
- II Portafilter medium = 10 to 16 g
- III Portafilter XL = 15 to 21 g (optional)



An empty portafilter must be inserted before dispensing a beverage.



- If the portafilter is removed before the current brewing cycle is complete, this can damage the brewing unit.
  - > Do not remove the portafilter until the brewing process is complete. A message is shown on the display.
  - > The brewing cycle can be interrupted by touching the beverage button again.
  - > As soon as the brewing cycle has been completed, this is indicated by a green LED light.

**IMPORTANT**



- I Portafilter small
- II Portafilter medium
- III Portafilter XL

### 3.4.1 Portafilter status display

The display indicates which portafilter is inserted in which brewing group. The number indicates the type of portafilter.

#### Status: no portafilter is inserted

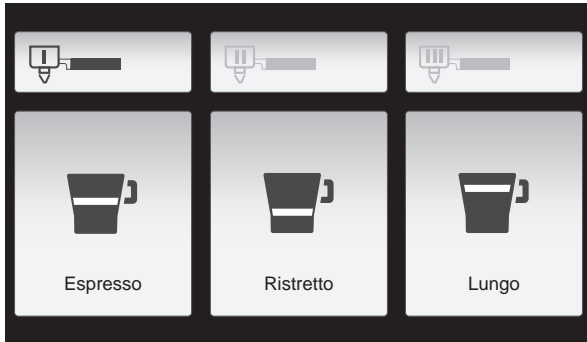
All available portafilters and their associated beverage options are shown on the display.



- I Portafilter small
- II Portafilter medium
- III Portafilter XL

### Display with portafilter I inserted

The beverages that can be made with this portafilter are displayed.



- I Portafilter small
- II Portafilter medium
- III Portafilter XL

### Display with portafilter II inserted

The beverages that can be made with this portafilter are displayed.



- I Portafilter small
- II Portafilter medium
- III Portafilter XL

If the inserted portafilter has not been emptied, this will be indicated on the display.



### 3.5 Connect milk (optional)

A milk hose with adapter connects the milk container to the milk foamer on the coffee machine. The milk spout is located behind the Auto Steam spout.

- \* Remove the milk container from the cooler
- \* Push the milk container lid back
- \* Pour milk into the milk container
- \* Place the lid back on the container
- \* Insert the milk hose adapter into the connector on the milk container lid
- \* Push the milk container back in carefully

#### Milk lance (optional)



- Milk dispensing may be used only with a suitable WMF milk cooler. Without a milk cooler, operation is permissible only with the WMF milk lance.

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 104



#### Note

- Clean the milk lance daily.
- The milk hose must not be kinked.

#### NOTE

- \* Remove the milk container from the cooler
- \* Place the milk packaging on the right next to the coffee machine
- \* Open the cover of the milk lance
- \* Connect the Click+Clean adapter to the milk lance
- \* Insert the milk lance into the milk pack

*The milk lance must reach to the floor of the milk package.*



### 3.6 Beverage dispensing

Touching the beverage buttons starts the dispensing of beverages.

Do not remove the portafilter until the brewing process is complete.

*A message is shown on the display.*

\* The brewing cycle can be interrupted by touching the beverage button again

The correct size portafilter must be inserted.

The portafilter must be empty.

The previous beverage must be completely dispensed.

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

\* Set the cup grid to the correct height

\* Place a cup of a suitable size under the portafilter

\* Touch the desired beverage button

*The coffee beans are ground directly into the portafilter. The ground coffee is tamped automatically by the brewing piston.*

*Beverage dispensing begins.*



*The brewing cycle runs. Shown on the display during beverage dispensing.*

*Button allocation*  
▷ Software  
▷ Change recipes  
page 51



- \* Empty the portafilter after beverage dispensing



### Note

Always empty the portafilter by knocking it on a block. Otherwise the sieve may fall out of the portafilter.

### NOTE


During the brewing cycle, the LED strip above the brewing group lights up red. As soon as the brewing cycle is complete, the display changes to green.

### Cancel beverage

- \* Touch "Progress display" pad  
*Beverage dispensing is interrupted.*



## 3.7 Manually adding ground coffee

- \* Touch the  pad briefly  
*The internal grinder is deactivated.*
- \* Add the desired ground coffee to the portafilter
- \* Insert the desired portafilter
- \* Touch the desired beverage button  
*The ground coffee is tamped automatically by the brewing piston. Beverage dispensing begins.*



Manually adding ground coffee

Activate function  
Individual recipes  
▷ Operating options  
▷ External grinding  
page 57

### 3.8 Flush (Distributor sieve rinsing, Brewing group)

※ Touch "Flushen" pad

There must not be a portafilter inserted.

*A rinse with hot water starts.*

*The water warms the system and guarantees an optimum coffee temperature. The distributor sieve is cleaned at the same time.*



*Flushing pad*

*Activate function*

▷ *Operating options*

▷ *Flushing pad*  
page 55

- 
- ! > During distributor sieve rinsing, use the brewing group brush to remove any coffee residue from the distributor sieve.
  - > At the same time, check whether water can still flow freely through the distributor sieve.
  - > Do not use distributor sieve rinsing to rinse the portafilters.
  - > Do not hold the portafilter under the water that flows out.
- 

**NOTE**

### 3.9 Hot water dispensing

※ Place a cup of the appropriate size beneath the hot water spout

※ Touch the desired water button

*Dispensing occurs.*



### 3.10 Steam options



#### Burn hazard / scalding hazard



- Hot water and steam may escape from the outlets in the heating-up phase.
- When using Basic Steam, Auto Steam, and SteamJet, hot steam comes out of the steam openings. The adjacent surfaces and spouts become hot.
  - > Do not reach beneath the spouts during the heating-up phase.
  - > 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

Follow the Safety chapter  
▷ starting on page 6



#### Burn hazard / scalding hazard



- The dispensing temperature is 60 °C or greater.
- Milk and foam can boil over if the temperature is set to 90 °C.
  - > Fill jug to no more than half way.



#### CAUTION



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



- There is a risk of pinching or crushing when operating the Basic Steam or Auto Steam lever.



#### CAUTION



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

#### TIP

The basic model of the coffee machine is equipped with Basic Steam, Auto Steam, and SteamJet.

### 3.10.1 Auto Steam

Milk is heated or foamed using the Auto Steam dispensing.

The coffee machine may be equipped with a maximum of two Auto Steam outlets (optional).

#### Foam button

The foam button can be used to foam milk to three different milk foam quality levels.

The selection is confirmed by a green checkmark on the display. As soon as the steam lever is pressed down, steam dispensing starts.

The levels of milk foam quality are:

- standard
- fine
- superfine

#### Foam milk

- \* Use as tall and slim a Cromargan® jug as possible, with handle
- \* Fill jug to no more than half way, so that the milk will not run over when it foams
- \* Place the jug in the centre under the steam nozzle  
*The steam nozzle must be below the surface of the milk.*

- \* For milk foam, press the Auto Steam lever downwards

*Steam is dispensed according to the pre-selected Auto Steam setting.*

*Steam dispensing ends automatically when the set temperature is reached. Pressing the steam lever again stops the steam dispensing cycle.*

- \* Put the jug away and press the Auto Steam lever down until steam flows out



Foam button

#### Milk foam selection

Button allocation

▷ Software

▷ Change recipes

page 51



Standard foam



Fine foam



Superfine foam



Oat milk



Soy milk



For example Cromargan® jug, WMF order no. 03 9090 1001 pot set

*Residues in the steam outlet are rinsed out.*

- \* After using the steam outlet, wipe off the outside with a clean, damp cloth

### **Heat milk**

- \* Use as tall and slim a Cromargan® jug as possible, with handle
- \* Fill jug to no more than half way, so that the milk does not overflow when heated
- \* Place the jug in the centre under the steam nozzle

*The steam nozzle must be below the surface of the milk.*

- \* To heat the milk, press the Auto Steam lever upwards

*Steam is dispensed according to the pre-selected Auto Steam setting.*

*Steam dispensing ends automatically when the set temperature is reached.*

*Pressing the steam lever again stops the steam dispensing cycle.*

- \* Put the jug away and press the Auto Steam lever down until steam flows out

*Residues in the steam outlet are rinsed out.*

*After using the steam outlet, wipe off the outside with a clean, damp cloth*



*Auto Steam active*

### 3.10.2 Basic Steam



#### 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.



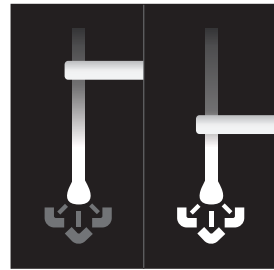
#### CAUTION

Follow the Safety chapter  
▷ starting on page 6

✱ Press the Basic Steam lever down again  
*Pressing the steam lever up again terminates the steam dispensing cycle.*

*The amount of steam dispensed increases the further the Basic Steam lever is pressed downwards.*

- Steam warms beverages
- Steam manually foams milk



Steam lever  
at the top

Steam lever  
at the bottom

## Warm beverages

- \* Use as tall and slim a Cromargan® jug as possible, with handle
- \* Fill jug to no more than half way
- \* Immerse steam nozzle deep into the jug
- \* Press the Basic Steam lever down again

*Steam flows out as long as the steam lever is held down*

- \* Use the steam to heat up the beverage until the desired temperature is reached

*Press the steam lever up again to terminate the steam dispensing cycle.*

- \* Press the Basic Steam lever upwards to stop the steam dispensing
- \* Swing steam outlet over to the drip tray
- \* Put the jug away and briefly press the Basic Steam lever down again

*Residues in the steam outlet are rinsed out.*

- \* After using the steam outlet, wipe off the outside with a clean, damp cloth

### 3.10.3 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 trays daily

Care

▷ starting on page 71



#### Health hazard / hygiene


- The SteamJet function is intended for warming the cup 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 to 2 cups at the same time.

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

*Hot steam slowly flows into the cup from below.  
Duration approximately 6 seconds.*

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



*This description corresponds to the default setting.*

*Deactivate SteamJet  
▷ Operating options  
page 56*

### 3.11 Cup grid

#### Raising

- \* Pick up the cup grid by inserting one finger in the recess and pull up until the hinges on the struts lock in place



*Lift up the cup grid*

#### Lowering

- \* Lift the front of the cup grid slightly until the hinges disengage
- \* Lower the cup grid



*Lower the cup grid*

Clearance heights for raised cup grid

Portafilter I with spout	82 mm
Portafilter II with spout	77 mm
Portafilter III with spout	59 mm

### 3.12 Bean 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.
- The standard capacity of each hopper is 550 g.
- Optionally, there are bean hoppers with a capacity of 1,400 g.
- The beans are protected by a cover.



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

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 104

### 3.13 Cup storage (heated)

The optional large bean hopper (1,400 g) is without cup storage.

#### Burn hazard

- The cup storage and the cups stored there can become hot.
  - > Use caution when touching the heated cups and the surface.

#### CAUTION

Follow the Safety chapter  
▷ starting on page 6  
Clean the cup storage  
Care  
▷ page 81

- ! This could cause cups to fall off because the cup storage tray is movable.
  - > Do not overfill the cup storage tray and do not stack cups on top of each other.

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 104

The top cover of the coffee machine is a heated cup storage tray.

The cup storage can be slid back to access the interior of the coffee machine.

The cup heater can be activated and deactivated by the software.

### 3.14 Switch off the coffee machine



#### Follow all hygiene instructions.

- 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.

\* Press the ON/OFF switch briefly (approx. 1 second)

*Coffee machine switches off.*

\* Disconnect mains plug

\* Turn off main water supply tap



#### CAUTION

*Follow the Safety chapter  
▷ starting on page 6*

*Clean the coffee machine as shown  
in the User Manual.*

*Care*

*▷ starting on page 71*

#### IMPORTANT

*Follow the Warranty chapter  
▷ starting on page 104*

### 3.15 Set grinding degree



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



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

#### CAUTION

Follow the Safety chapter  
▷ starting on page 6



#### Set the grinding degree to be finer

- The coffee grinder can become blocked if the grinding degree is changed to a much finer level all at once.

#### **Important. Set the grinding degree only while the grinder is running.**

- > Adjust the grinding degree by no more than 0.5 each time.
  - > The grinder grinds twice into the empty portafilter.
  - > Repeat these steps as often as needed to achieve the desired grinding degree.
- 

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 104

Set grinding degree  
▷ Software  
▷ System  
▷ Grinding degree setting  
page 67

Grinding degree 1  
→ fine

Grinding degree 10  
→ coarse

---



The new values are not used until the second brewing cycle after the new settings are made.

---

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 104



## 4 Software



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

### CAUTION

Operation safety instructions  
▷ page 26

### 4.1 Overview

#### Ready to operate

page 48



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



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

page 48



Barista (coffee strength)  
page 48



Manually adding ground coffee  
page 48



Portafilter cleaning  
page 55

## Main menu functions

starting on page 49



Care  
page 49



Beverages  
page 51



Operating options  
page 55



Information  
page 59



Accounting  
page 60



PIN rights  
page 62



Timer  
page 63



System  
page 64



Language  
page 69



USB  
page 69

## Menu control pads



Main menu / back



Confirm value / setting



PIN entry



Delete value / setting



Next / start



Preparation test



Load settings



Back



Save settings



Show keyboard

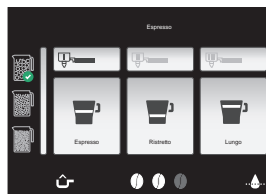
## Messages on the display



Event and error message

## 4.2 "Ready to operate" display

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



### 4.2.1 Beverage buttons

Active beverage buttons are displayed in white. For each type of portafilter, three different beverage recipes are set up for each brewing group. The selection of beverage buttons can be expanded if desired. The type of portafilter is detected automatically when it is inserted.



Display texts  
 ▷ Text + image  
 page 54

### 4.2.2 Function bar

#### Manually adding ground coffee

##### Manually adding ground coffee

▷ Operation, page 33

##### Manual insert

▷ Operating options, page 57



Manually adding ground coffee

#### Barista pad – coffee strength

The coffee strength will be altered for the next brewing cycle only. This function is available for both brewing groups.



Barista pad active / inactive  
 ▷ Operating options  
 page 55

	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 ground coffee quantity per brewing cycle

- Portafilter I small 11 g
- Portafilter II medium 16 g
- Portafilter III XL 21 g



## 4.3 Care



Menu control pads

▷ Overview  
page 47

Care

▷ starting on page 71

HACCP cleaning schedule

▷ starting on page 91

### System cleaning

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

### Auto Steam

Clean the Auto Steam outlet

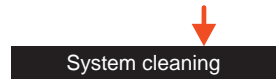
### CleanLock

\* Touch **CleanLock**

A 15-second countdown starts.

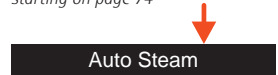
The touch display can now be cleaned.

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



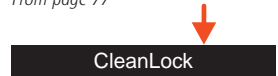
System cleaning

▷ Care  
starting on page 74



Auto Steam cleaning

▷ Care  
From page 77

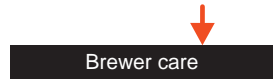


Touch display cleaning

▷ Care  
From page 81

## Brewer care

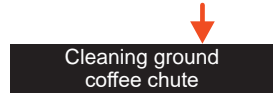
The brewer gasket can be changed out easily from the outside, without opening the coffee machine.



*Brewer care*  
▷ Care

## Cleaning ground coffee chute

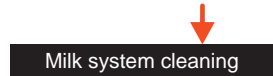
This starts the display-guided cleaning of the ground coffee chute.



*Cleaning ground coffee chute*  
▷ Care  
*page 82*

## Milk system cleaning

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.

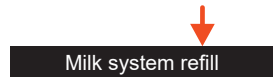


*Milk system cleaning*  
▷ Care  
*page 79*

## Milk system refill

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

\* Touch **Milk system refill**



## 4.4 Beverages



### Change recipes



Menu control pads  
▷ Overview  
page 47

The recipe name, recipe number, and type of portafilter are displayed in the title. If several recipes with the same name are saved you will be able to distinguish them by recipe number.

The recipe is associated with the type of portafilter. To change a recipe, the beverage of the corresponding portafilter must be selected on the display.

\* Touch the desired beverage button

*The name of the beverage and the associated portafilter are displayed.*

\* Adjust the recipe

\* Dispense a brewing test if desired


\* When the recipe has been adjusted as desired, save the recipe



Save recipes  
▷ page 52

## Recipes for manual insert

Separate recipes can be set for brewing using the manual insert.

- \* Touch the  pad briefly
- \* Fill the portafilter with ground coffee and insert it in the brewing group
- \* Touch the desired beverage button

*The brewing cycle starts.*



*Recipes for manually adding ground coffee*  
▷ Manual insert  
page 57

▷ Manually adding ground coffee  
page 48

## 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 the way you want it, touch the "Save" pad  
*The recipe is saved.*



## Save recipes

The modified recipe is saved here.



## Load recipes

A saved recipe is loaded to a beverage button here.

- \* Insert the desired portafilter
- \* 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.*



### Ground coffee quantity

Enter in grams (g)



### Water quantity

Enter in millilitres (ml)



### Brewing temperature

Enter in degrees Celsius (°C)



### Pre-infusion / pre-infusion pause

Pause between pre-infusion and brewing, in seconds.

### Target contact time

Target contact time for reference beverage.

Indicated in seconds (sec)

The target contact time is the desired ideal value.

The "Dynamic Coffee Assist" function sets the grinding degree so that this target contact time is achieved as close as possible.

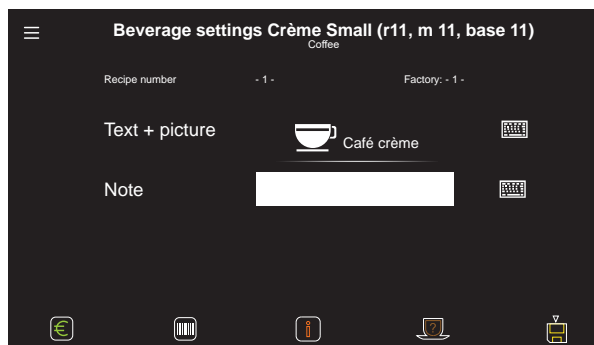
### Reference beverage

The reference beverage is usually the beverage from the brewing group which is dispensed most. The reference beverage is set up by a service technician and operator during commissioning. A reference beverage can be set up for each brewing group. The setting is based on taste considerations. All other beverage settings are based on the values of this reference.

The reference beverage can be changed by service. Espresso or Café Crème is set as the reference beverage at the factory. Follow the messages on the display. Indicate yes/no

*The reference beverage specifies the settings and brewing time which are checked continuously by the machine. Deviations from these values are compensated / reported in order to achieve as accurate values as possible.*

## Text + picture



Menu control pads  
▷ Overview  
page 47

## Text + picture

The name of the beverage and the photo of the beverage button will be changed here.

\* Touch "keyboard" pad

*The on-display keyboard is displayed.*

\* Use the on-display keyboard to enter the text

Load custom beverage pictures  
▷ USB

## Note

A note about the beverage can be saved here.

## Information pad

Recipe details can be displayed via the Information pad.



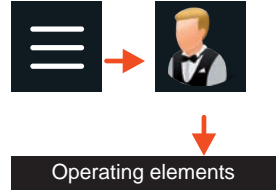
## Cup volume

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

100% indicates the previously saved value.



## 4.5 Operating options



### Operating elements

#### Barista pad

Options:  active  inactive

Default value:  active

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

#### Flushing (portafilter cleaning)

Options:  active  inactive

Default value:  active

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

#### Rinse the Americano path

Options:  active  inactive

Default value:  inactive

active The Americano path is rinsed as well.

*Barista pad*  
page 55

*Flushing (sieve cleaning)*  
page 55

*Rinse the Americano path*  
page 55

*SteamJet*  
page 56

*Auto Start*  
page 56

*Milk system refill*  
page 56

## SteamJet

Options:      • active                      • inactive

Default value:  active

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

## Auto Start

When the Auto Start function is active, the coffee machine starts beverage preparation as soon as a portafilter is inserted.

One Auto Start recipe can be set for each type of portafilter.

For the Auto Start function, one recipe may be set up for each brewing group. All other beverage buttons are locked for this function.

*Button allocation*  
▷ *Change recipes*  
*page 51*

Options:      • active                      • inactive

Default value:  active

## Milk system refill

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

Options:      • active                      • inactive

Default value:  inactive




## External grinding, left

Here the function to "Manually adding ground coffee" can be activated and deactivated, or individual recipes can be stored for this function.


If the "Manual insert, left" function is activated, the recipe settings for the beverage button will be used. In order to use modified recipes, select "Individual recipes" here.

Options: active / inactive / individual recipes

Default value:  active

## Set individual recipes

Starting point is the beverage menu; the appropriate portafilter must be placed.

\* First touch the  pad, then touch the beverage button

*The editable beverage settings will appear.*

## Active time

This setting allows to set the time the function remains active after the button press.

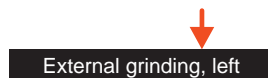
The button is deactivated when the setting is "Off".

The default setting is 60 seconds until the function is disabled and the display returns to normal "Ready to operate".

Options: 5 to 60 seconds

## External grinding, right

▷ "Manual insert left"



*Recipes setting*  
▷ *Recipes for manual insert*  
*page 52*

*Button allocation*  
▷ *Change recipes*  
*page 51*

*Manually adding ground coffee*  
▷ *Operation*  
*page 33*

## Portafilter removal

This setting determines whether a colour warning will light up next to the display when the brewing cycle is complete. The portafilter may then be removed.

Options:      • active                      • inactive

Default value:  active


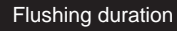

Portafilter removal

## Flushing duration

Filter coffee

Options:      1 to 5 seconds

Default value: 3 seconds

Flushing duration

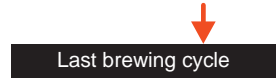
## 4.6 Information

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



### Last brewing cycle

Information about the last brewing cycle.



### Service

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



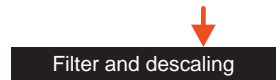
### Care

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



### Water filter and descaling

Information on the remaining filter capacity, the water hardness measured, and time until the next descaling.



### Journal

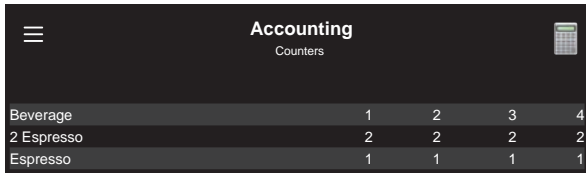
Journal of events and errors during operation and cleaning of the coffee machine.



## 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 port.



Beverage	1	2	3	4
2 Espresso	2	2	2	2
Espresso	1	1	1	1

### Default setting

Counters 1 through 4 = continuous counters

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

### Vending machines

See vending machines User Manual.

### External accounting

See the waiter accounting instructions.



*PIN rights*  
▷ Accounting PIN  
page 63

**TIP**

## Free of charge settings

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

  
**Free of charge settings**

### All free of charge

Options:      • active                      • inactive

Default value:  inactive

### Beverage free of charge

Options:      • active                      • inactive

Default value:  inactive

### Message display

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

### Display beverage buttons

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

## 4.8 PIN rights

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

- Cleaning
- Setting
- Accounting



The PINs are hierarchical.

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

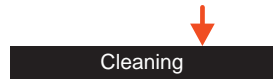
If no PIN is assigned, then the area is accessible without a PIN. If a PIN has been assigned for a particular level, no access will be granted without a PIN.

### Cleaning PIN

On entering the valid PIN, access granted to:



Care



### Settings PIN

On entering the valid PIN, access granted to:



Care



System



Beverages



Language



Operating options



USB











Accounting  
(without "delete")



## Accounting PIN

On entering the valid PIN, access granted to:

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



Accounting

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

## 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.



Re-enter PIN



## 4.9 Timer

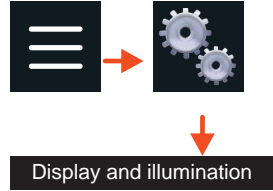
### Time zone

The time zone can be set here.




Time zone

## 4.10 System



### Display and illumination

#### Display brightness

The brightness of the display is adjusted here.

#### Reduce brightness automatically

Options:      • active                      • inactive

Default value:  inactive

**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.

#### Cup illumination

The cup illumination is set up here.

Options:              0%/20%/40%/60%/80%/100%

Default value: 0%



## Rear cover illumination

The illumination colour is set here.

For the option **User defined**, the desired colour is set using the triangle in the colour circle. The colour can also be defined and set by means of RGB values.

There are also the following options:

- Slow colour change
- Standard colour change
- Quick colour change
- Off
- Amber
- Blue

*The current setting is displayed immediately.*

## Text colour

Options: velvet, berry, aqua, grass, ocean, brown, red, black, light, dark

Default value: light

## Background colour

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

- Colour of the **main page**

## Water filter

Options:      • active                      • inactive

Default value:  active       inactive

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



**Water filter**

### Note

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

## Measured carbonate hardness

Enter the measured water hardness in °dKH here.  
*The carbonate hardness test is supplied with the accessories.*



---

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

---

**NOTE**

## Determine the water hardness

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

## Measured total hardness

Enter the measured total hardness.

## Filter capacity

Enter the filter capacity in litres here.

## Cup heating

The cup heater is switched on and off here.

Options:      • active                      • inactive

Default value:  inactive



Cup heating

## Grinding degree setting

The grinding degree can be adjusted from the display.

Lower number    -> finer grinding degree

Higher number   -> coarser grinding degree

The setting has intervals of 0.25. Adjust the grinding degree by no more than 0.5 each time.

The grinder must be run between each setting.

Only for trained personnel and service.

After the grinding degree setting has been adjusted, there may be differences between the setting and the actual metered ground coffee quantity. These differences may cause errors in the Dynamic Coffee Assist function.



Grinding degree setting

▷ *Dynamic Coffee Assist*  
page 68



This manual setting can only be changed after "Dynamic Coffee Assist" has been deactivated.

**NOTE**

## Dynamic Coffee Assist

Fluctuations in brewing time arise on all portafilter machines. These fluctuations are caused by different ambient temperatures, bean types, etc.

The "Dynamic Coffee Assist" function monitors the brewing time of the reference beverage.



*Reference beverage*  
▷ Beverages  
page 51

## Machines with electrical grinding degree setting

The grinding degree is adjusted automatically.

### Setting

#### Regular

Recommended for switching and untrained operators.

This is indicated as soon as the brewing times gradually vary. A greater number of brewing cycles is used in the evaluation.

#### Fine

Recommended for trained operators who know which factors can affect brewing times and are able to interpret them.

With this setting, the "Brewing time control" responds more sensitively to fluctuations in brewing time.

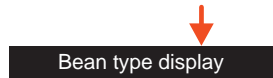
#### Sensitive

Only recommended for operators who need to respond to the minor changes with in-depth barista knowledge.

Messages are sent even for minor changes, such as changes in humidity. Such fluctuations may arise several times a day.

## Bean type display

The display for the type of beans for the left and right grinder can be set up here.



## 4.11 Language

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



## 4.12 USB

Data exchange is possible via the USB connection.  
As long as the USB stick is inserted, the functions will be active.



### Position of USB connection

The USB ports are located under a cover between the brewing units.



### Export counters

Current counter levels are exported from the coffee machine to the USB stick here.



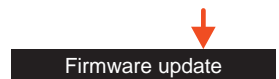
### HACCP export

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



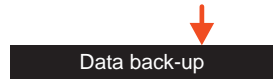
### Firmware update

For Service only.



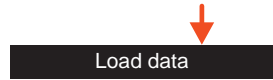
### **Data back-up**

Data settings, such as machine data, beverage data, etc. are saved to the USB stick here.



### **Load data**

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



## 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 all parts that come into contact with milk without delay.
  - > 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 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 portafilters and out of the hot water spout.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
- > Never reach under the spouts while cleaning.
- > Make sure that persons who have not been instructed, and especially children, stay away from the coffee machine while it is cleaning.
- > Always lock out the touch display with "CleanLock" before cleaning.
- > Ensure that no one ever drinks the cleaning solution.

 **CAUTION**

Follow the Safety chapter  
▷ starting on page 6



## Health hazard / risk of irritation

- The special cleaner and the cleaning tablets can cause irritation on contact and may be a health hazard.
- > When handling special cleaners and cleaning tablets, please observe the protective measures on the packaging.
- > Only insert a cleaning tablet after the message is displayed.

 **CAUTION**

Follow the Safety chapter  
▷ starting on page 6



## 5.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Automatic	When needed	
<b>Cleaning programs</b>					
x					System cleaning
x					Auto Steam cleaning
x					Milk system cleaning
x		x			Distributor sieve rinsing
<b>Manual cleaning</b>					
x					Clean the cup storage
x					Clean the touch display (CleanLock)
x	x				Clean the ground coffee chute
				x	Clean the brewing group manually
x	x				Clean the portafilters
x					Clean the drip trays
x		x			Clean the housing
x	x				Clean the Auto Steam outlet
x	x				Clean the Basic Steam outlet
		x			Clean the bean hopper
		x			Clean the catch pan under the bean hopper
				x	Changing the seals



▷ page 74

▷ page 77

▷ page 79

▷ page 80

▷ page 81

▷ page 81

▷ page 82

▷ page 82

▷ page 83

▷ page 84

▷ page 85

▷ page 86

▷ page 87

▷ page 88

▷ page 89

▷ page 89

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

Weekly = Weekly cleaning

Regularly = Regularly as needed

Automatic = Automatic processing

## 5.3 Cleaning programs

### 5.3.1 System cleaning

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

Total duration is approx. 16 minutes.



#### **Health hazard / irritation and scalding hazard**



- During cleaning, hot cleaning solution and hot water run out of the portafilters and out of the hot water spout. The portafilters and the hot water spout become hot.
  - Hot liquids can irritate the skin, and the heat poses a scalding hazard.
    - > The black drip tray must remain in place throughout the cleaning cycle.
    - > Immediately after dispensing, touch only the handle of the portafilter.
    - > 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.  
If a cleaning cycle is not completed, the entire cycle must be repeated.

---

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 6*

**IMPORTANT**

- \* Touch

*The customer care program starts.*

- \* Touch **System cleaning**

*Use the checkboxes to add or remove the desired options for system cleaning.*

- \* Select whether Auto Steam cleaning should also be run
- \* Select whether the coffee machine should switch off after cleaning



### Note

If "Switch off after cleaning" is active, then the coffee machine will switch off after the cleaning cycle.

- \* Remove the portafilters
- \* Remove the brewing sieves from the portafilters
- \* Insert the blind sieves in the portafilters
- \* Place one WMF special cleaning tablet in each portafilter



### Note

Do not add any water.

- \* Insert the portafilters
- \* Press to confirm and continue

If not enough hot water was discharged via the boiler, hot water will flow out of the hot water spout during cleaning program.

*The question of whether the cleaning tablets have been inserted appears.*

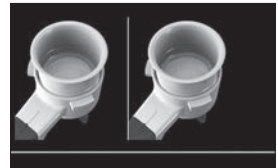
- \* Press to confirm and continue

*Cleaning begins. A bar graph and the remaining time are displayed.*

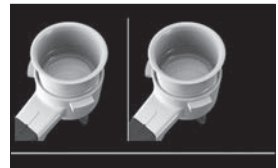
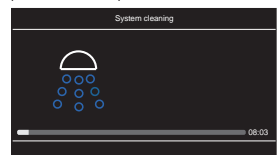


Steamer brush

▷ Accessories and spare parts page 108



*The program always cleans both brewing groups at the same time, even if only one has been in use. If one brewing group has not been in use, then there is no need to place a cleaning tablet in that portafilter. However, the blind sieve must be placed in both portafilters.*



*Clean the portafilters and sieves manually.*

▷ Clean the portafilters page 83

*After about 7 minutes, an animation sequence indicates that the portafilters should be removed and the sieves changed out.*

- \* Remove the portafilters
- \* Remove the blind sieves

*Do not insert the portafilters yet. The distributor sieve is rinsed next.*

- \* Press  to confirm and continue

*A request to clean the portafilters and the sieves manually is shown.*

- \* Press  to confirm and continue

If **Yes** was selected, for switching off after cleaning, then the machine switches off now.

If **No** was selected, without switching off after cleaning, the coffee machine heats up again.

*The coffee machine is now "Ready to operate" again.*

### 5.3.2 Auto Steam cleaning



#### Health hazard / irritation and scalding hazard



- Steam dispensing is activated during the cleaning cycle.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
  - > Always wear appropriate gloves when handling and moving the cleaning container.
  - > Never reach under the spouts while cleaning.
  - > Ensure that no one ever drinks the cleaning solution.

 **CAUTION**

Follow the Safety chapter  
▷ starting on page 6



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

**IMPORTANT**

\* Touch 

*The customer care program starts.*

\* Touch **Auto Steam**

\* Mix 5 ml of cleaner in a temperature-resistant vessel of lukewarm water (max. two-thirds)

\* Press  to confirm and continue





- The buttons remain locked throughout the entire cleaning cycle.
- When switched on again after a cleaning cycle, the display queries whether the cleaning container has been removed.

**NOTE**




If an optional second Auto Steam outlet is available, both outlets will be cleaned simultaneously. In this case, all of the steps are performed on the right side as well.



**NOTE**

- \* Use a brush to clean the steam nozzle openings
- \* Press  to confirm and continue
- \* Immerse Auto Steam outlet deep into the jug
- \* Press  to confirm and continue

---

 **Health hazard /  
irritation and scalding hazard**

-  • Steam dispensing is activated. Hot steam is being dispensed.
- The Auto Steam outlet may be very hot.

- 
- \* Press  to confirm and continue
  - \* Wipe off the Auto Steam outlet to remove all remnants of the milk cleaner
  - \* Press  to confirm and continue

*The cleaning cycle is complete.*

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 6*

### 5.3.3 Milk system cleaning



#### Health hazard / irritation and scalding hazard



- Steam dispensing is activated during the cleaning cycle.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
  - > Always wear appropriate gloves when handling and moving the cleaning container.
  - > Never reach under the spouts while cleaning.
  - > Ensure that no one ever drinks the cleaning solution.



#### CAUTION

Follow the Safety chapter  
▷ starting on page 6



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

#### IMPORTANT

\* Touch 

*The customer care program starts.*

\* Touch **Milk system cleaning, Left**

\* Remove the milk hose from the milk container

\* Press  to confirm and continue



If an optional second milk outlet is available, touch on "Milk system cleaning, right" to start the cleaning cycle for the right milk spout. In this case, all of the steps are performed on the right side as well.

#### NOTE

- \* Fill the cleaning container one-third full with cold water (about 500 ml)
- \* Add 15 ml of special milk system cleaner and mix
- \* Place the cleaning container below Auto Steam outlet

- \* Plug milk hose adapter onto milk cleaning container



## Health hazard / irritation and scalding hazard





- Steam dispensing is activated.
- The liquid in the cleaning container may be hot.

 **CAUTION**

Follow the Safety chapter  
▷ starting on page 6

*Hot steam is being dispensed*

- \* Press  to confirm and continue
- \* Pour out the cleaning solution and rinse the cleaning container
- \* Fill the cleaning container one-third full with cold water (about 500 ml)
- \* Place the cleaning container below Auto Steam outlet
- \* Plug milk hose adapter onto milk cleaning container
- \* Press  to confirm and continue

*The milk system is rinsed.*

After milk system rinsing, the cleaning cycle is complete. The "Milk system refill" must be performed in order to reactivate the milk system.

### 5.3.4 Distributor sieve rinsing

- ▷ Operation ▷ Rinse the distributor sieve, page 34

*Clean the distributor sieve manually*  
▷ *Clean the portafilters*  
page 83



## 5.4 Manual cleaning

Order numbers for the WMF care program  
 ▷ Accessories and spare parts  
 page 108

### 5.4.1 Clean the cup storage

- \* Wipe down the cup storage with a damp cloth every day

### 5.4.2 Clean the touch display (CleanLock)

- \* Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

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



#### Scalding hazard

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



#### CAUTION

Follow the Safety chapter  
 ▷ starting on page 6



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

#### IMPORTANT

Follow the Warranty chapter  
 ▷ starting on page 104

### 5.4.3 Clean the ground coffee chute

---



- When cleaning the ground coffee chute, the grinder can become damaged.
    - > Use only the brush provided to clean the ground coffee chute.
- 

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 104

Check the ground coffee chute regularly and clean it when needed, using the brush provided.

#### \* Touch **Cleaning ground coffee chute**

\* Select the right or left ground coffee chute

The query appears: Start cleaning ground coffee chute?

\* Press  to confirm and continue

\* Use the brush provided to clean the ground coffee chute

\* Follow the step-by-step instructions on the display

*Clean the ground coffee chute*

▷ Software

▷ Care

page 50

### 5.4.4 Clean the brewing group manually

\* Use the brewing group brush to loosen the coffee grounds residue in the distributor sieve and on the seal

\* Start the rinsing cycle for the distributor sieve

*Rinse the distributor sieve*

▷ Operation

page 34

### 5.4.5 Clean the portafilters



#### Burn hazard



- The portafilters and the brewing sieves become very hot during beverage dispensing and during cleaning.
- The surface of the cleaning container gets hot.
  - > Do not touch the portafilters or the brewing sieves immediately after dispensing or after "Brewing group cleaning".
  - > Always use a cleaning container with handles, and always use the handles to pick it up.



#### CAUTION

Follow the Safety chapter  
▷ starting on page 6

All individual components of the portafilter, that is, the portafilter itself, the handle, the brewing sieve, the sieve retaining ring, and the insulation insert are dishwasher safe.

#### Daily cleaning

- \* Remove the portafilter and the sieves
- \* Rinse off all parts with clear, warm drinking water

#### Weekly cleaning

Place the portafilter in a container and clean it weekly.

- \* Place a cleaning tablet in the container
- \* Fill the container with hot water and dissolve the cleaning tablet
- \* Remove the brewing sieve and the sieve retaining ring
- \* Remove the insulation insert and loosen and rinse away the deposits using a brush
- \* Immerse the portafilter components and the sieves in the cleaning solution and soak them for 30 minutes
- \* Remove the components and finish cleaning with a brush, when needed
- \* Rinse off all parts with clear, warm drinking water
- \* Assemble the portafilter



### 5.4.6 Clean the drip trays



#### Scalding hazard



- Hot liquids may be present in the drip trays.
- > Move the drip trays carefully.
- > Replace carefully so that no water accidentally drips down.
- > Always make sure the drip trays are correctly seated.

#### Important.

Do not pinch the release water tube [1].

#### CAUTION

Follow the Safety chapter  
▷ starting on page 6



- There is a risk of causing scratches or scoring.
- > Do not clean with scouring powders or the like.
- > Use only very mild cleaning agents.
- > Do not use any severely alkaline, alcoholic, or degreasing cleaning agents.
- > Use soft cloths for cleaning.
- > We recommend a damp microfiber cloth.

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 104

- \* Remove the drip grids
- \* Remove the drip trays
- \* Clean drip trays thoroughly
- \* Thoroughly wipe out the areas under the drip trays
- \* Dry off the drip trays and replace them



## 5.4.7 Clean the housing



- There is a risk of causing scratches or scoring.
  - > Do not clean with scouring powders or the like.
  - > Use only very mild cleaning agents.
  - > Do not use any severely alkaline, alcoholic, or degreasing cleaning agents.
  - > Use soft cloths for cleaning.
  - > We recommend a damp microfiber cloth.

Clean the housing at regular intervals using suitable materials.

- \* Press the ON/OFF switch briefly (approx. 1 second)
- \* Allow the coffee machine to cool
- \* Once the coffee machine has cooled down, clean the housing with a damp cloth
- \* Clean the sensor with a clean, damp cloth

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 104

#### Note

*Durability can be compromised with alkaline cleaning agents, solvents such as acetone, carbon, carbon tetrachloride, paint thinner, or alcohol compounds >5%, ammonia, degreasing flushing agents, and strong spray cleaners for glass are also not suitable.*

*Clean the display with a clean, damp cloth. Do not use any cleaners or implements.*

### 5.4.8 Clean the steam nozzles



#### **Burn hazard / scalding hazard**



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



#### **⚠ CAUTION**

Follow the Safety chapter  
▷ starting on page 6



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



- There is a risk of pinching or crushing when operating the Basic Steam or Auto Steam lever.

#### **⚠ CAUTION**

Follow the Safety chapter  
▷ starting on page 6

### **Clean the Auto Steam outlet**

#### **Weekly**

- \* Unscrew the steam nozzle and immerse it completely in the cleaning solution for at least 5 hours
- \* Use the steamer brush to clean the openings of the steam nozzle
- \* Rinse thoroughly with clear drinking water
- \* Screw the steam nozzle onto the Auto Steam outlet

Steamer brush  
▷ Accessories and spare parts  
page 108

- \* Immerse steam nozzle in a jug with clear water
- \* Briefly press the left Auto Steam lever down
- \* Wipe the steam outlet with a damp cloth

### Clean the Basic Steam outlet

#### Daily

- \* Mix 5 ml of cleaner in a temperature-resistant jug with 500 ml of lukewarm water
- \* Immerse steam nozzle completely in the cleaning solution
- \* Press the right-hand Basic Steam lever all the way down

*Duration 10 seconds. Soak time: 30 minutes.*

- \* Clean with a brush
- \* Rinse thoroughly with water
- \* Press the right-hand Basic Steam lever all the way down

*Duration 10 seconds. The steam removes milk residues and any remaining cleaner from the holes of the steam nozzles.*

#### Weekly

- \* Unscrew the steam nozzle
- \* Immerse steam nozzle completely in the cleaning solution for at least 5 hours
- \* Use the steamer brush to clean the openings of the steam nozzle
- \* Rinse thoroughly with clear drinking water
- \* Screw the steam nozzle onto the Basic Steam outlet
- \* Immerse steam nozzle in a jug with clear water
- \* Press the right-hand Basic Steam lever all the way down
- \* Wipe the steam outlet with a damp cloth



*Steamer brush*  
 ▷ Accessories and spare parts  
 page 108

### 5.4.9 Clean the bean hopper

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



#### Risk of injury

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

#### CAUTION

Follow the Safety chapter  
▷ starting on page 6



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



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

#### CAUTION

Follow the Safety chapter  
▷ starting on page 6



- > Never clean the bean hopper or its cover in the dishwasher.

#### IMPORTANT

- \* Switch off the coffee machine
- \* Disconnect mains plug
- \* Slide the cup storage tray back
- \* Remove bean hopper lid
- \* Turn the locks on the bean hopper clockwise and open them
- \* Remove the bean hoppers
- \* Remove all beans underneath the bean hoppers, and vacuum them out when needed
- \* Empty all the rest of the coffee beans out of the hopper



Lock is closed



Lock is open



- \* Thoroughly wipe out the bean hoppers with a damp cloth
- \* Allow bean hoppers to dry completely
- \* Clean the catch pan under the bean hopper
- \* Refill and replace bean hoppers
- \* Turn the locks counterclockwise to lock them

#### 5.4.10 Clean the catch pan under the bean hopper

Clean the catch pan under the bean hopper regularly.

- \* Unlock and remove the bean hopper
- \* Clean the catch pan below the bean hoppers

#### 5.4.11 Changing the seals



#### Burn hazard



- The portafilters and the brewing sieves become very hot during beverage dispensing and during cleaning.
  - > Do not touch the portafilters or the brewing sieves immediately after dispensing or after "Brewing group cleaning".




Follow the Safety chapter  
▷ starting on page 6

The seals can be changed by the customer when needed.

- \* In the Care menu, select "Brewer care" for the desired brewing group (left / right)

*The animation provides step-by-step guidance through the procedure.*


- \* Remove the portafilter
- \* Remove the sieve from the portafilter
- \* Insert the portafilter without the sieve
- \* Press  to confirm and continue

Software  
▷ Care  
▷ Brewer care  
page 50

*The brewing piston moves to the correct position for changing the seal.*

- \* Wait for the next message
- \* Remove the portafilter

*The animation for "Changing the seals" runs.*

- \* Remove the old seal
- \* Slide on the new seal
- \* Press  to confirm and continue
- \* Insert the portafilter without the sieve

*The brewing piston returns to the normal position.*

- \* Wait for the next message

- \* Remove the portafilter
- \* Replace the sieve in the portafilter
- \* Insert the portafilter with the sieve

*The sensors on the coffee machine detect that the portafilter has been inserted again and "Changing the seals" is completed.*

## 6 HACCP cleaning schedule

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


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


With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care and cleaning of the coffee machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point. Follow the prescribed cleaning intervals according to the User Manual, the cleaning instructions, and the cleaning concept.

*"Food Hygiene Ordinance from  
05.08.1997"*

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



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**

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

### HACCP cleaning schedule

Only use chilled UHT milk, to prevent health risks due to bacteria.  
For beverages, use only products that have not exceeded their best-before date.

**Cleaning steps:**

1. Performing the brewer cleaning  
 ▷ Care chapter
2. Clean the portafilter and the spout  
 ▷ Care chapter
3. Drip tray cleaning  
 ▷ Care chapter
4. General machine cleaning  
 ▷ Care chapter

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

## 7 Maintenance and descaling

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

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

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

### 7.1 Maintenance

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

*Service maintenance message  
▷ Messages and instructions  
page 94*

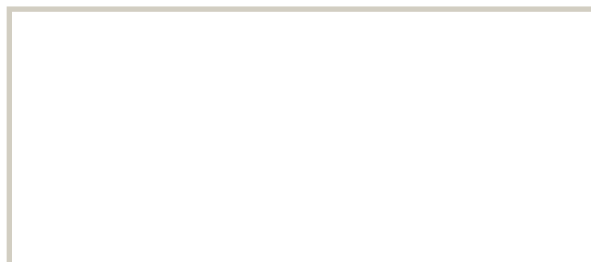
### 7.2 WMF Service

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

WMF GmbH  
WMF Platz 1  
D - 73312 Geislingen (Steige)

**Important.**


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



## 8 Messages and instructions

### 8.1 Messages for operation

#### Refill beans

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

#### Open water supply

- \* Turn on water tap and confirm

#### Empty portafilter

- \* Remove the portafilter
- \* Empty out the portafilter and replace it

#### Change water filter

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

#### Please consult the User Manual

Error number is displayed

*Error messages and malfunctions*  
▷ page 95

#### Call WMF Service

Error number is displayed

*Error messages and malfunctions*  
▷ page 95

#### Service message

Service maintenance after the display shows a message.

- \* Call WMF Service

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

## 8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.


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

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

If this is not successful: find the error 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. Locked beverages are indicated by grayed-out beverage buttons. The beverages with active beverage buttons can still be dispensed.

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

- \* Touch 

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



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

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


Afterwards, switch the coffee machine on again.

**NOTE**

### 8.3 Troubleshooting

Error pattern	Action instructions
Portafilter is locked (left / right)	<p><i>This can happen if the portafilter is removed too soon.</i></p> <p><b>Caution. The brewing sieve is hot.</b></p> <ul style="list-style-type: none"> <li>* Rotate the sieve counterclockwise  and remove it from the brewing piston</li> <li>* Insert the portafilter without the sieve</li> </ul> <p><i>The brewing piston moves back to the starting position.</i></p> <p><b>Important.</b> Do not turn it in the other direction, otherwise the lock will open accidentally. This could damage the hoses and the seal.</p>
Operating panel / display does not respond	<ul style="list-style-type: none"> <li>* Switch the coffee machine off and on again</li> </ul>
Brewing cycle does not start	<ul style="list-style-type: none"> <li>* Check whether the water supply tap is open</li> <li>* Check whether an empty portafilter is in place</li> </ul>
<p><b>9017</b> Setup error, left</p> <p><b>9543</b> Setup error, right</p>	<ul style="list-style-type: none"> <li>* Check whether the correct sieve is loaded in the portafilter</li> <li>* Check whether the ground coffee chute needs to be cleaned</li> <li>* Switch the coffee machine off and on again</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>* Call WMF Service</li> </ul>



Error pattern	Action instructions
<p><b>9516</b> Left grinder blocked</p> <p><b>9517</b> Right grinder blocked</p>	<div style="text-align: right;"></div> <ul style="list-style-type: none"> <li>* Note the grinding degree setting</li> <li>* Unlock and remove the bean hopper</li> <li>* Vacuum out the grinder using the vacuum cleaner</li> <li>* Set the grinding degree coarser</li> <li>* Replace and lock the bean hopper in place</li> <li>* Fill with coffee beans, when needed</li> <li>▷ Software ▷ System ▷ Grinding degree setting, page 67</li> <li>* Dispense a coffee</li> <li>* Set the grinding degree to the old level while the grinder is running</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Call WMF Service</li> </ul>
<p><b>9560/9561</b> Too little ground coffee in the portafilter (left / right)</p>	<ul style="list-style-type: none"> <li>* Check whether the correct sieve insert is loaded in the portafilter</li> <li>* Clean the ground coffee chute</li> <li>* Clean the brewing group manually</li> <li>* In the recipe for the beverage that was last dispensed, increase the ground coffee quantity by 0.1 grams</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Call WMF Service</li> </ul>

Error pattern	Action instructions
<p><b>9562/9563</b> Too much ground coffee in the portafilter (left / right)</p>	<ul style="list-style-type: none"> <li>* Check whether the portafilter was emptied after the last brewing cycle</li> <li>* Empty the portafilter</li> <li>* Check whether the correct sieve is loaded in the portafilter</li> <li>* Make sure that the portafilter is emptied each time a beverage is prepared</li> <li>* Clean the ground coffee chute</li> <li>* Clean the distributor sieve regularly <small>▷ Care ▷ Distributor sieve rinsing ▷ page 80</small></li> <li>* Clean the brewing group manually <small>▷ Care ▷ Clean the brewing group manually, page 82</small></li> <li>* In the recipe for the beverage that was last dispensed, reduce the ground coffee quantity by 0.1 grams</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Call WMF Service</li> </ul>
<p><b>F161</b> Less than minimum required flow rate</p>	<ul style="list-style-type: none"> <li>* Clean the portafilter and the brewing sieve</li> <li>* Open water supply valve</li> </ul>
<p><b>F164</b> Less than minimum hot water dispensing flow rate</p>	<ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Remove the hot water spout and clean the screen</li> </ul> <p><b>Caution. Hot liquids.</b></p> <ul style="list-style-type: none"> <li>* Open water supply valve</li> <li>* Switch on the coffee machine</li> </ul>

## 9 Safety and warranty

### 9.1 Hazards to the coffee machine



#### Follow the manual

If this is not followed and resultant damage will result in loss of liability.

Follow the conditions for use and installation.

#### Installation location

- The installation location must be dry and protected against water spray.
- Some condensate, 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 coffee grinders. Such damage is not covered under the warranty.
  - > Ensure that no foreign objects land in the coffee bean hopper.

#### IMPORTANT

*Follow the Warranty chapter  
> starting on page 104*

*Conditions for use and installation  
> Safety  
starting on page 18*

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

- For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted. Failing to use the water filter recommended by WMF Service may damage the coffee machine (e.g. due to scale deposits).
- For insurance reasons always ensure that, at the end of operation, the mains switch is switched off or the mains plug is unplugged. For machines with a constant water connection, the main water supply 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 detectors
- After a break in service (lasting several days / weeks) before another commissioning, perform "Brewing group cleaning" at least twice.

*System cleaning*  
▷ Care  
▷ Cleaning programs  
page 74

## 9.2 Directives

Manufacturer: WMF GmbH, 73312 Geislingen (Germany)

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

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

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

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

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

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

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

This device is subject to the directive on waste electrical and electronic equipment WEEE 2012/19/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 93

*See the chapter "Duties of the owner / operator"*  
▷ starting on page 102

### 9.3 Duties of the owner / operator

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

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

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

In office / floor kitchen areas or similar self-service set-ups, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

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

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

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

*Cleaning intervals overview*

▷ page 73

*HACCP*

▷ page 91

*WMF special cleaning agent*

▷ Accessories and spare parts  
page 108

Questions on the appropriate disposal of your professional coffee machine can be addressed to the responsible sales organization (WMF subsidiary or dealer, or directly to WMF GmbH, Geislingen).  
Prior to passing on or disposing of the coffee machine, delete your personal data on the CoffeeConnect platform. (data privacy)  
Delete personal data from your old device before disposing of it.



*For disposal please contact  
WMF Service.*

*Address  
▷ page 93*

## 9.4 Warranty claims



### Follow the manual

- If this is not followed and resultant damage will result in loss of liability.
  - > Follow the conditions for use and installation.

### IMPORTANT

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

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

### No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical, or electrical effects.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- If malfunctions occur as a result of failure to follow instructions for the handling, maintenance, and care of the 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 93*



## Appendix: Technical data

### Technical data for coffee machine

External dimensions	Width 790.4 mm Height 597 mm Depth 523 mm (591 mm with opened cup storage)
Coffee bean hopper	approx. 550 g each (external: approx. 1,400 g) <sup>(1)</sup>
Weight empty	approx. 75 kg
Water supply	TW15 (DN 15 at least DN 6 or 1/4") hose connector with main water supply and contaminant filter, with a mesh size of 0.08 mm, by customers on-site. <sup>(2)</sup> At least 0.05 MPa (0.5 bar) supply pressure at 2 l/min (low pressure). At least 0.30 MPa (3.0 bar) supply pressure at 2 l/min (default). 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 the old set of hoses.
Water quality	For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted.
Water drain tube	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.

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

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

## Appendix: Technical data

---

Nominal power rating	6.0–7.0 kW
Power supply	380–415 V 50/60 Hz (3/N/PE)
Illumination	LED
Degree of protection	IP X0
Protection class	Protection class I
Calibration pressure	Boiler 0.25 MPa (2.5 bar)
Continuous sound pressure level (Lpa)	<70 dB(A)
Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost). <sup>(3)</sup>
Maximum humidity	80% relative humidity without condensation. Do not use device outdoors.
Installation surface / water spray	The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.

We reserve the right to make technical modifications.

<sup>(3)</sup> Can be emptied only by WMF Service.

Installation clearances	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 rear side. 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.
Installation dimensions of the water filter	See the User Manual for the water filter.

We reserve the right to make technical modifications.

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

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

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

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

## Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.
<b>WMF care program</b>			
1	Box	WMF Special cleaning tablets (100 pieces)	33 2332 4000
1	Bottle	WMF milk system cleaner, 2 l, AutoClean Milk	33 4321 2000
1	Pcs	Cleaning brushes	33 0350 6000
1	Pcs	Brewing group brush	33 1475 4000
1	Pcs	Brush for cleaning the ground coffee chute	33 4072 5000
1	Pcs	Steamer brush	33 2393 1000
1	Pcs	Cleaning container	33 2593 6000
1	Pcs	Cover, cleaning container	33 2593 7100
<b>Knock box</b>			
1	Pcs	Knocking block	33 4080 3200
1	Pcs	Feet	33 2803 6000
<b>Portafilter</b>			
1	Pcs	Portafilter, small, single spout	33 4744 1000
1	Pcs	Portafilter medium, single spout	33 4744 2000
1	Pcs	Portafilter, medium, double spout	33 4744 3000
1	Pcs	Portafilter, XL, single spout	33 4744 4000
1	Pcs	Portafilter, XL, double spout	33 4744 5000
1	Pcs	Insulation insert	33 2681 3000
1	Pcs	Brewing sieve, small	33 2672 7000
1	Pcs	Brewing sieve, XL	33 4092 5000
1	Pcs	Brewing sieve, medium	33 2672 6000
1	Pcs	Blind sieve	33 2684 0000
1	Pcs	Sieve retaining ring	33 2675 5000
1	Pcs	Portafilter, handle end, black	33 4466 4000
1	Pcs	Handle end insert	33 4466 5000
1	Pcs	Portafilter head, small	33 4416 1000
1	Pcs	Portafilter head, medium	33 4416 2000
1	Pcs	Portafilter head, XL	33 4416 3000

Number	Unit	Designation	Order No.
Steam dispensing			
1	Pcs	Single spout	33 4427 1000
1	Pcs	Double spout	33 4427 2000
1	Pcs	Basic Steam outlet handle	33 4466 7000
1	Pcs	Auto Steam outlet handle	33 2071 9000
SteamJet			
1	Pcs	SteamJet steam plate, complete	33 4439 4000
Accessories			
1	Pcs	Milk jug	33 4122 8000
1	Pcs	Auto Steam from Peek	33 2658 7100
1	Pcs	Auto Steam outlet, chrome	33 2658 7000
1	Pcs	O-ring and Basic Steam nozzle	33 0398 4000
1	Pcs	O-ring and Auto Steam nozzle, normal	33 1580 3000
Documentation			
1	Pcs	WMF espresso NEXT set of documents	33 4489 0010

This User Manual is available in various languages.

▷ Download from <https://coffeeconnect.wmf.com>

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Your nearest WMF Service:

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DESIGNED TO PERFORM