



# WMF 1500 S+

USER MANUAL

ENGLISH

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

The WMF 1500 S+ coffee machine is a fully automatic single-cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam, and hot water. Thanks to the optional "Fresh Filtered Coffee" extension, the WMF 1500 S+ can also dispense freshly filtered coffee.

With its optionally available powder hopper, the WMF 1500 S+ can also make hot chocolate with milk or milk foam.

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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.
- 



### CAUTION

*Follow the User Manual signs and symbols*  
page 20

*Follow the Safety chapter*  
▷ starting on page 7

---



### Hazard to life due to electrical shock



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



### WARNING

*Follow the Safety chapter*  
▷ starting on page 7

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### Conditions for use and installation

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

### IMPORTANT

*Technical data*  
▷ starting on page 120

*Maintenance*  
▷ starting on page 106

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# 1 Safety

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## Misuse

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

 **WARNING**

## 1.1 General safety instructions

### Hazards to the operator

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



- > Read the User Manual carefully prior to use.



- > Do not touch hot machine components.



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

 **CAUTION**



> Built-in safety devices must never be altered.



> This device can be used by children of age 8 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:





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## **Hazard to life due to electrical shock**

**WARNING**

- 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.
    - > 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.
    - > Do not unplug the equipment's plug on the rear of the coffee machine until the power cord has been unplugged from the mains.
    - > 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.
-



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



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

 **CAUTION**

**Risk of injury**

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

**⚠ CAUTION****Bruising or crushing hazard / risk of injury**

- The coffee machine contains moving parts that can cause finger or hand injury.
  - Closing the operating panel can cause a crushing hazard.
- > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
- > Carefully and gently close the operating panel.
- > Do not reach into the area of the moving spout.
- 

**⚠ CAUTION**



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### Health hazard

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

 **CAUTION**



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### Health hazard

- The milk system cleaner and the cleaning tablets are irritants.
  - > Follow the protective measures on the packaging of the cleaning agent.
  - > Only put in a cleaning tablet when an appropriate message is displayed.
- 

 **CAUTION**



---

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

 **CAUTION**



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



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### **Slipping hazard**

 **CAUTION**



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

## 1.2 Intended use

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### Misuse

 **WARNING**

- If the 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 1500 S+ is designed to dispense beverages made with coffee and/or milk and/or powder (such as Choc or Topping).
  - The coffee beans, milk, topping, and chocolate powder products must be suitable for processing in a fully automated coffee machine. The products must not be processed after their expiration date.
  - This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places. It can also be used in a domestic environment.
-

## Installation location

- The device can be used as a self-service device if it is supervised by trained personnel.  
The machine 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.

## Water supply

- 3/8 inch hose connector with water mains tap, and dirt filter with 0.08 mm mesh size, on site. At least 0.2 MPa (2 bar) supply pressure at 2 l/min. Maximum 0.6 MPa (6 bar). Maximum inlet temperature 35 °C.
- The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use the old set of hoses.

## Ambient temperature

- Ambient temperature +5 °C to a maximum of +35 °C

## 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 1500 S+ be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (chilled, 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.



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## 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**

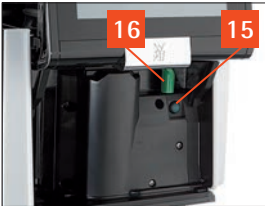
*Technical data*  
▷ page 120

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. WMF 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



#### "Ready to operate" display



Header bar

Function bar

- 1 Bean hopper (up to 2), lockable
- 2 Powder hopper (optional), lockable (Choc or topping, for example)
- 3 Manual insert / tablet insert
- 4 Fresh Filtered Coffee - FFC (optional)
- 5 Touch display for beverage buttons and settings
- 6 Combi spout with integrated milk foamer
- 7 Automatic cup detection (optional)
- 8 Grounds container
- 9 SteamJet cup warmer
- 10 Removable drip tray with drip grid
- 11 Hot water spout / steam outlet (optional)
- 12 Water tank / descaling container (optional)
- 13 Operating panel
- 14 Side illumination
- 15 ON/OFF switch (operating panel open)
- 16 Hopper lock

### **"Ready to operate" display**

- 17 Eco mode
- 18 Menu pad (opens the main menu)
- 19 Beverage buttons
- 20 SteamJet pad
- 21 "Warm rinse" pad
- 22 Barista pad

The pads and buttons available on the display depend on the settings and the machine model.

The functions shown here are examples.

Software ▷ starting on page 36

## 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**



**Bruising or crushing hazard**



**Hot surfaces**



**Slipping hazard**

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### Notice 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 7



### CAUTION

Operation safety instructions  
▷ page 22

Care safety instructions  
▷ page 80

Follow the Safety chapter  
▷ starting on page 7

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 119

Technical data  
▷ starting on page 120

### NOTE

### TIP

## Glossary

Term	Explanation
•	• Listings, selection options
*	* Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc and topping.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or powder beverages
Capacity	For example: the capacity of the water filter in litres
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
Choc	Hot chocolate
Combi spout	Standard is double spout. Option available for single spout.
Cup detection	The sensor (optional) measures the cup height automatically. 3 different modes are available to choose from.
Decaf	Decaffeinated coffee
FFC	Fresh Filtered Coffee - FFC
Grounds chute	▷Grounds disposal through the counter, page 33
Main water supply tap	Water stop valve, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portioner for powder beverages
Powder beverages	Such as Choc or Topping
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic compounds.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
Self-service mode	Self-service customer operation

## 3 Operation

### 3.1 Operation safety instructions

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#### Burn hazard / scalding hazard



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



- Hot water and steam may escape from the outlets in the heating-up phase.
    - > When dispensing beverages and steam, do not reach beneath the spouts.
    - > Do not reach beneath the spouts during the heating-up phase.
    - > 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 7



#### Health hazard

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



#### CAUTION

Follow the Safety chapter  
▷ starting on page 7



### Bruising or crushing hazard / risk of injury



- Be careful when fitting the FFC cover: risk of pinching.
- > Screw on the FFC cover carefully.

 **CAUTION**



### Burn hazard / scalding hazard



- Hot liquid may escape while the "Fresh Filtered Coffee" is dispensing. The adjacent surfaces become hot.



- > Do not touch the FFC capsule while beverages are being dispensed.
- > Refrain from touching the FFC capsule immediately after dispensing.

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 7*



### Bruising or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- > Do not reach into the area of the moving spout.

 **CAUTION**

## 3.2 Other documents

### With syrup station option

- Follow the User Manual for the syrup station.
- Follow the Cleaning instructions for the syrup station.

### 3.3 Switch on the coffee machine

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

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



PIN access control

▷ PIN rights  
page 61

Set timer switching times

▷ Timer  
page 63

### 3.4 Milk or milk foam (optional)

#### 3.4.1 Connect up the milk

##### Basic Milk

Use a suitable milk nozzle on the combi spout.

Colour	Milk temperature
• green	very cold milk (up to 8 °C)
• white	chilled milk (8 to 16 °C)
• caramel	non-chilled milk (above 16 °C)

- \* Open the milk packaging and place it on the left next to the coffee machine
- \* Insert the milk hose with the beige milk nozzle into the milk pack

*The hose must reach down to the floor of the milk package.*

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



Cooler version





**With WMF milk cooler, WMF Cup&Cool, Easy Milk, Dynamic Milk (optional)**



**Bruising or crushing hazard / risk of injury**



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

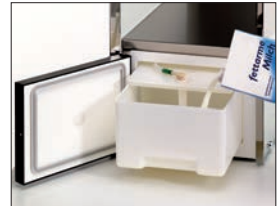


**Basic Milk**

- \* Insert the milk nozzle for chilled milk into the milk connection on the combi 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 adapter on the milk hose into the connection in the milk container lid
- \* Push the milk container back in carefully



*Milk container adapter*



*Milk container*

**3.4.2 Milk or milk foam dispensing**

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

*The beverage is dispensed according to the recipe settings (dispensing option, milk foam quality, etc.)*

*Dispensing option  
 ▷ Cup volume  
 page 45  
 Start-Stop or metered*

### 3.5 Beverage dispensing

Touching the beverage buttons triggers dispensing of the beverage selected.

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

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

#### Cancel beverage

- \* Touch the beverage button again

### 3.6 Fresh Filtered Coffee - FFC (optional)

Our new "Fresh Filtered Coffee" feature provides dispensing of filtered, freshly-brewed coffee. The freshly-brewed coffee is free from oil and sediment thanks to this additional filter system. Practically all coffee brews (Espresso or Café Crème) can be dispensed via this filter.



Beverage selection

Button layout  
▷ Operating options  
page 56



### 3.7 Pre-selection pads (optional)

Some pre-selection pads including second coffee type pad appear on the display, depending on the version. These are pre-selection pads that define the desired pre-selection prior to beverage selection using the beverage buttons.



Example:  
Second coffee type pad  
▷ page 40

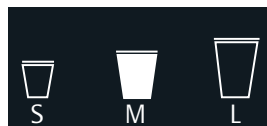
### 3.8 Special buttons (optional)

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

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

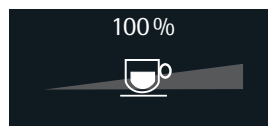
S = approx. 25% less than M

L = approx. 25% more than M



### 3.9 Cup size adjustment

Free selection of the cup volume is optionally available. Depending on the setting, the cup volume can be adjusted in post-select mode after the beverage has been selected.



### 3.10 Hot water dispensing

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

*Dispensing occurs according to the dispensing option.*



### 3.11 Basic Steam (optional)

---



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



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



- Hot water and steam may escape from the outlets in the heating-up phase.
    - > When dispensing beverages and steam, do not reach beneath the spouts.
    - > Do not reach beneath the spouts during the heating-up phase.
    - > 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 7

\* Press the steam button

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

- Steam warms beverages
- Steam manually foams milk

## Warm beverages

- \* Use as tall and slim a Cromargan® jug as possible, with handle
  - \* Immerse steam nozzle deep into the jug
  - \* Press and hold steam button until desired temperature is reached
  - \* Release steam button
  - \* Swing steam outlet over to the drip tray
  - \* Briefly press the steam button
- Residue in the steam outlet tube is rinsed.*
- \* Wipe the steam outlet with a damp cloth

*A Cromargan® jug, such as  
WMF order number 03 9090 0030  
or 03 9090 0050*

## Foam milk



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

**TIP**

- \* Use as tall and slim a Cromargan® jug as possible, with handle
  - \* Fill jug to no more than half way
  - \* Immerse steam nozzle into jug to just under the surface
  - \* Press and hold steam button whilst rotating jug in a clockwise direction
- A thick creamy milk foam results.*
- \* Release steam button
  - \* Swing steam outlet over to the drip tray
  - \* Briefly press the steam button
- Residue in the steam outlet tube is rinsed.*
- \* Wipe the steam outlet with a damp cloth

### 3.12 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 7
- Clean drip tray daily
- Care  
▷ starting on page 80



#### 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 7

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

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

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

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



- SteamJet pad active / inactive  
▷ Operating options  
page 54

### 3.13 Height adjustment of the combi spout

The combi spout is height adjustable.

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

Clearance height: 70–175 mm



#### Automatic height adjustment (optional)

The cup height is saved with the beverage for automatic height adjustment (only for Dynamic Milk or in the self-service package). Prior to beverage dispensing, the combi spout automatically moves to the saved height.

Clearance height: up to 175 mm

*Cup height*  
▷ page 50

#### Cup detection (optional)

Machines with optional cup detection can be operated in three different modes, depending on the setting.

- Presence detection
- Office - moves to cup height
- Size preselection

*Cup detection*  
▷ System  
page 73

### 3.14 Bean hopper / powder hopper lockable

If possible, refill product hoppers in advance.

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



- Foreign objects can damage the grinders. Such damage is not covered under the warranty.
  - > Ensure that no foreign objects land in the coffee bean hopper.
  - > Do not overfill the powder hopper.
  - > Do not press down and compact the powder.

#### IMPORTANT

*Follow the Warranty chapter*  
▷ starting on page 119

### 3.15 Manual insert, lockable

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

#### Manual insert is used

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



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

#### Ground coffee prepared using the manual insert

- \* Open manual insert lid
- \* Insert ground coffee (maximum 16 g)
- \* Close manual insert lid
- \* Touch the desired beverage button



Tablet insert

#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 119



Manual insert



### 3.16 Grounds container

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

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

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

- \* Slide the combi spout upward
- \* Remove grounds container
- \* Empty and replace grounds container
- \* Confirm process on the display



*Clean the grounds container*  
 ▷ *Manual cleaning*  
 page 94



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

### IMPORTANT

*Follow the Warranty chapter*  
 ▷ *starting on page 119*

### 3.17 Grounds disposal through the counter (optional)

The coffee machine can be fitted with grounds disposal through the counter. In this case, both the grounds container and the coffee machine base have an opening that passes through the on-site counter on which the machine is placed. The spent coffee grounds are collected in a separate container under the counter.

#### **Important**

*Clean grounds chute daily*  
 ▷ *Manual cleaning*  
 page 94

### 3.18 Drip tray



#### Scalding hazard



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



#### CAUTION

- Follow the Safety chapter*
- ▷ starting on page 7
- Clean drip tray daily*
- Care*
- ▷ starting on page 80



On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning).

#### NOTE

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

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



#### 3.18.1 Drip tray sensor (optional)

If the machine is equipped with a drip tray sensor, then the coffee machine will indicate on the display when the maximum fill level is reached.

- \* After the display message appears, remove the drip tray carefully, empty it, and then reinsert the drip tray

### 3.19 Switch off the coffee machine



#### Take care to work hygienically

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



#### Follow the manual

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

\* Slide the operating panel upward

*The ON/OFF switch is on the right side, behind the operating panel.*

\* Press the ON/OFF switch briefly until a signal sounds  
*Coffee machine switches off.*

\* Disconnect mains plug

\* Turn off main water supply tap



#### CAUTION

*Follow the Safety chapter*

▷ starting on page 7

*Clean the coffee machine as shown in the manual.*

*Care*

▷ starting on page 80

#### IMPORTANT

*Follow the Warranty chapter*

▷ starting on page 119



*PIN access control*

▷ PIN rights  
page 61

## 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 22

### 4.1 Overview

#### Ready to operate

page 38














Button layout  
 ▷ Operating options  
 page 56

The pads and buttons available on the display depend on the settings and the machine model.

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

page 38

	SteamJet cup warmer		Eco mode (active)
	Beverage size (S-M-L)		Warm rinsing
	Steam button		Barista (coffee strength)
	Second type of coffee (decaf)		Hot water
	Milk system refill		Cup size adjustment
	Nutritional information		

## Main menu functions

starting on page 41



Care  
page 41



Beverages  
page 44



Operating options  
page 53



Information  
page 59



Accounting  
page 60



PIN rights  
page 61



Timer  
page 63



System  
page 66



Language  
page 76



Eco mode  
page 77



USB  
page 78

## Menu control pads



Main menu / back



Confirm value / setting



PIN entry



Delete value / setting



Next / start



Preparation test



Load settings



Back



Save settings



Show keyboard

## Messages on the display



Event and error message



Milk temperature display  
(optional)

## 4.2 "Ready to operate" display

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

### 4.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

Depending on the button layout selected, a horizontal swipe on the display can bring up additional beverages. Beverage dispensing begins once the desired beverage button is touched.



*Example: Cappuccino button*  
*Button layout*  
▷ *Operating options*  
*page 56*

### 4.2.2 Function bar

#### SteamJet pad

For heating cups.



*SteamJet pad active / inactive*  
▷ *Operating options*  
*page 54*

#### "Warm rinse" pad

※ Touch the "Warm rinse" pad

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

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



*"Warm rinse" pad active / inactive*  
▷ *Operating options*  
*page 54*

#### Nutritional information

Displays ingredients and nutritional information for each beverage.



*Nutritional information*  
▷ *Operating options*  
*page 72*

## Cup size adjustment

For selecting beverage size for the next beverage.



Cup size adjustment  
▷ Operating options  
page 55

## S-M-L pad

For pre-selecting beverage sizes. The beverages must be set up accordingly beforehand.



S-M-L  
▷ Software  
▷ System  
page 72

## Barista pad – coffee strength

	Display	Coffee strength
without touching	2 beans	normal, as per setting
touch 1x	3 beans	15% stronger than the setting *
touch 2x	1 bean	15% weaker than the setting *

\* Maximum quantity of ground coffee 15 g per brewing cycle

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



Barista pad active / inactive  
▷ Operating options  
page 53

## Milk system refill

For automatic "Milk system refill".



Milk system refill  
▷ Operating options  
page 56

## Second type of coffee (decaf)

- \* First of all, assign "decaffeinated" to a grinder in the machine data
- \* Under operating options, choose "Decaffeinated"  
*A bean symbol with a line through it is displayed in the function bar.*
- \* Tap the symbol before selecting a beverage  
*The beverage is then prepared from the beans in the decaffeinated coffee grinder.*



*Second type of coffee*  
▷ *Operating options*  
*page 57*

## Steam button

The steam button is used to dispense hot steam for warming beverages.  
Milk can be foamed by means of the steam button.



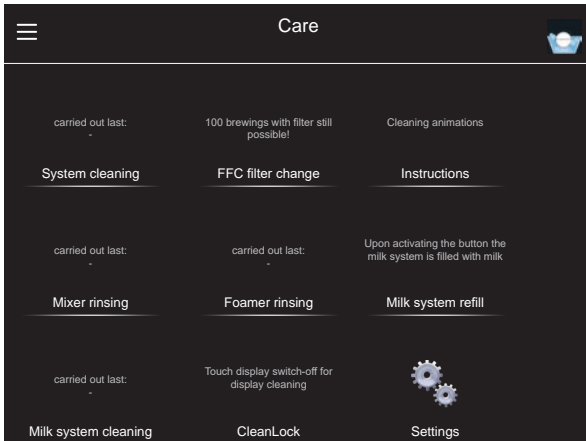
## Hot water button

Hot water button for hot water dispensing.  
A beverage button can also be assigned for hot water.





## 4.3 Care



Menu control pads

▷ Overview  
page 37

Care

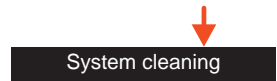
▷ starting on page 80

HACCP cleaning schedule

▷ starting on page 104

### System cleaning

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

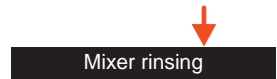


System cleaning

▷ Care  
starting on page 83

### Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer.

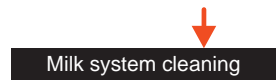


Mixer rinsing

▷ Care  
page 85

### 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 87

## Enable milk system

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

"Enable milk system" means that milk beverages will be available again.

  
**Enable milk system**

## FFC filter change

Replace the filter after 100 brewing cycles / 72 hours.

※ Touch **FFC filter change**

*The display-guided instructions are launched.*

※ Follow the instructions on the display

This pad can also be used to indicate how many more beverages can be dispensed with the current filter and when to next perform system cleaning with FFC.

  
**FFC filter change**

*FFC filter change*

▷ Care

page 86

## Foamer rinsing

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

  
**Foamer rinsing**

*Foamer rinsing*

▷ Care

page 86


## 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.

  
**CleanLock**


*Clean the operating panel*

▷ Care

starting on page 93

## Instructions

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


  
**Instructions**

*Cleaning intervals overview*  
▷ Care  
page 82

## Filling the milk system (Dynamic Milk)

This function fills the milk system for dispensing cold beverages.

\* Touch **Milk system refill**

  
**Milk system refill**

## Settings

  
**Settings**

### Switch-off rinsing

Options:      • active                      • inactive

Default value:  active

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

### Preparing the milk system after cleaning

Options:      • active                      • inactive

Default value:  inactive

**active**      After the milk system cleaning cycle, the machine shuts down normally. If this function is activated, the user can replace and connect the milk container up to 15 minutes after cleaning. The coffee machine is then ready to run again.

## 4.4 Beverages



### General information

#### Dispensing test

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

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



*Example: Cappuccino button*

#### Save recipes

The modified recipe is saved.



#### Load recipes

A saved recipe is loaded to a beverage button here.

- \* Touch a beverage button
- \* Touch the "Load recipes" pad  
*A submenu opens.*
- \* Mark the desired recipe
- \* Touch the "Save recipes" pad  
*The beverage button is assigned to the newly selected recipe.*



## Cup volume, multiple brewing, and dispensing option



### Cup volume

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

100% indicates the previously saved value.

### S-M-L Function

The S-M-L function is activated in the menu "System". The cup volume can also be set to a different general level for all beverages using the operating options. For individual beverages that deviate from the standard, the S-M-L quantity can be changed under cup volume.

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

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

▷ Software  
▷ System  
page 72

*Special buttons*

▷ Operation  
page 27

### Cup volume S-M-L

The recipes for the sizes S and L are generated.

M is as set.

Default value:

S = 25% less than the setting.

L = 25% more than the setting.

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

*Change S-M-L for individual beverages*

▷ Cup volume

## Multiple brewing cycles

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

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

## Dispensing option

- **Start-Stop**

The dispensing runs until the set volume is reached.

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

- **Start-Stop-Freeflow**

A brief press of a button starts Start-Stop dispensing.

A longer press of the button, for more than 1 second, starts freeflow dispensing.

- **Freeflow**

The beverage or steam is output for as long as the button is pressed and held.

- **Metered**

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

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

## Change recipes



Menu control pads  
▷ Overview  
page 37



### Current recipe composition

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

### Inventory of factory additions

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

※ Touch the desired addition and then touch the desired position in the recipe composition again  
*The addition is immediately inserted at the desired position.*

### Delete addition

Delete a marked addition from the current recipe composition.



### Change addition

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

*The "Change addition" menu opens.*

The setting options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values



### Ground coffee quantity

Enter in grams (g)



### Water quantity / milk quantity

Enter in millilitres (ml)



### FFC

Set whether to direct the brewed coffee through the filter or not.





## Dynamic Milk foam quality levels

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

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

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

## Coffee quality

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



### Quality levels

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

#### Note.

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

## Select coffee grinder

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



## Text, picture, and cup height



Menu control pads

▷ Overview  
page 37

The "Detect cup" button is displayed only if "Presence detection" is active.

▷ Presence detection with cup sensor  
▷ page 51

## Text and picture

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

Load custom beverage pictures

▷ USB  
page 78

## Note

A note about the beverage can be saved here.

## Set the cup height manually

The cup height for the beverage is selected using the setting wheel.

- \* Use the setting wheel to adjust the height
- \* On the right side, touch the desired cup symbol to be assigned to this height

*The value is assigned to the cup symbol.*

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

## Presence detection using the cup sensor Cup detection (optional)

The "Detect presence" function causes the **Detect cup** button to be displayed.

- \* Place a cup under the spout
- \* Touch **Detect cup**

*The cup is detected.*

The setting for the detected cup height is saved and shown on the setting wheel on the display.

When set up this way, with active presence detection, the spout will move to the height saved for the beverage when the beverage is selected.

## Size preselection with cup sensor

The sensor detects the cup height and enables the beverage if the detected height matches the saved value.

*The size can be selected by the cup sensor only in "Size preselection" mode.*

*▷ page 73*

*Cup height tolerance*

*▷ System ▷ Cup detection  
page 73*

### Use configured cup heights S-M-L

If this button is active, then the cup heights are set in the system menu.

If this function is active, the height can no longer be adjusted manually. The setting wheel is no longer displayed.

*S-M-L must be active. Make cup settings under  
▷ System ▷ Cup detection  
page 73*

### Change buttons

The positions of two beverage buttons are swapped here.

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



## 4.5 Operating options



Operating elements

### Operating elements

#### SB mode (self-service)

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

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

Options:      • active                      • inactive

Default value:  inactive

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

- Barista pad: inactive
- "Warm rinse" pad: inactive
- Nutritional information: active
- Menu pad: inactive
- SteamJet: inactive
- Error message: inactive
- Cup size adjustment: inactive
- Language pre-selection: active
- Fill milk system: active
- Beverage pre-selection: inactive
- Cancel beverage: inactive

#### Barista pad

Options:      • active                      • inactive

Default value:  active

active    The pad is displayed when ready for operation.

*Barista pad*  
page 53

*"Warm rinse" pad*  
page 54

*Nutritional information*  
page 54

*Menu pad*  
page 54

*SteamJet*  
page 54

*Error message*  
page 55

*Cup size adjustment*  
page 55

*Language pre-selection*  
page 55

*Fill milk system*  
page 56

*Beverage pre-selection*  
page 57

*Cancel beverage*  
page 57

### “Warm rinse” pad

Options:      • active                      • inactive

Default value:  active

active    The pad is displayed when ready for operation.

### Nutritional information

Displays ingredients and nutritional information for each beverage.

*Enter nutritional information*  
▷ System  
▷ Nutritional information  
page 72

Options:      • active                      • inactive

Default value:  inactive

### Menu pad

Options:      • active                      • inactive

Default value:  active

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

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

### SteamJet

Options:      • active                      • inactive

Default value:  inactive

active    The pad is displayed when ready for operation.

## Error message

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

Options:      • active                      • inactive

Default value:  active

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

## Cup size adjustment

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

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

Options:      • active                      • inactive

Default value:  inactive

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

The cup volume is indicated in percent.

Controller in the centre      100% as set

Controller all the way left      50% less

Controller all the way right      50% more

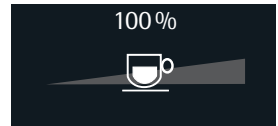
## Language pre-selection

This setting determines whether languages and flags pre-selection can be set from the beverage settings.

"Language pre-selection" can be activated here, or by selecting the "Self-service+Flags" button layout.

Options:      • active                      • inactive

Default value:  inactive



*This function cannot be used at the same time as the active S-M-L preselection.*

*Button layout "Self-service+Flags"  
▷ Button layout  
page 56*

## Milk system refill

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

*Milk system refill*  
▷ Care  
page 43

Options:      • active                      • inactive

Default value:  inactive

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

## Button layout

Various standard button layouts are saved and can be selected here.



## PostSelection

Options:      • active                      • inactive

Default value:  inactive

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

The names of the types of coffee and the sizes can be modified. (Type of coffee and S-M-L). The displays and options will vary, depending on the model.

- Size 1, 2 and 3
- Portioner 1, 2, and 3
- Milk type
- Syrup 1, 2, 3, and 4 (optional)



*Options which are needed by the post-selection function are enabled in the System menu.*

*System*  
▷ starting on page 66

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

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



## Caffeine-free

Options:      • active                      • inactive

Default value:  inactive



Caffeine-free

## Decaf factor

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

This setting applies to all coffee beverages with pre-selected "Decaf".

Setting range:    -25% to 15%

Default value:    10%

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

## Beverage pre-selection

Options:      • active                      • inactive

Default value:  inactive

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



Beverage pre-selection

## Cancel beverage

Options:      • active                      • inactive

Default value:  inactive

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

## Logo

### Manufacturer's logo

Options:      • active                      • inactive

Default value:  active

active    The manufacturer's logo is shown at the top right of the "Ready to operate" display.

### Customer's logo

Options:      • active                      • inactive

Default value:  inactive

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

### Load customer's logo

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

### Size of customer's logo

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

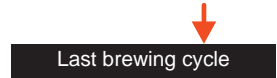
## 4.6 Information

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



### Last brewing cycle

Information about the last brewing cycle.



### Timer

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



### Service

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



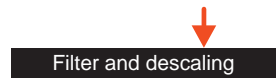
### Care

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



### Water filter and descaling

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

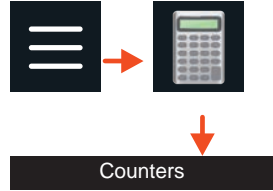


### Journal

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.

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

### Standard setting

- Counter 1 = day counter
- Counter 2 = week counter
- Counter 3 = month counter
- Counter 4 = year counter

 Each counter can be reset.

**TIP**

### Vending machines

See vending machines User Manual.

### External accounting

See the waiter accounting instructions.

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



### Accounting PIN

On entering the valid PIN, access granted to:

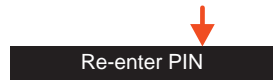
 Care	 PIN
 Beverages	 Timer
 Operating options	 System
 Accounting (with "delete")	 Language
	 USB



*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.



## 4.9 Timer

### Time / date

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

### Timer

The timer functions in general can be switched on and off here.

Options:           • active                      • inactive

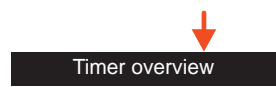
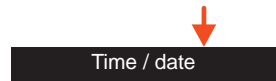
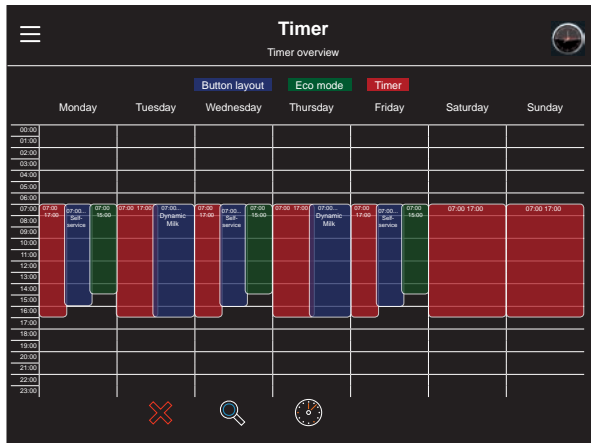
Default value:  active

active       The timer switching times are active.

inactive    The timer switching times are not carried out.

### Timer overview and setting the timer

Overview of all switch-on and switch-off times



*The switching points can be changed only from the daily view.*

### Delete timer

To delete a previously highlighted switching time, touch the Delete symbol.



### Daily timer overview

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




### Set timer switching times

The following functions can be switched by means of the timer.

- Button layout
- Eco mode
- ON/OFF timer



---

 All changes to switching times take effect in the future only.

---

**NOTE**

- \* Select desired timer option
- \* Select individual day or days
- \* Set timer switching times

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

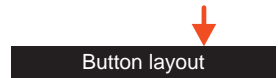


## Button layout

Options:      • active                      • inactive

Default value:  inactive

active      Button layouts can be assigned automatically via the timer.

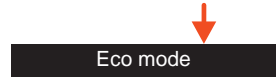


## Eco mode

This setting determines whether Eco mode timers can be adjusted.

Options:      • active                      • inactive

Default value:  inactive



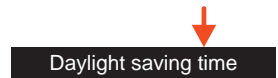
## Daylight saving time

Set whether to switch to daylight saving time automatically here.

This menu is displayed only if no telemetry module is installed.

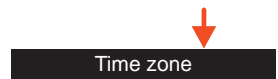
Options:      • active                      • inactive

Default value:  inactive



## Time zone

The time zone can be set here.



## 4.10 System



### Cooler



### Milk storage temperature

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



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

### Empty message

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

### Temperature sensor

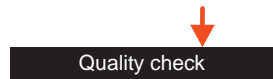
Measurement of milk temperature.

### Quality check (Dynamic Milk)

External influences can cause changes to the milk temperature, milk foam volume, and milk foam quality in the milk system.

The "Quality check" menu can be used to reset the settings to their base values.

- \* Fill the blue cleaning container with cold water
- \* Connect the milk hose
- \* Place a measuring cup with 500 ml capacity under the spout
- \* Start the calibration
- \* As soon as the measuring cup has been filled with 500 ml (+/- 20 ml), stop the calibration



## Progress display


Options:           Line, circle, off

Default value: Line



Progress display

## Display and illumination



Display and illumination

### Illumination

The illumination colour is set here.

Set the desired colour from the colour circle above the triangle. 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

*The current setting is displayed immediately.*



### Illumination when "Ready to operate"

- Standard colour side

### Event display (message)

Options:           • active                           • inactive

Default value:  active     inactive

active    The illumination during a message can be adjusted.

*For example, "Beans empty" message.*

### Illumination for messages (event)


- Event colour side

## Display brightness

The brightness of the display is adjusted here.

### Reduce brightness automatically

Options:      • active                      • inactive

Default value:  active

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

## Touch calibration

Recalibrate the touch display.

## Display background

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

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

## Beverages: Font + colour

This setting determines whether the font size and colour are allowed to be changed.

Options:      • active                      • inactive

Default value:  inactive

## Water filter

Options:      • active                      • inactive

Default value:  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 reading 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.

### Eco mode

The Eco mode can be activated here.

Options:      • active                      • inactive

Default value:  inactive

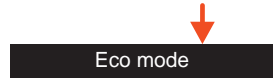
### Switch off

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

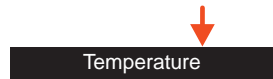
Default value: never

### Temperature

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



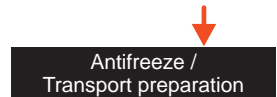
▷ Eco mode  
page 77



## Antifreeze / transport preparation

The routine for partially emptying the boiler water system is started here.

Partially emptying is necessary prior to shipping via courier or package carrier, particularly in winter months, in order to prevent damage.



## Grinding degree setting

The grinding degree can be adjusted from the display.

- Grinding degree grinder 1
- Grinding degree grinder 2

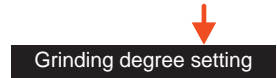
Lower number -> finer grinding degree

Higher number -> more coarse grinding degree

The setting has intervals of 0.25.

Up to half a grinding degree can be adjusted in each step. The grinder must be run between each adjustment.

Only for trained personnel and service.



## Portioner

The names of the beans and powders used can be saved here.

Espresso or Café Crème are the default options available.



*Applies to machines with two grinders and one powder hopper.*

## Bluetooth (optional)

The optional WMF Bluetooth stick is required for this function.

Options:      • active                      • inactive

Default value:  inactive

- \* Set Bluetooth to active here
- \* Open the operating panel
- \* Insert the WMF Bluetooth stick on the back side of the operating panel
- \* Switch the coffee machine off and on again



## S-M-L Function

Activate the S-M-L function here.  
Change symbols and texts here. Beverage sizes can be changed based on the standard size (M).

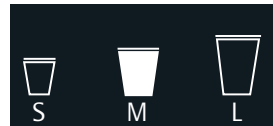
Options:      • active                      • inactive

Default value:  inactive



## Small

Standard modification factor for beverage sizes for S-recipes that are newly activated.  
Default value: 75%



## Large

Standard modification factor for beverage sizes for L-recipes that are newly activated.  
Default value: 125%

*Cup volume S-M-L*

▷ *Software*

▷ *Beverages*

*page 44*

### Tip

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

## Syrup (optional)

Assign names and symbols to syrups here.  
Activate the available metered quantities (single, double, big).

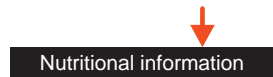


*Detailed setting capability for the syrup station*

▷ *User Manual for Syrup station*

## Nutritional information

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





## Cup detection

The cup sensor detects whether there is a receptacle beneath the spout and determines its height.

  
Cup detection

### Correction of spout position

Setting range: -20 mm to +60 mm

Minus → Smaller distance from cup

Plus → Greater distance from cup

Steps: 5 mm

Standard: 10 to 15 mm distance

### Cup height tolerance

The tolerance for cup height is set here for beverages with inactive S-M-L.

The height for a recipe is set in the beverage menu.

The tolerance set here determines how precise this height must be in order to enable the beverage.

The required tolerance is thus entered here.

Setting range: 0 mm to  $\pm 30$  mm

Steps: approx. 7.5 mm

## Mode

Choose between four different modes.

### Off

The function is deactivated.

### Presence detection

The cup sensor detects whether there is a receptacle beneath the spout. Once a beverage is selected, the spout automatically moves to the pre-configured height for the selected beverage.

*Cup height adjustment*

▷ Software

▷ Beverages

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### Office – moves to cup height

The cup sensor detects whether there is a receptacle beneath the spout and determines its height.

The outlet then moves to a preset distance from the top of the cup.

### Size preselection

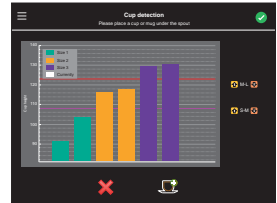
The cup sensor detects whether there is a receptacle beneath the spout and determines its height. Based on this value, matching beverages are shown on the display. If S-M-L pre-selection is active, the sensor performs this pre-selection.

## Size setting S-M-L

In "Size preselection" mode

The cup currently under the spout is shown as a symbol on the display.

The smallest and largest cup size setting for each beverage size is displayed.



The two horizontal lines are the boundaries between the beverage sizes.

The arrow symbols can be used to move these lines.

## Delete cup sizes

\* Touch 

\* Select a desired size or "All size"


*The selection is deleted.*

*The cup size is deleted.*

## Add cup size

\* Place the new size cup under the spout

\* Assign the desired S-M-L size

\* Touch 

*Change the size designations for beverages*

▷ System

▷ S-M-L

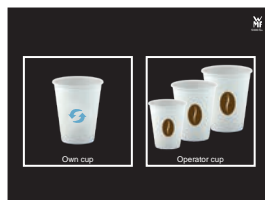
page 72

## Customer cups

This option provides the ability for the customer to use its own reusable cups in self-service mode.

When the "Customer cups" option is activated, the starting screen changes.

Here, in the cup detection, the starting screen can be set as desired.



Starting screen with customer cups

### Using "Own cup"

✧ Touch **Own cup**

*The beverage selection is displayed.*

✧ Select desired beverage

*The desired beverage size is requested.*

✧ Select the correct beverage size

*The beverage is dispensed.*

### Using "Operator cup"

✧ Touch **Operator cup**

*The beverage selection is displayed.*

✧ Select desired beverage

*The cup sensor automatically detects the size of the cup under the spout and the beverage is dispensed according to the S-M-L settings.*



Beverage size preselection

## 4.11 Language

The language used in the display is set here.

The available languages are displayed in English.



## 4.12 Eco mode

If Eco mode is set to active, the steam boiler temperature is reduced 10 minutes after the last beverage is dispensed.

The beverage buttons remain lit.

If a beverage with a milk component is to be dispensed when the temperature is reduced, the coffee machine needs approx. 15 seconds to heat up.

Beverage dispensing starts after the machine has heated up.



▷ Eco mode  
page 70

### Eco mode

Options:      • On            • Off            • Timer

Default value:  On     Off



The Eco mode can be activated here.

### Eco mode display

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

There are two states.

#### Eco mode "active"

The coffee machine is currently in the reduce phase.



#### Eco mode "ready"

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



#### Immediate start

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



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

### 4.13 USB

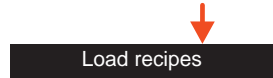
Data exchange is possible via the USB connection. As long as the USB stick is inserted, the functions will be active.

The USB connection is at the top left on the reverse side of the operating panel, behind a cover.



#### Load recipes

The recipes stored on the USB stick are loaded to the coffee machine here.



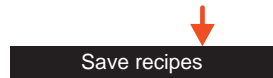
#### Load beverage symbols

Load photos or beverage symbols from USB stick.



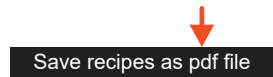
#### Save recipes

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



#### Save recipes as pdf file

The active recipes, all customer recipes, or all factory recipes can be exported as PDF files.



#### 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 to the USB stick here as evidence for HACCP.

  
HACCP export


## Data back-up

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

  
Data back-up

## Load data

Data settings, such as machine data, beverage data, etc. are loaded here from the USB stick to the coffee machine.  
(Can be protected by a PIN.)

  
Load data


## Load language

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

  
Load language

## Firmware update

For Service only.

  
Firmware update

## 5 Care

### 5.1 Care safety instructions

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



#### Health hazard / hygiene

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



#### CAUTION

Follow the Safety chapter  
▷ starting on page 7



#### 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 7





### Health hazard / hygiene

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

### CAUTION

Follow the Safety chapter  
▷ starting on page 7



### Health hazard / irritation and scalding hazard



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

### CAUTION

Follow the Safety chapter  
▷ starting on page 7



### Dynamic Milk

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

### NOTE



### Note

- The next time the coffee machine is switched on, fill up the milk again to complete the cleaning program.

### NOTE

## 5.2 Cleaning intervals overview

Care						Instructions
Daily	Weekly	Regularly	Automatic	Message		
<b>Cleaning programs</b>						
x					System cleaning	0
x					Mixer rinsing *	0
x					Milk system cleaning	0
x			x		Foamer rinsing	0
				x	Descaling	
			x	x	FFC filter change *	0
<b>Manual cleaning</b>						
x					Clean the operating panel (CleanLock)	0
x					Clean the grounds container	
		x			Clean the brewing unit	
	x				Clean the water tank	
x					Clean the drip tray	0
x					Clean the housing and the cup sensor	
x					Cleaning the milk system, Basic Milk	
	x				Cleaning the milk system, Plug&Clean	
	x				Cleaning the milk system, Easy Milk	
	x				Cleaning the milk system, Dynamic Milk	
(x)	x				Clean the mixer *	0
		x			Clean the bean hopper	
		x			Clean the powder hopper *	



Cleaning programs  
▷ starting on page 83

▷ starting on page 88

▷ starting on page 86

▷ page 93

▷ page 94

▷ page 94

▷ page 97

▷ page 97

▷ page 98

▷ page 87

▷ page 87

▷ page 87

▷ page 87

▷ page 101

▷ page 102

▷ page 103

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

Weekly = Weekly cleaning

Regularly = Regularly as required

Automatic = Automatic processing

Message = After the display shows a message

(x) = Daily for severe soiling

\* = Optional (depending on the model)

Instructions = Instructions available in the menu ▷ "Software" ▷ "Care"

## 5.3 Cleaning programs

### 5.3.1 System cleaning

System cleaning is an automatic cleaning program and, depending on the milk system, uses either a WMF cleaning tablet or a cleaning liquid to clean the coffee system of the coffee machine.

A milk system cleaning and mixer rinsing are parts of the system cleaning. The optional FFC function is also cleaned as a part of system cleaning when needed. Total duration is approx. 10 minutes.

*Instructions as animation*

▷ Main menu

▷ Care

▷ Instructions

▷ Syrup station cleaning instructions



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



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



#### **CAUTION**

*Follow the Safety chapter*

▷ starting on page 7



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

#### **NOTE**

### System cleaning; Basic Milk

#### Start

\* Start the Care menu

\* Touch **System cleaning**

This query appears: "switch off after cleaning?"

- If confirmed with **Yes**, the coffee machine switches off after cleaning.
  - If confirmed with **No**, the coffee machine remains switched on after cleaning.
- \* Select desired option
- \* Follow the information on the display



*During cleaning, a small amount of rinse water may get into the coffee grounds container. This is not an error.*

### System cleaning; Basic Milk with Plug&Clean

For system cleaning for coffee machines with Plug&Clean, the Plug&Clean Adapter is used for cleaning.

#### Start

\* Start the Care menu

\* Touch **System cleaning**

\* Follow the information on the display



### System cleaning; Easy Milk / Dynamic Milk



#### Health hazard / scalding hazard



- During the cleaning cycle, hot cleaning solution flows into the container.
- > Carefully empty the cleaning container after cleaning.



#### CAUTION

*Follow the Safety chapter  
▷ starting on page 7*



Never place the cleaning container in the cooler while it is hot, as this can damage the cooler.

#### IMPORTANT

*Follow the Warranty chapter  
▷ starting on page 119*

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

### Start

- \* Start the Care menu
- \* Touch **System cleaning**
- \* Follow the information on the display



### 5.3.2 Mixer rinsing



#### Health hazard / scalding hazard



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

Mixer rinsing can be started separately.

- \* Start the Care menu
- \* Touch **Mixer rinsing**
- \* Follow the information on the display



#### CAUTION

Follow the Safety chapter  
▷ starting on page 7

Instructions as animation  
▷ Main menu  
▷ Care  
▷ Instructions

### 5.3.3 Milk system cleaning



#### Health hazard / scalding hazard



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

Milk system cleaning can be started separately.

This makes sense if there are longer periods between dispensing milk beverages.

The milk system cleaning rinses the milk hose, the milk nozzles, and the combi spout.

- \* Start the Care menu
- \* Touch **Milk system cleaning**
- \* Follow the information on the display



#### CAUTION

Follow the Safety chapter  
▷ starting on page 7

Instructions as animation  
▷ Main menu  
▷ Care  
▷ Instructions

### 5.3.4 Foamer rinsing

---



#### Health hazard / scalding hazard



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



#### CAUTION

Follow the Safety chapter  
▷ starting on page 7

For coffee machines with Plug&Clean or Easy Milk, there is a foamer rinsing that can be started when needed. The foamer rinsing can also take place automatically. This is started automatically after 3 minutes since the last milk beverage was dispensed. An acoustic warning signal sounds before foamer rinsing starts automatically.

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

- \* Start the Care menu
- \* Touch **Foamer rinsing**
- \* Follow the information on the display

Instructions as animation  
▷ Main menu  
▷ Care  
▷ Instructions

### 5.3.5 Foamer rinsing (Dynamic Milk)

For coffee machines with Dynamic Milk, the foamer is rinsed automatically every 2 hours.

### 5.3.6 FFC filter change

---



#### Health hazard / scalding hazard

- > The filter capsule remains hot immediately after coffee is dispensed via the filter.
  - > Allow the filter capsule to cool slightly before replacing.
- 



#### CAUTION

Follow the Safety chapter  
▷ starting on page 7

Replace the filter after 100 brewing cycles/72 hours.

\* Start the Care menu

\* Touch **FFC filter change**

*The display-guided instructions are launched.*

\* Follow the instructions on the display

This menu shows how many more drinks can be dispensed via this filter and how many hours remain before filter replacement is due.

### 5.3.7 Milk system cleaning overview

*Automatic cleaning programs*

▷ page 83

*Clean the milk system manually*

▷ page 99

	Milk system			
	Basic Milk	Plug&Clean	Easy Milk	Dynamic Milk
Automatic foamer rinsing		x	x	x
System cleaning; Basic Milk	x			
System cleaning; using Plug&Clean Adapter		x		
System cleaning; with cleaning container			x	x
<b>Daily</b> ; clean milk system manually	x			
<b>Weekly</b> ; clean milk system manually		x	x	
<b>Regularly</b> ; manually clean the outside of the combi spout	x	x	x	x



If the foamer rinsing is set to "inactive", then manual cleaning of the milk system must be performed daily for machines with Plug&Clean or Easy Milk as well.

**NOTE**

## 5.4 Descaling



### Health hazard / irritation and scalding hazard



- During cleaning and descaling, hot cleaning solution or descaling solution flows out of the combi spout.
  - Hot liquids can irritate the skin, and the heat poses a scalding hazard.
  - Cleaning and descaling agents can be hazardous to health upon contact or if ingested.
    - > Never reach under the spouts while cleaning or descaling.
    - > Ensure that no one ever drinks the cleaning solution or descaling solution.
    - > Be familiar with the product information on the bottle of descaler.
- 



### CAUTION

Follow the Safety chapter  
▷ starting on page 7



### Burn hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
    - > If the coffee machine is still hot, a cooling routine starts first. Duration of the cooling routine is 5–10 minutes.
    - > Wait until the cooling routine has finished.
- 



### CAUTION

Follow the Safety chapter  
▷ starting on page 7





- WMF care products are designed and tested for use with these materials. Any other descaling agent may cause damage to the coffee machine.
  - > Use only WMF Descaling Agent.
- No liability is accepted for damage caused by the use of any other descaling agent and guarantee / warranty claims will not be recognised.

## IMPORTANT

Follow the Warranty chapter  
▷ starting on page 119

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated and displayed by the WMF 1500 S+.

Descaling takes place in four stages.

- Cooling routine (when machine is heated up)
- Preparation
- Descaling
- Rinsing



Total duration of descaling is approx.  
80 minutes.  
The procedure may not be interrupted.

### The following is needed for descaling:

- 2 bottles of WMF liquid descaling agent (0.75 litres each)
- 3 bottles of warm water (total 2.25 l)
- 5-litres collection container



Display messages lead you step by step through the program. Start begins a sequence that must be adhered to.  
Follow the messages.

## IMPORTANT

### Access descaling program

- \* Start the Care menu
- \* Touch **Descaling**
- \* Continue with 5.4.1 or with 5.4.2
- \* Follow the display messages

▷ Main menu  
▷ Care  
▷ Descaling

### 5.4.1 Descaling coffee machine with constant water supply

#### Cooling routine (when machine is heated up)

If the coffee machine is still hot, a cooling routine starts first.

*Duration of the cooling routine is 5–10 minutes.*

---



#### Burn hazard



- Hot steam comes out during the cooling routine.
  - After final rinsing the steam boiler is heated up. The hot water expands and finally exits as steam.
    - > Do not reach beneath the spouts while descaling is in progress.
    - > Do not touch the hot spouts.
- 

#### CAUTION

*Follow the Safety chapter  
▷ starting on page 7*

#### Descaling

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

*Descaling starts.*

*This part of the routine takes approx. 40 minutes.*

- \* Empty collection container
- \* Empty remaining descaling solution from water tank
- \* Rinse the water tank and fill to the maximum level with cold water

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

*The crystals must not enter the coffee machine.*

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

*Order numbers of the article  
▷ Appendix  
Accessories and spare parts  
page 124*

- \* Replace the water tank
- \* Replace the collection container

### Rinsing

*Rinsing starts.*

*This part of the routine takes approx. 30 minutes.*

- \* When requested refill with fresh cold water
- \* Empty collection container
- \* Empty water tank
- \* Replace the water filter, if fitted
- \* Replace the water tank

*The descaling is complete.*

*Completion is indicated on the display.*

## 5.4.2 Descaling coffee machine with constant water supply

### Cooling routine (when machine is heated up)

If the coffee machine is still hot, a cooling routine starts first.

*Duration of the cooling routine is 5–10 minutes.*



### Burn hazard



- Hot steam comes out during the cooling routine.
- After final rinsing the steam boiler is heated up. The hot water expands and finally exits as steam.
  - > Do not reach beneath the spouts while descaling is in progress.
  - > Do not touch the hot spouts.



### CAUTION

*Follow the Safety chapter  
▷ starting on page 7*

## Descaling

- \* Turn off main water supply tap
- \* Remove water tank
- \* Turn and remove seal plug on water tank coupling counter-clockwise (flat screwdriver, see illustration 1 and 2)
- \* Stir liquid descaling agent in water tank with warm water
- \* If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- \* Replace the water tank filled with descaling solution, and confirm on the display
- \* Place a collection container with approx. 5 litres capacity under the coffee and hot water spout
- \* Slide the combi spout downward

*Descaling starts.*

*This part of the routine takes approx. 40 minutes.*

- \* Empty collection container
- \* Empty remaining descaling solution from water tank
- \* Rinse the water tank and fill to the maximum level with cold water
- \* Replace the water tank
- \* Replace the collection container

*The water tank coupling is located behind the water tank.*

▷ *Illustration 1*



*Illustration 1*



*Illustration 2*

*Crystals may form in the liquid descaling agent when stored. The crystals must not enter the coffee machine.*

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

*Order numbers of the article*

▷ *Appendix*

*Accessories and spare parts*

*page 124*

## Rinsing

*Rinsing starts.*

*This part of the routine takes approx. 30 minutes.*

- \* Empty collection container
- \* Empty and dry the water tank
- \* Thread in the sealing plug again  
(use a flat screwdriver; see illustration 1 and 2)
- \* Place the water tank
- \* Replace the collection container
- \* Turn on main water supply tap

*Subsequent rinses are from the mains supply.*

*The descaling is complete.*

*Completion is indicated on the display.*

## 5.5 Manual cleaning

*Order numbers for the WMF care program  
▷ Accessories and spare parts  
page 124*

### 5.5.1 Clean the operating panel (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 initiated accidentally, there is a hazard of being injured.
  - > Always lock out the touch display with "CleanLock" before cleaning.



#### CAUTION

*Follow the Safety chapter  
▷ starting on page 7*



- 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 119*

### 5.5.2 Clean the grounds container (grounds chute, optional)

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



- 
- ! > On coffee machines with grounds disposal through the counter, the grounds chute must be cleaned daily.
  - > Never use force. Danger of breakage.
- 


#### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 119

### 5.5.3 Clean the brewing unit

---

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

-  • The coffee machine contains moving parts that can cause finger or hand injury.
  - There is a risk of pinching when removing the brewing unit.
  - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
  - > Hold the brewing unit tightly and remove it carefully.
- 

#### CAUTION

Follow the Safety chapter  
▷ starting on page 7

The brewing unit should be cleaned when needed and at regular intervals. Recommendation: monthly.

- \* Press the ON/OFF switch until coffee machine switches off
- \* Disconnect mains plug
- \* Push combi spout all the way up
- \* Remove grounds container
- \* Remove the drip tray

*Brewing unit is now fully accessible.*



## Burn hazard



- The brewing unit can still be hot immediately after switching off.
- > Allow the coffee machine to cool before cleaning.



- The brewing unit can slip downwards.
- > Always hold the brewing unit securely.
- > Never use force. Danger of breakage.

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

*Use the multitool from the accessories.*

- \* Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the scraper is in the forward position
- \* Squeeze the funnel [1] slightly and pull it up to remove it
- \* Pull the springs outward and press them down  
*This unlocks the insertion chute.*

- \* Swing the insertion chute [2] upwards
- \* Clean the brewing sieve under running water or with a cloth



## CAUTION

Follow the Safety chapter  
▷ starting on page 7

## IMPORTANT

Follow the Warranty chapter  
▷ starting on page 119

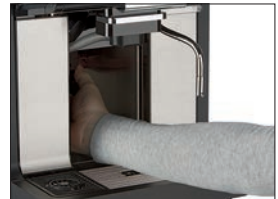


Illustration 1



Illustration 2

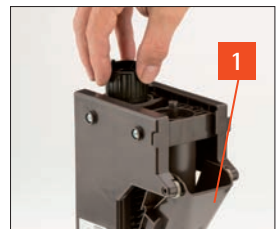


Illustration 3



Illustration 4

- \* Remove coffee grounds residue using a paint-brush or scrubber
- \* Rinse the brewing unit under running water



### Potential damage

- The brewing unit can be damaged by cleaning agent or in a dishwasher
  - > Only use water to clean the brewing unit.
  - > Never clean the brewing unit in the dishwasher.

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

Remove coffee grounds residue from the chute.

- \* Wipe out the coffee grounds forward or suck out using a vacuum cleaner
- \* Replace springs in insertion chute (illustration 5)
- \* Squeeze the funnel [1] slightly and re-insert it

*Use the guides.*

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

- \* Hold the retaining catch compressed and replace the brewing unit in the chute against rear cover
- \* Push the brewing unit upwards until it engages in the retaining catch
- \* Replace the grounds container
- \* Replace drip tray



If the brewing unit cannot be inserted without resistance:

- > Turn the thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.
- > Never use force. Danger of breakage.

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 119



Illustration 5



Brewing sieve

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 119



### 5.5.4 Clean the water tank

Thoroughly rinse water tank weekly with clear water.



### 5.5.5 Clean the drip tray



#### Scalding hazard



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

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



Follow the Safety chapter  
▷ starting on page 7



Descaling  
▷ Software ▷ Care  
page 43

With optional syrup station  
▷ Syrup station cleaning  
instructions

### 5.5.6 Clean the housing and the cup sensor



- 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.
- 

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

- \* Switch off the coffee machine using the ON/OFF switch
- \* 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 119

#### Note

*Durability can be compromised with alkaline cleaning agents, solvents such as acetone, carbon, carbon tetrachloride, paint thinner, or alcohol compounds >5%, ammonia, benzene, glycerine, xylol, abrasives, 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.*

### 5.5.7 Clean the milk system manually (Basic Milk / Easy Milk)



#### Scalding hazard

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



#### CAUTION

Follow the Safety chapter  
▷ starting on page 7

Instructions as animation  
▷ Main menu  
▷ Care  
▷ Instructions



#### Health hazard

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



#### CAUTION

Follow the Safety chapter  
▷ starting on page 7

- \* Pull forward the lever behind the combi spout
- \* Remove combi spout
- \* Only with Basic Milk: remove milk hose from milk container and release from combi spout
- \* Release the mixer hose (if present)
- \* Mix 5 ml of WMF special cleaner or a special cleaning tablet with 500 ml of warm drinking water
- \* Dismantle combi spout
- \* Only with Basic Milk: immerse one end of the milk hose in the cleaning solution
- \* Only with Basic Milk: immerse the length of the remaining milk hose in the cleaning solution

*This procedure prevents air bubbles from remaining in the milk hose.*



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

*All parts must be completely immersed in the cleaning solution.*

- \* After 5 hours, clean all parts thoroughly with a brush
- \* Rinse all parts of the combi spout very thoroughly with clear drinking water
- \* Only with Basic Milk: thoroughly rinse the milk hose
- \* Thoroughly rinse the mixer hose (if present)
- \* Place on the mixer hose
- \* Reassemble combi spout
- \* Replace combi spout
- \* Only with Basic Milk: place on the milk hose



### 5.5.8 Clean the combi spout manually (Dynamic Milk)



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

---

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

### IMPORTANT

Follow the Warranty chapter  
▷ starting on page 119

### 5.5.9 Clean the mixer

Cleaning will be more frequent depending on powder consumption.



#### Scalding hazard

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

- \* Slide the operating panel upward
- \* Pull the mixer hose off of the combi spout and use the handle to move the mixer bowl upward

*The propeller for the mixer is now visible.*

#### Daily

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

#### When needed (weekly)

- \* Mix 5 ml of WMF special cleaner or a special cleaning tablet with 500 ml of warm drinking water
- \* Immerse all four parts in the cleaning solution at least for 4 hours
- \* After 4 hours, thoroughly rinse under running drinking water again
- \* Remove the powder hopper and clean the loading chute to the mixer bowl with a cloth or brush
- \* Allow the parts to dry completely [1]



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

- \* Insert the propeller part [2] as shown in the illustration

*The green side should be visible after insertion.*

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



#### CAUTION

Follow the Safety chapter  
> starting on page 7

Instructions  
> Main menu  
> Care  
> Instructions



### 5.5.10 Clean the bean hopper

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



#### Risk of injury

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

 **CAUTION**



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



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

 **CAUTION**



- > Never clean the bean hoppers in a dishwasher.

**IMPORTANT**

※ Slide the operating panel upward

*The ON/OFF switch is on the right side, behind the operating panel.*

- ※ Press the ON/OFF switch briefly until a signal sounds
- ※ Disconnect mains plug
- ※ Turn the lock on the bean hopper 180° to open it
- ※ Lift bean hoppers out
- ※ Completely empty bean hoppers and wipe out thoroughly with a damp cloth



Rotate the lock by 180°



- \* Allow bean hoppers to dry completely
- \* Refill and replace bean hoppers
- \* Turn the lock on the bean hopper 180° to lock it

### 5.5.11 Clean the powder hopper

The powder hopper should be cleaned when needed and at regular intervals.

Recommendation: monthly.

Cleaning will be more frequent depending on powder consumption.

- \* Slide the operating panel upward  
*The ON/OFF switch is on the right side, behind the operating panel.*
- \* Press the ON/OFF switch briefly until a signal sounds
- \* Disconnect mains plug
- \* Turn the lock on the powder hopper 180° to open it
- \* Tip hopper backwards and remove upwards
- \* Empty hopper completely
- \* Unscrew union nut at front and rear
- \* Pull out the dosing auger
- \* Thoroughly wipe out hopper with a damp cloth
- \* Thoroughly clean individual dosing auger components
- \* Allow powder hopper and individual components to dry completely
- \* Re-assemble and replace the dosing auger and screw on union nuts



*Portioner with individual parts.  
Dosing auger*



**Ensure correct orientation of discharge.**

- \* Refill and replace powder hopper
- \* Turn the lock 180° to relock it

**IMPORTANT**

## 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 machine is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point. Please observe the following points in order to comply with the HACCP cleaning schedule:

### Sanitise the milk system daily

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

*"Food Hygiene Ordinance from 05.08.1997"*

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

*HACCP export  
▷ page 79*

*Use only cleaning agents that have been approved by WMF.*

*Follow the Care chapter  
▷ starting on page 80*



Call up the journal of the most recent cleaning operations via Information pad

The USB pad can be used to export an HACCP journal.

---

**TIP**



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

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

*Recommendation:*

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

## Keep milk cool.

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

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

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

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

### HACCP cleaning schedule

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

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

**Cleaning steps:**

1. Perform a system cleaning
  - ▷ User Manual, Care chapter
- 2a. Clean the milk system manually
  - Basic Milk daily, with Plug&Clean or Easy Milk weekly
- 2b. Daily mixer rinsing
  - ▷ User Manual, Care chapter
- 3a. Clean the milk system and change out the combi spout after 4 hours of operation time (absolutely required for a low number of dispense cycles, or if milk is non-chilled, or if the foamer rinsing function is switched off).
- 3b. Weekly mixer cleaning and regular cleaning of product hoppers (beans / powder) ▷ User Manual, Care chapter
4. General machine cleaning

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

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

User Manual WMF 1500 S+

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## 7 Maintenance and descaling

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

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

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

### 7.1 Maintenance

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

The following care or maintenance stages are provided:

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

*Service maintenance message*  
▷ *Messages and instructions*  
page 108

*Descaling*  
▷ *Software* ▷ *Care*  
▷ *Descaling*  
page 88

*Service maintenance message*  
▷ *Messages and instructions*  
page 108

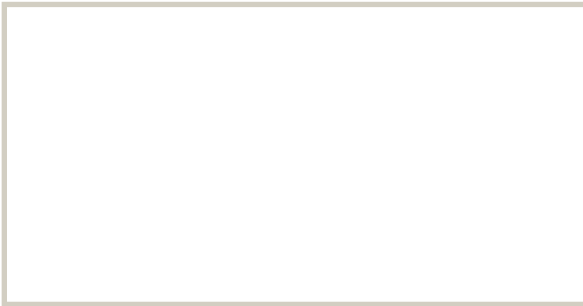
## 7.2 WMF Service

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 tap

- \* Turn on water tap and confirm

#### Empty grounds container

- \* Empty grounds container

#### Grounds container missing

- \* Replace the grounds container correctly

#### Change water filter

- \* Change water filter

*Follow water filter instructions.*

- \* Call WMF Service when needed

#### Call WMF Service

Error number is displayed

*Error messages and malfunctions*

▷ *page 109*

#### 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 message or error number in the following error list and follow the action instructions indicated.

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

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

Your WMF 1500 S+ is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.

If there is a current error or a message to the operator, the  pad is displayed.

- \* Touch 

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



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

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

Afterwards, switch the coffee machine on again.

**NOTE**

Error number	Error description	Action instructions
6	Brewing unit lockup current / Brewing unit stiff	<ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Clean the brewing unit</li> <li>▷ Care ▷ Clean the brewing unit, page 94</li> </ul>
88	Boiler: over-temperature	<ul style="list-style-type: none"> <li>* Switch the coffee machine off, allow to cool and switch on again</li> <li>* If error not remedied call WMF Service</li> </ul>
89	Boiler: heat-up time error	<ul style="list-style-type: none"> <li>* Switch the coffee machine off and on again</li> <li>* If error not remedied call WMF Service</li> </ul>
161	Flow error: brewing water	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit</li> <li>▷ Care ▷ Clean the brewing unit, page 94</li> <li>* Set the grinding degree coarser</li> <li>▷ Software ▷ System ▷ Grinding degree setting, page 71</li> <li>* Reduce quality</li> <li>▷ Settings ▷ Recipes, page 47</li> <li>* If error not remedied call WMF Service</li> </ul>
162	Flow error: when cleaning	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit</li> <li>▷ Care ▷ Clean the brewing unit, page 94</li> <li>* If error not remedied call WMF Service</li> </ul>

Error number	Error description	Action instructions
186	Steam boiler: level	<i>Beverage dispensing temporarily blocked.</i> * Check that grounds container is correctly inserted * Switch off the coffee machine and on again
188	Heater error	* Switch off the coffee machine, disconnect mains plug * Call WMF Service
189	Steam boiler: heat-up time error	* Switch the coffee machine off and on again * If error not remedied call WMF Service
9083	Cooler temperature is in the frost range	* Check whether the cooler temperature is set too low
9507	Flow error: water pressure missing	* Open the water tap or fill up the water tank * If error not remedied call WMF Service
9678 9679 9619	Right grinder blocked Left grinder blocked	* Switch off the coffee machine * Disconnect mains plug * Remove bean hopper * Rotate the grinder disk counterclockwise only by using the multitool for the hopper (two pins must be inserted in the corresponding recesses on the grinder) ▷ Care ▷ Clean the bean hopper, page 102 * Replace hopper * Switch on the coffee machine If this occurs frequently: * Set grinding degree one stage coarser ▷ Software ▷ System ▷ Grinding degree setting, page 71



### 8.3 Errors without error message

Error pattern	Action instructions
<ul style="list-style-type: none"> <li>No hot water dispensing but water in grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the hot water spout</li> <li>* Call WMF Service (coffee dispensing possible)</li> </ul>
<ul style="list-style-type: none"> <li>No Choc dispensing but water in grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Do not use Choc dispensing</li> <li>* Call WMF Service (coffee dispensing possible)</li> </ul>
<ul style="list-style-type: none"> <li>Choc portioner blocked, Choc dispensed only with water</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the portioner ▷ Care ▷ Clean the powder hopper, page 103</li> <li>* Empty powder</li> <li>* Turn dosing auger manually until all powder is removed</li> <li>* If necessary rinse with water</li> <li>* Allow all parts to dry completely</li> </ul>
<ul style="list-style-type: none"> <li>Loud noise when Choc is being dispensed</li> </ul>	<ul style="list-style-type: none"> <li>* Remove the mixer bowl</li> <li>* Check whether the mixer wheel has been installed correctly ▷ Care ▷ Clean the mixer, page 101</li> <li>* Replace the mixer wheel if needed</li> </ul>
<ul style="list-style-type: none"> <li>Coffee dispensing on the left / right differs</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the combi spout ▷ Care ▷ Milk system cleaning overview, page 87</li> </ul>
<ul style="list-style-type: none"> <li>No milk foam / no milk dispensing, but milk in the milk container</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether the milk hose is kinked or squashed</li> <li>* Re-route milk hose correctly</li> <li>* <b>Basic / Easy Milk:</b> clean the combi spout</li> <li>* <b>Dynamic Milk:</b> clean the combi spout manually</li> <li>* Refill milk</li> <li>* <b>Dynamic Milk:</b> refill milk and touch "Milk system refill" in the customer care menu ▷ Software ▷ Care ▷ Milk system refill, page 43</li> <li>* <b>Basic Milk:</b> check whether milk nozzle is blocked ▷ Care ▷ Milk system cleaning overview, page 87</li> <li>* Check whether milk cooler is iced</li> </ul>



Error pattern	Action instructions								
<ul style="list-style-type: none"> <li>• Milk foam not OK</li> <li>• Temperature too cold or too hot</li> </ul>	<p><b>Basic Milk</b></p> <ul style="list-style-type: none"> <li>✳ Change milk nozzle</li> </ul> <p>Use a suitable milk nozzle on the combi spout.</p> <table border="1" data-bbox="452 316 1034 354"> <thead> <tr> <th data-bbox="452 316 829 354">Milk nozzle</th> <th data-bbox="829 316 1034 354">3 kW</th> </tr> </thead> <tbody> <tr> <td data-bbox="452 354 829 392">• very cold milk (up to 8 °C)</td> <td data-bbox="829 354 1034 392">green</td> </tr> <tr> <td data-bbox="452 392 829 430">• chilled milk (8 to 16 °C)</td> <td data-bbox="829 392 1034 430">white</td> </tr> <tr> <td data-bbox="452 430 829 469">• non-chilled milk (above 16 °C)</td> <td data-bbox="829 430 1034 469">caramel</td> </tr> </tbody> </table> <ul style="list-style-type: none"> <li>✳ Clean the combi spout</li> </ul> <p>▷ Care ▷ Clean the milk system manually, page 99</p> <p>If error not remedied</p> <ul style="list-style-type: none"> <li>✳ Use another milk nozzle from the accessories</li> </ul>	Milk nozzle	3 kW	• very cold milk (up to 8 °C)	green	• chilled milk (8 to 16 °C)	white	• non-chilled milk (above 16 °C)	caramel
Milk nozzle	3 kW								
• very cold milk (up to 8 °C)	green								
• chilled milk (8 to 16 °C)	white								
• non-chilled milk (above 16 °C)	caramel								
<ul style="list-style-type: none"> <li>• Milk foam not OK</li> <li>• Temperature too cold or too hot</li> </ul>	<p><b>Dynamic Milk</b></p> <ul style="list-style-type: none"> <li>✳ Perform a quality check</li> </ul> <p>This function is enabled for trained staff only. Contact the Service department if needed.</p> <p><b>Easy Milk</b></p> <ul style="list-style-type: none"> <li>✳ Check whether the milk temperature is the same as the set temperature</li> <li>✳ Clean the combi spout</li> </ul> <p>▷ Care ▷ Clean the milk system manually, page 99</p>								
<ul style="list-style-type: none"> <li>• The milk foam dispensing sputters severely</li> <li>• Milk too hot</li> </ul>	<ul style="list-style-type: none"> <li>✳ Check whether the milk system has been cleaned</li> <li>✳ Clean the milk system</li> </ul> <p>▷ Care ▷ Milk system cleaning overview, page 87</p> <ul style="list-style-type: none"> <li>✳ Check whether the milk has been cooled sufficiently</li> </ul>								

## Messages and instructions

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<i>Error pattern</i>	<i>Action instructions</i>
<ul style="list-style-type: none"><li>• No powder beverage dispensing</li></ul>	<ul style="list-style-type: none"><li>* Clean the mixer bowl</li><li>* Is the hose kinked?</li><li>* Perform milk cleaning and rinsing more often, if necessary daily ▷ <i>Care</i> ▷ <i>Clean the mixer, page 101</i></li><li>* Use lower powder dosage</li><li>* Use higher water dosage</li></ul>
<ul style="list-style-type: none"><li>• Pump runs continuously, water in grounds container</li></ul>	<ul style="list-style-type: none"><li>* Switch the coffee machine off and on again</li><li>* If error not remedied call WMF Service</li></ul>
<ul style="list-style-type: none"><li>• Choc hopper cannot be replaced</li></ul>	<ul style="list-style-type: none"><li>* Manually turn the drive for the dosing auger at the portioner slightly in a clockwise direction</li><li>* Check whether Choc hopper is accidentally locked</li></ul>
<ul style="list-style-type: none"><li>• Bean hopper cannot be replaced</li></ul>	<ul style="list-style-type: none"><li>* Check whether bean hopper is accidentally locked</li></ul>

## 9 Safety and warranty

### 9.1 Hazards to the coffee machine



#### Follow the manual

Failure to follow this 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 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 119*

*Conditions for use and installation  
> starting on page 17*

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 device is unplugged. For machines with a constant water supply, the water mains tap for the inlet pipe must be closed.
- We recommend damage prevention measures, such as:
  - installation of a suitable water monitor in the mains water supply
  - installation of smoke alarms
- After a company holiday (several days or weeks) we recommend running the cleaning mode at least twice before reusing the machine.

*System cleaning*  
▷ *Cleaning programs*  
*page 83*

## 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 machines 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 machine. The device bears the CE mark.

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

This device is subject to the directive on waste electrical and electronic equipment WEEE 2012/19/EU 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 107*

### 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 agent intended by WMF for the coffee machine (tablets), and for the milk system (cleaning liquid).

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

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

*Cleaning intervals overview*

▷ page 82

*HACCP*

▷ page 104

*WMF special cleaning agent*

▷ Accessories and spare parts  
page 124

*WMF special descaling agent*

▷ Accessories and spare parts  
page 124

## 9.4 Warranty claims



### Follow the manual

- Failure to follow this and resultant damage will result in loss of liability.
- > Follow the conditions for use and installation.

### IMPORTANT

*Conditions for use and installation*  
▷ starting on page 17

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

### No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical, or electrical effects.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- If malfunctions occur as a result of failure to follow instructions for the handling, maintenance, and care of the unit (e.g., User Manual and maintenance instructions).
- With respect to faults which occur as the result of failure to use original WMF spare parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without the consent of WMF, or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.

### Important

*Maintenance*  
▷ page 106

## Appendix: Technical data

### Technical data for coffee machine

External dimensions	Width 325 mm Height 716 mm (with lockable bean hopper) Depth 590 mm
Coffee bean hopper	Approx. 1,100 g per load <sup>(1)</sup> Coffee bean hopper in the centre approx. 700 g <sup>(1)</sup>
Powder hopper (optional)	approx. 2,000 g <sup>(2)</sup>
Weight empty	32–36 kg (depending on the model)
Water supply	3/8 inch hose connector with water mains tap, and dirt filter with 0.08 mm mesh size, on-site. <sup>(3)</sup> At least 0.2 MPa (2 bar) supply pressure at 2 l/min. Maximum 0.6 MPa (6 bar). Maximum inlet temperature 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use 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 (optional)	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> *Only with optional powder hopper. The capacity depends on the powder used.*

<sup>(3)</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.*



Nominal power rating	2.75–3.25 kW
Power supply	220–240 V, 50/60 Hz, (1/N/PE)
Illumination	LED
Degree of protection	IP X0
Protection class	class 1
Calibration pressure	Boiler 1.6 MPa (16 bar) Steam boiler 0.5 MPa (5 bar)
Continuous sound pressure level (Lpa)	<70 dB(A) <sup>(4)</sup>
Ambient temperature	+5 °C to maximum +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use unit 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 jets, steam cleaner, or similar devices.

We reserve the right to make technical modifications.

<sup>(4)</sup> A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Installation clearances	<p>For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 50 mm at the back.</p> <p>A minimum working space of 800 mm in front of the coffee machine is recommended. Clearance of at least 200 mm above the product hopper is recommended. The height of the installation surface above the floor is at least 850 mm. If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.</p>
Installation dimensions of the water filter	See the User Manual for the water filter.

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

*If the machine is intended to be installed in a large kitchen, it is recommended that it be equipped with a ground potential bonding conductor. The potential equalisation terminal is installed by WMF Service when needed.*

## Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
<b>Complete combi spout Choc</b>				
1	Pcs	Complete combi spout, (at nominal power rating of 2.75 kW–3.25 kW)	33 2867 5300	Basic Milk / Easy Milk
1	Meter	Milk hose	00 0048 4948	all
1	Pcs	Milk hose sleeve	33 2180 5000	Basic Milk / Easy Milk
1	Pcs	Milk hose spring 28	33 0190 3000	Basic Milk / Easy Milk
0.25	Meter	Mixer hose	00 0048 0064	Choc
1	Pcs	Mixer hose spring	33 2292 6000	Choc
1	Pcs	Mixer bowl	33 2895 4000	Choc
1	Pcs	Mixer wheel	33 2895 5000	Choc
1	Pcs	Milk nozzle for very cold milk (green)	33 2317 8000	Basic Milk
1	Pcs	Milk nozzle for chilled milk (white)	33 9516 9000	Basic Milk
1	Pcs	Milk nozzle for milk that is not chilled (caramel)	33 9521 3000	Basic Milk
1	Pcs	Milk nozzle (beige)	33 2046 0100	Basic Milk
<b>Coffee grounds container</b>				
1	Pcs	Coffee grounds container	33 2634 1200	all
1	Pcs	Sliding part for coffee grounds container	33 2633 9000	all
1	Pcs	Grounds container (grounds disposal through counter)	33 2634 1300	Constant water
1	Pcs	Slider (grounds disposal through counter)	33 2633 9100	Constant water
<b>Constant water supply, drainage</b>				
1	Pcs	Connecting tube for constant water supply	33 2292 1000	all
1	Pcs	Angle for drain tube	33 2165 8000	all
1.5	Meter	Drain tube	00 0048 0042	all
<b>Accessories / tools</b>				
1	Pcs	Multitool	33 2408 4000	all

Number	Unit	Designation	Order No.	Model
<b>Complete bean hopper</b>				
1	Pcs	Cover for bean hopper, centre	33 2887 3099	all
1	Pcs	Cover for bean hopper, right / left	33 2925 5099	all
1	Pcs	Bean hopper, left	33 2913 2099	all
1	Pcs	Bean hopper, right	33 2911 8099	all
1	Pcs	Bean hopper, centre	33 2946 8099	all
1	Pcs	Bean hopper / product hopper labels	33 2624 7000	all
<b>Product hopper</b>				
1	Pcs	Hopper cover, lockable, complete	33 2925 5000	Choc
1	Pcs	Powder hopper, large, single, complete	33 2911 7000	Choc
1	Pcs	Twin hopper	33 2911 9000	Choc
1	Pcs	Plug&Clean adapter	33 2427 5000	all
<b>Brewing unit</b>				
1	Pcs	Brewing unit	33 2893 0399	all
1	Pcs	O-ring, brewing unit	33 7006 5190	all
<b>Drip tray / drip grid</b>				
1	Pcs	Drip tray without SteamJet	33 2633 7000	without SteamJet
1	Pcs	Drip tray with SteamJet	33 2633 7100	with SteamJet
1	Pcs	Drip grid without SteamJet	33 2633 8000	without SteamJet
1	Pcs	Drip grid with SteamJet	33 2633 8100	with SteamJet
<b>Water tank</b>				
1	Pcs	Water tank	33 2886 7000	all
1	Pcs	Water tank lid	33 2635 6000	all
1	Pcs	Water tank sieve	33 7006 2608	all

## Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
<b>Scale filter / water filter</b>				
1	Pcs	Water filter AquaBasic M	03 9533 1000	Constant water
1	Pcs	Filter head (WMF AquaHead)	33 9532 0000	Constant water
1	Pcs	WMF AquaHead connection set	33 9532 1000	Constant water
1	Pcs	Adapter for the water filter in the water tank	33 2327 1000	Water tank
1	Pack	Replacement cartridge for the water filter in the water tank (4 pcs in package)	33 2332 2000	Water tank
<b>Documentation and instructions</b>				
1	Pcs	Set of documents: User Manual WMF 1500 S+	33 4186 1010	all
<b>Order numbers for the WMF care program</b>				
1	Bottle	WMF Special cleaner for milk foamer	33 0683 6000	all
1	Pack	Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Pcs	Pipe cleaner	33 0350 0000	all
1	Pcs	Cleaning brush	33 1521 9000	all
1	Tube	WMF Molykote "gasket grease"	33 2179 9000	all
1	Pcs	Care kit	33 2888 2000	all
1	Pack	Special cleaning tablets	33 2622 0000	Easy Milk / Dynamic Milk
1	Pcs	Cleaning container	33 2593 6000	Easy Milk / Dynamic Milk
1	Pcs	Cleaning container lid	33 2593 7000	Easy Milk / Dynamic Milk

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