coffee wakes up the world

User Manual

Coffee machine cafemat!

English

03.00.001

Type 3800 33 2428 8010 08.08

Congratulations on the purchase of your WMF coffee machine

You will be impressed by the machine's technical design, long service life, economy, and especially by the quality of the coffee it produces.

The WMF cafemat. coffee machine is designed to prepare up to 0.75 liters of filter coffee per brewing cycle. Depending on the model, the coffee machine freshly brews up to two kinds of coffee. The coffee is dispensed directly through the coffee spout or into the storage urn.

The storage urn keeps the coffee warm, and single cups are dispensed at the press of a button.

Even with the storage urn, you can still dispense freshly brewed single cups.

User guidance is provided by a graphical touch-screen display on the coffee machine. Up to four beverage buttons are available on the operating panel. The beverage buttons can be assigned at on different two levels, and have a text label. Additional function keys can be assigned different functions, depending on the machine configuration.

Keep these instructions near the coffee machine as a reference for you and your staff, so that you can properly handle any technical problems that may arise.

The maintenance concept for the machine is designed for the preparation of 60,000 coffee servings or 6,000 chocolate beverages per year. Preventive maintenance is planned for every six months, in order to ensure the quality of the coffee and the proper function of the machine. Alternative maintenance plans for higher brewing rates can be agreed upon individually.

Please read the user manual prior to using the coffee machine.

Ensure staff has access to the user manual.

Important.

Chapter 1 Introduction
Observe the signs and symbols in the user manual

Observe "Safety" chapter

In the event of failure to comply with maintenance information (see Maintenance chapter), no liability is accepted for any resultant damage.

Similarly, all guarantee/warranty obligations could cease to apply in such cases.

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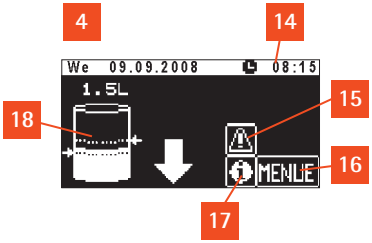
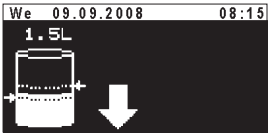
1/1.1 Parts of the coffee machine with storage urn (SU)

Display for self-service operation without SU display





Display for self-service operation with SU display

1a Ground coffee hopper (GCH)

1b Small ground coffee hopper for 2nd type (optional)

2 Storage urn

3 Cleaning granulate hopper (optional)

4 Touch-screen display

5 Beverage buttons

6 Removeable coffee spout

7 Removable drip tray with drip plate (drip grid)

8 ON/OFF button

9 Hot water button

10 Shift button/Decaf button

11 Unlocking the front door

12 Hot water spout

13 Coffee grounds container

14 Timer and clock display

15 Messages/error messages

16 Menu pad (opens main menu)

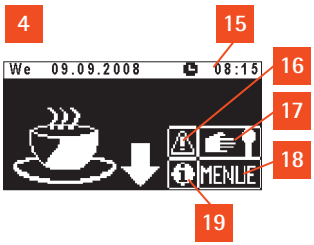
17 Info pad

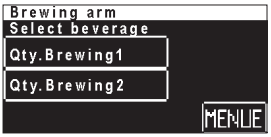
18 Storage urn preselection menu

Chapter 1/2 Introduction without SU

1/2.1 Parts of the coffee machine

Display for self-service operation





Display with extended brew arm

1 Ground coffee hopper (GCH)

2 2nd Ground coffee hopper/Decaf (optional)

3 Cleaning granulate container

4 Touch-screen display

5 Beverage buttons

6 Fold away spout

7 Removable drip tray with drip plate (drip grid)

8 Brew arm

9 ON/OFF button

10 Hot water button

11 Shift button/Decaf button

12 Unlocking the front door

13 Hot water spout

14 Coffee grounds container

15 Timer and clock display

16 Messages/error messages

17 Manual insert

18 Menu pad (opens main menu)

19 Info pad

Signs and symbols used in the user manual

For a detailed description of the warnings, see Safety

Caution.
Risk to machine.
Follow the User Manual.

Caution.
Risk to user.
Observe the Safety chapter.

Caution.
Hot liquid.
Observe the Safety chapter.

Caution.
Hot surface.
Observe the Safety chapter.

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

Tip
Instruction

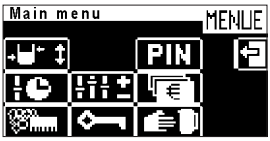
Cross reference

MENUE
Start position
Main menu

Very important.
Must be strictly observed.

If the menu symbol is shown in this user manual, the description starts at the start position.

Call up the main menu:
✻ Touch MENUE
The main menu is displayed.
There are other display options; see Main menu chapter.



Main menu

Glossary and abbreviations

Term	Declaration
•	• Listings, selection options
✻	✻ Individual steps
Text in italics	*Description of coffee machine state and/or explanations of automatic steps.*
sec	Seconds
min	Minutes
Beverage dispensing	Dispensing of coffee or hot water
Capacity	For example: performance of the calcium filter in litres of water it can filter
Carbonate hardness	Quoted in °dkH. The water hardness is a measure of the calcium dissolved in the water.
Decaf	Decaffeinated coffee
Dispensing options	Start-Stop: Dispensing runs up to the set amount and can be stopped by pressing on the button again Free-Flow: Dispensing runs for as long as the button is pressed Metered: The set amount is dispensed
GCH	Ground coffee hopper
Grounds chute	See grounds disposal through counter, chapter 2/1.10 and 2/2.10
Main tap	Water stop cock, angle valve
O-rings	Seals
Preinfusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
SU	Storage urn

Chapter 2/1 Operation with SU

2/1.1 Switch on the coffee machine

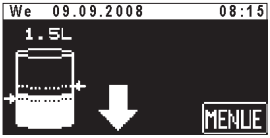
PIN protection:
▷ Software
▷ Settings
▷ Operating options

✻ Press and hold ON/OFF button for longer than 2 seconds

Coffee machine switches on and heats up.

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

The machine can also be switched on using the timer.



Ready to operate

With SU: The storage urn level is selected.

✻ Press the SU symbol

The preselection menu comes up directly

✻ Using the plus and minus pads, select the desired storage urn level

Timer program
▷ Software from page 27

Time from switching on until ready to operate:
3 kW: approx. 9 minutes
6 kW: approx. 6 minutes

2/1.2 Beverage dispensing

Pressing the beverage button triggers dispensing of the beverage selected.

- Lit up button = Ready to dispense
- Flashing button = Beverage dispensing
- Rapidly flashing button = Active dispense cycle is interrupted
- Unlit button = not ready to dispense/button barred

Button allocation:
▷ Settings
▷ Recipe and beverage buttons

✻ Place an appropriate drinking vessel under the coffee spout
✻ Press the desired beverage button

The selected beverage is dispensed.

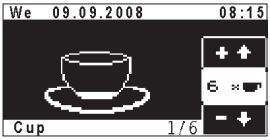
Name of desired beverage and progress of dispensing indicated on the display.

The amount can be dispensed multiple times.
See multiple dispensing.

For the fresh brewing option, with the storage urn level at "empty", portions are brewed fresh individually.
The optionally available second type of coffee is always brewed fresh.

2/1.3 Multiple dispensing

During beverage dispensing, up to twelve times the amount of the current dispense can be selected



Display Multiple Dispensing.

The example shows 6 cups. Beverage 2 of 6 is currently being dispensed. Up to 12 times the single beverage amount can be dispensed.

Preselection for multiple dispensing
Increase the current quantity dispensed:
✻ Touch the + pad
Reduce the current quantity dispensed:
✻ Touch the − pad
The display shows the current preselection and the number of beverages begun.

Use multiple dispensing for dispensing larger quantities, such as for a pot of coffee.

2/1.4 Shift button (optional)

Each beverage button may be assigned to two different functions.
Level 1 is always active.

Shift button (active/inactive):
▷ Settings
▷ Operating options

✻ Press the Shift button
Level 2 activated
✻ Press desired beverage button
Level 1 is active again after dispensing a beverage at Level 2.

The shift button can take on the function of a decaf button, to select the decaf ground coffee hopper prior to selecting a beverage with the beverage buttons.

2/1.5 Dispense hot water

✻ Press the hot water button
Dispensing occurs according to the dispensing option.
For multiple dispensing, select the „metered" dispensing option.

Multiple dispensing
▷ *Chapter 2/1.3 Multiple dispensing.*

Dispensing options
▷ *Button allocation*

Free-Flow, Start-Stop or Metered

Accessories
▷ *Appendix C: Accessories and spare parts.*

2/1.6 Removable coffee spout

The coffee spout can be removed to allow greater clearance height.
A spout brew arm is available as an accessory, and can be mounted on the coffee spout. The clearance height is increased by the height of the drip tray.

Fixed coffee spout: for cups

Spout detached: for coffee mugs

With gooseneck installed: for taller pots

Adjustment height

With coffee spout	approx. 124 mm
Coffee spout detached	approx. 180 mm
With gooseneck installed:	depending on version
33 9838 3000	approx. 160 mm
33 9885 5000	approx. 170 mm
33 1750 3000	approx. 185 mm

Accessories
▷ *Appendix C: Accessories and spare parts.*

2/1.7 Ground coffee hopper

Decaf ground coffee on the left

Fill the hopper with no more than the amount needed for one day to maintain the freshness of the products.

✻ Remove the lid from the coffee container
✻ Insert coffee grounds
✻ Replace the lid on the ground coffee hopper

2/1.8 Open the front door

Open the front door to manually insert coffee grounds or cleaner in the brewer, and to access the coffee grounds container.

✻ Press and hold up the lever, on the right below the front door
✻ Open front door

2/1.9 Coffee grounds container

The coffee grounds container receives the used coffee grounds.
It has the capacity to receive coffee grounds from approx. 1200 g ground coffee.
The display shows a message as soon as the coffee grounds container needs to be emptied.
Beverage dispensing is blocked for as long as the coffee grounds container is removed.

✻ Open the front door
✻ Pull out coffee grounds container
✻ Empty and replace coffee grounds container
✻ Confirm procedure on the display

If coffee grounds container cannot be inserted, check chute for coffee residue and remove it.

Always empty coffee grounds container before reinserting. Replacing without emptying will result in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.
If this is not observed, the warranty is invalidated in the event of any resultant damage.

2/1.10 Grounds disposal through the counter (optional)

The coffee machine can be fitted with a coffee grounds container that goes through the counter. Both the coffee grounds container and the coffee machine base have an opening in them, in this case, which passes through the counter the machine is placed on. The spent coffee grounds are collected in a large reservoir under the counter. "

Clean coffee grounds chute daily. See "Care" chapter.

2/1.11 Switch off the coffee machine

The coffee machine must be cleaned daily prior to switching it off.

✻ Press the ON/OFF button ⏻ until the coffee machine switches off
✻ Disconnect mains plug
✻ Turn off mains water supply

PIN protection:
▷ Software ▷ Settings
▷ Operating options

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

Storage urn:
Settings for the storage urn level are not reset when switched off.
The storage urn is not automatically emptied.
If another storage urn level is to be used when switched on again, then this must be set prior to switching off.

Cleaning/switching off and selection of another storage urn level can be activated by the timer.

Chapter 2/2 Operation without SU

2/2.1 Switch on the coffee machine

PIN protection:
▷ Software
▷ Settings
▷ Operating options

✻ Press and hold ON/OFF button for longer than 2 seconds

Coffee machine switches on and heats up.

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

The machine can also be switched on using the timer.

Ready to operate

Time from switching on until ready to operate:
3 kW: approx. 6.5 minutes
6 kW: approx. 3.5 minutes

Timer program
▷ Software from page 46

2/2.2 Beverage dispensing

Pressing the beverage button triggers dispensing of the beverage selected.

- Lit up button = Ready to dispense
- Flashing button = Beverage dispensing
- Rapidly flashing button = Active dispense cycle is interrupted
- Unlit button = not ready to dispense/ button barred

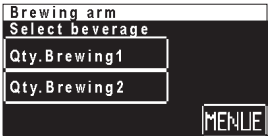
2/2.2.1 Beverage dispensing from the fold away spout

Button allocation:
▷ Settings
▷ Recipe and beverage buttons

✻ Place an appropriate drinking vessel under the coffee spout
✻ Press the desired beverage button
The selected beverage is freshly brewed and dispensed.
Name of desired beverage and progress of dispensing indicated on the display..

The amount can be dispensed multiple times.
See multiple dispensing.

2/2.2.2 Beverage dispensing from the brew arm



WMF Service can set up to three amounts for brewing with the brew arm.

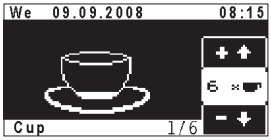
Pull out brew arm

✻ Pull out the brew arm
The brew arm menu is displayed, and the beverage buttons are deactivated, other than the hot water button.
✻ Place a suitable receptacle under the brew arm spout
✻ Touch the desired brewing quantity on the display
Desired brewing quantity and progress of dispensing indicated on the display.
Dispensing can take several brewing cycles, depending on the quantity and settings.

With mug table (optional)

2/2.3 Multiple dispensing

During beverage dispensing, up to twelve times the amount of the current dispense can be selected



Display Multiple Dispensing.

The example shows 6 cups. Beverage 2 of 6 is currently being dispensed. Up to 12 times the single beverage amount can be dispensed.

Preselection for multiple dispensing
Increase the current quantity dispensed:
✻ Touch the [+] pad
Reduce the current quantity dispensed:
✻ Touch the [−] pad
The display shows the current preselection and the number of beverages begun.

Use multiple dispensing for dispensing larger quantities, such as for a pot of coffee.

2/2.4 Shift button (optional)

Each beverage button may be assigned to two different functions.
Level 1 is always active.

✻ Press the Shift button
Level 2 activated
✻ Press desired beverage button
Level 1 is active again after dispensing a beverage at Level 2.

The shift button can take on the function of a decaf button, to select the decaf ground coffee hopper prior to selecting a beverage with the beverage buttons.

Shift button (active/inactive):
▷ *Settings*
▷ *Operating options*

2/2.5 Dispense hot water

✻ Press the hot water button

Dispensing occurs according to the dispensing option.

For multiple dispensing, select the „metered" dispensing option.

Multiple dispensing
▷ Chapter 2/2.3 Multiple dispensing.

Dispensing options
▷ Button allocation

Free-Flow, Start-Stop or Metered

2/2.6 Fold away spout

The fold away spout is removable. The spout can be folded forward and backward in two stages to provide a variable clearance height. A spout brew arm is available as an accessory, and can be mounted on the coffee spout.

Accessories
▷ Appendix C: Accessories and spare parts.

Fold away spout: for cups

Simply tipped backward: for coffee mugs

Tipped forward: for medium pots

Fold away spout detached

With gooseneck installed: for taller pots

Adjustment height

Not folded out	approx. 68 mm
Folded backward	approx. 120 mm
Folded forward and detached	approx. 180 mm
With gooseneck installed:	depending on version
33 9838 3000	approx. 160 mm
33 9885 5000	approx. 170 mm
33 1750 3000	approx. 185 mm

2/2.7 Ground coffee hopper

Decaf ground coffee on the left

Fill the hopper with no more than the amount needed for one day to maintain the freshness of the products.

✻ Remove the lid from the coffee container
✻ Insert coffee grounds
✻ Replace the lid on the ground coffee hopper

2/2.8 Open the front door

Open the front door to manually insert coffee grounds or cleaner in the brewer, and to access the coffee grounds container.

✻ Press and hold up the lever, on the right below the front door
✻ Open front door

2/2.9 Coffee grounds container

The coffee grounds container receives the used coffee grounds.
It has the capacity to receive coffee grounds from approx. 1200 g ground coffee.
The display shows a message as soon as the coffee grounds container needs to be emptied.
Beverage dispensing is blocked for as long as the coffee grounds container is removed.

✻ Open the front door
✻ Pull out coffee grounds container
✻ Empty and replace coffee grounds container
✻ Confirm procedure on the display

If coffee grounds container cannot be inserted, check chute for coffee residue and remove it.

Always empty coffee grounds container before reinserting. Replacing without emptying will result in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.
If this is not observed, the warranty is invalidated in the event of any resultant damage.

2/2.10 Grounds disposal through the counter (optional)

The coffee machine can be fitted with a coffee grounds container that goes through the counter. Both the coffee grounds container and the coffee machine base have an opening in them, in this case, which passes through the counter the machine is placed on. The spent coffee grounds are collected in a large reservoir under the counter.

Clean coffee grounds chute daily. See "Care" chapter.

2/2.11 Ground coffee manual insert

Single cups can be brewed with ground coffee that is placed directly into the brewer by hand.

Preparation of coffee grounds using the manual insert

- Place an appropriate drinking vessel under the coffee spout
- Touch the pad
- Open the front door
- Insert the coffee grounds into the brewer

(maximum 35 g per brewing)

- Close the front door
- Press the desired beverage button

Only put in the coffee grounds or cleaning tablet after instructions to do so are shown on the display.

2/2.12 Switch off the coffee machine

The coffee machine must be cleaned daily prior to switching it off.

- ✻ Press the ON/OFF button until the coffee machine switches off
- ✻ Disconnect mains plug
- ✻ Turn off mains water supply

PIN protection:
▷ Software ▷ Settings
▷ Operating options

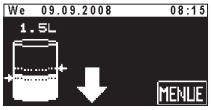
If this is not observed, the warranty is invalidated in the event of any resultant damage.

Chapter 3/1 Software with SU

3/1.1 Software overview

Ready to operate

Ready to operate display in self-service operation with SU display. Touch clear pad on ready to operate display. Additional pads are activated.



There are various options for the ready to operate display. See "Ready to operate display" for further options.

If there are errors, the ⚠ pad is displayed.
If cleaning is required then a care message pad is displayed.

Pads on the ready to operate display

Chapter 3/1.2

Set preselection
Touching the symbol leads directly to the SU preselection, Chapter 3/1.3.1
The field is not active in self-service mode.

Information
Chapter 3/1.2.2

MENUE

Main menu (Menu)
Chapter 3/1.2.3

Error message
Touching the pad calls up the error message.

Care message
Touching the pad leads directly to the menu.

Main menu functions *Chapter 3/1.3*

Storage urn level
Chapter 3/1.3.1

Timer
Chapter 3/1.3.2

Care
Chapter 3/1.3.3

Settings
Chapter 3/1.3.4

Enter PIN
Chapter 3/1.3.5

PIN access control
Chapter 3/1.3.6

Accounting
Chapter 3/1.3.7

Manual dispensing/SU emptying tap
Chapter 3/1.3.8

Menu control pads

Save settings

Start or confirm a step

Back to the higher menu level
Abort/leave without saving (Exit)

Clear or reset

Start test brew
Check grounds

Increase and reduce settings values

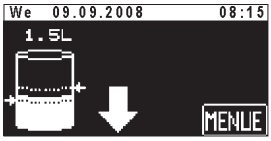
Jump up or down one page in lists

Forward or back one step in lists

3/1.2 Ready to operate

3/1.2.1 Ready to operate display

Standard display and self service with SU display
The selected storage urn level is shown on the display, unless the self-service mode without SU display has been selected.



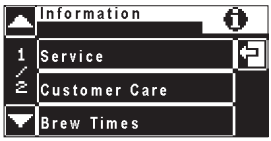
- Set up storage urn preselection (not for self service)
- Menu

Display self service mode
All pads that allow changes to be made are hidden.

3/1.2.2 Information

✻ Touch clear pad on ready to operate display
Additional pads are activated.
✻ Touch pad on the display
The Information menu appears.
The main "Information" menu contains the following selection options:

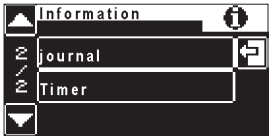
Service
- Service
- Software versions



Care
- Journal
  Journal of last cleaning
- Information about cleaning
  Time elapsed since the last cleaning
  If no beverages have been dispensed since the last cleaning, "OK" is indicated.
- Information about descaling
  Output of water through the boiler, in liters, since the last descaling.
- Information about maintenance
  Information about the remaining time and number of brewing cycles until the next maintenance dates
- Information about the scale filter (optional)
  Information about the remaining capacity and time until filter change is needed

Brew time
- Brew time of last brew cycle

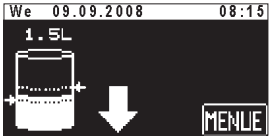
Journal
- List of recorded errors and messages.
  (for the telephone support team)



Timer
- Display of the timer status (On/Off)
- Display of the next switching time

3/1.2.3 To main menu

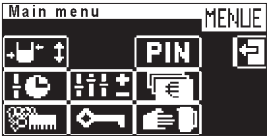
Call up the main menu:
✻ Touch the ready to operate display on MENUE
The main menu is displayed.



Operation with SU pad

Delayed fading in:
▷ Settings ▷ Operating options.

3/1.3 Main menu



See pictures of the main menu for protected levels:
▷ Software
▷ PIN access control.

3/1.3.1 Preselection menu for SU

The menu Preselection selects the storage urn level in the storage urn.
The following storage urn levels are available:

- Empty
- Half full
- Full

Empty

With this preselection, no storage urn level is selected.

The remaining amount can be emptied using “manual dispensing”.

With the fresh brewing option, beverages are brewed fresh when the storage urn is empty.

Half full

The fill level setting for half full in the storage urn is 1.5 liters.
Each brewing cycle brews 0.75 liters.
More is brewed as soon as the fill level in the storage urn drops below 1.2 liters.

Full

The fill level setting for full in the storage urn is 3 liters.
Each brewing cycle brews 0.75 liters.
More is brewed as soon as the fill level in the storage urn drops below 2.3 liters.

3/1.3.2 Timer program

The following submenus are available:

- Timer status
- Set timer
- Timer overview
- Timer delete
- Timer information

Timer status

✻ Touch **Timer Status**
Activate/deactivate timer.

When the timer is activated, the timer symbol, a little clock, appears on the display.

Set timer

The following actions can be controlled by the timer:

- Operating times (switch on and switch off times)
- Cleaning
- Level preselection
- Operating mode

✻ Touch **Timeradjustment**
Program the switch on and switch off times.

Switching times and events

✻ Touch Running Time

The run time display appears. Here the day, time and desired operation are set.

Day

✻ Set the day using the ✚ and ▬ pads

- 1 = Monday
- 2 = Tuesday, etc. up to 7 = Sunday
- 1-5 = Monday to Friday (Weekdays)
- 1-7 = Entire week (Monday to Sunday)

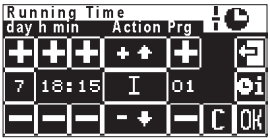
h min (hours minutes)

✻ Use the ✚ and ▬ pads to set the switch-on time

Event

✻ Use the + ↑ and - ↓ pads to set the desired operation

Example



For day 1-5 or day 1-7, the switching times are copied to the indicated days.

Adjust settings with the: ✚ and ▬ pads.

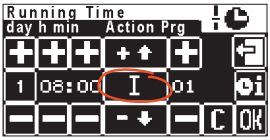
Symbols for timer operations

All operations can be set in the Running Time menu.

Run time:

Switch on time = I

Switch off time = O

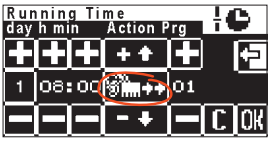


On time 8:00 hrs

Cleaning:

Cleaning with switching off =

Cleaning without switching off =



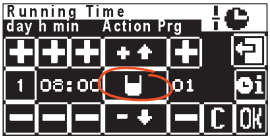
Cleaning without switch off begins at 8:00 pm

Preselection stage:

Empty =

Half full =

Full =

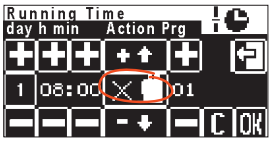


Quantity preselection half full after 8:00

Self service mode:

Normal operation =

Self service mode =



Start normal operation after 8:00

Confirm operation

✻ Touch the OK pad to confirm the new timer operation

Exit menu without changing:

✻ Touch the pad

Display programmed switching times:

✻ In the column Prg use the + and − pads to select and display timer actions

Programmed switch times are displayed here.

Up to 16 switch times (events) per day can be set.

Programmed times are listed chronologically.

Any new switch time is sorted chronologically immediately upon input and confirmation with OK .

Touching leads directly to the timer overview.

Copy day

Any day may be copied to other days, complete with all switch times/ events.

✻ Touch Timeradjustment

Program the switch on and switch off times.

✻ Touch Running Time

✻ Touch number pad under Day

Day of the week selection is displayed again.

✻ Scroll through to page 4

✻ Touch Copy Day

Day of the week selection is displayed again.

✻ Select the day that you want to copy

✻ Touch Insert Day

✻ Select the day you want to copy the time settings to

The day is copied.

For day 1-5 or day 1-7, the switching times are copied to the indicated days.

The individual days 1,2,3 ... 7 are displayed.

To check times:

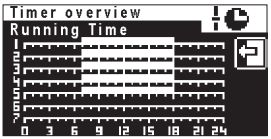
▷ *Timer overview.*

Timer overview

Checking the programmed switch times:
✻ Touch Timer overview

The week overview is displayed graphically. Operating times are indicated by white bars.

Example:



Timer events Monday to Friday (1-5).

On time 7:00 hrs
Off time 18:00 hrs

Timer delete

✻ Touch Delete Timer on page 2 of the timer main program menu
✻ Scroll to desired day and touch to select
A security dialogue now appears querying whether deletion is actually intended .
✻ Confirm with OK
All timer events of the day are deleted.

This action cannot be undone.

Timer information

Touching the Timer Info pad calls up a display with the next switch time.

3/1.3.3 Care

Cleaning programs are started from the Care main menu.

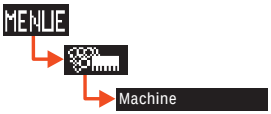
The Care main menu contains the following selection options:

- Cleaning program
- Filter rinsing (for Version 03.01.001 and higher)

Display guided processes:
▷ Software ▷ Care.

General cleaning:
▷ Care.

Cleaning program



✻ Touch the Machine pad
The daily cleaning program starts.
The program automatically executes a cleaning cycle.
The cleaning program sequence is described in the "Brief instruction cleaning".

Observe the warnings in the "Safety" chapter before performing cleaning. The brief instruction cleaning and the "Care" chapter can be found starting on from page 65.

Rinse filter (for Version 03.01.001 and higher)

A new water filter must first be rinsed. Simliarly, after longer idle periods, the water system and water filter should be rinsed and any air bled.
✻ Touch the Filling Filte pad

3/1.3.4 Settings

The settings menu shows the options:

- Beverages
- Machine
- Reset
- SU brewing
- Preinfusion
- Operating options
- Time/date
- Contrast

The menu Beverages can be used to adjust the beverages as desired.

Selecting the beverage button when setting:

✻ Press the desired beverage button

Selecting the beverage button on the 2nd Level:

✻ Press the 2x button
✻ Press the desired beverage button

Adjust values

✻ Adjust values with the + and − pads

Save setting

✻ Save with OK

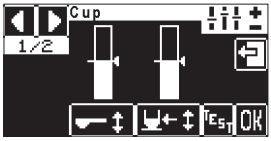
+ = *more*
− = *less*
= *exit without changing*
OK = *save the values*
TEST = *start test*

Beverages

Change beverage

Ground coffee quantity

Water quantity or metered quantity



The selected bevearage is displayed.

✻ Touch the ground coffee quantity pad or the water quantity pad

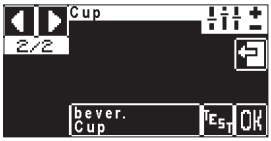
The current setting is displayed.

✻ Use the and pads to set the desired coffee strength

The setting is a percentage of the current set value.

Select another beverage for the beverage button

✻ Touch "next page"
✻ Touch beverage
✻ Select the desired new beverage
✻ Confirm with OK



Change recipes

Test beverage

Touching TEST displays the following selection:

- Fresh
  (only with 2nd ground coffee hopper and fresh brewing option)

A sample is dispensed from the fresh brewing cycle.

- Beverage volume
  (metered from SU if fill level is sufficient)

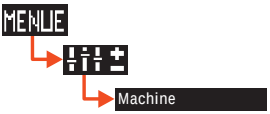
Beverage is dispensed from the SU

Sample another type of ground coffee

✻ Touch TEST
✻ Touch Water Testing
✻ Open the front door
✻ Insert quantity of ground coffee for brewing test into the brewer

Beverage is dispensed.

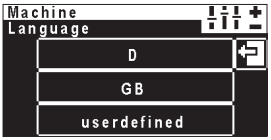
Machine



The menu Machine contains the following selection options:

- Language
- Operating mode
- Temperature

Language

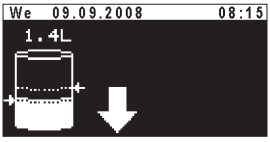


The display language is set here.
Available selections are:

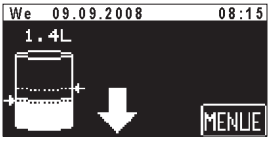
- German
- English
- User defined
  (a third language can be selected, depending on the country)

Operating mode

Self service mode



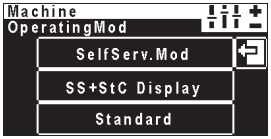
Self service mode with SU display



Normal

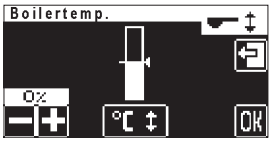
The operating mode is set here.
Available selections are:

- Self service mode
- Self service mode with SU display
- Normal



Temperature

The boiler temperature is set here.
Standard setting: 96 °C.



Reset

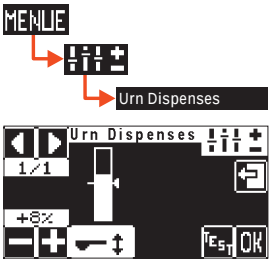
The coffee machine software is restarted after a security dialogue.

SU brewing

The coffee strength for SU brewing is set here.

* Press
* Use the and pads to set the desired coffee strength

The setting is a percentage of the current set value.



Pressing TEST releases coffee from the SU, and a SU brewing cycle is started with the new setting.

Sample another type of ground coffee

* Touch TEST
* Touch Water Testing
* Open the front door
* Insert quantity of ground coffee for brewing test into the brewer

Beverage is dispensed.

Preinfusion

The preinfusion is set here.
Setting: Yes/No

Operating options

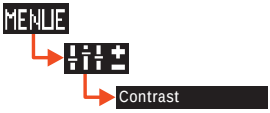
This setting determines whether the shift button is active, and whether the error messages and the menu button are shown on the display.

2nd Level (shift button)
Recommendation for self-service: inactive.
Error meesages:
Setting: Yes/No/Error.
If "Error" is selected, then only error messages are displayed, but no service messages
Menu pad
Recommendation for self-service: delayed.
If "delayed" is set here, then the menu button is shown only if the display is touched twice.

Time/date

✻ Set the time with the + and − pads

Contrast

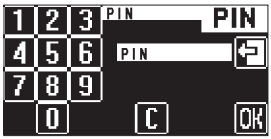


✻ Set the display contrast with the + and − pads
Range of settings: 70 % to 100 % display contrast

3/1.3.5 Enter PIN

Individual authorisation levels can be protected using a PIN. For access to a PIN-protected level, the PIN must be entered via the pad.

✻ Touch in the main menu
Numerical keyboard display appears.
✻ Enter required 4-figure PIN
✻ Confirm with OK
Following entry of a valid PIN, the assigned functions are available.



PIN-entry display

3/1.3.6 PIN rights access control

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

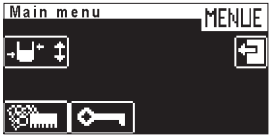
Cleaning level

On entering the valid PIN, access to:

= Setting quantity brewing

= Care

= PIN-protected ON/OFF button



Cleaning level access

Setting level

On entering the valid PIN, access to:

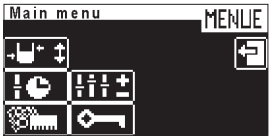
= Setting quantity brewing

= Timer program

= Care

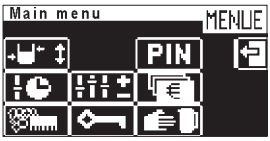
= PIN-protected ON/OFF button

= Settings (beverage, general, others)



Settings level access

Accounting level



Accounting level access

On entering the valid PIN, access to:

= Setting quantity brewing

= Timer program

= Care

= PIN-protected ON/OFF button

= Settings (beverage, general, others)

PIN = Assign PIN rights, award access control

= Accounting of numbers of items

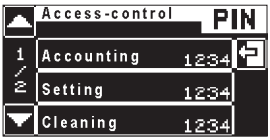
= Manual dispensing

A PIN can be assigned to any level.
The levels are hierarchical.

Example: The PIN for level Setting is valid for levels Cleaning and Setting but not for level Accounting .

✻ Touch PIN in the main menu
✻ Select desired level
Example: Cleaning
Numerical keyboard display appears.
✻ Enter desired 4-figure number
Number entered is displayed.
✻ Confirm with OK
This level is now PIN-protected.
When a PIN is assigned to a subordinate level, that PIN is automatically assumed for superior levels if the latter are not already PIN-protected.

Example:



PIN entry for the cleaning level: 1234
This PIN is carried over to the higher levels.

Example:

PIN entry for the cleaning level: 1234
Setting level: 9876
Accounting level: 7777

Delete PIN

Entering 0000 will delete access control for the given level.
Deletion of one level automatically deletes the subordinate levels.

= *more*

= *less*

= *exit without changing*

OK = *save the values*

C = *delete*

3/1.3.7 Accounting numbers of items

The day counter menu displays the counter for each beverage.

Read counter:
✻ Touch desired beverage on the display

Delete counter:
✻ Touch the C pad (clear pad)

If no beverage is selected, a dialogue appears on the display when the C pad is touched, querying whether the counter readings for all drinks should be set to zero.

The "Accounting: numbers of items" function should be protected with a PIN to prevent unauthorised access.

Function using an additional PIN (can be set by service personnel): It is possible to view the day counter, but not to delete it.

3/1.3.8 Manual dispensing

The storage urn can be emptied by using manual dispensing.
✻ Place a suitable receptacle underneath when desired
✻ Touch the pad Start

The manual dispensing function does not change the set quantity preselection.
If you want the storage urn remains empty, and no automatic brewing cycle taking place, then the level preselection for the storage urn must be set to "empty".

Chapter 3/2 Software without SU

3/2.1 Software overview

Ready to operate

Ready to operate display.
Touch clear pad on ready to operate display. Additional pads are activated.

There are various options for the ready to operate display.
See "Ready to operate display" for further options.

If there are errors, the ⚠ pad is displayed.
If cleaning is required then a care message pad is displayed.

Pads on the ready to operate display *Chapter 3/2.2*

Manual insert, single metering
Chapter 3/2.2.1

Information
Kapitel 3/2.2.2

MENUE Main menu (Menu)
Kapitel 3/2.2.3

Error message
Touching the pad calls up the error message.

Care message
Touching the pad leads directly to the menu.

Main menu functions *Chapter 3/2.3*

Timer
Chapter 3/2.3.1

Care
Chapter 3/2.3.2

Settings
Chapter 3/2.3.3

Enter PIN
Chapter 3/2.3.4

PIN access control
Chapter 3/2.3.5

Accounting
Chapter 3/2.3.6

Menu control pads

Save settings

Start or confirm a step

Back to the higher menu level
Abort/leave without saving (Exit)

Clear or reset

Start test brew
Check grounds

Increase and reduce settings values

Jump up or down one page in lists

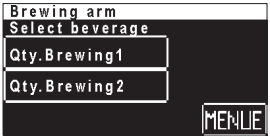
Forward or back one step in lists

3/2.2 Ready to operate

3/2.2.1 Ready to operate display

Ready to operate
- Manual insert
- Menu

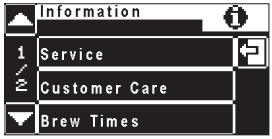
With extended brew arm
- Start buttons for quantity brewing



Display self service mode
All pads that allow changes to be made are hidden.

3/2.2.2 Information

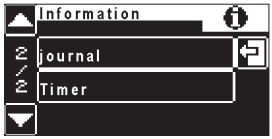
✻ Touch clear pad on ready to operate display
Additional pads are activated.
✻ Touch pad on the display
The Information menu appears.
The main "Information" menu contains the following selection options:



Service
- Service
- Software versions

Care
- Journal
  Journal of last cleaning
- Information about cleaning
  Time elapsed since the last cleaning
  If no beverages have been dispensed since the last cleaning, "OK" is indicated.
- Information about descaling
  Output of water through the boiler, in liters, since the last descaling.
- Information about maintenance
  Information about the remaining time and number of brewing cycles until the next maintenance dates
- Information about the scale filter (optional)
  Information about the remaining capacity and time until filter change is needed

Brew time
- Brew time of last brew cycle



Journal
- List of recorded errors and messages.
  (for the telephone support team)

Timer
- Display of the timer status (On/Off)
- Display of the next switching time

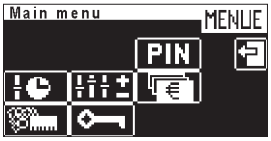
3/2.2.3 To main menu

Call up the standard main menu:
✻ Touch the ready to operate display on MENUE
The main menu is displayed.

Ready to operate

Delayed fading in:
▷ Settings ▷ Operating options.

3/2.3 Main menu



See pictures of the main menu for protected levels:
▷ Software
▷ PIN access control.

3/2.3.1 Timer program

The following submenus are available:

- Timer status
- Set timer
- Timer overview
- Timer delete
- Timer information

Timer status

✻ Touch **Timer Status**
Activate/deactivate timer.

When the timer is activated, the timer symbol, a little clock, appears on the display.

Set timer

The following actions can be controlled by the timer:

- Operating times (switch on and switch off times)
- Cleaning
- Operating mode

✻ Touch **Timeradjustment**
Program the switch on and switch off times.

Switching times and events

✻ Touch Running Time

The run time display appears. Here the day, time and desired operation are set.

Day

✻ Set the day using the + and − pads

- 1 = Monday
- 2 = Tuesday, etc. up to 7 = Sunday
- 1-5 = Monday to Friday (Weekdays)
- 1-7 = Entire week (Monday to Sunday)

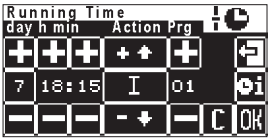
h min (hours minutes)

✻ Use the + and − pads to set the switch-on time

Event

✻ Use the + ↑ and − ↓ pads to set the desired operation

Example



For day 1-5 or day 1-7, the switching times are copied to the indicated days.

Adjust settings with the: + and − pads.

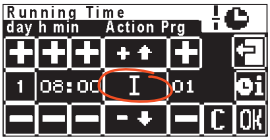
Symbols for timer operations

All operations can be set in the Running Time menu.

Run time:

Switch on time = I

Switch off time = O

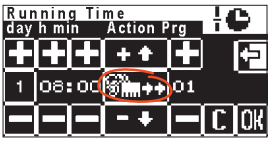


On time 8:00 hrs

Cleaning:

Cleaning with switching off =

Cleaning without switching off =

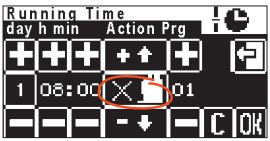


Cleaning without switch off begins at 8:00 pm

Self service mode:

Normal operation =

Self service mode =



Start normal operation after 8:00

Confirm operation

✻ Touch the OK pad to confirm the new timer operation

Exit menu without changing:
✻ Touch the ⏎ pad

Display programmed switching times:
✻ in the column Prg use the + and − pads to select and display timer actions
Programmed switch times are displayed here.
Up to 16 switch times (events) per day can be set.
Programmed times are listed chronologically.
Any new switch time is sorted chronologically immediately upon input and confirmation with OK .

Touching i leads directly to the timer overview.

Copy day

Any day may be copied to other days, complete with all switch times/ events.
✻ Touch Timeradjustment
Program the switch on and switch off times.
✻ Touch Running Time
✻ Touch number pad under Day
Day of the week selection is displayed again.
✻ Scroll through to page 4
✻ Touch Copy Day
Day of the week selection is displayed again.
✻ Select the day that you want to copy
✻ Touch Insert Day
✻ Select the day you want to copy the time settings to
The day is copied.

For day 1-5 or day 1-7, the switching times are copied to the indicated days.

The individual days 1,2,3 ... 7 are displayed.

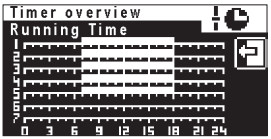
To check times:
▷ *Timer overview.*

Timer overview

Checking the programmed switch times:
✻ Touch Timer overview

The week overview is displayed graphically. Operating times are indicated by white bars.

Example:



Timer events Monday to Friday (1-5).

On time 7:00 hrs
Off time 18:00 hrs

Timer delete

✻ Touch Delete Timer on page 2 of the timer main program menu
✻ Scroll to desired day and touch to select
A security dialogue now appears querying whether deletion is actually intended .
✻ Confirm with OK
All timer events of the day are deleted.

This action cannot be undone.

Timer information

Touching the Timer Info pad calls up a display with the next switch time.

3/2.3.2 Care

Cleaning programs are started from the Care main menu.

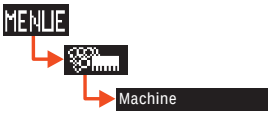
The Care main menu contains the following selection options:

- Cleaning program
- Filter rinsing (for Version 03.01.001 and higher)

Display guided processes:
▷ Software ▷ Care.

General cleaning:
▷ Care.

Cleaning program



✻ Touch the Machine pad
The daily cleaning program starts.
The program automatically executes a cleaning cycle.
The cleaning program sequence is described in the "Brief instruction cleaning".

Observe the warnings in the "Safety" chapter before performing cleaning.
The brief instruction cleaning and the "Care" chapter can be found starting on from page 65.

Rinse filter (for Version 03.01.001 and higher)

A new water filter must first be rinsed. Simliarly, after longer idle periods, the water system and water filter should be rinsed and any air bled.
✻ Touch the Filling Filte pad

3/2.3.3 Settings

The settings menu shows the options:

- Beverages
- Machine
- Reset
- Brüharm
- Preinfusion
- Operating options
- Time/date
- Contrast

The menu Beverages can be used to adjust the beverages as desired.

Selecting the beverage button when setting:

✻ Press the desired beverage button

Selecting the beverage button on the 2nd Level:

✻ Press the 2x button
✻ Press the desired beverage button

Adjust values

✻ Adjust values with the + and − pads

Save setting

✻ Save with OK

+ = *more*

− = *less*

= *exit without changing*

OK = *save the values*

TEST = *start test*

Beverages

Change beverage

Ground coffee quantity

Water volume

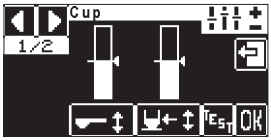
The selected bevearage is displayed.

✻ Touch the ground coffee quantity pad or the water quantity pad

The current setting is displayed.

✻ Adjust values with the and pads as desired

The setting is a percentage of the current set value.



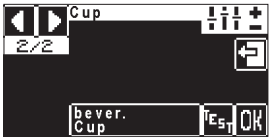
Select another beverage for the beverage button

✻ Touch "next page"

✻ Touch beverage

✻ Select the desired new beverage

✻ Confirm with OK



Change recipes display

Test beverage

Touching TEST displays the following selection:

- Fresh
  (only with 2nd ground coffee hopper and fresh brewing option)

A sample is dispensed from the fresh brewing cycle.

Sample another type of ground coffee

✻ Touch TEST

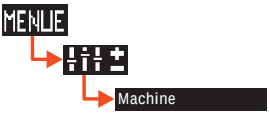
✻ Touch Water Testing

✻ Open the front door

✻ Insert quantity of ground coffee for brewing test into the brewer

Beverage is dispensed.

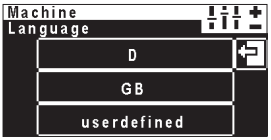
Machine



The menu Machine contains the following selection options:

- Language
- Operating mode
- Temperature

Language



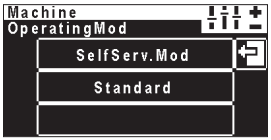
The display language is set here.
Available selections are:

- German
- English
- User defined
  (a third language can be selected, depending on the country)

Operating mode

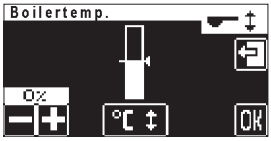
The operating mode is set here.
Available selections are:

- Self service mode
- Normal



Temperature

The boiler temperature is set here.
Standard setting: 96 °C.



Reset

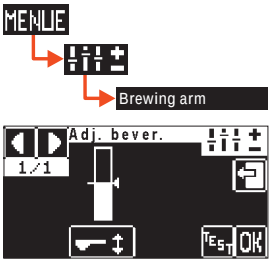
The coffee machine software is restarted after a security dialogue.

Brew arm

The coffee strength for brewing arm quantity brewing is set here.

- Press
- Use the and pads to set the desired coffee strength

The setting is a percentage of the current set value.



Sample another type of ground coffee

- Touch TEST
- Touch Water Testing
- Open the front door
- Insert quantity of ground coffee for brewing test into the brewer

Beverage is dispensed.

Preinfusion

The preinfusion is set here.
Setting: Yes/No

Operating options

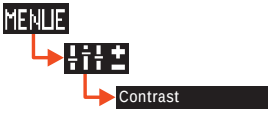
This setting determines whether the shift button is active, and whether the error messages and the menu button are shown on the display.

2nd Level (shift button)
Recommendation for self-service: inactive.
Error number:
Setting: Yes/No/Error.
If "Error" is selected, then only error messages are displayed, but no service messages
Menu pad
Recommendation for self-service: delayed.
If "delayed" is set here, then the menu button is shown only if the display is touched twice.

Time/date

✻ Set the time with the + and − pads

Contrast

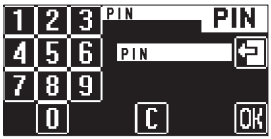


✻ Set the display contrast with the + and − pads
Range of settings: 70 % to 100 % display contrast

3/2.3.4 Enter PIN

Individual authorisation levels can be protected using a PIN. For access to a PIN-protected level, the PIN must be entered via the pad.

✻ Touch in the main menu
Numerical keyboard display appears.
✻ Enter required 4-figure PIN
✻ Confirm with OK
Following entry of a valid PIN, the assigned functions are available.



PIN-entry display

3/2.3.5 PIN rights access control

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

Cleaning level

On entering the valid PIN, access to:

= Care

= PIN-protected ON/OFF button

Cleaning level access

Setting level

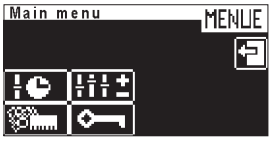
On entering the valid PIN, access to:

= Timer program

= Care

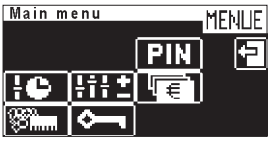
= PIN-protected ON/OFF button

= Settings (beverage, general, others)



Settings level access

Accounting level



Accounting level access

On entering the valid PIN, access to:

= Timer program

= Care

= PIN-protected ON/OFF button

= Settings (beverage, general, others)

PIN = Assign PIN rights, award access control

= Accounting of numbers of items

A PIN can be assigned to any level.
The levels are hierarchical.

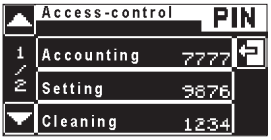
Example: The PIN for level Setting is valid for levels Cleaning and Setting but not for level Accounting .

✻ Touch PIN in the main menu
✻ Select desired level
Example: Cleaning
Numerical keyboard display appears.
✻ Enter desired 4-figure number
Number entered is displayed.
✻ Confirm with OK
This level is now PIN-protected.
When a PIN is assigned to a subordinate level, that PIN is automatically assumed for superior levels if the latter are not already PIN-protected.

Example:

PIN entry for the cleaning level: 1234
This PIN is carried over to the higher levels.

Example:



PIN entry for the cleaning level: 1234
Setting level: 9876
Accounting level: 7777

Delete PIN

Entering 0000 will delete access control for the given level.
Deletion of one level automatically deletes the subordinate levels.

= *more*

= *less*

= *exit without changing*

OK = *save the values*

C = *delete*

3/2.3.6 Accounting numbers of items

The day counter menu displays the counter for each beverage.

Read counter:
✻ Touch desired beverage on the display

Delete counter:
✻ Touch the C pad (clear pad)

If no beverage is selected, a dialogue appears on the display when the C pad is touched, querying whether the counter readings for all drinks should be set to zero.

The "Accounting: numbers of items" function should be protected with a PIN to prevent unauthorised access.

Function using an additional PIN (can be set by service personnel): It is possible to view the day counter, but not to delete it.

Chapter 4 Other settings

4.1 Labelling of beverage buttons

First, switch off coffee machine, in order not to inadvertently trigger dispensing.

- ✻ Pull out existing label behind front glass in a downward direction
- ✻ Write on label stickers as desired, using the WMF template
- ✻ Stick on label mount and re-insert behind the front glass panel

The template can be printed out on adhesive labels or paper.
Stick paper to label mount using an adhesive sticker.

Free download of WMF template from www.servicecenter.wmf.com

Matching adhesive labels: Zweckform-Avery No. 3659

Chapter 5 Care

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

If the machine has been or will be shut off for several days, perform all cleanings.

Caution.
Hazard to health.

Follow the HACCP schedule.

Cleaning intervals overview

Care				
Daily	*Weekly*	*Regularly*	*Automatic*	
x				Cleaning program
		x		Drip tray cleaning
	x			Clean brewer area/wiper
			x	Spout cleaning
x				Coffee grounds container cleaning
x				Grounds chute for grounds disposal through the counter

Cleaning program,
Coffee spout cleaning

See brief instruction Cleaning.

Daily = Daily, at least once daily and as required
Weekly = Weekly cleaning
Regularly = Regularly as required
(x) = Daily as required

5.1 Cleaning program

The software runs through the entire cleaning program.

Cleaning program - see "Brief instruction cleaning"

5.2 Drip tray cleaning

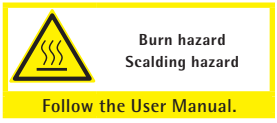
Check whether drip tray is empty

- ✻ Carefully remove the drip tray
- ✻ Clean the drip tray
- ✻ Carefully replace the drip tray

Insert again carefully so that no water accidentally drips down.

5.3 Cleaning brewer area

- ✻ Allow brewer to cool before cleaning
- ✻ Clean weekly with a clean, damp cloth
- ✻ Clean the brewing area around the brewer and the wiper with a brush



5.4 Filter change (for Version 03.01.001 and higher)

Follow the user manual for the water filter for a filter change.
After a filter change, perform the rinse as guided by the display.

Filter change, see "Care" chapter

5.5 General cleaning

Grounds container cleaning (grounds chute, optional)

✻ Empty coffee grounds container
✻ Rinse under running water and clean using a damp cloth
✻ Wipe the coffee grounds container dry

Order numbers for the WMF care program:
▷ Appendix: Accessories and spare parts

The grounds chute must be cleaned at least once a day.

Housing and front panel:

✻ Clean the cold machine using a damp cloth
✻ Wipe dry using a fine woollen cloth or chamois leather

Switch off the machine before cleaning the front panel to avoid a beverage being accidentally dispensed.

Metal surfaces cleaning:

For cleaning metal housing parts (matte surface), we recommend WMF Purargan® forte cleaner.

Do not clean with scouring powders or the like.
There is a risk of causing scratches or scores.
Do not use any sharp cleaning materials or implements.

Chapter 6 HACCP schedule

You are required by law to ensure that your customers are not subject to any health risks as a consequence of consumption of food items you serve.
A HACCP schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required.
You should carry out a risk analysis on your premises.
The aim of the analysis is to recognize and preempt 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 of the coffee machines is not carried out properly, dispensing beverages will constitute a food hygiene hazard point.
Please observe the following points in order to comply with the HACCP schedule:

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP schedule to monitor of regular cleaning.

You can call up the logs of the most recent cleaning operations via the information pad ⓘ.

HACCP schedule

Month _____ Year _____

Cleaning steps:

1. Perform cleaning program
   Brief instruction "Cleaning".
2. Clean the coffee spout.
3. General machine cleaning.

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

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

Chapter 7 Maintenance and descaling

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

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

The coffee machine can continue to be used after the maintenance message. The service work ishould be carried out or ordered soon, in order to ensure the safety of all functions, and to prevent subsequent damages.

7.1 Maintenance

Maintenance must be done every 30,000 cup or mug brewing cycles, or after a maximum of 6000 liters of coffee or hot water, but no later than after one year.

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

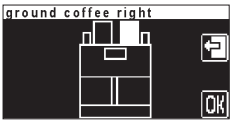
7.2 WMF Service

You can reach the WMF Service via a central centre if WMF Service is not locally available.

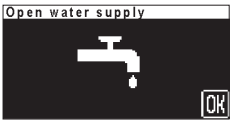
Chapter 8 Messages and instructions

8.1 Messages for operation

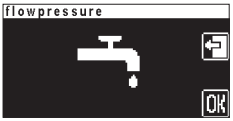
Refill ground coffee
✻ Refill ground coffee hopper (indicated on display)



Open water supply.
✻ Turn on water mains supply and confirm

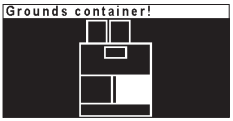


Missing supply pressure
✻ Provide sufficient supply pressure on site
See Appendix B: Technical Data.

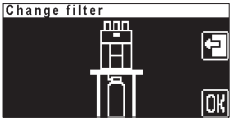


Empty coffee grounds container.
✻ Empty coffee grounds container

Coffee grounds container is missing.
✻ Insert the grounds container again correctly



Change scale filter.
✻ Please call WMF Service
Observe the user manual for the scale filter.



Please consult the user manual
Indication of error number.
See "Error messages/malfunctions" chapter.

Please call WMF Service.
Indication of error number.
See "Error messages/malfunctions" chapter.

Service maintenance
✻ Please call WMF Service

Maintenance of the brewer
✻ Please call WMF Service

Emergency manual cleaning active
Fault in the cleaning meter.

Add cleaning granulate manually in cleaning program.

8.2 Error messages and malfunctions

Basic procedure if error messages are displayed:
✻ Switch off coffee machine and then switch it on again after a few seconds
✻ Repeat the process which led to the error

In many cases the error is rectified by this and you can carry on working.
If this is not successful: Find the error message or error code in the following list and follow the sequence of actions indicated.
If this does not rectify the error, or if the error number 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 light goes out. The beverage buttons that are still illuminated can continue to be used.
Your WMF cafemat. is provided with a diagnostics program. Any errors that occur are shown on the display. The errors 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 ⚠ pad
Error number is displayed.

Error display	*Error description*	*Action instruction*
F4	Brewer motor is difficult to move	✻ Switch off coffee machine ✻ Disconnect mains plug ✻ Clean brewing area/brewing unit (see Chapter 5.3) If the error occurs again: ✻ Call WMF Service
F5	Brewer motor position error	✻ Switch off coffee machine, disconnect mains plug ✻ Clean brewing area/brewing unit (see Chapter 5.3) If the error occurs again: ✻ Call WMF Service
F23	Impulse error portion controller 1	All associated brews are blocked. ✻ Call WMF Service
F26	Power supply error portion controller 1	All associated brews are blocked. Cause may be a foreign object. ✻ Switch off coffee machine ✻ Disconnect mains plug ✻ Try to remove the foreign body
F33	Impulse error portion controller 2	All associated brews are blocked. ✻ Call WMF Service
F36	Power supply error portion controller 2	All associated brews are blocked. Cause may be a foreign object. ✻ Switch off coffee machine ✻ Disconnect mains plug ✻ Try to remove the foreign body
F46	Power supply error portion controller 3	All associated brews are blocked. Cause may be a foreign object. ✻ Switch off coffee machine ✻ Disconnect mains plug ✻ Try to remove the foreign body
F71	Alignment is needed	✻ Confirm message with ok pad ✻ Call WMF Service

Error display	*Error description*	*Action instruction*
F73	Sensor error	✻ Switch the machine on and off ✻ Carry out cleaning program If the error occurs again: ✻ Call WMF Service
F75	Limit time for emptying storage urn	✻ Switch the machine off ✻ Disconnect mains plug ✻ Check on-site drain *The machine cannot empty the storage urn fast enough.*
F81	Clear flow is blocked	✻ Switch the machine on and off ✻ Carry out cleaning program If the error occurs again: ✻ Call WMF Service
F87	Boiler sensor damaged	✻ Call WMF Service
F88	Boiler overtemperature	✻ Switch off machine and allow to cool ✻ Switch on machine again after about 1 hour ✻ Call service for a check
F89	Heating time of the boiler	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F95	Motor blocked	✻ Switch the machine off ✻ Disconnect mains plug ✻ Remove cleaning granulate from the granulate hopper ✻ Add cleaning granulate ✻ Switch on machine and try again Caution: If “emergency manual cleaning is active” appears in the display: ✻ Call WMF Service

Error display	*Error description*	*Action instruction*
F101	Error hot water dispense valve	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F102	Error rinse valve on storage urn	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F103	Error in brewing valve	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F115	Error in reading brewer motor position switch	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F116	Error in hydraulic valve	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F120	No node present	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F121	Error in bus system	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F130	General current error	✻ Call WMF Service
F154	Pressure reducer Notice 1	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F155	Pressure reducer Notice 2	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service
F156	Pressure reducer error	✻ Switch the machine on and off If the error occurs again: ✻ Call WMF Service

Chapter 9 Safety

9.1 Hazards to the operator

Disregarding the hazard instructions can cause serious injuries and can damage the machine.

Follow the safety instructions.

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 manuals carefully prior to use.
- Do not touch hot machine components.
- Do not use the machine if it is not working properly or if it is damaged.
- Built-in safety devices must never be altered.
- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the machine.

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

Scalding hazard.
When dispensing coffee and hot water, there is hazard of scalding. Ensure that there is always a receptacle under the outlet when dispensing beverages.

Hot liquids in the dispensing area.

Scalding hazard.

Scalding hazard.
Only switch on the coffee machine with the drip tray inserted.
Remove the drip tray carefully for cleaning, and insert again carefully so that no water accidentally drips down.

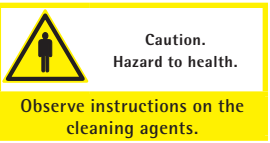
**Caution.
Hot liquids.**

Scalding hazard.

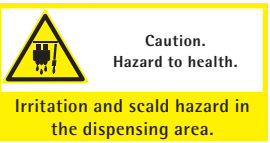
Bruising or crushing hazard.
There is a hazard of bruising or crushing when handling all moving parts. Do not reach into the ground coffee hopper or the brewing unit opening when the coffee machine is switched on.

Health hazard.
The product container (ground coffee) and manual insert may only be filled with materials for the use intended.

Health hazard.
Please follow the safety instructions on the packaging when handling the special cleaning granulate. The special cleaning granulat is an irritant. Add special cleaning granulate only when instructed to do so by the display.



Irritation and scald hazard.
Never reach under the spouts while cleaning.
Cleaning fluid runs out of the coffee spout when cleaning.



9.2 Hazards to the coffee machine

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

- For water with a carbonate hardness in excess of 9°dKH, a WMF anti-scale filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains water supply is turned off and the mains power is switched off or the machine is unplugged.

- We recommend damage prevention measures such as:
  - installation of a suitable water monitor in the mains water supply
  - installation of smoke detectors
- After a company holiday, we recommend running the cleaning mode at least twice before reusing the machine.
- Do not expose the coffee machine to frost.
- This machine is not for use outdoors; do not spray the machine with water. The maximum relative humidity should not exceed 80 %; do not allow condensation.
- The unit is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
- The unit must be placed on a level, flat, and sturdy surface.

See brief manual Cleaning

9.3 Duties of the owner/operator

The coffee machine fulfils the requirements of the EU Low Voltage Directive LVD (2006/95/EU) and the EMC Directive EMC (2004/108/EU) and carries the CE symbol.
The pressure containers are not subject to the EC PED Directive (see Article 1 Paragraph 3.6) since they conform with Article 3 Paragraph 3 of the PED. The hot water/steam boiler is not notifiable and does not require approval. Calculations conform to AD 2000. Every device has been subjected to a pressure test.
Currently valid national rules apply in countries outside of the European Union. The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons and checking of safety devices.

Access to the service area is permitted only for persons with knowledge and practical experience with the unit, especially regarding safety and hygiene.
The coffee machine must be set up by the operator such that care and maintenance are possible unhindered.
In office/floor supply or similar self-service applications, only staff instructed in operation of the machine should supervise the machine. Trained personal should carry out maintenance and be available for questions regarding use.
The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g., to BGV A3).
In order to ensure the operating safety of your coffee machine, it is essential to regularly check safety valves and the pressure containers, among other checks. These measures are conducted by the WMF Service or by WMF authorised service personnel as part of the maintenance work.
Machine cleaning must be done only with the WMF special cleaning agent intended by WMF for the machine (cleaning granulate).
The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (see "Maintenance" chapter) are to be observed.
This device is subject to the directive on waste electrical and electronic equipment (WEEE /EU directive) and may not be disposed of as domestic waste.

WMF special cleaning agent:
▷ Appendix C: Accessories and Spare parts page 84.

For disposal please contact the WMF Service.

9.4 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements.
The vendor should always be afforded the opportunity to rectify errors within an appropriate period.
Claims that exceed the above terms, in particular damage claims as a result of consequential damage, are excluded to the extent that this is legally permissible.
Material defects shall be reported to the vendor immediately and in writing.

Warranty period 12 months

No warranty is provided:

- On any parts subject to natural wear and tear. Material defects shall be reported to WMF immediately and in writing.
- For malfunctions due to the effect of the weather, scale build-up, chemical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If a scale filter is not fitted even though the local water supply requires use of an scale filter and if malfunctions occur as a consequence.
- If malfunctions occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g., user manuals and maintenance instructions).
- If malfunctions occur as the result of failure to use original WMF replacement parts, or incorrect assembly by the purchaser or by third parties, or by faulty or negligent treatment.
- If improper modifications are made without our consent or repair or reconditioning work by the purchaser or by third parties.
- If malfunctions are caused by inappropriate or improper use.
- Inappropriate use of the coffee machine shall be deemed to have taken place if the customer exceeds the annual number of coffee or choc mixer servings prescribed within the 12 month warranty period (from the date of purchase). Annual maximum volume is 60,000 coffee servings.
  The highest amounts are permissible for regular performance of maintenance work according to the "Maintenance and Descaling" chapter.

The customer is advised in the order confirmation whether or not use of a scale filter is required.

▷ *Care Chapter 7.1*

Appendix A: Brief instruction cleaning

Appendix B: Technical Data

Technical data for coffee machine

Power rating *	3.3 kW	6.3 kW
Output per hour ** filter coffee	200 cups	280 cups
Storage urn (option) output per hour with SU **	-	3.0 litres 300 cups
Overall hot water output	24 l/h	48 l/h
Large ground coffee hopper	1.6 kg per load	
Small ground coffee hopper	0.5 kg	
Granulate cleaning meter (option)	1.0 kg	
Mains power *	1/N/PE ~ 50 Hz/230 V	3/N/PE ~ 50 Hz/400 V
External dimensions: Width Height with ground coffee hopper Depth	 450 mm 734.5 mm 550 mm	
Weight empty: machine with SU	approx. 62 kg	
Continuous sound pressure level (Lpa) ***	< 70 dB (A)	
Heat output: Ready to operate Full load *	 < 200 W < 3150 W	 < 200 W < 6150 W

Subject to technical modification.

* *For special models see model label. Values given above are for the basic model.*

** *The outputs per hour are STANDARD VALUES which can be dependent upon the following factors: Ground coffee quantity, type of coffee, grinding degree, brewing temperature, brewing blend Ø, brewing pressure, water hardness, and the general operating condition of the machine (i.e. scaling, connection conditions, electrical power, drinking water, drainage, wear, etc.)*

*** *The A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at the operating personnel workplace are under 70 dB (A) in any Operating mode.*

Conditions for usage and installation

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

Mains voltage tolerance range	230 V + 6 % - 10 %, mains voltage interruption < 50 ms, no interruption of function
Water supply	3/8 inch flexihose connector with mains tap and filter on customer supply side, water temperature max. 35 °C. Min. 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa. Use the hose supplied with the new coffee machine and/or new water filter. Do not use old hoses.
Water quality	For drinking water with a carbonate hardness above 9 ° dkH, a WMF scale filter should be installed upstream.
Water drain pipe (optional)	Hose, min. DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+ 5 °C to max. of + 35 °C (empty the water line in case of frost)
Protection	80 % relative humidity without condensation. No water spray. Do not use unit outdoors. Do not use steam jets or steam cleaners or the like. Do not steam the unit.
Protrction	IP X0
Installation surface	The unit must be placed on a level, sturdy surface.
Inbuilt clearances	For operating, service, and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-WMF components. A clear height of 100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the scale filter	See filter manual.

These specifications for the electrical connection and the standards quoted apply for connecting the 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 machine.

The local power supply must be constructed according to IEC 364. To improve safety, the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the machine or about 30 cm below the counter top, there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure, or a country-specific single-phase socket and, in the case of a 3-phase connection, a 5-pin CEE/CEKON-socket according to EN 60309, or a country-specific multi-pin socket. If the mains connection lead for this coffee machine is damaged, then it must be replaced by our customer service personnel or a similarly qualified person. If the coffee machine is permanently connected to the mains, then an all-pole disconnecting separator (mains switch) according to EN 60947 with a minimum 3 mm contact gap must be installed. A separator switch is recommended for a flexible connection. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the customer's on-site installation. The machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

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

Appendix C: Accessories and spare parts

Number	Unit	Designation	Order number	Position number	Fitting
Complete coffee spout					
1	piece	Fixed spout	33 2259 8000	6	with storage urn (SU)
1	piece	Fold away spout	33 2779 5000	6	without storage urn
1	piece	Short quantity brew arm	33 9883 3000		all
1	piece	Medium quantity brew arm	33 9885 5000		all
1	piece	Long quantity brew arm	33 1750 3000		all
Documentation/Instructions					
1	piece	Set of documents: • User manual cafemat! • Brief instruction cleaning cafemat!	33 2428 8010		all
Coffee grounds container					
1	piece	Coffee grounds container (with design sheet metal)	33 2841 9000	15	
1	piece	Grounds chute for grounds disposal through the counter (with design sheet metal)	33 2800 3100	15	
Drip tray / drip grid					
1	piece	Drip tray	33 2372 3000	16	all
1	piece	Drip grid	33 2372 4000	16	all
Order numbers for the WMF care program:					
1	Box	Special cleaning granulate	33 2118 6000		all
1	piece	Small measuring spoon	33 0742 4000		without storage urn
1	piece	Large measuring spoon	33 0742 3000		with storage urn (SU)
1	piece	Cleaning brush	33 0350 6000		all

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Your nearest WMF Service:

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cafemat!