

coffee wakes up the world



User Manual



Coffee machine

prestolino!

English

01.01.001

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 prestolino! coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, foamed milk and hot water. Hot chocolate beverage and steam dispensing are also available as options.

Each beverage is freshly brewed at the press of a button which guarantees a high quality beverage. User guidance is provided by a graphical touch-screen display on the coffee machine.

The coffee machine is designed to prepare up to 15,000 coffees and 6,000 chocolate beverages a year. After every 7,500 brews, customer check-up by the user is necessary, and a full service is required after every 30,000 servings.

Please be sure to follow the instructions in the Software ▷ Settings ▷ Water Hardness and Range Chapter, and to make the necessary settings.



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

Ensure staff have access to user manual.

Important.

Chapter 1 Introduction

Follow the User Manual Signs and Symbols.

Observe Safety chapter.

Observe the Additional instructions:

*prestolino! Installation instruction
prestolino! Cleaning instruction*



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 cease to apply in such cases.

Chapter 1	Introduction	6
1.1	Parts of the coffee machine	6
	User Manual Signs and Symbols	8
	Glossary	9
Chapter 2	Operation	10
2.1	Switch on coffee machine	10
2.2	Dispensing beverages	10
2.3	Milk or milk foam (optional)	11
2.3.1	Dispense milk or milk foam	11
2.3.2	Connect up the milk	11
	Standard	11
	With WMF Cooler, WMF Cup&Cool (optional)	11
2.4	Dispensing hot water	12
2.5	Dispensing steam (optional)	12
	Warm beverages	12
	Foam milk	12
2.6	Height adjustment of the combi spout	13
2.7	Bean hopper/product hopper	13
2.8	Manual insert/tablet insert	13
2.9	Grounds container	14
2.10	Grounds disposal through the counter (optional)	14
2.11	Drip tray	15
2.12	Switch off the coffee machine	15
Chapter 3	Software	16
3.1	An overview	16
3.2	Ready to operate	18
3.2.1	Warm rinsing	18
3.2.1	Barista pad	18
3.2.3	Toggle pad (optional)	18
3.2.4	To main menu	18
3.2.5	Information	19
	Service	19
	Care	19
	Brew time	19
	Journal	19
	Timer	19
3.3	Main menu	20
3.3.1	Milk and foam	20
	Milk foam quality	20
	Latte macchiato pause interval	20
3.3.2	Timer program	20
	Timer state	21
	Set timer	21
	Copy day	22
	Timer overview	22
	Delete timer	23
	Timer information	23
3.3.3	Care	23
	Cleaning program	24
	Foamer cleaning	24
	Mixer rinsing	24

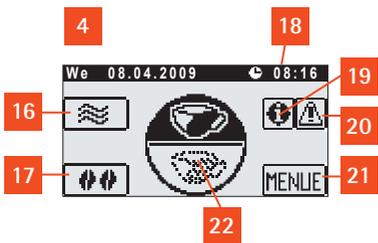
Table of Contents

	Descaling	25
	Descaling with water tank	
	Descaling machine with constant water supply	
	Filter change	27
	Rinse filter	28
	Customer Check-up	28
3.3.4	Settings	28
	Recipe and beverage buttons	28
	Selecting the beverage button when setting	
	Selecting the beverage button on the 2nd Level:	
	Adjust values	
	Start a brewing test with the current values	
	Save setting	
	Cup volumes	29
	Change recipes	29
	Button allocation	
	Select grinder for a coffee beverage	
	Weigh grounds	
	Boiler temperatur	31
	Reset	31
	Time and date	31
	Display language	31
	Display contrast	31
	Scale filter is fitted	31
	Water hardness/capacity	32
	Warm-up rinsing	32
	Foamer rinsing (optional)	32
	Rinsing interval	32
	Operating options	32
	Illumination	
	Display inversely	33
	Intro	33
3.3.5	Enter PIN	33
3.3.6	PIN rights access control	34
	Cleaning level	34
	Setting level	34
	Accounting level	34
	Delete PIN	35
3.3.7	Accounting numbers of items	35
Chapter 4 Other settings		36
4.1	Mechanical settings	36
4.1.1	Set grinding degree	36
4.2	Labelling of beverage buttons	36
Chapter 5 Care		37
5.1	Daily cleaning	38
5.1.1	Cleaning program	38
5.1.2	Milk system cleaning	38
	Standard	38
	Plug&Clean	39
5.1.3	Mixer rinsing	39
5.1.4	Combi spout cleaning	39
5.1.5	General cleaning	39

5.2	Weekly cleaning	40
5.2.1	Cleaning the brewing unit	40
5.2.2	Choc/Topping mixer cleaning (optional)	41
5.2.3	Water tank cleaning	42
5.3	Regular cleaning	43
5.3.1	Bean hopper cleaning	43
5.3.2	Product hopper cleaning (optional)	43
5.4	Steam outlet cleaning	44
5.5	Filter change	44
5.6	Descaling	44
Chapter 6	HACCP schedule	45
	Recommendation for Choc and Topping (optional)	46
Chapter 7	Maintenance	47
7.1	Coffee machine maintenance	47
7.2	Mixer maintenance (Choc)	48
7.3	Mixer maintenance (Topping)	48
7.4	WMF Customer Service	48
Chapter 8	Messages and instructions	49
8.1	Messages for operation	49
8.2	Error messages and malfunctions	50
8.3	Error messages and malfunctions	53
Chapter 9	Safety	54
9.1	Hazard to the operator	54
9.2	Hazards to the coffee machine	55
9.3	Duties of the owner/operator	56
9.4	Warranty claims	57
	No warranty is provided:	58
Appendix A:	Overview of additional instructions	59
Appendix B:	Technical data	61
	Technical data for coffee machine	61
	Conditions for usage and installation	61
Appendix C:	Accessories and spare parts	63
Index		65

Chapter 1 Introduction

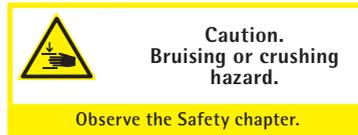
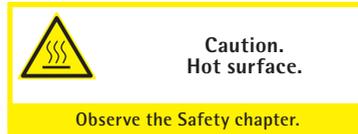
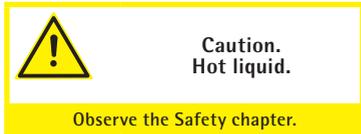
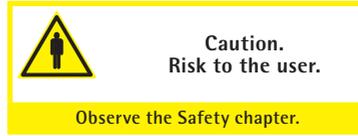
1.1 Parts of the coffee machine



Display with one button level

- 1 Bean hopper (optional 1 or 2)
- 2 Manual insert / Tablet insert
- 3 Choc hopper / Topping hopper (optional)
- 4 Touch-screen display
- 5 Beverage buttons
- 6 Height-adjustable combi spout with integrated milk foamer
- 7 Cover
- 8 Grounds container
- 9 Removable drip tray with drip grid
- 10 ON/OFF button
- 11 Steam button (optional)
- 12 Hot water button
- 13 Dispense Steam (optional) or hot water dispensing
- 14 Water tank (coffee machines without constant water supply)
- 15 Brewing unit
- 16 Warm rinse pad
- 17 Barista pad
- 18 Timer and clock display
- 19 Info pad
- 20 Messages/error messages
- 21 Menu pad (opens main menu)
- 22 Second Level Toggle Pad (option)

User Manual Signs and Symbols



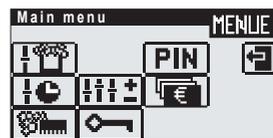
If the menu symbol is shown in this user manual, the description starts at the start position.

Call up the main menu

* Touch clear area on the ready to operate display
Additional pads are activated.

* Touch **MENUE**
The main menu is displayed.

There are other display options > Main menu.



Glossary

Term	Explanation
•	• Listings, selection options
✱	✱ Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
sec	Seconds
min	Minutes
Barista	Professional coffee server
Choc	Hot chocolate
Beverage dispensing	Dispensing coffee, hot water or choc beverages
Main tap	Water stop cock, angle valve
Carbonate hardness	Quoted in °dkH. The water hardness is a measure of the calcium dissolved in the water.
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for choc/topping
O-rings	Seals
Preinfusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of coffee grounds prior to brewing
Capacity	For example: performance of the water filter in litres of water it can filter
Grounds chute	See grounds disposal through counter, Chapter 2.10
Self-service	Self-service customer operation
Rinsing	Intermediate cleaning
Topping	Milk powder

Chapter 2 Operation

A display-guided installation program takes care of initial setup after delivery from the factory.

2.1 Switch on coffee machine

* Press ON/OFF button  and hold for 2 seconds

Coffee machine switches on and heats up.

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

2.2 Dispensing beverages

Pressing the beverage button triggers dispensing of the beverage selected.

- Lit up button = Ready to dispense
- Flashing button = Beverage dispensing
- Unlit button = not ready to dispense / button disabled

* Place a suitably sized beverage receptacle below the dispenser

* Press desired beverage button

Desired beverage and progress of dispensing indicated on the display.



Initial Startup

▷ Installation Instruction



PIN protection

▷ Software

▷ Settings

▷ Operating options
page 32



Ready to operate display



▷ Timer program

page 20



Hot liquids in the
dispensing area.

Observe the Safety chapter.



Button assignment

▷ Software ▷ Settings

▷ Recipe and beverage buttons
page 28

2.3 Milk or milk foam (optional)

2.3.1 Dispense milk or milk foam

* Press the beverage button assigned to milk or milk foam
Dispensing occurs. Dispensing continues for as long as the button is held.

2.3.2 Connect up the milk

Use a suitable milk nozzle.

- orange milk nozzle = with a refrigerator, milk temperature 4-8°C
- * blue milk nozzle
- green milk nozzle = milk temperature 8-16°C
- * white milk nozzle

* Alternative milk nozzles, depending on the milk types used.

Standard

- * Insert the milk nozzle into the milk connection on the combi spout
- * Open the milk packaging and place on the left next to the coffee machine
- * Insert the milk hose into the milk pack

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

With WMF Cooler, WMF Cup&Cool (optional)

- * Insert the milk nozzle into the milk connection on the combi spout
- * Pull out the milk container
- * Push the lid of the milk container back
- * Pour milk into the milk container
- * Place the lid back on the container
- * Insert the adapter on the milk hose into the connection in the milk container lid
- * Push the milk container back in carefully

The milk hose is inserted into the adapter.



Cooler version



Cooler milk container



Cooler adapter

2.4 Dispensing hot water

- * Press the hot water button

Dispensing occurs.

If less water is required than the pre-set dispense amount, dispensing can be stopped by pressing the button again.

2.5 Dispensing steam (optional)

- * Press the steam button
- Steam is dispensed for as long as the button is held pressed.
- Steam warms beverages
 - Steam manually foams milk

Warm beverages

- * Use as tall and slim a Cromargan® jug as possible, with handle
 - * Fill jug to no more than half way
 - * Immerse steam nozzle deeply into jug
 - * Press and hold steam button until desired temperature is reached
 - * Release steam button
 - * Swing steam outlet over to the drip tray
 - * Briefly press steam button
- Residue in the steam outlet tube is rinsed out.*
- * Wipe steam outlet with a damp cloth

Foam milk

- * 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 steam button
- Residue in the steam outlet tube are rinsed out.*
- * Wipe steam outlet with a damp cloth



Caution.
Hot Steam.

Observe the Safety chapter.

*A Cromargan® jug, such as
WMF order code 06.3417.6040*



Caution.
Hot surfaces.

Burn hazard.



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



Caution.
Hot surfaces.

Burn hazard.

2.6 Height adjustment of the combi spout

The combi spout height is adjustable.

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

Adjustment height: 50 - 180 mm



2.7 Bean hopper/product hopper

If possible, replenish product hopper in advance.

Fill the hopper to a maximum of the amount needed for one day, in order to maintain the freshness of the products.



*Coffee beans into bean hopper,
choc powder into choc hopper.*

2.8 Manual insert/tablet insert

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

Manual insert is used:

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

Add coffee grounds or cleaning tablet only when instructed to do so by the display.



Tablet insert



Follow the manual.

Observe the Safety chapter.

Preparation of coffee grounds using the manual insert

- * Open manual insert lid
- * Insert coffee grounds (max. 16 g)
- * Close manual insert lid
- * Press desired beverage button

For beverages on level two, touch the toggle button before opening the manual insert lid.



Manual insert

2.9 Grounds container

The coffee grounds container catches the used coffee grounds.

It has the capacity to catch coffee grounds from approx. 40 brewings.

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.

- * Push combi spout fully upwards
- * Pull out coffee grounds container
- * Empty and replace coffee grounds container
- * Confirm procedure on display

If coffee grounds container cannot be replaced, check chute for coffee residues and remove.

Always empty coffee grounds container before reinserting. Replacing without emptying results in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.



Clean daily
▷ Care



2.10 Grounds disposal through the counter (optional)

The coffee machine can be fitted with through-counter coffee grounds disposal. 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 container under the counter.



Through-counter feature cannot be retrofitted.

Clean coffee grounds chute daily
▷ Care
page 39

2.11 Drip tray

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

- * Pull out the drip tray carefully and empty it, then replace the drip tray

On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning). Replace carefully so that no water accidentally drips down.



Hot liquids.
Move the drip tray
carefully.

Observe the Safety chapter.

Clean drip tray daily.

▷ Care
page 39

2.12 Switch off the coffee machine

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

- * Press and hold ON/OFF button until coffee machine switches off 
- * Disconnect mains plug

Coffee machines with a constant water supply:

- * Turn off mains water supply



PIN protection

▷ Software ▷ Settings
▷ Operating options
page 32

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



Follow the manual.

Observe the Safety chapter.

Chapter 3 Software

3.1 An overview

Ready to operate



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



There are various options for the ready to operate display. Further options See ▷ Ready to operate display.



If there are errors, the relevant  pad is displayed. If Cleaning , Descaling , Filter Change or Maintenance  are required this is displayed. Other display options ▷ Settings ▷ Operating options.

Pads on the ready to operate display

Chapter 3.2



Warm rinsing

Chapter 3.2.1



Barista (strength of the coffee)

Chapter 3.2.2



Toggle switch (optional)

Chapter 3.2.3



Main menu

Chapter 3.2.4



Information

Chapter 3.2.5



Error message

Touching the pad calls up the error message.

Care message

Touching the pad leads directly to the menu.



Cleaning required.

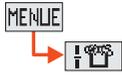
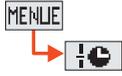
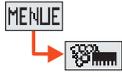
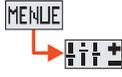
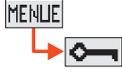


Descaling required.

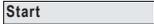
Self-service and
operating options
▷ Settings
page 32

Main menu functions (pads)

Chapter 3.3

	Milk and foam <i>Chapter 3.3.1</i>
	Timer program <i>Chapter 3.3.2</i>
	Care <i>Chapter 3.3.3</i>
	Settings <i>Chapter 3.3.4</i>
	PIN entry <i>Chapter 3.3.5</i>
	PIN access control <i>Chapter 3.3.6</i>
	Accounting <i>Chapter 3.3.7</i>

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 preparation test / grounds check
 	Increase and reduce setting values
 	Forward or back one step in listings

3.2 Ready to operate

3.2.1 Warm rinsing

* Touch the warm rinse pad 

The pipes are rinsed with hot water begins. 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)
▷ Settings ▷ Operating options
page 32

3.2.1 Barista pad

* Touch the Barista pad 

The coffee strength will be altered once for the next brew.

Barista pad (active/inactive)
▷ Settings ▷ Operating options
page 32

 normal, as per setting

 weaker (-15%)

 stronger (+15%)

3.2.3 Toggle pad (optional)

Each beverage button may be doubly assigned. This is possible using a secondary level for the beverage buttons.

Level 1 activated.

* Touch the toggle pad

Level 2 activated.

Touch again to switch back to level 1.



Level 1 is active Level 2 is active

Toggle pad (active/inactive)

▷ Settings
▷ Operating options
page 32

3.2.4 To main menu

Call up the main menu

* Touch clear area on the ready to operate display

Additional pads are activated.

* Touch **MENUE**

The main menu is displayed.



Ready to operate display



... with additional pads

Delayed fading in
▷ Settings
▷ Operating options
page 32

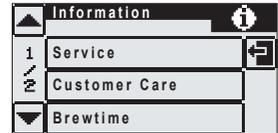
3.2.5 Information

* Touch  pad on the ready to operate display
The *Information menu* appears.

The main "Information" menu contains the following selection options:

Service

- Contact (address of WMF service location)
- Next scheduled care procedure
- Start-up (date of the initial start-up)
- Software version



Care

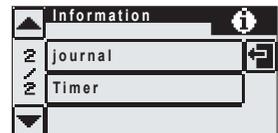
- Journal
Journal log of last cleaning
- Cleaning info
Info on last cleaning
- Descaling info
Info on last/next descaling
- Softener info (optional)
Remaining range info

Brew time

- Brew time of last beverage dispensed

Journal

- List of logged error and status messages
(for telephone support)

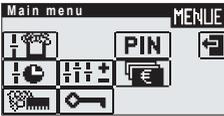


Timer

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



3.3 Main menu



MENUE



Other illustrations of the main menu for protected levels

▷ PIN access control
page 34.

3.3.1 Milk and foam

Milk foam quality

The milk foam quality is set here.
This setting will apply to all beverages with milk foam.
Compensates for variations in milk characteristics.

Reduce setting value -> Finer foam, and higher
dispensing temperature

Increase setting value -> Coarser foam, and lower
dispensing temperature

MENUE



MENUE



Foam Quality

Latte macchiato pause interval

Latte macchiato is more successful if the interval between
milk and milk foam dispensing is lengthened.

Reduce setting value -> shorter interval

Increase setting value -> longer interval

MENUE



macch.interrupt

3.3.2 Timer program

The timer program sets on/off times.

The main "Timer Program" menu contains the following
selection options:

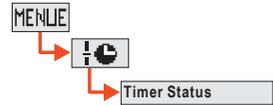
- Timer state
- Set timer
- Timer overview
- Delete timer
- Timer information

MENUE



Timer state

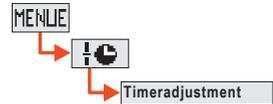
- * Touch the **Timer Status** pad
Activate/deactivate timer = On/Off.



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

Set timer

- * Touch the **Timeradjustment** pad
Program the switch on and switch off times.
- * Touch the **Running Time** pad
The run time display appears. Here the day, time, and desired operation are set.



- * Set day (Day)
 - 1 = Monday
 - 2 = Tuesday, etc. up to 7 = Sunday
 - 1-5 = Monday to Friday (weekdays)
 - 1-7 = entire week (Monday to Sunday)

- * Set the time (hours, minutes)

- * Set the desired switching time (action)

- Switch on time = **I** (on display)
- Switch off time = **0** (on display)

- * Confirm with **OK**
or
- * Delete with **C**

Display programmed switching times

- * Touch the **Prg** pad
Programmed switch times are displayed here.
Up to 16 switch times (events) per day are possible.
Programmed times are listed chronologically.
*Any new switch time is sorted chronologically immediately upon input and confirmation with **OK**.*

- * Touch on the **oi** pad directly accesses the timer overview

Example:

Operating Time				Action Prg		!	
day	h	min					
+	+	+	+	+			
5	--	--	I	01			oi
-	-	-	-	+			C OK

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

Select desired settings with the pads **+** and **-**.

Current selection is inversely displayed.



Copy day

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

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

* Touch the **Running Time** pad

* Touch number pad under **day**

The selection of the week days is displayed.

* Scroll through to page 4

* Touch the **Copy Day** pad

The selection of the week days is displayed again.

* Select the day that you want to copy

* Touch the **Insert Day** pad

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

The day is copied.

In 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

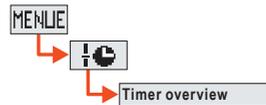
▷ *Timer overview.*

Timer overview

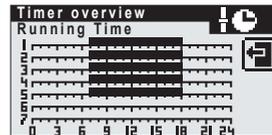
Checking the programmed switch times:

* Touch the **Timer overview** pad

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



Example:



Timer events Monday to Friday (1-5).

On time 7:00 hrs

Off time 18:00 hrs

Delete timer

- * Touch on page 2 of the timer main program menu

- * Scroll to desired day and touch to select
Besides individual days, "all workdays" or the entire week can also be deleted.
A security dialogue now appears querying whether deletion is actually intended.
- * Confirm with 
The day is deleted with all its timer events.

Timer information

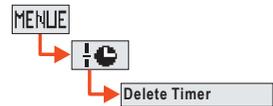
Touching the  pad calls up a display with the next switch time and the timer state (On/Off).

3.3.3 Care

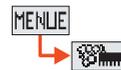
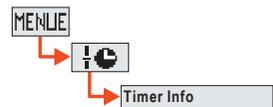
Cleaning and descaling programs are started from the Care main menu. Filter change (optional) and maintenance actions are confirmed here.

The "Care" main menu contains the following selection options:

- Cleaning program
- Foamer cleaning
- Mixer rinsing
- Descaling
- Filter change
- Rinse filter
- Maintenance



This action cannot be undone.



In the Software chapter ▷ Care display-guided sequences are described in detail.

Physical cleaning actions are described in the Care chapter.



Cleaning program

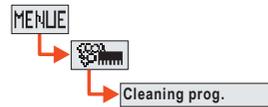
※ Touch the **Cleaning prog.** pad

The daily cleaning program starts.

The program automatically executes foamer cleaning if milk beverages have been dispensed. Mixer rinsing follows for the WMF prestolino! with mixer system.

The cleaning program sequence is described in cleaning instruction.

Prior to carrying out cleaning, please note the safety instructions in the safety chapter. Read the cleaning instruction and the Care chapter, starting on page 37.



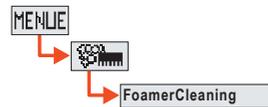
Foamer cleaning

※ Touch the **FoamerCleaning** pad

Milk foamer cleaning begins.

Optional Plug&Clean cleaning.

Foamer cleaning is carried out automatically as an integral part of the full cleaning mode.



Plug&Clean cleaning
▷ Care
page 39

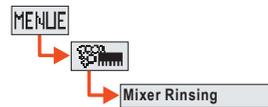


Mixer rinsing

※ Touch the **Mixer Rinsing** pad

Mixer rinsing begins.

Mixer rinsing is performed automatically by the cleaning program when a mixer system is installed.





Descaling

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

Descaling is in three stages.

- Preparation
- Descaling
- Rinsing

Use only WMF Descaling Agent for descaling. Any other descaling product may cause damage to the coffee machine. No liability is accepted for damage caused by the use of any other descaling products and guarantee/warranty claims are not entertained.

Descaling with water tank

Displays lead step by step through the program. Follow the instructions.

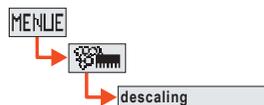
Preparation

The following is needed for descaling:

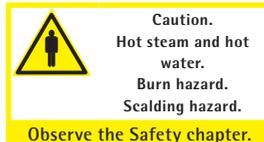
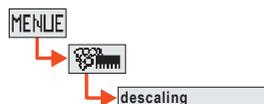
- 2 bottles of WMF Liquid Descaling Agent (0.75 l each)
- 1 bottle water (0.75 l)
- 5-litre collection container

If the coffee machine is still hot a cooling routine initially starts. The cooling routine takes 3–4 min.

- * Remove water tank
- * Stir descaling solution in water tank with cold water
- * Replace water tank filled with descaling solution
- * Set a container with approx. 5 litres capacity under the hot water spout



Total duration of descaling approx. 40 minutes.
The procedure may not be interrupted.





Descaling

Descaling begins. This part of the routine takes about 13 min.

- * On completion of descaling, carefully empty the collection container
- * Replace the water tank
- * Empty remaining descaling solution from water tank
- * Rinse water tank and fill to maximum with cold water
- * Replace the water tank

Rinsing

Rinsing begins. This part of the routine takes about 22 min.

- * When requested refill with fresh cold water (after approx. 11 min)
- * Empty collection container

After the final rinse the steam boiler is heated. The hot water expands and finally exits briefly as steam.

The descaling is complete. Completion is indicated on the display.

Descaling machine with constant water supply

Displays lead step by step through the program. Follow the instructions.

Preparation

The following is needed for descaling:

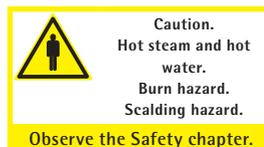
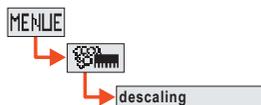
- 2 bottles of WMF Liquid Descaling Agent (0.75 l each)
- 1 bottle water (0.75 l)
- 5-litre collection container (for coffee machines without plumbed waste water drain)

If the coffee machine is still hot, a cooling routine initially starts. The cooling routine takes 3-4 min.

- * Remove water tank
- * Close main water supply tap
- * Turn and remove seal plug on water tank connector counter-clockwise (flat screwdriver, see illustration 1 and 2)
- * Stir descaling solution in water tank with cold water



Order numbers of the article
 ▷ Appendix C
 Accessories and spare parts
 page 63





Descaling

- * Insert the water tank filled with descaling solution, and confirm on the display

Descaling begins. This part of the routine takes about 13 min.

- * Remove water tank and empty out remaining descaling solution
- * Rinse water tank and fill to maximum with cold water
- * Replace the water tank

Rinsing

Rinsing begins. After the initial rinse from the water tank, the display requests that the water supply be turned on again. This part of the routine takes about 22 min.

- * Turn on mains water tap

Leave the water tank in place. The water tank connector is rinsed for approximately 10 seconds from the mains supply.

- * Remove water tank and dry
- * Turn and remove seal plug on water tank connector in a clockwise direction (flat screwdriver, see illustration 1 and 2)
- * Replace the water tank

Subsequent rinses are from the mains supply.

After the final rinse, the steam boiler is heated. The hot water expands and finally exits briefly as steam.

The descaling is complete. Completion is indicated on the display.

Filter change

If the filter capacity is exceeded, there will be a message once per day that a filter change is due.

The filter must be changed within one week; otherwise, the message will be displayed after every brew.

- * Change filter
- * Confirm filter change

After filter change there is an automatic program sequence to rinse and bleed the anti-scale filter and water system. Hot water runs out of the hot water spout during this process.



Illustration 1



Illustration 2



Observe water filter instruction.

Displays lead step by step through the program.

Follow the instructions.



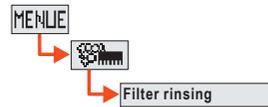


Rinse filter

The Filter rinse option enables water system and filter rinsing and bleeding following long intervals in operation.

* Touch **Filter rinsing**

Hot water runs out of the hot water spout during this process.



Customer Check-up

After every 7,500 coffees there is a daily message to the effect that customer attention is due.

This must be carried out within one week, otherwise the message is displayed after every brew.

* Carry out Customer Check-up 1/7,500



▷ Customer Check-up Instruction 1/7,500

▷ Safety

▷ Warranty

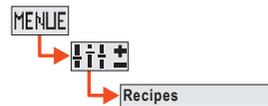
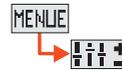
3.3.4 Settings

Recipe and beverage buttons

* Touch the **Recipes** pad

Menu shows the options: **Recipes**

- Cup volumes
- Change recipes
- Button allocation
- Weigh grounds



Selecting the beverage button when setting

- ※ Press the desired beverage button

Selecting the beverage button on the 2nd Level:

- ※ Touch the toggle pad
- ※ Press the desired beverage button

Adjust values

- ※ Adjust values with the and pads

Start a brewing test with the current values

- ※ Touch the pad
The values are not saved yet.

Save setting

- ※ Save with

= more

= less

= exit without change

= save the values

= start test

Cup volumes

Cup volumes are matched to the cups used.
Individual beverage ingredients are matched to the new cup volumes with no effect on composition and quality.



Change recipes

All beverages

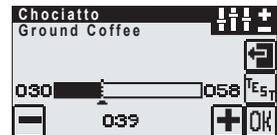
- Ground coffee quantity / Choc powder quantity
- Water volume

Milk beverages

- Milk foam volume
- Milk volume



Change recipes display



Example: Ground coffee quantity



Coffee beverages

Quality

The five available quality levels affect the coffee brew. The higher the quality level, the more intensive the release of the flavor and aromatic substances in the coffee.

- Quality 1** After pressing, space is provided for the coffee grounds to swell.
- Quality 2** After pressing, the coffee is brewed immediately.
- Quality 3** After pressing, a pre-infusion occurs.
- Quality 4** After pressing and a pre-infusion, a second wet pressing occurs.
- Quality 5** After pressing, a pre-infusion occurs. In addition the brew time is automatically extended.



Quality



Caution.

An excessively high quality setting may lead to a brew water error.

Button allocation

The beverages are assigned to the beverage buttons. This button allocation is set here.

- * Press beverage button
- * Select the desired recipe, for example Espresso, from the list

Select grinder for a coffee beverage

(only for 2 grinders)

- * Press beverage button
- * Select recipe, for example Espresso
- * Select grinder (on the right or left)



The portioner cannot be selected for the Chociatto beverage.

Load a new recipe:

the previous settings will be overwritten by the factory standard values for the new recipe.

Only adjustable recipes are indicated.

Weigh grounds

- * Empty and replace coffee grounds container
- * Touch the **Weigh grounds** pad

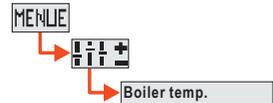
The process dispenses ground coffee directly into the grounds container and the grounds may then be weighed.

The grind quantity is dispensed three times.



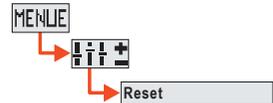
Boiler temperatur

- * Set desired boiler temperature
(Change brewing water temperature)
(Standard range of settings 94° - 99 °C)



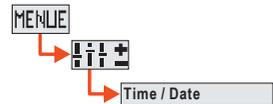
Reset

The coffee machine software is restarted.



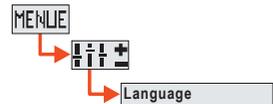
Time and date

Clock time and date are set here.



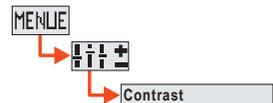
Display language

Language used in the display is set here.



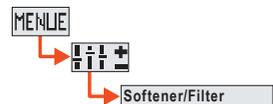
Display contrast

Contrast of the display is set here.
(Default value is 70)



Scale filter is fitted

Whether filter is fitted or not is entered here.
This affects the descaling intervals.



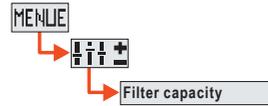
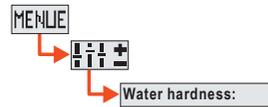


Water hardness/capacity

On plumbed coffee machines with a constant water supply (without anti-scale filter, optional), and coffee machines with a water tank, the water hardness (carbonate hardness) is set here.

With fitted filter and constant water supply.
Filter capacity is set here.

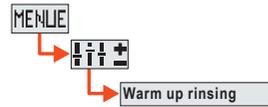
(The water filter capacity can be found in the water filter documentation.)



Warm-up rinsing

Whether the coffee machine should rinse out the brewing unit with hot water after heating up is set here.

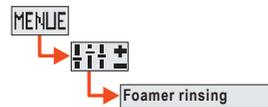
Recommended setting: active.



Foamer rinsing (optional)

Automatic foamer rinsing after the last beverage with milk components is dispensed.

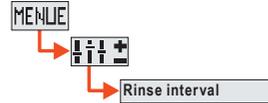
yes/no



Rinsing interval

The time elapsed between the last removal of a beverage with milk in it and a foamer rinsing.

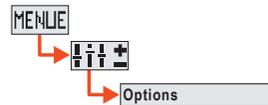
Recommended setting: 2 minutes.



Operating options

The following operating options are available.

- Warm rinse pad (active/inactive)
- Barista pad (active/inactive)
- Second Level Toggle Pad (active/inactive)
- ON/OFF button (direct/via PIN)
- Menu pad (immediate/delayed)



Warm rinse pad

Recommendation for self-service: inactive.

Barista pad

Recommendation for self-service: inactive.

2nd Level/toggle pad

Recommendation for self-service: inactive.

*If customers serve themselves then some functions can be switched to inactive.
The pads will not be shown on the ready to operate display.*

ON/OFF button

Recommendation for self-service: via PIN.

If "via PIN" is set, then the PIN for the cleaning level will be queried before switching on or off.

Menu pad

Recommendation for self-service: Delayed.

If "delayed" is set, the menu will only be shown if the display is pressed twice.

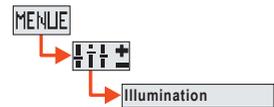
▷ PIN rights access control
Page 34

▷ Access main menu
Page 19

Illumination

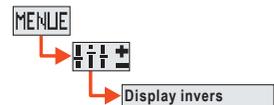
* Touch the pad
Illumination changes the color.

- Press buttons 1 – 9: preset colors
- Press button 10: flashing light
- Press button 11: freeze the current color
- Press button 12: LED illumination "off"



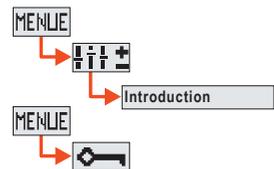
Display inversely

The standard setting for the WMF prestolino! is inverse. The display shows black on white. When inverse is set to "no", the display shows white on black.



Intro

The start-up program is started here again.



3.3.5 Enter PIN

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

- * Touch in the main menu
Numerical keyboard display appears.
- * Enter required 4-figure PIN
- * Confirm with

Following entry of a valid PIN, the assigned functions are available.



PIN-entry display

3.3.6 PIN rights access control

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

Cleaning level

On entering the valid PIN, access to:

-  = Setting the milk foam quality
-  = Timer program (read only)
-  = Care
-  = PIN-protected ON/OFF button

Setting level

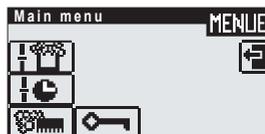
On entering the valid PIN, access to:

-  = Setting the milk foam quality
-  = Timer program
-  = Care
-  = PIN-protected ON/OFF button
-  = Settings (only cup volumes)

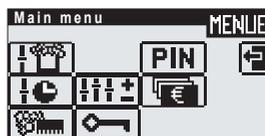
Accounting level

On entering the valid PIN, access to:

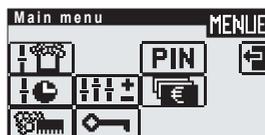
-  = Setting the milk foam quality
-  = Timer program
-  = Care
-  = PIN-protected ON/OFF button
-  = Settings (beverage, general, others)
-  = Assign PIN rights, award access control
-  = Accounting of numbers of items



Cleaning level access



Setting level access



Accounting level access



PIN-Assign display



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

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

- * Touch **PIN** in the main menu
- * Select desired level
Example: **Cleaning**

Numerical keyboard display appears.

- * Enter any desired 4-digit 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 copied to higher levels if the latter are not already PIN-protected.

Delete PIN

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

3.3.7 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 clear pad **C**

If no beverage is selected, on touching the clear pad a dialogue appears in the display querying whether the counter readings for all drinks should be zeroed. **C**

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

Example:

Access-control		PIN
Accounting	1234	
Setting	1234	
Cleaning	1234	

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

Example:

Access-control		PIN
Accounting	7777	
Setting	9876	
Cleaning	1234	

*PIN entered for
Cleaning level: 1234
Setting level: 9876
Accounting level: 7777*



Chapter 4 Other settings

4.1 Mechanical settings

4.1.1 Set grinding degree

- * Remove bean hopper
Preset grind level is now visible.
- * Release coffee dispenser and wait until grinder starts up
- * With grinder running, alter grind fineness as desired on the side of the machine using the multitool

Grind level 1 = fine (turn it clockwise)

Grind level 6 = coarse (counter-clockwise)



Bruising or crushing hazard

Never reach into the grinder mechanism when the coffee machine is running and the product hopper removed.



Bruising or crushing hazard.

Observe the Safety chapter.

4.2 Labelling of beverage buttons

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

- * Pull out existing labelling 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



Free download of WMF label template from

www.servicecenter.wmf.com

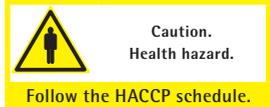
Matching adhesive labels:

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.



Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Required	Optional	
x				0	Foamer rinsing
x					Cleaning program
x				0	Foamer cleaning
x				0	Mixer rinsing
x					Combi spout cleaning, standard
	x			0	Combi spout cleaning, Plug&Clean
x					Coffee grounds container cleaning
x					Drip tray cleaning
x					Housing cleaning
	x				Brewing unit cleaning
(x)	x			0	Mixer cleaning
	x			0	Water tank cleaning
		x			Bean hopper cleaning
		x		0	Product hopper cleaning
		x		0	Steam outlet cleaning
			x	0	Filter change
			x		Descaling



▷ Cleaning instruction

▷ General cleaning

▷ Weekly cleaning

▷ Regular cleaning

▷ Software ▷ Care

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

Weekly = Weekly cleaning

Regularly = Regularly as required

Required = As required

Optional = Optional (depending on the model)

(x) = Daily as required

5.1 Daily cleaning

5.1.1 Cleaning program

The cleaning mode leads step by step through foamer cleaning via software.

On coffee machines with mixer system, this is followed by a mixer rinse.

5.1.2 Milk system cleaning

Foamer cleaning see Cleaning instruction.

The milk system consists of:

- Combi spout
- Milk nozzle
- Milk hose

The milk system must be thoroughly cleaned and sanitized at least once a day, after no more 24 hours. For machines with Plug&Clean, this must be done as part of the machine cleaning at the end of the service day. If this Plug&Clean cleaning is not done, then the combi spout must be disassembled and cleaned manually.

Milk hose should be changed at regular intervals.

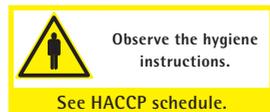
Standard

Cleaning the combi spout consists of two, or optionally three parts.

- Automatic foamer rinsing after each beverage with milk or milk foam
- Display-guided foamer cleaning
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution



Cleaning program
▷ *Cleaning instruction*



Combi spout cleaning
▷ *Cleaning instruction*



Milk system rinsing is an integral part of the cleaning program.

Plug&Clean

Cleaning of the Plug&Clean is in three parts.

- Automatic foamer rinsing for a maximum of 3 minutes after each beverage with milk or milk foam
- Display-guided milk system rinsing
- **Once per week**, lay combi spout, milk hose and milk nozzles in a cleaning solution



Plug&Clean cleaning program
▷ *Cleaning instruction*

5.1.3 Mixer rinsing

Mixer rinsing is a mixer interim cleaning.

Mixer rinsing is an integral part of the cleaning mode.



Mixer rinsing
▷ *Cleaning instruction*

5.1.4 Combi spout cleaning

Thorough cleaning of the milk system. The exact sequence of this manual cleaning is described in the cleaning instructions.



Combi spout cleaning
▷ *Cleaning instruction*

5.1.5 General cleaning

Grounds container cleaning (grounds chute, optional)

- * Empty the coffee grounds container and rinse under running water
- * Clean with a clean, damp cloth

Drip tray, housing and front panel

- * Clean the cold machine using a damp cloth
- * Wipe dry using a fine woolen cloth or chamois leather

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

Order numbers for the WMF care program
▷ *Appendix C: Accessories and spare parts*
page 63

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



Caution.
Risk to the machine.

Follow the manual.

5.2 Weekly cleaning

5.2.1 Cleaning the brewing unit

- * Switch off coffee machine using the ON/OFF button
 - * Disconnect mains plug
 - * Push combi spout all the way up
 - * Remove grounds container towards the front of the machine
 - * Remove the drip tray
- Brewing unit is now fully accessible.*

Hold firmly, as the brewing unit can slip downwards.
Never use force. Danger of breakage.

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

Use the multitool from the accessories.

- * Turn the thread on the brewing unit head counter-clockwise (Illustration 3) until the wiper is in the forward position
- * Push the spring outwards over the edge and unlock (Illustration 4)
- * Swing the insertion chute upwards
- * Clean the brewing filter under running water or with a cloth
- * Remove residual coffee grounds using a paint-brush or scrubber
- * Rinse the brewing unit under running water

Never clean the brewing unit in a dishwasher and never use any cleaner additives.



Illustration 1



Illustration 2



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

Remove coffee ground residues in the chute.

* Wipe out the coffee grounds towards the front or suck out using a vacuum cleaner

Refit the brewing unit after it has been dried.

- * Replace springs in insertion unit (Illustration 4)
- * Hold the pusher compressed and replace the brewing unit in the chute against rear wall
- * Push brewing unit upwards until it engages in the lock
- * Replace grounds container
- * Replace drip tray



Illustration 3



Illustration 4

If the brewing unit cannot be replaced without resistance: Turn 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.



Brewer sieve

5.2.2 Choc/Topping mixer cleaning (optional)

Choc mixer/Topping mixer

Cleaning will be more/less frequent depending on powder consumption.

- * Switch off coffee machine using the ON/OFF button
- * Disconnect mains plug
- * Pull off mixer hose from mixer to combi spout
- * Turn stud on bayonet fitting underneath the mixer bowl clockwise

Mixer bowl is released from the arrester lock.



close

- * The propeller for the mixer is now visible and can be cleaned with a cloth
- * Dismantle two-piece mixer bowl
- * Clean both parts of mixer bowl and mixer hose under warm running water
- * Allow all parts to dry completely
- * Re-assemble all components

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

- * Replace mixer bowl
- * Turn stud on bayonet connector back counter-clockwise
- * Push mixer hose onto mixer bowl fitting again, and plug in combi spout
- * Replace the cover

Ensure that mixer hose is replaced securely. This is important, as otherwise hot water or hot choc may escape.



Ensure that the spiral guide is seated and the hose is not pinched.



Caution.
Scalding hazard.

Observe the Safety chapter.

5.2.3 Water tank cleaning

Thoroughly rinse out water tank weekly with clear water.



5.3 Regular cleaning

5.3.1 Bean hopper cleaning

The bean hoppers should be cleaned as required and at regular intervals (at least monthly).

- * Switch off coffee machine using the ON/OFF button
- * Disconnect mains plug
- * Release bean hopper lock using multitool by turning in a clockwise direction
- * Lift bean hoppers out
- * Completely empty bean hoppers and wipe thoroughly with a damp cloth
- * Allow bean hoppers to dry completely
- * Refill and replace bean hoppers
- * Lock with the multitool by turning counter-clockwise



open



close



Never reach into the coffee grinders.

Never clean the bean hoppers in a dishwasher.



Bruising or crushing hazard.

Observe the Safety chapter.

5.3.2 Product hopper cleaning (optional)

Choc/Topping

Cleaning will be more/less frequent depending on powder consumption.

- * Switch off coffee machine using the ON/OFF button
- * Disconnect mains plug
- * Unlock product hoppers with multitool by turning in a clockwise direction
- * Lift product hopper out and empty completely
- * Unscrew union nut at front and rear
- * Remove the dosing auger



open



close

- * Thoroughly wipe out hopper with a damp cloth
- * Thoroughly clean individual dosing auger components
- * Allow product hopper and individual components to dry completely
- * Re-assemble and insert the dosing auger and screw on union screws



Portion controller with individual parts, dosing auger

Ensure correct orientation of discharge.

- * Refill and replace product hopper
- * Lock with the multitool by turning counter-clockwise

Never clean product hoppers in the dishwasher.



 **Caution.**
Risk to the machine.

Follow the manual.

5.4 Steam outlet cleaning

- * Mix 5 ml of cleaner in a tall jug with 0.5l of lukewarm water
- * Immerse steam nozzle in the cleaning solution and operate briefly

Reaction time: 30 minutes.

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

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

Do not let the nozzle stand overnight in the cleaning or rinsing solution.

 **Caution.**
Health hazard.

Irritation and scald hazard in the dispensing area.

 **Caution.**
Hot Steam.

Observe the Safety chapter.

5.5 Filter change

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

5.6 Descaling

Descaling is display-guided.

 **Follow the manual.**

Observe the Safety chapter.



▷ Software ▷ Filter change
page 27



▷ Software ▷ Descaling
page 25

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 milk beverages will constitute a food hygiene hazard point.

Please observe the following points in order to comply with the HACCP Schedule:

Sanitize the milk system daily

- Follow the cleaning instructions for the milk system contained in the cleaning instruction. This will ensure that your system contains a minimum of bacteria at commencement of operation.

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



Always commence operation with a freshly opened prerefrigerated milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new pre-refrigerated pack at commencement of operation.
- Ensure absolute cleanliness on 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.

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP schedule for monitoring of regular cleaning.

Keep milk cool.

- Always have a new pre-refrigerated milk pack handy.
- If a pre-refrigerated freshly opened pack is used within a period not exceeding 3 hours, refrigeration during use is not necessary.
- If little milk is being used, pre-refrigerated milk must be replaced 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 AG offers a range of refrigeration options (e.g., WMF countertop coolers or WMF milk coolers).

Recommendation for Choc and Topping (optional)

Regularly clean the product hopper. See the instructions in the Customer Care chapter.

See chocolate/topping manufacturer's instructions.



HACCP Cleaning

Month _____ Year _____

Use only cooled UHT milk as otherwise health risks due to microbacteria cannot be excluded.
For Choc and Topping use only products which are not past their sell-by date.

Cleaning steps:

1. Perform Maintenance Mode.
▷ Cleaning instruction
- 2a. Cleaning Milk Foamer (combi spout)
▷ Cleaning instruction
- 2b. Daily Mixer Cleaning. ▷ Cleaning instruction
- 3a. Foamer Cleaning or change of combi spout after 4 hours operation.
(Absolutely essential with low throughput and with uncooled milk).
- 3b. Weekly Mixer Cleaning and regular cleaning of product reservoir.
Maintenance chapter.
4. General machine cleaning.

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

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

Chapter 7 Maintenance

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the machine and depends on the degree of hardness of the local mains water and whether or not a filter is fitted.

The maintenance schedule is based on the degree of use of the machine and is shown on the display. The coffee machine may continue to be operated after the message but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

7.1 Coffee machine maintenance

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user/operator.
- Customer Check-up every 7,500 coffees or annually, whichever is sooner, may be undertaken by the user/operator.
- Maintenance every 30,000 coffees or every 2 years, whichever is sooner, may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.
- Revision after 6 years, may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.



Descaling

▷ Software chapter ▷ Care
page 25



Descaling

▷ Software ▷ Care

*Care after 7,5000 brews see
Customer Check-up instructions in
Customer Check-up kit 1/7,500*

Order number 33 2807 1000

Service maintenance message

▷ Messages and instructions



*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 Mixer maintenance (Choc)

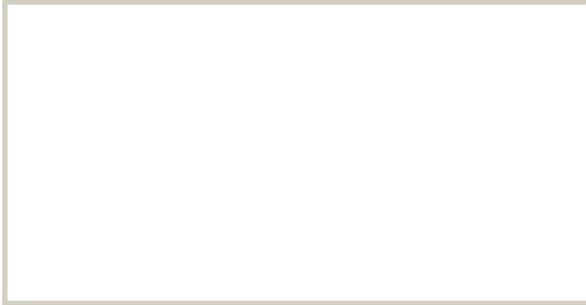
Maintenance every 6,000 Choc servings or every 2 years, whichever is sooner, may only be undertaken by trained personnel or by WMF Service.

7.3 Mixer maintenance (Topping)

Maintenance every 18,000 Topping servings or every 2 years, whichever is sooner, may only be undertaken by trained personnel or by WMF Service.

7.4 WMF Customer Service

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



Chapter 8 Messages and instructions

8.1 Messages for operation

Refill beans

- * Top up bean hopper (refer to display)
- * Check:
 - Is the product hopper lock open?

▷ *Care*

- Beans do not feed through
- * Stir with large spoon and confirm with **OK**

Only coffee machines without constant water supply:

Fill the water tank

- * Fill water tank and replace until stop

Only coffee machines with constant water supply

Open water supply valve

- * Turn on water mains supply and confirm

Empty coffee grounds container

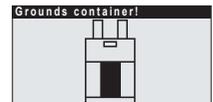
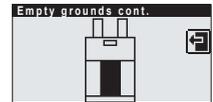
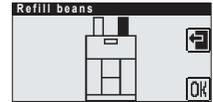
- * Empty coffee grounds container

Coffee grounds container missing

- * Insert the grounds container again correctly

Brew fault

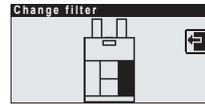
- * Remove brewing unit
- * Clean brewer sieve
- * Replace brewing unit and ensure that it engages correctly in the lock



Coffee machines with water tank:

Change filter

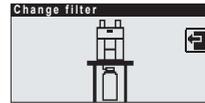
- * Change filter within one week and confirm in the Care menu
Follow anti-scale filter instructions.



Coffee machines with a constant water supply:

Change filter

- * Change filter within one week and confirm in the Care menu
Follow anti-scale filter instructions.



Please consult the user manual

- Error message number is displayed.*
▷ Error messages/malfunctions.



Descaling Message

- * Descale within one week
▷ Software ▷ Care.



Customer check-up message 7,500 brewing cycles

- * Carry out customer check up within one week and confirm in the Care menu



Message: service after 30,000 brewing cycles

- * Call WMF Service



Message: revision after 6 years

- * Call WMF Service



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 code in the following list and follow the sequence of actions indicated.

If this does not rectify the fault or if the error indicated is not listed please call WMF Customer 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 prestolino! 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, pad is displayed.

* Touch the pad
Error number is displayed.

Error display	Error description	Action instruction
6	Brewing unit lockup current/ Brewing unit stiff	<ul style="list-style-type: none"> * Switch off the coffee machine * Cleaning the brewing unit ▷ Care ▷ <i>Cleaning the brewing unit</i>
26 36	Right grinder blocked Left grinder blocked 	<ul style="list-style-type: none"> * Switch off the coffee machine * Disconnect mains plug * Remove bean hopper * Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration). * Replace hopper * Switch on coffee machine ▷ Care ▷ <i>Product hopper cleaning</i> <p>If this occurs frequently:</p> <ul style="list-style-type: none"> * Set grinding degree one stage coarser ▷ Other Settings ▷ <i>Set grinding degree</i>



Messages and instructions

<i>Error display</i>	<i>Error description</i>	<i>Action instruction</i>
88	Boiler overtemperature	<p>Beverage dispensing temporarily blocked.</p> <ul style="list-style-type: none"> * Check that mains tap is on or that the water tank is filled and inserted correctly <p>If still not OK:</p> <ul style="list-style-type: none"> * Switch off the coffee machine * Cleaning the brewing unit ▷ Care ▷ Cleaning the brewing unit * Switch on and try again <i>(Release follows when cooled down to normal temperature).</i> * Switch off coffee machine, allow to cool and switch on again
89	Boiler heat-up time error	<ul style="list-style-type: none"> * Switch machine off and on again
161	Brew water error	<p><i>Between each of the following steps switch the machine off and on again. If fault not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Check that main tap is on or water tank correctly filled and inserted * Cleaning the brewing unit ▷ Care ▷ Cleaning the brewing unit * Set grinding degree coarser ▷ Other settings * Reduce quality ▷ Settings ▷ Recipe
163	Warm rinsing-water error	<p><i>Between each of the following steps switch the machine off and on again. If fault not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Check that main tap is on or water tank correctly filled and inserted * Cleaning the brewing unit ▷ Care ▷ Cleaning the brewing unit
186	Steam boiler level	<p><i>Beverage dispensing temporarily blocked.</i></p> <ul style="list-style-type: none"> * Check that coffee grounds container correctly inserted * Switch machine off and on again
188	Steam boiler overtemperature	<p><i>Beverage dispensing temporarily blocked.</i></p> <ul style="list-style-type: none"> * After releasing, check milk foam and steam outlet * Switch off machine, allow to cool and switch on again
189	Steam boiler heat-up time error	<ul style="list-style-type: none"> * Switch machine off and on again

8.3 Error messages and malfunctions

<i>Error pattern</i>	<i>Action instruction</i>
No hot water output but water in coffee grounds container	<ul style="list-style-type: none"> * Clean hot water outlet * Call WMF Customer Service (coffee dispensing possible)
No Choc dispensing but water in grounds container	<ul style="list-style-type: none"> * Do not use Choc * Call WMF Customer Service (coffee dispensing possible)
Choc portion controller blocked, Choc dispensed only with water	<ul style="list-style-type: none"> * Clean portion controller <ul style="list-style-type: none"> ▷ <i>Care</i> * Empty powder * Turn dosing auger manually until all powder removed * If necessary rinse with water * (Allow to) dry completely
Coffee dispensing on the left/right differs	<ul style="list-style-type: none"> * Clean the combi spout <ul style="list-style-type: none"> ▷ <i>Cleaning instruction</i>
No milk foam/milk output, but milk in milk container	<ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed * Re-route tube correctly * Clean the combi spout * Milk nozzle blocked <ul style="list-style-type: none"> ▷ <i>Cleaning instruction</i>
Milk foam incorrect, temperature too cold	<ul style="list-style-type: none"> * Change milk nozzle <ul style="list-style-type: none"> - orange nozzle for cooled milk - green nozzle for uncooled milk * Clean the combi spout <ul style="list-style-type: none"> ▷ <i>Cleaning instruction</i>
Pump runs permanently, water in coffee grounds container	<ul style="list-style-type: none"> * Switch machine off and on again * If not remedied call WMF Customer Service
Coffee machines with water tank assembly/disassembly stiff	<ul style="list-style-type: none"> * Lightly smear O-rings with WMF gasket grease
Choc/Topping hopper cannot be inserted	<ul style="list-style-type: none"> * Manually turn the drive for the dosing auger at the portioner slightly in a clockwise direction

Chapter 9 Safety

9.1 Hazard 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 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 device.

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, Choc, hot water and steam there is hazard of scalding. Ensure that there is always a receptacle under the outlet when dispensing drinks.

Burn hazard.

The brewing unit must be cleaned only when the machine is cold. The brewing unit can get hot.



Failure to observe hazard instructions can lead to serious injury.

Follow the safety instructions.



Hot liquids in the dispensing area.

Scalding hazard.



Caution.
Hot Steam.

Burn hazard.

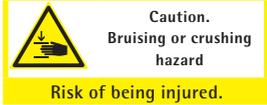


Caution.
Hot surfaces.

Burn hazard.

Bruising or crushing hazard.

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



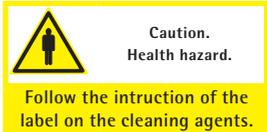
Health hazard.

The product hoppers (coffee beans/Choc/Topping) and manual insert may only be filled with materials for the use intended.



Health hazard.

When handling special cleaners for the milk foamer, cleaning tablets, and the descaling, follow the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablets or descaling after instructions to do so are shown on the display.



Irritation and scald hazard.

Never reach under the spouts while cleaning. Cleaning fluid/descaling solution runs out of the combi spout when cleaning/descaling.



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 5°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 for the 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 alarms
- After a company holiday we recommend running the cleaning mode at least twice before reusing the machine.



▷ *Cleaning instruction*

9.3 Duties of the owner/operator

The coffee machine fulfils the requirements of the EU Low Voltage Directive LVD and the EMC Directive EMC 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 does not require certification approval. Calculations conform to AD 2000. Every device was 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 can be performed without hindrance.

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) [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 done only using the WMF special cleaning agent intended by WMF for the machine (tablets), and for the milk system (cleaning liquid).

Machine descaling must be done only using the WMF special descaling agent intended by WMF.

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

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 faults within an appropriate period.

Claims above and beyond the above, 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.

*WMF special cleaning agent,
▷ Appendix C:
Accessories and Spare parts
page 64*

*WMF special descaling agent,
▷ Appendix C:
Accessories and spare parts
page 64*



*Contact the WMF Service to
dispose of this.*

Warranty period 12 months

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, 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 a scale filter and if malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g. user manuals and servicing instructions).
- With respect to faults which 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.
- With respect to the consequences of improper modifications undertaken without our consent 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.
- Inappropriate use of the coffee machine shall be deemed to have taken place if within the 12-month warranty period (from date of purchase) the customer exceeds the annual number of coffee or Choc mixer/ topping mixer servings prescribed.
Annual maximum volume is 15,000 coffee servings and a maximum of 6,000 Choc beverages.



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



▷ *Maintenance page 47*

Appendix B: Technical data

Technical data for coffee machine

Nominal power rating *	2,0-2.4 kW
Recommended daily capacity Espresso, Café Crème	60-80 cups
Overall hot water output	10l per day
Coffee bean hopper	500 g per load (1000 g optional)
Choc hopper/Topping hopper	approx. 500 g
Mains power connection *	1/N/PE 50/60 Hz 220-240 V
Illumination	LED class 1
External dimensions	width 325 mm height incl. bean hopper 676 mm depth 555 mm
Weight empty	approx. 33-38 kg
Continuous sound pressure level (L _{pa})**	< 70 dB (A)

We reserve the right to make technical modifications.

* For special models see model label, values given above are for basic model.

** A-evaluated sound pressure level L_{pa} (slow) and L_{pa} (impulses) at operating personnel workplace is under 70 dB (A) in any working 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 engineers may only connect the machine to existing prepared connection points. WMF Customer Service is neither authorized nor responsible for carrying out any work on-site prior to connection.

Mains voltage tolerance range	230 V + 6 % - 10 %, Mains voltage interruption < 50 ms: no interruption of function
Water supply (Constant water supply optional)	3/8 inch hose connector with main valve, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa. Water temperature max. 35°C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with a carbonate hardness above 5° dKH a WMF scale filter should be installed upstream.
Water drain pipe	Hose a 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)
Maximum humidity	80 % relative humidity without condensation. Do not use unit outdoors.
Degree of protection	IP X0
Installing surface	The unit must be placed on a level, flat, and sturdy surface. 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.
Installation 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 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 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 the user manual for the scale filter.

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 device 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. If the mains connection lead for this device 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 No.	Position number	Model
Complete combi spout Choc/Topping					
1	Pcs	Combi spout upper part + bottom part	33 2259 8200	7	all
1	Pcs	Combi spout addition Choc/Topping	33 2296 2100	7	Choc/Topping
0,5	meter	Milk hose	00 0048 4948	7	Fresh milk
1	Pcs	Milk nozzle for cold milk (orange)	33 9510 6100	7	Fresh milk
1	Pcs	Milk nozzle for cold milk (blue)	33 1384 3100	7	Fresh milk
1	Pcs	Milk nozzle for warm milk (green)	33 2317 8000	7	Fresh milk
1	Pcs	Milk nozzle for warm milk (white)	33 9516 9000	7	Fresh milk
0,25	meter	Mixer hose	00 0048 0064	7	Choc/Topping
1	Pcs	Mixer hose spring	33 2292 6000	7	Choc/Topping
1	Pcs	Mixer bowl	33 2318 0000	7	Mixer bowl
Constant water supply, drainage					
1	Pcs	Connecting tube for constant water supply	33 2292 1000	Installation instruction	Constant water supply
1	Pcs	Angle for drain tube	33 2165 8000	Installation instruction	with drainage
1,5	meter	Drain tube	00 0048 0042	Installation instruction	with drainage
Accessories / tools					
1	Pcs	Multitool	33 2323 1000	1	all
Documentation/Instructions					
1	Pcs	Set of documents: <ul style="list-style-type: none"> • prestolino! User Manual • prestolino! Cleaning instruction • prestolino! Installation instruction • Carbonate hardness test (with instruction) 	33 2467 5010	1	all
Complete bean hopper					
1	Pcs	Bean hopper	33 2253 1000	1	all
1	Pcs	Stopper slider	33 2265 5000	1	all
1	Pcs	Hand guard	33 2292 7000	1	all
2	Pcs	Screwed intervening protection	00 0047 3105	1	all
1	Pcs	O-ring container	33 2291 1000	1	all

Number	Unit	Designation	Order No.	Position number	Model
Product hopper					
1	Pcs	Choc product hopper	33 2823 5000	4	Choc
1	Pcs	Topping product hopper	33 2824 8000	4	Topping
1	Pcs	Product hopper lid	33 2268 9000	1 and 4	all
1	sheet	Signs labelling product hopper	33 2315 3000	4	all
Coffee grounds container					
1	Pcs	Coffee grounds container	33 2462 6000	9	all
Brewing unit					
1	Pcs	Brewing unit	33 2823 6199	15	all
Drip tray / drip grid					
1	Pcs	Drip tray	33 2254 9100	10	all
1	Pcs	Drip grid	33 2465 8000	10	all
Water tank					
1	Pcs	Water tank	33 2460 8000	17	Water tank
1	Pcs	Water tank lid	33 2462 5000	17	Water tank
1	Pcs	Water tank sieve	33 7006 2608	17	Water tank
Scale filter / water filter					
1	Pcs	Water filter Bestmax S (compl.Kit)	03 9330 0001		Constant water supply
1	Pcs	Replacement cartridge for water filter Bestmax	33 2432 4000		Constant water supply
1	pack	Water tank cartridge (packing unit: 4 Pcs)	33 2332 2000		Water tank
Customer Check-up 7,500					
1	Pcs	Customer Check-up kit 7,500 with Choc and fresh milk	33 2807 1000		all
Order numbers for the WMF care program					
1	bottle	WMF Special cleaner for milk foamer	33 0683 6000		Fresh milk
1	pack	Special cleaning tablets (100 pieces)	33 2332 4000		all
2	bottle	Liquid descaling agent (0.75 l)	33 7006 2869		all
1	Pcs	Pipe cleaner	33 0350 0000		all
1	Pcs	Cleaning brush	33 1521 9000		all
1	tube	Gasket grease 5 grams	33 2179 9000		all

Index

2. Level 32

A

Access control 34
 Access Main Menu 18
 Accessories and Spare parts 63
 Accounting level 34
 Accounting numbers of items 35
 Additional coffee variety 13
 Additional instructions 2 59
 Adjust values 29
 A llocate Beverage buttons 30
 Ambient temperature 62

B

Barista 9 16
 Barista pad 7 18 32
 Bean hopper 7 13 43
 Beverage button 10
 Beverage button on the 2nd level 29
 Beverage buttons 7 28
 Boiler temperatur 31
 Brewing unit 7 40
 Brewing unit error 49
 Brewing water temperature 31
 Brew time 19
 Button allocation 30

C

Call up the main menu 8
 Capacity 9 32
 Carbonate hardness 9
 Care 19 23 37
 Care message 16
 Change recipes 29
 Change scale filter 50
 Choc 9
 Choc hopper 7 61
 Choc powder quantity 29
 Clean brewer 40
 Cleaning Interval Schedule 37
 Cleaning level 34
 Cleaning program 24 38
 Cleaning schedule 45
 Cleaning the bean hopper 43
 Cleaning the brewing unit 40
 Coffee bean hopper 61
 Coffee grounds 14
 Coffee grounds chute 9
 Coffee grounds container 7 14
 Coffee grounds container missing 49
 Coffee machine maintenance 47
 Coffee strength 18
 Combi spout 7 13
 Combi spout cleaning 38 39
 Combi spout clearance height 13
 Conditions for usage and installation 61
 Connect up the milk 11
 Continuous sound pressure level 61
 Cooler 11
 Cooler adapter 11
 Copy day 22

Countertop cooler 46
 Cover 7
 Cup&Cool 11
 Cup volumes 29
 Customer Check-up 28 47
 Customer check-up message 50

D

Daily cleaning 38
 Day counter 35
 Delete 17
 Delete counter 35
 Delete PIN 35
 Delete timer 23
 Descaling 25 26 27 44 47
 Descaling agent 25
 Descaling Message 50
 Descaling with constant water supply 26
 Descaling with water tank 25
 Diagnostics program 51
 Dispense milk or milk foam 11
 Dispensing beverages 9 10
 Display contrast 31
 Display inversely 33
 Display language 31
 Display options 8
 Display pads 17
 Display switching times 21
 Dosing auger 44
 Drip grid 7
 Drip tray 7 15
 Drip tray, housing and front panel 39
 Duties of the owner/operator 56

E

Electrical connection 62
 Empty coffee grounds container 49
 Error 7
 Error list 51
 Error message 16 50 51
 Error messages 50 51
 Error text 51
 External dimensions 61

F

Filter 62
 Filter capacity 27
 Filter change 27 44
 Foamer cleaning 24 38
 Foamer rinsing 32 38
 Foam milk 12
 Function pads 17
 Functions 17

G

Glossary 9
 Ground coffee quantity 29
 Grounds container cleaning 39
 Grounds disposal through the counter 14

Index

H

HACCP schedule 45
Hazard to the coffee machine 55
Hazard to the operator 54
Height adjustment of the combi spout 13
Hose connector 62
Hot water button 7 12
Hot water dispensing 7 12
Hot water output 61

I

Illumination 33 61
Inbuilt clearances 62
Information 16 19
Information pad 7 45
Installation dimensions of the scale filter 62
Installation instruction 10
Installation surface 62
Intermediate cleansing 39
Intro 33
Introduction 6

J

Journal 19

L

Labelling of beverage buttons 36
Label template 36
Latte Macchiato 20
Latte macchiato pause interval 20
Level 2 18
Level indicator 15

M

Main Menu 8 20
Main Menu (Menue) 16
Mains power connection 61
Mains tap 9
Mains voltage tolerance range 62
Maintenance 47
Maintenance after 30,000 coffee servings 47
Malfunctions 50 51 53
Manual insert 7 13 14
Maximum humidity 62
Mechanical settings 36
Menu control pads 17
Menu pad 7 33
Messages 7
Messages and instructions 49
Messages for operation 49
Milk and foam 20
Milk cooler 46
Milk foam dispensing 11
Milk foamer 7
Milk foam quality 20
Milk foam volume 29
Milk system 9
Milk system cleaning 38
Milk volume 29
Mixer Cleaning 41

Mixer Maintenance 48
Mixer rinsing 24 39
Mixer system 9

N

Nominal power rating 61
No warranty will be offered 58
Numbers of items 35

O

ON/OFF button 7 33
Open water supply 49
Operating options 32
Operation 10
Original spare parts 58
O-rings 9
Other settings 36

P

Pads on the ready to operate display 16
Parts of the coffee machine 6
PIN-entry 33
PIN rights access control 34
Plug&Clean 38 39
Plug&Clean cleaning 39
Pre-infusion 9
Pressing 9
Product hopper 13 46
Product hopper cleaning 43
Protection degree 62

Q

Quality 30
Quality levels 30

R

Read counter 35
Ready to operate 8 10 16 18
Recipe and beverage buttons 28
Recommendation for Choc and Topping 46
Recommended daily capacity 61
Refill beans 49
Refrigerate milk 46
Regular Cleaning 43
Reset 17 31
Revision after 6 years 47
Revision message 50
Rinse filter 28
Rinsing 9 26 27
Rinsing interval 32

S

Safety 54
Safety devices 54
Sanitize the milk system 45
Saving settings 17
Scale filter 58
Scale filter is fitted 31
Second level 7

Self-service 9
Service 19
Service center 48
Service maintenance message 50
Set grinding degree 36
Set timer 21
Setting 28
Setting level 34
Signs and Symbols 8
Software 16
Standards 62
Start position 8
Start test brew 17
Steam button 7 12
Steam dispensing 7 12
Steam nozzle 44
Steam outlet 44
Steam outlet cleaning 44
Switch 16
Switching off 15
Switching on 10
Switch off time 21
Switch off times. 22
Switch on the coffee machine 10
Switch on time 21

T

Tablet insert 7 13
Technical Data 61
Time/Date of day 31
Time of day 7
Timer 7 19 20
Timer information 23
Timer overview 22
Timer program 20
Timer state 21
Tips 49
Toggle switch 7 18 32
Topping 9
Topping hopper 7
Touch-screen display 7

U

Union nuts 44
User manual symbols 8

W

Warm beverages 12
Warm rinse pad 7 18 32
Warm rinsing 16 18
Warm-up rinsing 32
Warranty claims 57
Warranty period 57 58
Water drain pipe 62
Water hardness 32
Water quality 62
Water supply 62
Water tank 7
Water tank cleaning 42
Water tank connector 27
Weekly cleaning 40
Weigh grounds 31
Weight empty 61
Without a drain connection 15
WMF Customer Service 48
Work prior to connection 61



Your nearest WMF Service:

© 2009 WMF AG

All rights reserved, in particular duplication, distribution and translation rights.
No part of this manual may be reproduced in any form or processed, duplicated or distributed using electronic systems without written consent.

Design and production/typesetting and print presentation:
TecDoc GmbH; Geislingen, info@tecdocgmbh.de

Translated from the German original edition. Printed in Germany.

We reserve the right to make technical modifications.

25.05.2009

prestolino!