WMF COFFEE MACHINES

Operating instructions

WMF combiNation *S / S4 / E*
Series
8600

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Item-No.
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Congratulations on your purchase of a WMF COFFEE MACHINE.

Its advanced technology, long service life, economy and above all the quality of the coffee will delight you.

No-one likes reading operating instructions. Please do so anyway! You will get more pleasure from your WMF COFFEE MACHINE afterwards and will find it was worth it after all!

In your own interest, please follow all safety and cautionary instructions. This will help to avoid accidents and technical malfunctions.

Never entrust the machine to anyone who is not familiar with the operating instructions.

Keep these operating instructions near the machine. This will allow your operating personnel easy access to information at any time and will enable them to take the appropriate action should any technical malfunctions occur.

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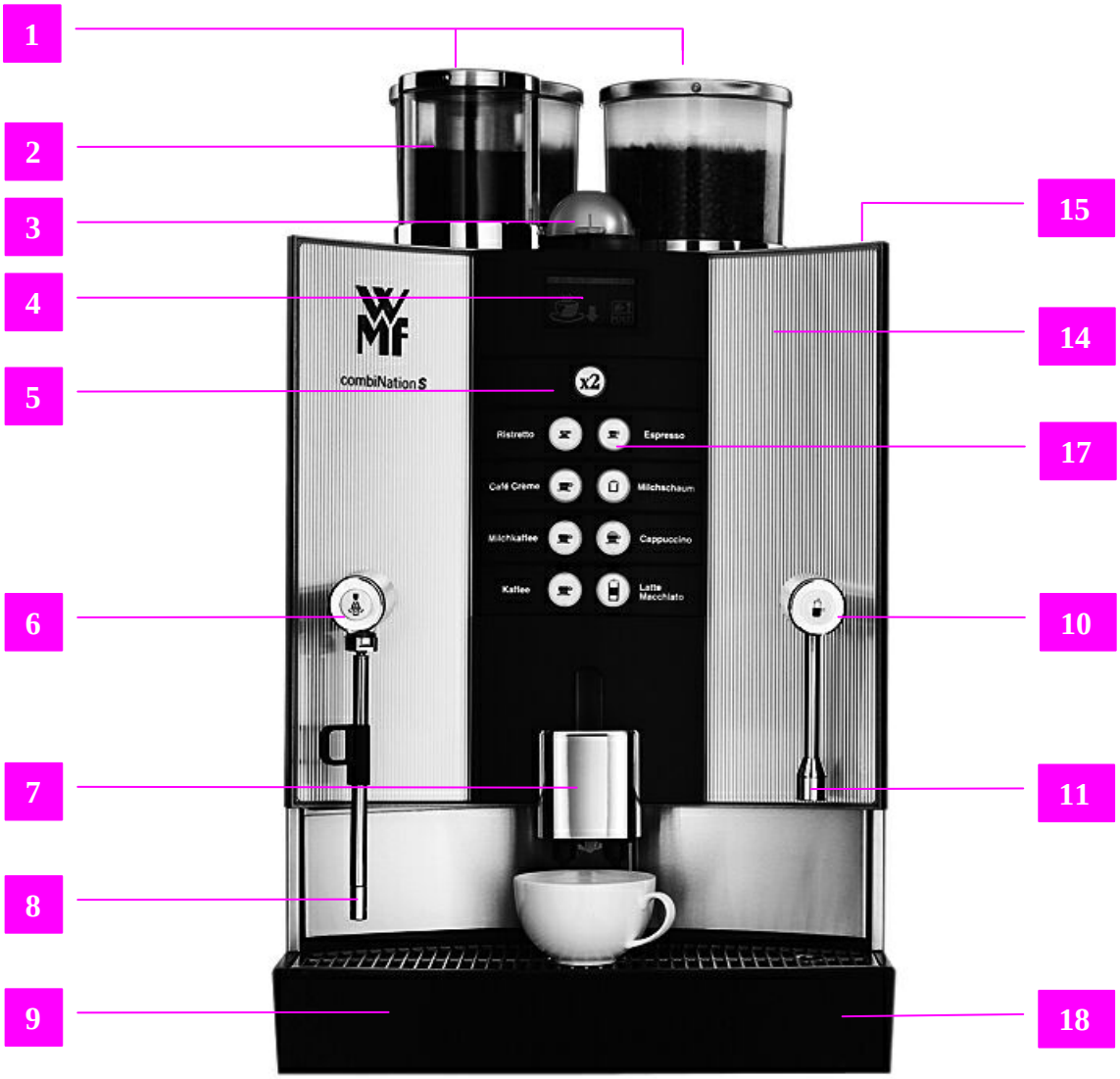
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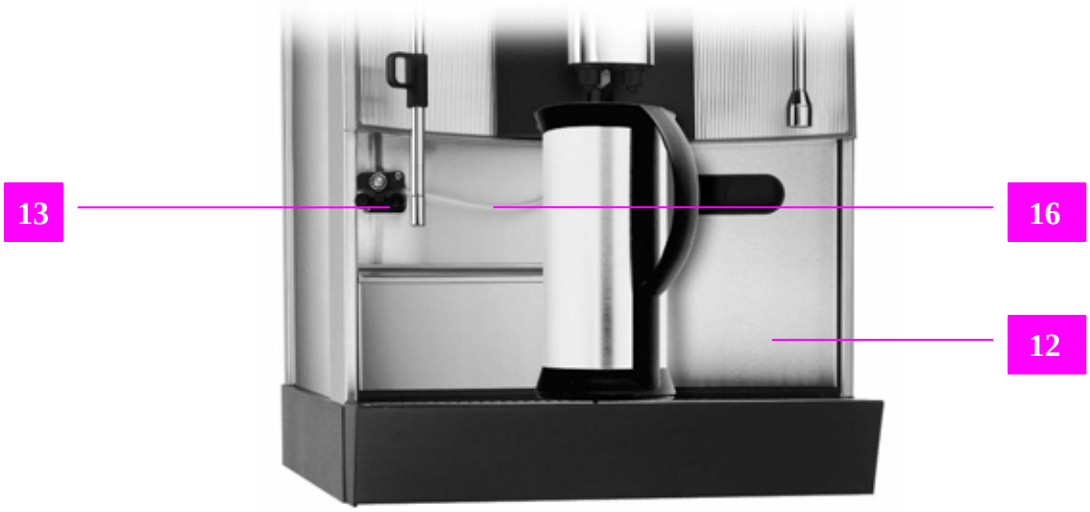
Kaffee
Latte Macchiato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1 Designation of machine parts

1 Coffee beans hopper, optionally lockable

2 Ground coffee hopper, optionally lockable

3 Manual input/cleaning shaft

4 Display

5 Control panel

6 Rotary knob for steam dispensing

7 Combination spout

8 Steam nozzle

9 Drip tray

10 Hot water key

11 Hot water spout

12 Grouts collector

13 Clamping valve

14 Height-adjustable front door

15 On/off key switch

16 Milk intake hose

17 Beverage keys

18 Waiters lock (optional)

2 General description

The **WMF combiNation *S*** coffee machine is a fully automatic single-cup machine for making Espresso, Café Crème, Cappuccino, White Coffee and Latte Macchiato. Hot water and/or steam dispensing and making filter coffee are both available as options.

Both coffee beans and ground coffee can be used. The manual input allows an additional coffee beverage to be prepared.

All the coffee and milk drinks are dispensed via a specially designed combination spout which also enables perfect milk froth and hot milk to be prepared.

The height-adjustable spout can accommodate cup heights from 70 to 140 mm. The front door is also height-adjustable to enable jugs up to a height of 280 mm to be filled without any difficulty.

Each portion is freshly brewed at the touch of a button to guarantee high quality for your beverages.

The machine user guide is a graphic touch screen display. By pressing lightly on particular soft keys in the display you can activate certain machine functions or call up information.

3 Warnings

Maximum machine safety is an integral WMF beverage characteristic to which we pay particular attention.

In spite of all our safety precautions however, every machine is potentially hazardous if not operated properly.

This is why – for your own safety – we have summarised the warnings below and highlighted them in grey throughout the instruction manual.

Please also follow the "**Safety instructions"** on page 88.

For your own safety, please observe the following instructions at all times:	▪ Connection of the machine to site services and starting up for the first time must only be carried out by WMF customer service technicians.
	▪ All maintenance and repair work **must only be carried out by WMF customer services, using original parts.**
	▪ **In no circumstances should the** safety devices fitted **be tampered with.** Never remove any machine body parts.
	▪ **Caution! Scalding hazard!** In the dispensing area for coffee 7, hot water 11 and steam 8 there is a **scalding hazard**. Take care when the spout or front door is raised: always make sure a cup is in position before dispensing any beverage.
	▪ **Caution! Health hazard!** **Follow the instructions on the pack** when using the cleaning beverage. The cleaner is corrosive. Cleaning fluid flows out of the combination spout 7 while cleaning is in progress. Wait until prompted by the display before placing cleaning tablets in the manual input.
	▪ **Caution! Corrosion hazard and scalding hazard!** Never reach under the spouts while cleaning is in progress.
	▪ **Caution! Burning hazard!** When the machine is on, always hold the steam nozzle 8 by the handle only.
	▪ **Caution! Injury hazard!** Beware of danger of crushing when adjusting the height of the combination spout 7 or the front door 14.
	▪ **Caution! Injury hazard!** Beware of danger of crushing when emptying the grouts container 12.
	▪ **Caution! Injury hazard!** When the machine is on, never put your hand into the coffee beans hopper, ground coffee hopper or brewer dispensing area.
	▪ **Caution! Health hazard!** Only materials for the intended use should be placed in hoppers such as the ground coffee hopper, beans hopper, manual input, etc.

4 Safety instructions

General notes

1. At the end of the working day always ensure that the shut-off device on the water pipe supplying the machine is closed and the main power switch to which the machine is connected is switched off and/or the plug is removed from the socket.

2. The component-tested safety devices fitted, prevent inadmissable pressure and temperature rise in the boiler. If the safety valve is activated, the machine should be switched off immediately at the customer's main switch. Switch off the machine if a boiler malfunction occurs. Contact the WMF customer service department and do not switch the machine on again until the fault has been remedied.

3. This machine is not for use out of doors. In case of freezing the machine should be drained beforehand to prevent frost damage.

4. Never spray the machine with a hose or steam jet. Clean the surface by wiping with a damp cloth, or use beverages from our WMF care range.

5. The unit must stand safe at a ground level, on a horizontal and stable base.

Machine shutdown – holidays

1. If the machine is to be shut down for an extended period, a general cleaning should be carried out beforehand and the grouts collector must be emptied. If there is any risk of freezing, the machine should be drained beforehand to prevent frost damage. In such cases, call in the WMF customer service personnel in good time.

2. After several weeks of shutdown for holidays, we recommend that the fully automatic cleaning program be run at least twice before the machine is started up again.

Hot water boiler data - *see rating plate*

The hot water boiler complies with the Pressure Equipment Directive 97/23/EC – Category 1, Module A.

The hot water boiler is subject to neither notification nor licensing. Each hot water boiler is subjected to hydrostatic tests before delivery to the customer.

The German regulation governing steam boilers and the associated technical rules require the owner / operator of such plants to ensure that the safety facilities are carefully serviced and inspected.

The machine / unit complies with all the relevant regulations.

The owner / operator must ensure that the electrical equipment and systems are in safe working order.

This device is subject of the directive on waste electrical and electronic equipment (WEEE/EU directive) and may not be disposed of as domestic waste. Please contact your WMF Customer Service for information on proper disposal of the device.

Preventive measures to avoid consequential machine damage

- Any technical device, particularly large fully automatic machines, are a potential source of danger when operated without supervision.
- We therefore recommend that the operator takes appropriate action to prevent damage, for instance installing a suitable water detector in the site water supply line.
- If the local water has a carbonate hardness of more than 5° (German hardness), a WMF water filter **must** be installed in the supply line to the machine.
- Maintenance intervals depend on how heavily the machine is used and on local water conditions, and should be fixed by agreement with your service engineer. Even in the case of light use, maintenance should be carried out at least once a year and the water filter, if fitted, should be replaced.

5 Technical data

Rated power	**3.3 kW**	**6.3 kW**
Hourly output *		
Espresso	300 cups	300 cups
Café Crème	190 cups	240 cups
Filter coffee	190 cups	220 cups
Hot water output, total	24 l/h	48 l/h
Coffee beans hoppers	each 1.05 kg	
Ground coffee hopper	500 g	
Electricity supply	1/N/PE 50 Hz/230 V	3/N/PE 50 Hz/400 V
External dimensions		
Width	450 mm	
Height with coffee beans hopper	764 mm	
Depth	590 mm	
Empty weight	approx. 80 kg	
Continuous sound pressure level (Lpa)**	< 70 dB (A)	

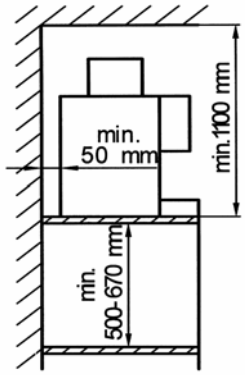
Subject to technical change without notice.

* The hourly outputs indicated are GUIDELINES and depend, among other things, on the quantity of ground coffee, type of coffee, fineness, brewing temperature, brewing aperture size, brewing pressure, water hardness and general condition of the machine (e.g. limescale, connections, power, water, sequence, wear, etc.)

** The A-weighted mean sound pressure level Lpa (slow) and Lpa (impulse) at the operator's workplace is below 70 dB(A) in every operating mode.

6 Conditions of use and installation

The machine operator must arrange for the site preparatory work. This should be carried out by approved contractors in accordance with general and local regulations. WMF customer service technicians are only permitted to connect up the machine to the prepared connections. They are not authorised to carry out plumbing or wiring work on site and will not be responsible for such work.

Rated power	**3.3 kW**	**6.3 kW**
Connecting cable, site supply*	3 x 1.5^2	5 x 2.5^2
Fuse, site supply	1 x 16 A	3 x 16 A
Mains voltage tolerance	230 V / 400 V + 6 % - 10 % Power cut < 50 ms does not affect machine operation	
Water feed line	TW 15 (DN 15 min. DN 6 or 1/4") with main shutoff valve and dirt filter installed by customer, min. 0,2 MPa flow pressure at 2 l/min, max. 0,6 MPa max. inlet temperature 35°C	
Water quality	**If the local water has a carbonate hardness over 5° a WMF water filter must be fitted in the supply line.**	
Water drain line	Hose, DN 19, minimum gradient 2 cm/m	
Ambient temperature	+ 5°C to + 35°C (drain water system in case of frost)	
Max. humidity	**80 % rel. humidity without dewing; do not spray machine with water; do not use machine out of doors**	
Installation clearance 	When operating for service and safety reasons, the machine should be installed with clearance of not less than 50 mm from the back and sides from the building or non-WMF components. A clear height of 1100 mm from the top of the supporting surface should be ensured. The height of the supporting surface from the floor surface should be not less than 700 mm and not more than 900 mm. Use of the area below the machine for accessories (e.g. water filter or grouts separator) requires a clear height of between 500 and 670 mm, depending on the configuration and local installation conditions. If the machine connections are to be routed down through the counter, remember also to allow space for the connections. These may restrict the available space below the machine.	
Water filter installation dimensions W x H x D	Standard: 250 x 500 x 400 mm Jumbo: 290 x 670 x 420 mm	

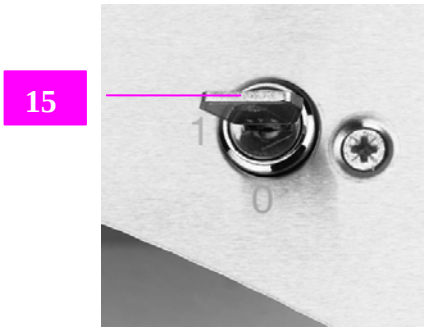
* The on-site electrical system must comply with IEC 364. An e.l.c.b. switch with 30 mA rated fault current to EN 61008 should be installed upstream of the unit for increased safety. An earthed socket outlet must be installed near the unit for one-phase connection. A 5-pole CEE/CEKON socket outlet to EN 60309 must be installed for three-phase connection. If the mains power cable of this unit is damaged, it must be replaced by our customer service engineer or a similarly qualified person. If the machine is permanently connected on site, a disconnecting device (master switch) to EN 60947 acting on all poles and with a contact gap of at least 3 mm must be installed upstream. The disconnecting device is also recommended for flexible connection. The mains power cable must not be allowed to come into contact with hot parts of the machine. Master switch and socket outlet are part of the on-site installation. The machine must not be installed with permanent on-site connection when mounted on a trolley.

7 Operation

7.1 Starting the machine

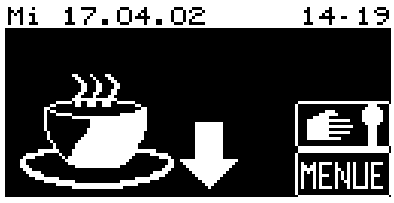
Before the machine is started up, the **main shutoff valve** in the fresh water feed line must be opened and the **main electrical switch** supplying the machine must be turned on.

Turn the key switch 15 to position "**1**" (On).



After switching on, the machine heats up to operating temperature (about 12 minutes). During the heating-up phase the display shows the following:

When the machine has warmed up, the display shows the following:
If the coffee beans hopper and/or ground coffee hopper are full (see chapter 7.2 on page 91) and the machine is ready for operation, coffee and hot water can be dispensed by pressing one of the beverage keys.



7.2 Filling the coffee beans hopper and/or ground coffee hopper

To fill the coffee beans hopper 1 remove the hopper lid and fill the hopper with coffee beans. Then replace the lid to close the hopper. Each coffee beans hopper has a capacity of approx. 1.05 kg.

Note:
Avoid cramming the coffee beans or ground coffee into the hoppers as this can cause machine to malfunction.

To fill the ground coffee hopper 2 remove the hopper lid and fill the hopper with ground coffee. Then replace the lid to close the hopper. The ground coffee hopper 2 has a capacity of approx. 500 g.

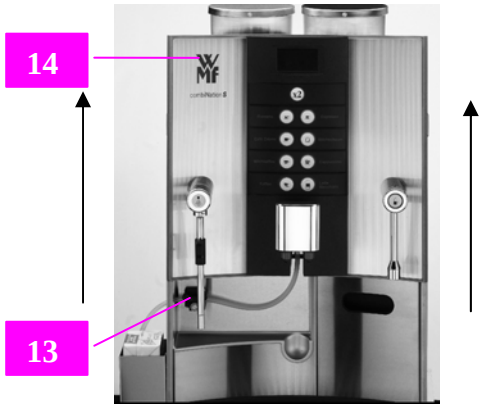
It is important to top up the coffee beans hopper and the ground coffee hopper before they are completely empty to ensure correct operation of the coffee machine.

7.3 Preparing to dispense milk

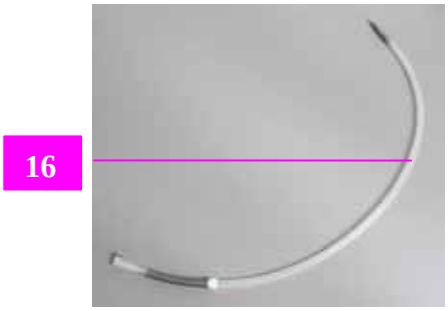
In order to dispense milk from the machine, the milk tank supplied (e. g. in the WMF auxiliary cooler or, as shown here, the Tetra Pak) has to be connected to the combination spout 7 of the machine by the milk intake hose 16.

If this is not the case, proceed as follows.

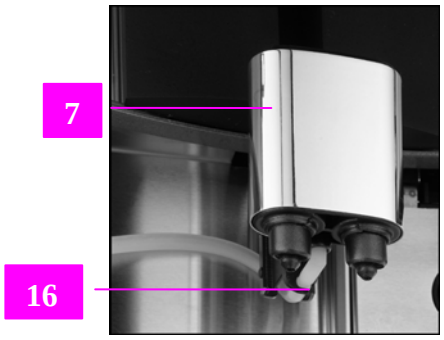
Slide the complete front door 14 upwards until the clamping valve 13 is easily accessible. Do this by grasping the front door at both sides and sliding the front door upwards with gentle pressure (see also chapter 7.5 on page 95).



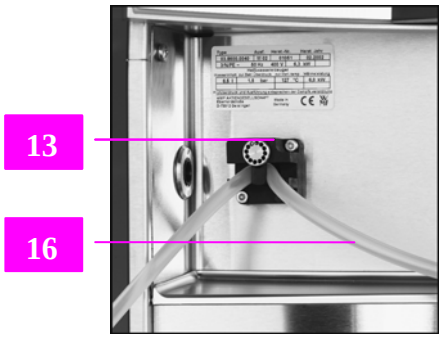
The milk intake hose 16 has a plastic connector on one end (bottom left in the picture) and a metal nozzle on the other end (top right in the picture).



Insert the connector of milk intake hose 16 into the connection provided on the underside of the combination spout 7. Then push the milk intake hose into the guide on the underside of the combination spout 7 to fasten the milk intake hose 16 to the combination spout 7.

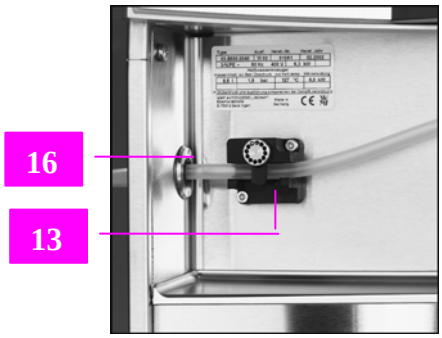


Next, feed the milk intake hose 16 through the clamping valve 13 mounting. To do this, pull both ends of the milk intake hose 16 forward and press down into the mounting.



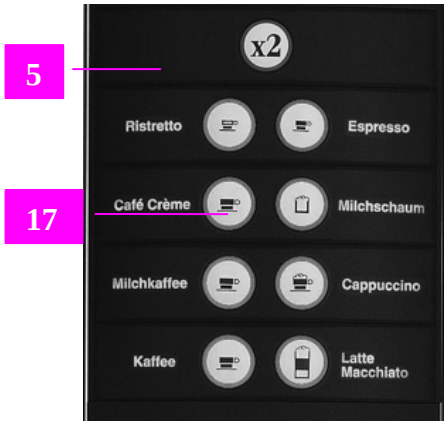
Then guide the metal nozzle of the milk intake hose 16 through the hole which is on the left next to the clamping valve 13. Finally, insert the metal nozzle of the milk intake hose 16 into the milk tank supplied (e.g. in the WMF auxiliary cooler or Tetra Pak).

Always make sure the milk tanks are topped up or replaced in good time, to ensure correct operation of the coffee machine.



7.4 Beverage key selection and labelling

Depending on the machine version chosen, you have either 5 or 9 beverage keys and one hot water key at your disposal (shown here: control panel 5 with 9 beverage keys 17). You can assign each beverage key 17 individually with your chosen coffee beverages. Around 40 pre-set standard beverages are provided for you (see chapter 8.2.8, page 121) or alternatively you can choose your own settings.



You can label the individual beverage keys 17 with different beverage symbols which your local WMF customer service engineer can replace according to your requirements.

The (2x) key gives you access to a second level of keys. By selecting this key before pressing one of the beverage keys, you can either prepare an additional beverage alternative or call up the two-cup function automatically.

Example: **additional beverage alternative**

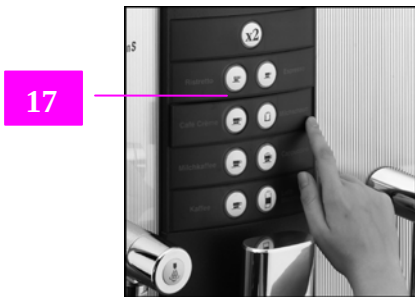
1 cup Espresso

Your local WMF customer service engineer will set up one of these alternatives for you at the time of installation of the machine.

2x +	1 cup Ristretto
Example: **two-cup function**	
	1 cup Espresso
2x +	2 cups Espresso are prepared at the same time

Note:
We recommend to switch off the machine while labelling in order to avoid pressing one of the beverage keys inadvertently.

You can also label the beverage keys 17 as you choose. To do this, press on either the left-hand or right-hand side of the key strip and, while still pressing, slide the key strip out sideways until the key strip comes out of its holder.



Remove the key strip from its holder.

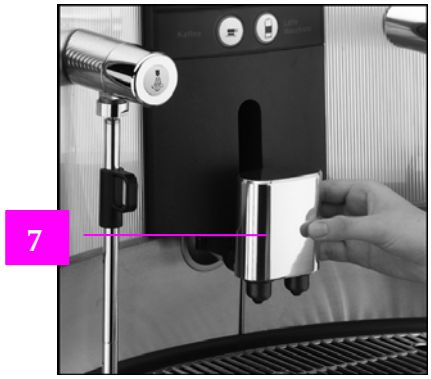
You can now replace the existing labels with the ready-made labels supplied with the machine. Alternatively, you can print your own labels on plastic, cut to size and use these instead.

Note:
Ensure the black foil is always replaced correctly.

After changing the plastic labels, replace the key strip. To do this, insert the left-hand (or right-hand) edge of the key strip into the holder and press the opposite side of the key strip into the holder as well until the key strip clicks into place.

7.5 Adjusting the height of the combination spout and/or front door

You can adjust the height of the combination spout 7 depending on the size of the coffee cups you use.



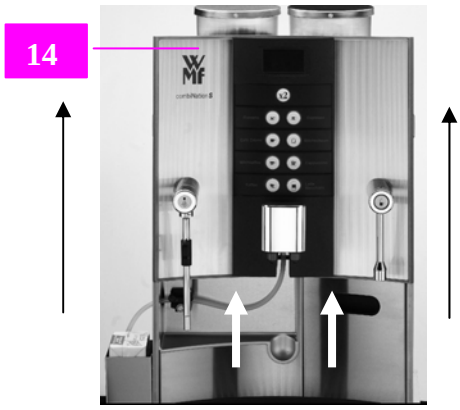
Grasp the combination spout and slide it upwards or downwards as required.

Caution!
Scalding hazard in the area of the combination spout 7.

The clear height under the spout can be varied between 70 mm and 140 mm.

Caution!
Beware when adjusting the height of the combination spout 7 or the front door 14.
Danger of crushing!

To fill jugs over 140 mm high (e.g. thermos jugs) the complete front door 14 can be slid upwards.



Grasp the front door at both sides and slide it upwards, using gentle pressure. Also push the combination spout 7 upwards.

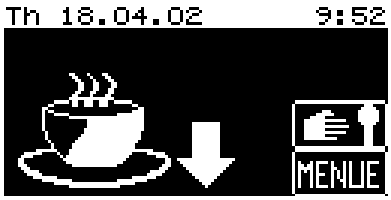
This enables the clear height to be adjusted up to 280 mm.

7.6 Preparing coffee

7.6.1 Coffee beverages (Espresso, Ristretto, Café Crème, Filter Coffee, etc.)

Caution!
Scalding hazard in the area of the combination spout 7.

If the coffee beans hopper and/or ground coffee hopper are full (see chapter 7.2 on page 91) and the machine is ready for operation, coffee beverages can be dispensed by pressing one of the beverage keys. The following message appears in the display:



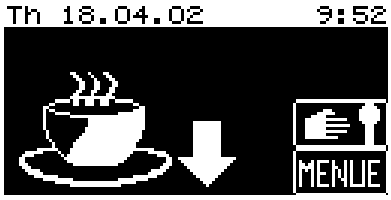
If, for example, you want to prepare two cups of espresso, proceed as follows:

1. Place two espresso cups beneath the combination spout 7. You may need to adjust the height of the combination spout, depending on the size of cup used (see chapter 7.5 on page 95).

2. Press the 2x key, then press the key labelled Espresso on the control panel 5 (to set the two-cup function, see 7.4 on page 93).

3. While brewing is taking place, the green light around the beverage key pressed flashes, and the other key lights are not lit. The display shows the name of the coffee beverage selected and the progress of brewing. Quantity pre-selection is possible (see chapter 7.6.3 on page 98).

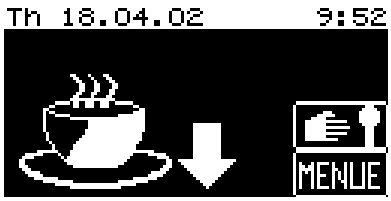
4. At the end of the brewing process, the freshly prepared coffee beverage is ready. The used coffee grouts are collected in the built-in grouts collector 12. All the key lights are reactivated again and the display shows the “Ready” message. The machine is ready for the next brewing operation.



7.6.2 Coffee beverages with milk (White Coffee, Cappuccino, Latte Macchiato etc.)

Caution!
Scalding hazard in the area of the combination spout 7.

If the coffee beans hopper and/or ground coffee hopper are full (see chapter 7.2 on page 91), milk dispensing has been prepared (see chapter 7.3 on page 92) and the machine is ready for operation, coffee beverages with milk can be dispensed by pressing one of the beverage keys. The following message appears in the display:

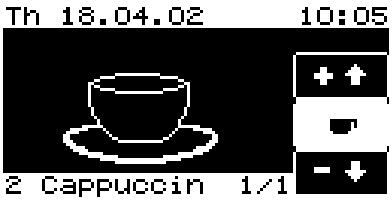


If, for example, you want to prepare two cups of cappuccino, proceed as follows:

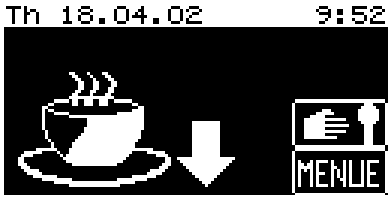
1. Place two cappuccino cups beneath the combination spout 7. You may need to adjust the height of the combination spout, depending on the size of cups used (see chapter 7.5 on page 95).

2. Press the 2x key and then press the key labelled Cappuccino on the control panel 5 (to set the two-cup function, see chapter 7.4 on page 93).

3. While brewing is taking place, the green light around the beverage key pressed flashes, and the other key lights are not lit. The display shows the name of the coffee beverage selected and the progress of brewing. Quantity pre-selection is possible (see chapter 7.6.3 on page 98).



4. At the end of the brewing process, the freshly prepared coffee beverage is ready. The used coffee grouts are collected in the built-in grouts collector 12. All the key lights are reactivated again and the display shows the "Ready" message. The machine is ready for the next brewing operation.



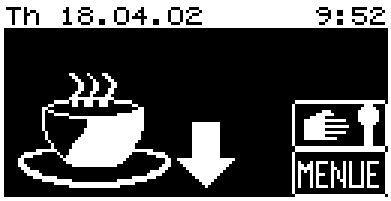
7.6.3 Quantity pre-selection

If you wish to prepare several cups *one after the other*, you can repeat each beverage selection automatically up to **12 times**. By using the two-cup function 2x and quantity pre-selection you can, for example, prepare 12 x 2 = 24 beverages one after the other.

Once the first brewing has started, the quantity pre-selection (number) of beverages to be dispensed can be increased or decreased by pressing the + or - soft key as appropriate.

In the example shown here, a Latte Macchiato was selected and the quantity increased to 6 using quantity pre-selection. The display shows the pre-selection and progress of brewing (in this example: the first of six brews is taking place).

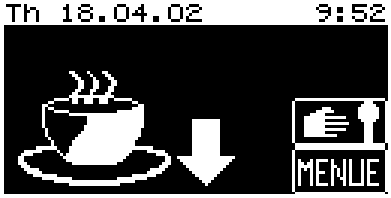
Six brewing cycles are now carried out, one after the other. Remember to place a fresh cup under the combination spout each time. The quantity pre-selection can be altered while brewing is in progress. Once all the brews have been completed, the "Ready" message appears again in the display.



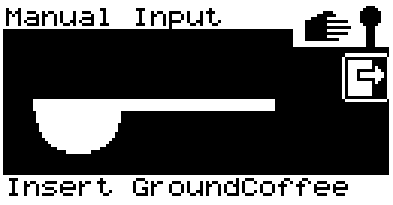
7.6.4 Manual input

The machine is equipped with a manual input 3 for *ground* coffee to prepare additional coffee beverages (e.g. mild coffee or decaffeinated coffee). To use the manual input, proceed as follows:

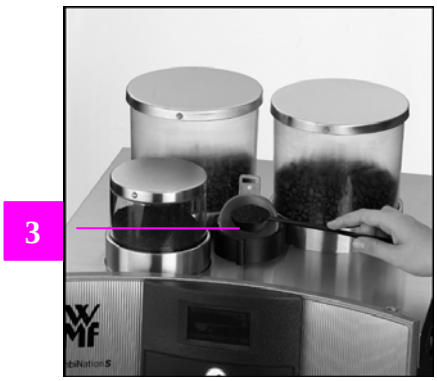
1. The machine is ready and the following message appears in the display. Place the appropriate container beneath the combination spout. Then press the soft key to unlock the manual input 3.



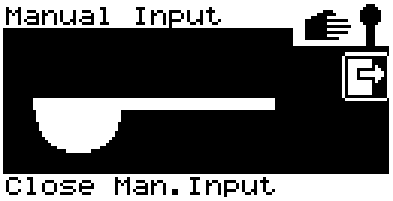
2. The display asks you to put in the ground coffee.



3. Open the manual input 3. Take the measuring spoon (order no. 33.0724.4000) and pour in the appropriate quantity of *ground* coffee (max. 25g) for the quantity to be brewed. Then close the manual input 3.

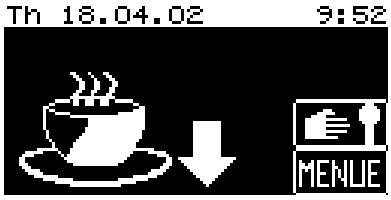


4. After closing the manual input, press the appropriate beverage key on the control panel.



5. The beverage selected is prepared using the ground coffee put in. The display shows the name of the coffee beverage selected and the progress of brewing in the form of a filling cup. Quantity pre-selection is *not* possible in this mode.

6. At the end of the brewing process the freshly prepared coffee beverage is ready. The used coffee grouts are collected in the built-in coffee grouts collector 12. All the key lights are reactivated again and the display shows the “Ready” message. The machine is ready for the next brewing operation.

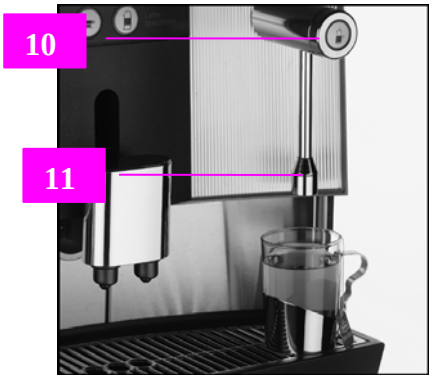


7. If no beverage keys are pressed within 40 seconds of unlocking the manual input 3, the ground coffee that was put in is ejected into the grouts collector and the machine is ready for operation again.

7.7 Hot water dispensing

If the machine is ready for operation, hot water can be dispensed by pressing the optional hot water key 10.

Caution!
Scalding hazard in the area of the hot water spout 11.



Hot water can be dispensed in three different ways via the hot water spout 11:

1. **Measured dispensing**
   Press the hot water key 10 to start dispensing. Dispensing stops automatically when a pre-defined quantity has been dispensed.

2. **Start-stop function**
   Press the hot water key 10 to start dispensing. Press again to stop.

3. **Free flow**
   Dispensing continues as long as the hot water key 10 is pressed.

Your WMF customer service engineer will set your preferred alternative for you as required.

During hot water dispensing, the beverage selected is shown in the display. In the example shown here, a small portion of hot water has been dispensed.

If the machine is fitted with an eight key control panel you can press the (2x) button and take a larger portion of hot water.

7.8 Steam dispensing

Your WMF combiNation S can be fitted with an optional steam nozzle 8 for manual dispensing and portioning of steam. You can use steam to heat up drinks or to froth milk manually.

Caution!
Scalding hazard in the dispensing area of the steam nozzle 8.

Caution! Burning hazard!
When the machine is on, always hold the steam nozzle 8 by the handle only.

Heating up drinks

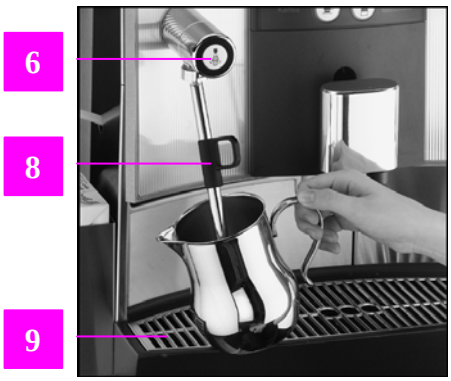
1. Always insert the steam nozzle 8 well into the drink container. To swivel the steam nozzle, use the integral handle.

2. Turn the rotary knob 6 slowly towards the left (direction “+”) to start steam dispensing.

3. Once the drink is hot, immediately close the rotary steam knob 6 by turning it to the right (direction “-”).

4. After heating up the drink, swivel the steam nozzle 8 towards the drip tray 9 and briefly open the rotary steam knob 6 again. After closing it, wipe over the steam nozzle 8 with a damp cloth.

Frothing milk



Caution! Burning hazard!
When the machine is on, always hold the steam nozzle 8 by the handle only.

Caution! Burning hazard!
When the machine is on, always hold the steam nozzle 8 by the handle only.

1. The best type of container to use is a tall, narrow stainless steel jug with a handle (e. g. WMF item 06.3417.6040). Fill it no more than half-full with cold milk.

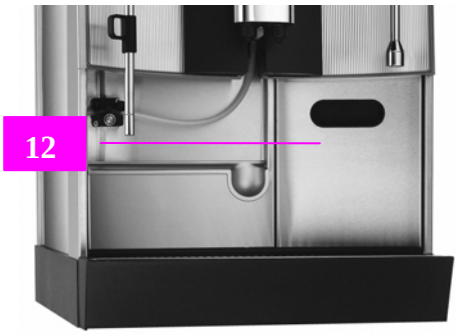
2. First insert the steam nozzle 8 well into the drink, then turn the rotary steam knob 6 slowly towards the left (direction “+”) to start steam dispensing.

3. Now move the jug up and down so that the outlet in the steam nozzle 8 is repeatedly lifted out of the milk. A large quantity of froth rapidly forms. Take care not to overheat the milk, however, as this will reduce the quantity of froth.

4. When the milk has been frothed, swivel the steam nozzle 8 towards the drip tray 9 and briefly open the rotary steam dispensing knob 6 again. After closing it, wipe over the steam nozzle 8 with a damp cloth.

7.9 Coffee grouts collector

The used coffee grouts are collected inside the machine in the coffee grouts collector 12. The coffee grouts collector has sufficient capacity for approximately 40 brews (jugs) to 75 brews (cups).



Caution! Injury hazard!
Beware of danger of crushing when emptying the grouts collector 12.

The display 4 will warn you when the coffee grouts collector 12 is full. A message asking you to empty the grouts collector appears in the display:

A further 5 brews can be carried out after this message appears before coffee dispensing is blocked.

To empty the grouts collector 12, slide the front door upwards (see chapter 7.5 on page 95) until the coffee grouts collector 12 is easily accessible. Then pull the coffee grouts collector 12 forward to remove from the machine and empty it.

Coffee dispensing cannot take place during this time. The following message appears in the display:

Replace the empty coffee grouts collector 12. Then press the OK soft key to confirm if you have emptied the coffee grouts collector or press EXIT if you merely checked the level in the container.

If you press OK to confirm, the coffee grouts collector 12 must have been removed from the machine **for at least 5 seconds**, otherwise the confirmation of emptying OK will not be accepted.

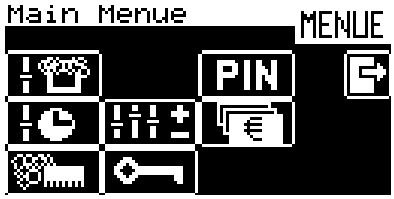
Important!
Always empty the coffee grouts collector 12 before replacing it.
Replacing the grouts collector 12 without emptying it will dirty the machine and can cause damage to the machine.

A special version is also available in which the coffee grouts are ejected directly into a bin under the counter, provided by the customer. (This should be ordered separately). This enables larger quantities of grouts to be collected. Your WMF customer service engineer will set the maximum collection quantity on the machine.

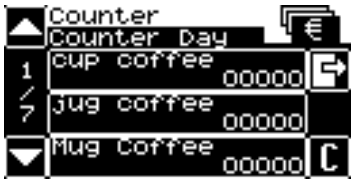
7.10 Unit number accounting

Note:
For security purposes, we **strongly** advise allocating an accounting PIN number to the “Unit number accounting”.
(see chapter 8.5 Access authorisations on page 124)

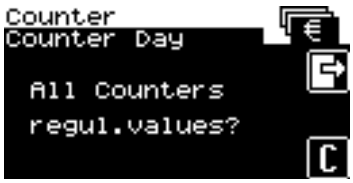
In order to read off the unit numbers dispensed for each beverage, press the € soft key in the selection menu.



In the next display, you can now read off the precise number of every beverage dispensed. You can read off the counter of all beverages with the help of the ▲ ▼-soft key.

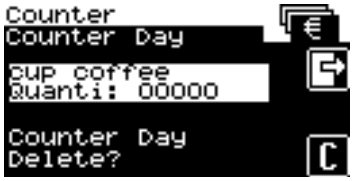


To reset the complete daily counter to zero, press the C soft key. Following display appears:



Press C again to confirm that you want to zero the counter.
The complete counter (for all the beverages) is cleared now.

Would you just like to zero the counter of a special beverage, e.g. the Cup coffee soft key.
The following display appears:



To reset the counter to zero, press the C soft key.

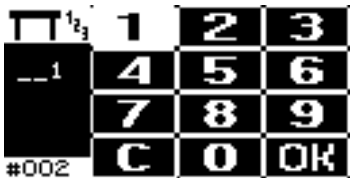
7.11 Waiter accounting system

Your WMF combiNation *S* can be fitted with a WMF Waiter Accounting System or in conjunction with an accounting system.

The coffee machine is equipped with a waiter lock 14 and connected to the accounting unit. Beverages are released by inserting authorised waiter keys and, if table numbers are in use, by inputting a table number in the machine display. Beverages dispensed for each waiter or table number are calculated via the external accounting system or the WMF Multicounter (only when table numbers are not in use).

The following modes are available:

- **Debit mode (waiter self-service):**
  The waiter inserts the authorised waiter key and, if appropriate, enters the table number in order to dispense beverages. If table numbers are in use, the following display appears upon inserting the waiter key:



The table number can now be entered in the display. Always press OK to confirm the entry. If the table number is already in use by another waiter, the table will appear scored through in the display and beverage dispensing will be disabled:

Press the C key or remove and re-insert the waiter key to input another table number.

Details of beverages dispensed, the table number (if in use) and waiter identification are reported to the accounting system.

- **Credit mode:**
  When working in Credit mode, a credit is indicated in respect of beverage dispensing from the WMF coffee machine. In other words, the waiter keys in the beverage sale information at the till. If the WMF coffee machine shows a credit for a beverage, the beverage can be dispensed either freely or by inserting the appropriate waiter key.

7.12 Vending units

7.12.1 Coin checker / token checker

Using for the first time

The WMF combiNation *S* can be equipped with a coin checker or token checker for self-service mode.

☞ **Note:**
The coin checker / token checker must only be connected and put into service by WMF Customer Service.

Switch on your WMF coffee machine. The coin checker is now automatically switched on. If the coffee beans hopper or ground coffee hopper is full, then the machine is ready for operation. However, the key lights in the individual beverage keys are **not** lit. The value of the programmed selling price first has to be inserted, before the key lights in the beverage keys released light up and coffee can be dispensed.

☞ The coin checker does **not** give change in case of overpayment. Coins already collected are retained.

The ‘manual dispensing’ softkey in the selection menu in the coffee machine display 4 allows the option of either releasing **all** the beverages or only dispensing a **single** beverage free, e.g. to dispense a jug of coffee.

☞ **Note:**
For security purposes, we **strongly** advise allocating an accounting PIN number to the Free key setting or to beverage release.
(see chapter 8.5 Access authorisations on page 124)

To switch off the coin checker, press the Free key in the display to change over to free dispensing of all beverages.

Coins and/or tokens inserted into the coin checker (coin slot) are collected in the lockable coin box.

The coin checker can be set to 2 different selling prices. If the coin checker fails to operate, press the orange coin return key. The coins or tokens can then be removed from the coin return. If beverage dispensing is disabled, for instance because machine cleaning is taking place, coin acceptance is disabled. Any coins inserted drop down through the return chute.

☞ **Note:**
In the case of **machine malfunction**, for example if there is no water pressure or if machine cleaning is in progress, **coin acceptance is disabled**.

☞ In the case of **beverage malfunction**, such as an empty coffee beans hopper or ground coffee hopper, coins will still be accepted but **beverage dispensing will not take place**.

☞ **Note:**
In this case, please follow the instructions on your WMF coffee machine display.

Dimensions (body)	
Height	600 mm
Width	170 mm
Depth	498 mm

Settings

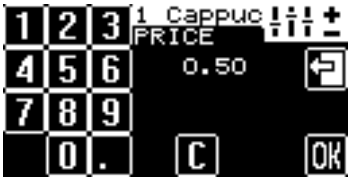
Once the coin checker has been commissioned by WMF Customer Service, you can program your own selling prices.

This is done as follows:

Pressing the Multicounter/SE soft key takes you into the menu, where the price-setting is possible.

Choose the beverage you wish to set a price for by pressing the appropriate beverage button.

Use the numbers pad to input the price (between 0000,00 and 9999,99) and confirm with OK. Now you can choose another beverage.



☞ Price 9999,99 means this beverage button is blocked.

7.12.2 (Chip) card reader

The WMF combiNation *S* can be equipped with a card reader for self-service mode.

☞ The card reader is purchased by the customer and sent to WMF for fitting. The **card reader manufacturer's** specific instructions should always be followed.

Switch on your WMF coffee machine. The card reader is now automatically switched on.

The 'manual dispensing' softkey in the selection menu in the coffee machine display 4 allows the option of either releasing **all** the beverages or only dispensing a **single** beverage free, e.g. to dispense a jug of coffee.

☞ **Note:**
For security purposes, we **strongly** advise allocating an accounting PIN number to the Free key setting or to beverage release.
(see chapter 8.3 Access authorisations on page 122).

To switch off the card checker, press the Free key in the display to change over to free dispensing of all beverages.

The card reader can be set up for a varying number of selling prices (depending on the card reader model).

☞ **Note:**
Depending on the card reader model, if a malfunction occurs, the cards may not be accepted. In this case, please follow the error messages in your WMF coffee machine display.

Dimensions (body)	
Height	600 mm
Width	170 mm
Depth	498 mm

7.12.3 Coin changer

Starting up

Note:
The coin changer must only be connected and put into service by WMF Customer Service.

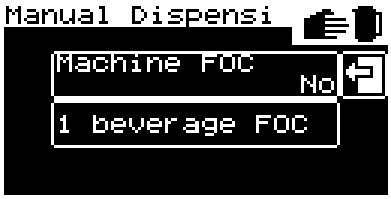
The WMF combiNation *S* can be fitted with a coin changer for self-service mode.
The attachment described here is an MEI (Mars Electronics International) CF 7000 ®/TM coin changer with a MDB interface.

WMF Customer Service will set up the required beverages and beverage prices and instruct your operating personnel. You can make changes to the beverages or beverage prices yourself.

Note:
If faults occur that you cannot correct yourself, call WMF Customer Service. Do not switch the machine on again until the fault has been remedied.

Rated voltage	230 V
Dimensions Height Width Depth	 655 mm 190 mm 450 mm
Weight	approx. 20 kg

The ‘manual dispensing’ softkey in the selection menu in the coffee machine display 4 allows the option of either releasing **all** the beverages or only dispensing a **single** beverage free, e.g. to dispense a jug of coffee.



Note:
For security purposes, we **strongly** advise allocating an accounting PIN number to the Free key setting or to beverage release.
(see chapter 8.3 Access authorisations on page 122).

If the coin changer is switched off at the On/Off switch, all the beverages can also be dispensed free.

Settings

- **Filling the tubes with change**

  1. Set „filling tubes“ at the the changer.
  2. Tubes will be filled with chang for the first time.
  3. Quit filling-mode.

  The display „no change“ expires after the first run up.

- **Paying out coins /emptying tubes**

  On pressing the keys, one coin is paid out of the corresponding tube each time. If you press the “**A**”, “**B**”, “**C**”, “**D**” key for longer than three seconds, the coins will be paid out automatically until only a minimum (the minimum reserve) is left. This minimum is sufficient to operate the pay-out mechanism. To empty a tube or box, you may need to remove the last few coins manually.

- **Automatic emptying to a preset level**

  If your coin changer is programmed for this function, press the keys

  “**A**”, “**C**”

  to pay out coins until the levels in the tubes reach the preset levels. If the number of coins already in the tubes is the same as or less than the level, no coins will be paid out.

- **Setting prices**
  See chapter 7.12.1 Coin checker / token checker.

- **Coin devise menu**
  In this sub-menu you can set the following::
  - Tube combination
  - Token
  - Blocking the coin device
- **Tube combination**
  In this sub-menu you can set in which combination of empty coin tubes the message "Insert exact change" is to appear

- Empty tubes are named A, B C and D; A ist normaly the tube with the lowest value. The standard is:

  A = 5 Cent , B = 10 Cent , C = 50 Cent , D = 20 Cent

- This assignment is possible (presetting is 00):

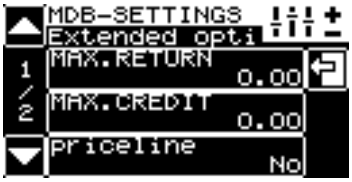
00 = A or (B and C and D)
01 = A and B and C and D
02 = only A and B
03 = A and (B or C)
04 = only A
05 = only A or B
06 = A or B or (C and D)
07 = only A and (C and D)
08 = only A or (C and D)
09 = only B and C and D
10 = only B
11 = only B or (C and D)
12 = only C and D

- **Token**
  The small and large WMF token values can be set in this sub-menu.

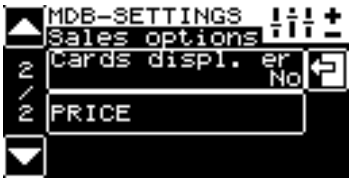
- **Blocking the coin device**
  The individual coin canals can be blocked here. Please refer to the enclosed Operating Instructions from the change maker manufacturer on assigning canals to coins. The canals marked with “Yes” are blocked.

☞ This setting is activated only after the first run up or the second time coins are inserted.

- **Expanded options**
  In the expanded options of the MDB-menu you can set the following:
  - Maximum change
  - Maximum credit
  - Priceline



- **Maximum change**
  In this sub-menu you can set the input of the maximum change amount. This option can only be activated if either the option *Multiple sale h*as been set to *YES* or *with obligation to buy* has been set to YES.
- Use the numbers pad to input the amount of maximum change.
- **Maximum credit**
  If this value is exceeded no more coins will be accepted. The last coin inserted before the maximum credit set is accepted (i.e. overpayment is possible).
- **Sales options**
  Multiple sales
  This is usually set to NO on coffee machines. If set to Yes this means that should more money than needed for a single beverage be inserted then beverages will be dispensed until the money if exhausted. Any change left insufficient to buy any beverage will only be returned of a change maker is installed.
  With purchase obligation
  If "with purchase obligation" is set to YES then no change will be given if no beverage was dispensed.
  Communications error display
  This setting suppresses the display of communications error in specific cases.
  Price



- **Machine cleaning**

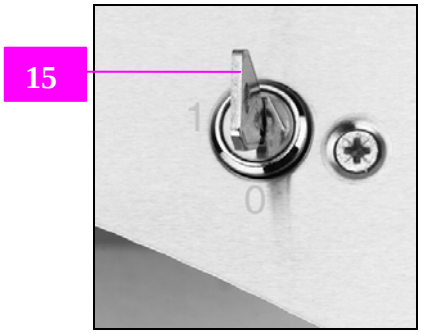
Caution!
Turn off the power supply to the machine before cleaning the coin changer.

Please follow the manufacturer's cleaning instructions when cleaning the coin changer. These instructions can be found in the enclosed Quick Reference sheet, where all the cleaning steps are described in detail.

7.13 Switching off the machine

Important!
Daily cleaning **must** be carried out before switching off the machine (see chapter 10.1 on page 135).

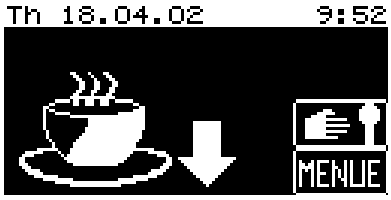
Turn the key switch 15 to position "**0**" (Off).



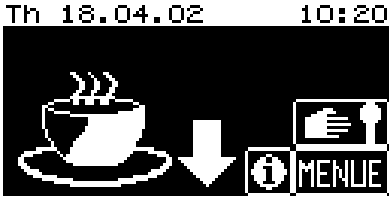
Important!
After switching off the machine, the **main shutoff valve** on the water inlet must be closed and the **main power switch** to the machine must be switched off.

8 User guide

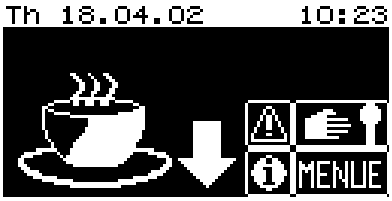
The machine user guide is provided in the form of a touch screen display. When the machine is ready for operation, the following display appears:



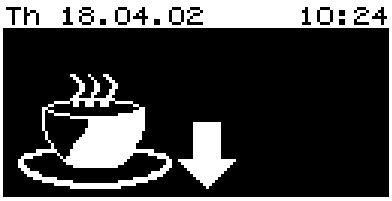
Pressing on the blank area of the display will produce the additional symbol ⓘ, which can be used to call up user information.



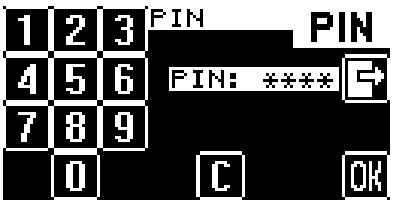
The symbol ⚠ appears if a malfunction has occurred or user information is displayed (see chapter 11 on page 148).



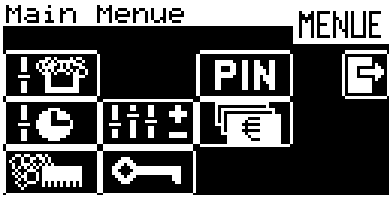
In “self-service” mode, no selection symbols are displayed. Pressing anywhere on the display will produce a request for access authorisation (PIN number, see chapter 8.5 on page 124).



Pressing the MENUE soft key takes you into a second level, where a selection menu is available. If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124) on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is inputted, the selection menu is displayed.



This selection menu allows you to set or alter various settings, depending on your access authorisations. The individual menu items are explained step by step in the chapters that follow:



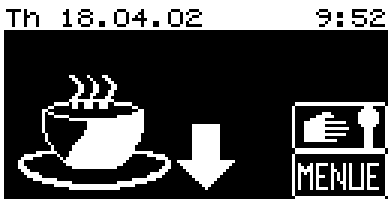
- Setting the milk froth quality (see chapter 8.1 on page 114),
- Timer mode,
- Cleaning (see chapter 10, page 127),
- Managing access rights (PIN numbers) (see chapter 8.5, page 124),
- Beverage settings (see chapter 8.2, page 115),
- Machine settings (see chapter 8.3, page 122),
- Setting the date and time (see chapter 8.4, page 123),
- Access authorisations (PIN numbers) (see chapter 8.5, page 124),
- Unit number accounting (see chapter 7.10 page 103)

For general menu control, the following symbols are used with the following meanings:

- Confirm or start a step or store settings
- Back to a previous menu level or quit without saving (exit)
- Context-sensitive help or additional information
- Clear symbol
- Increase or reduce settings
- Go to beginning or end of list
- Scroll up or down one page of list
- Scroll back or forwards through dialogues with several pages

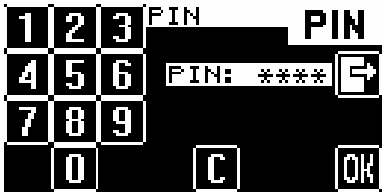
8.1 Setting the milk froth quality

The machine is ready for operation and the following display appears:

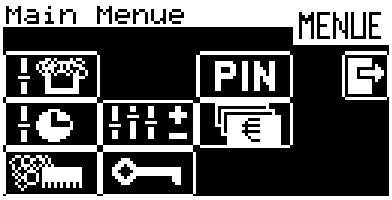


Press the MENUE soft key to go to a second level where there is a selection menu which allows you to set the milk froth quality.

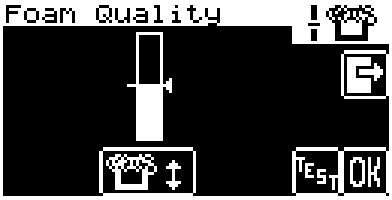
If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is inputted, the selection menu is displayed.



The quality of the milk froth (microporosity) is set centrally, for all beverages with frothed milk, via the option in the selection menu. This guarantees swift adaptation to fluctuations in the properties of the milk and avoids the need to alter the beverage settings in the setting program for every single drink made with frothed milk.

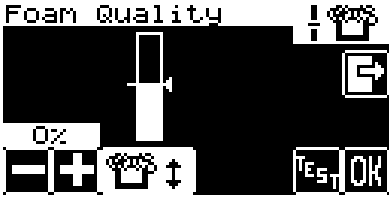


Pressing the soft key causes another display to appear in which you can alter the milk froth quality by pressing the or soft keys as appropriate. Pressing the soft key makes the milk froth finer, whereas pressing the soft key makes it coarser in texture.



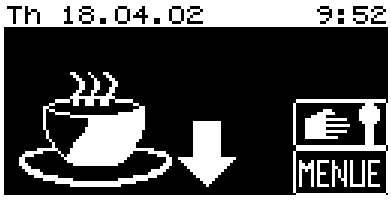
Caution! Scalding hazard!
In the dispensing area for coffee 7, hot water 11 and steam 8 there is a **scalding hazard**.

By pressing the Test soft key at any time during setting, you can activate milk froth portioning to check the result of the changes you have made to the settings. Press the OK soft key to accept the new settings, or press to quit the setting menu without accepting the changes.



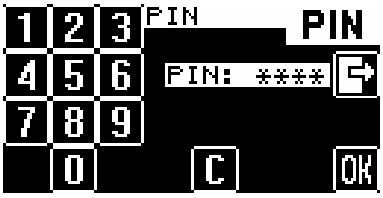
8.2 Beverage settings

The machine is ready for operation and the following display is shown.

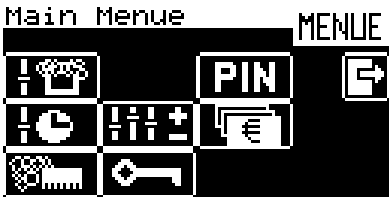


By pressing the MENUE soft key you can access a second level with a selection menu which allows you to make beverage settings.

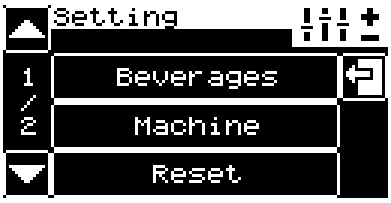
If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is inputted, the selection menu is displayed.

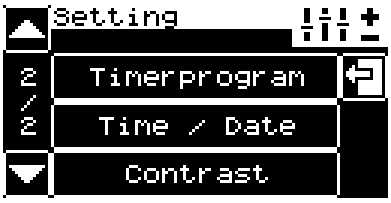


If you would like to change the settings for your coffee beverages, press the soft key in the selection menu.



In the menu that appears next, you are asked to choose whether you wish to alter the beverage settings, machine settings, reset, timer program, date/time or the contrast. Choose the Beverages soft key.

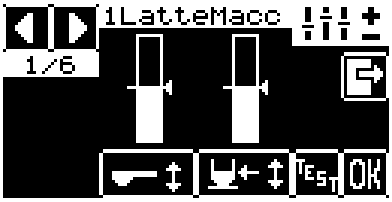




The following display appears:

Now select the beverage key on the control panel for the beverage which you would like to change.

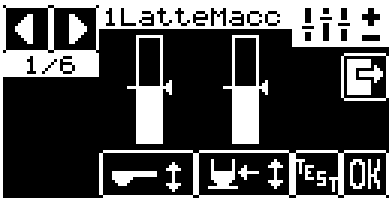
You are now in the setting mode for the beverage selected (in this example, Latte Macchiato) and, depending on the beverage, you can now alter the quantity of ground coffee, quantity of water, coffee temperature, crema quality, milk froth quality, quantity of milk, portioning sequence and key allocation for the particular beverage.



Press the ▶ soft key to scroll to the next setting page, or press the ◀ soft key to scroll one page back. Depending on the setting options for the beverage selected 3 to 6 setting pages are available (in the case of coffee beverages without milk, for example, the milk setting pages are not available).

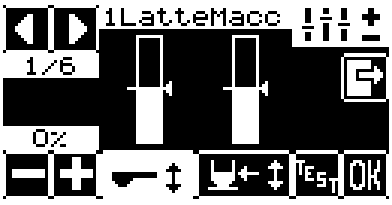
8.2.1 Quantity of ground coffee

To change the quantity of ground coffee, enter the beverage settings menu (see chapter 8.2 on page 115), choose the setting mode for the beverage selected and use the ◀ and/or ▶ soft keys to scroll to the setting page where the ☕↕ soft key appears. Then press the ☕↕ soft key.



The following display then appears, with the ☕↕ symbol highlighted in white (activated):

Press the + and/or − soft keys to alter the quantity of ground coffee, starting from the current setting. The change is displayed both graphically and as a percentage (in relation to the current setting).

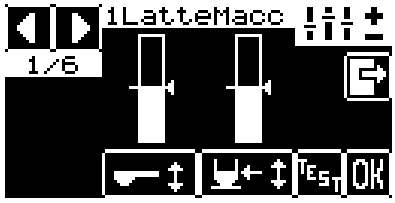


Caution! Scalding hazard!
In the dispensing area for coffee 7, hot water 11 and steam 8 there is a **scalding hazard**.

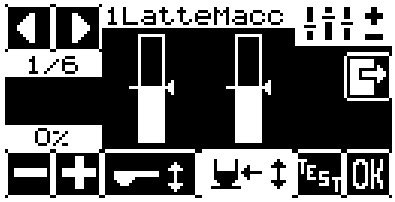
By pressing the Test soft key at any time during setting, you can activate a test brew to check the result of the changes you have made to the settings. Press the OK soft key to accept the new settings, or press ESC to quit the setting menu without accepting the changes.

8.2.2 Quantity of water

To alter the quantity of water, enter the beverage settings menu (see chapter 8.2 on page 115), choose the setting mode for the beverage selected and use the ◀ and/or ▶ soft keys to scroll to the setting page where the soft key appears. Then press the soft key.



The following display then appears, with the symbol highlighted in white (activated):



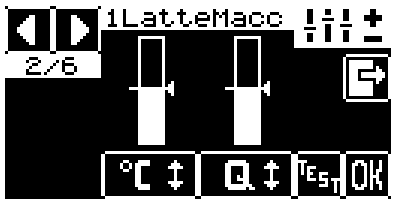
Press the + and/or − soft keys to alter the quantity of water, starting from the current setting. The change is displayed both graphically and as a percentage (in relation to the current setting).

Caution! Scalding hazard!
In the dispensing area for coffee 7, hot water 11 and steam 8 there is a **scalding hazard**.

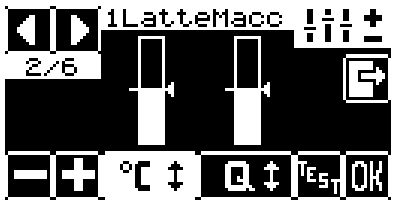
By pressing the Test soft key at any time during setting, you can activate a test brew to check the result of the changes you have made to the settings. Press the OK soft key to accept the new settings, or press ESC to quit the settings menu without accepting the changes.

8.2.3 Coffee temperature

To alter the coffee temperature, enter the beverage settings menu (see chapter 8.2 on page 115), choose the setting mode for the beverage selected and use the ◀ and/or ▶ soft keys to scroll to the setting page where the °C ↕ soft key appears. Then press the °C ↕ soft key.



The following display then appears, with the °C ↕ symbol highlighted in white (activated):



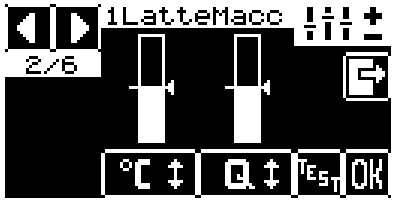
Press the + and/or − soft keys to alter the coffee temperature, starting from the current setting, in four steps (3 steps to increase the temperature, 1 step to reduce it).

☞ **Caution! Scalding hazard!**
In the dispensing area for coffee 7, hot water 11 and steam 8 there is a **scalding hazard**.

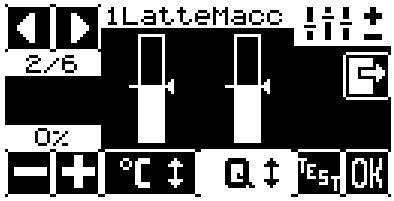
By pressing the Test soft key at any time during setting, you can activate a test brew to check the result of the changes you have made to the settings. Press the OK soft key to accept the new settings, or press EXIT to quit the setting menu without accepting the changes.

8.2.4 Crema Quality

To alter the crema quality, enter the beverage settings menu (see chapter 8.2 on page 115), choose the setting mode for the beverage selected and use the ◀ and/or ▶ soft keys to scroll to the setting page where the Q ↕ soft key appears. Then press the Q ↕ soft key.



The following display then appears, with the Q ↕ symbol highlighted in white (activated):



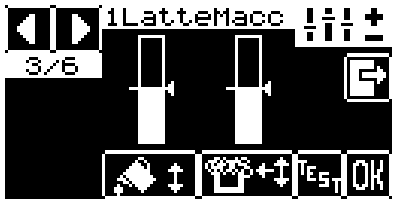
Press the + and/or − soft keys to alter the crema quality, starting from the current setting.

☞ **Caution! Scalding hazard!**
In the dispensing area for coffee 7, hot water 11 and steam 8 there is a **scalding hazard**.

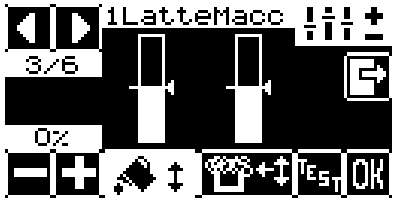
By pressing the Test soft key at any time during setting, you can activate a test brew to check the result of the changes you have made to the settings. Press the OK soft key to accept the new settings, or press EXIT to quit the settings menu without accepting the changes.

8.2.5 Quantity of milk or milk froth

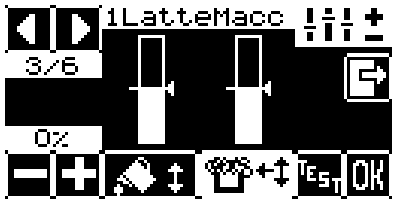
To alter the quantity of milk or milk froth, enter the beverage settings menu (see chapter 8.2 on page 115), choose the setting mode for the beverage selected and use the ◀ and/or ▶ soft keys to scroll to the setting page where the ↕ or the ☕↕ symbol appears. Then press the ↕ or the ☕↕ soft key.



One of the following displays appears (depending on whether milk or milk froth has been selected), with the selected symbol ↕ or ☕↕ highlighted in white (activated):



Press the + and/or − soft keys to alter the quantity of milk, starting from the current setting. The change is displayed both graphically and as a percentage. The quantity of milk froth is altered in the same way as the milk quantity.



☞ **Caution! Scalding hazard!**
In the dispensing area for coffee 7, hot water 11 and steam 8 there is a **scalding hazard**.

By pressing the Test soft key at any time during setting, you can activate milk or milk froth portioning to check the result of the changes you have made to the settings. Press the OK soft key to accept the new settings, or press EXIT to quit the settings menu without accepting the changes.

8.2.6 Addition of milk

To set or alter the setting for adding milk to a coffee beverage, enter the beverage settings menu (see chapter 8.2 on page 115), choose the setting mode for the beverage selected and use the ◀ and/or ▶ soft keys to scroll to the setting page where the `Addition Milk` soft key appears. Then press the `Addition Milk` soft key.

The following display appears. You can now choose whether you wish to add no milk `None`, milk `Milk`, froth `Foam` or milk & froth `Milk&Foam` to the coffee beverage.

Caution! Scalding hazard!
In the dispensing area for coffee 7, hot water 11 and steam 8 there is a **scalding hazard**.

In the example shown here, milk & froth `Milk&Foam` was selected. By pressing the `Test` soft key at any time during setting, you can activate milk or milk froth portioning to check the result of the changes you have made to the settings. Press the `OK` soft key to accept the new settings, or press ESC to quit the settings menu without accepting the changes.

8.2.7 Beverage preparation sequence

To set or alter the sequence in which the individual beverage ingredients are prepared, enter the beverage settings menu (see chapter 8.2, page 115), choose the setting mode for the beverage selected and use the ◀ and/or ▶ soft keys to scroll to the setting page where the `Sequence` soft key appears. Then press the `Sequence` soft key.

The following display appears. Press the + and/or − soft keys to select the sequence in which the `Coffee`, `Milk` and `Foam` steps take place during preparation.

In the example shown here, the sequence selected was coffee Coffee, froth Foam and finally milk Milk. By pressing the Test soft key at any time during setting, you can activate a test brew to check the result of the changes you have made to the settings. Press the OK soft key to accept the new settings, or press to quit the settings menu without accepting the changes.

8.2.8 Beverage selection (acceptance of factory settings)

To set or alter which beverage is allocated to a beverage key on the control panel, enter the beverage settings menu (see chapter 8.2 on page 115) choose the setting mode for the beverage selected and use the ◀ and/or ▶ soft keys to scroll to the setting page where the Beverage soft key appears. Then press the Beverage soft key.

The following display appears. This list contains around 40 standard beverage settings which you can allocate to the individual beverage keys. By using the ▼ and/or ▲ arrow keys you can scroll one page forward or back through the list until you find the beverage you are looking for.

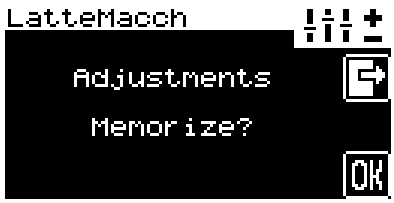
Important!
When you alter the beverage selection, the individual settings are overwritten by the default values for the beverage selected (factory settings).
If you only want to alter the settings for a beverage key which has already been allocated, skip this setting step.

If you want to allocate a new beverage to a beverage key on the control panel, press the name of your desired beverage on the list soft key.

In the example shown here, the beverage selected was Latte Macchiato. Press the OK soft key to accept the new settings, or press to quit the setting menu without accepting the changes.

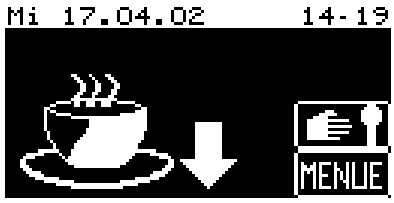
8.2.9 Storing beverage settings

When you have finished your beverage settings, at the end you will be asked whether you want to accept these settings. Press the OK soft key to accept the new settings, or press EXIT to quit the setting menu without accepting the settings.



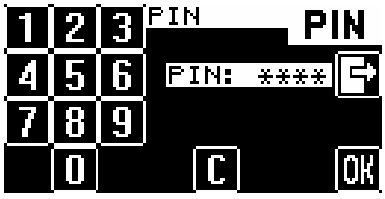
8.3 Machine settings

The machine is ready for operation and the following display is shown:

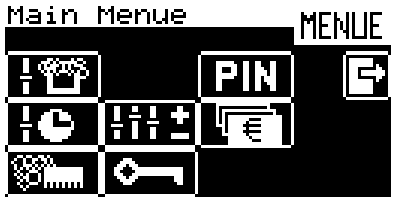


By pressing the MENUE soft key you can enter a second level where a selection menu allows you to adjust the machine settings.

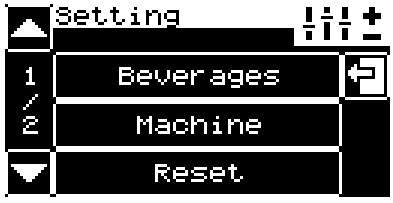
If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is inputted, the selection menu is displayed.



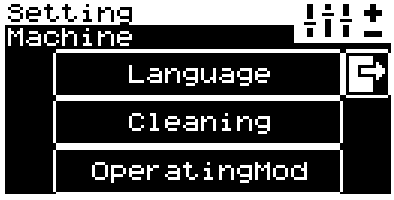
If you wish to alter your machine settings, press the soft key in the selection menu.



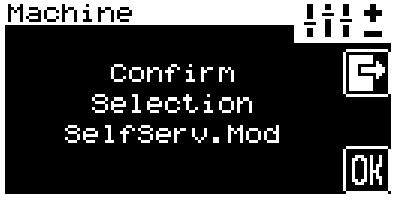
In the menu that appears next, you are asked to choose whether you wish to alter the beverage settings, machine settings, reset, timer program, date/time or the contrast. Choose the Machine soft key.



This menu allows you to choose to set up the display language Language German / English / other language, forced cleaning Cleaning of the combination spout or the mode OperatingMod as normal or self-service mode.

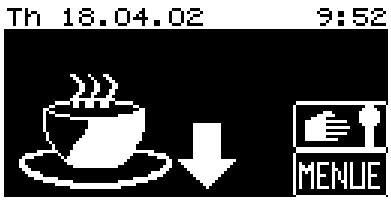


In the example shown here, self-service mode OperatingMod has been selected. Press the OK soft key to accept the new settings, or press EXIT to quit the menu without accepting the changes.



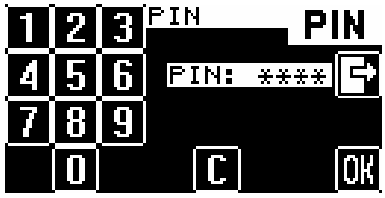
8.4 Setting the date and time

The machine is ready for operation and the following display is shown:

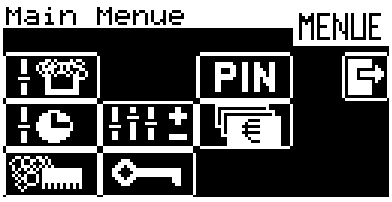


By pressing the MENUE soft key you can enter a second level where a selection menu allows you to set the date and time.

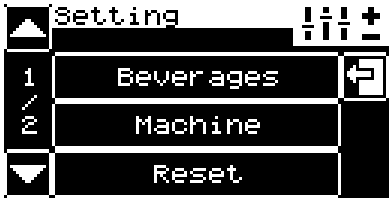
If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is inputted, the selection menu is displayed.

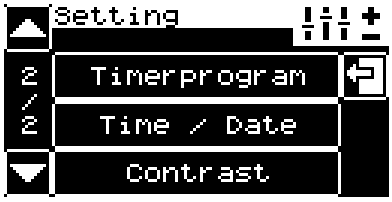


If you would like to alter the date and time shown in the display, press the soft key in the selection menu.

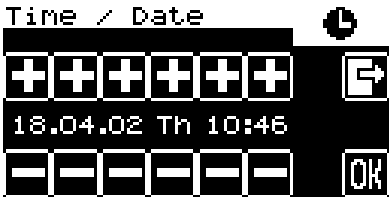


In the menu that appears next, you are asked to choose whether you wish to alter the beverage settings, machine settings, reset, timer program, date/time or the contrast. Choose the Time/Date soft key.





In this menu you can now alter the date (day, month, year, day of the week) and the time (hour, minute) *individually* by pressing the + and/or − soft keys. Press the OK soft key to accept the new settings, or press ESC to quit the menu without accepting the changes.

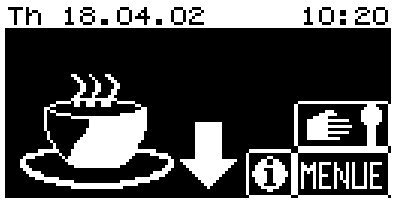


8.5 Access authorisations (PIN numbers)

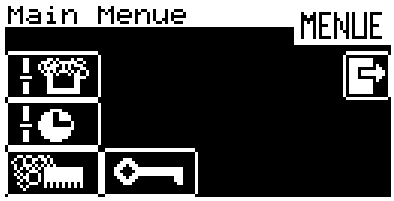
8.5.1 System of access authorisations

The access authorisation system featured in the WMF combiNation *S* restricts access to the selection menu, if desired. There are 4 levels of access authorisations:

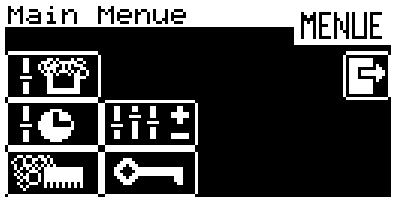
Level 0 Generally accessible information, not secured by a PIN.



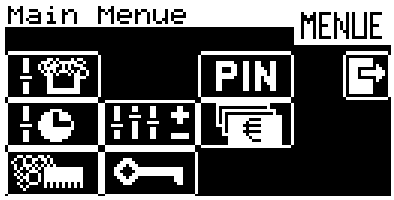
Level 1 Cleaning
Setting the milk froth quality, timer mode and cleaning. The corresponding soft keys are available in the selection menu. The soft key is additionally displayed. This allows access rights to be extended by keying in the corresponding PIN number.



Level 2 Setting
Beverage settings, machine settings and setting the date/time. The corresponding soft keys are available in the selection menu. The soft key is additionally displayed. This allows access rights to be extended by keying in the corresponding PIN number.



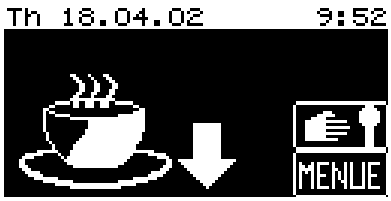
Level 3 Accounting
Access authorisations (PIN numbers) PIN, unit number accounting and manual dispensing. The corresponding soft keys are available in the selection menu. The soft key is additionally displayed. This allows access rights to be extended by keying in the corresponding PIN number.



You can allocate your own PIN numbers for levels 1 to 3 (Cleaning, Setting, Accounting). The PIN numbers are hierarchical in structure. The PIN numbers for level 2, for instance, can also be valid for level 1, but not for level 3 (see chapter 8.5.2 on page 125).

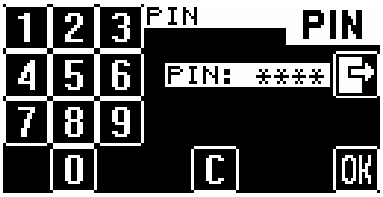
8.5.2 Changing access authorisations (PIN numbers)

The machine is ready for operation and the following display is shown:

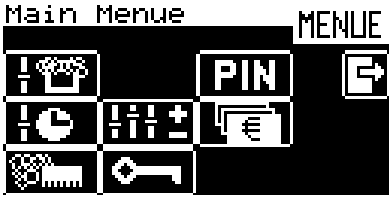


Pressing the MENUE soft key takes you to a second level where a selection menu allows you to change the access authorisations (PIN numbers).

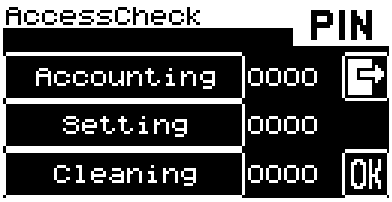
If you have already allocated access authorisations (PIN numbers), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is input, the selection menu is displayed. If access authorisations (PIN numbers) have not yet been allocated, the request for the PIN number is skipped and you enter the selection menu straight away.



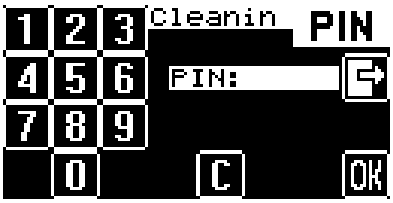
If you are authorised to alter or manage the access authorisations (PIN numbers), the following selection menu will appear, including the PIN soft key. If you do not have that authorisation, the PIN soft key will *not* appear.



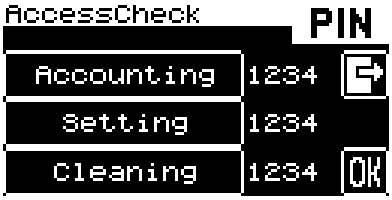
On pressing the PIN soft key, the access control menu appears, showing the PIN numbers currently set for levels 1 to 3 (Cleaning, Setting, Accounting) (in the example shown here, the number is 0000 in each case).



You can allocate your own PIN numbers for levels 1 to 3 (Cleaning, Setting, Accounting). If you wish to change the PIN number for level 1, press the Cleaning soft key in the access control menu. The following display will appear in which you can key in the new PIN number. The number keyed in will be displayed in clear. You can correct the number input, one digit at a time, by pressing the C soft key. Press the OK soft key to accept the new settings, or press EXIT to quit the menu without accepting the changes.



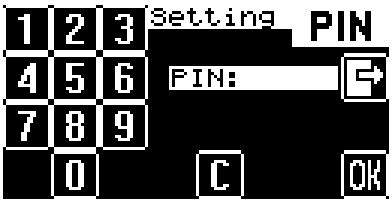
For example, if you have chosen the PIN number 1234 for level 1 Cleaning the following display will appear if no PIN number has been allocated yet for the higher levels 2 and 3:



The PIN number for the lower levels is therefore used for the higher levels. In the example shown here, the PIN number 1234 has also been used for level 2 Setting and level 3 Accounting.

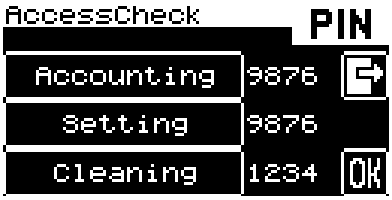
If the PIN number for a level is cleared by keying in the PIN number 0000, the PIN numbers for the lower levels will also be cleared. If the PIN number 0000 is allocated, no PIN number is requested for the corresponding level and access is unrestricted (as a rule, level 1 Cleaning).

If you wish to change the PIN number for level 2, press the Setting soft key in the access control menu. The following display will appear in which you can key in the new PIN number:

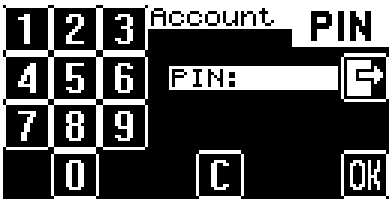


The number keyed in will be displayed in clear. You can correct the number input, one digit at a time, by pressing the C soft key. Press the OK soft key to accept the new settings, or press to quit the menu without accepting the changes.

For example, if the PIN number 9876 has been chosen for level 2 Setting, the following display will appear if no PIN number has been allocated yet for the higher level 3.

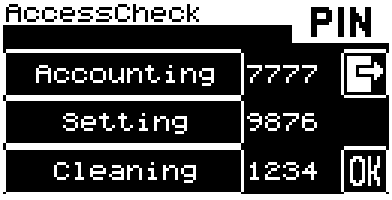


If you wish to change the PIN number for level 3, press the Accounting soft key in the access control menu. The following display will appear in which you can key in the new PIN number:



The number keyed in will be displayed in clear. You can correct the number input, one digit at a time, by pressing the C soft key. Press the OK soft key to accept the new settings, or press to quit the menu without accepting the changes.

For example, if the PIN number 7777 has been selected for level 3 Accounting, the following display will appear:



8.6 Special unit: WMF combiNation S4

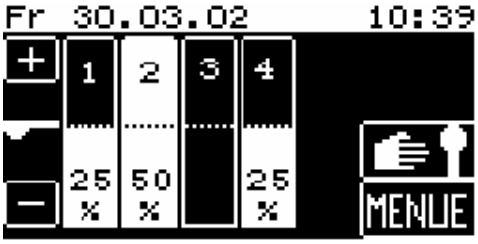
Important!
This is a supplement to the WMF combiNation *S* operator's manual. The **warnings** and **safety instructions** in that manual must be observed. The **liability conditions** set out in that manual apply. Please also observe all other sections of the combiNation *S* manual not specially mentioned in connection with the combiNation S4.

8.6.1 General description

There's no doubt about it: preparing coffee is a philosophy in its own right. But the art is to optimise the individual coffee sensation by using one's own blends of freshly ground coffee beans.

The WMF combiNation S4 is equipped with four separately controllable coffee grinders. This machine only operates with coffee beans. A small quantity of ground coffee can also be processed via the manual input, if desired.

The machine user guide is the graphic touch screen display. As well as the blend proportions for the four coffee beverages, the main quality factors, such as water quantity and temperature, milk froth quality and quantity are also set via the display. The proportions by weight of the types of coffee used are shown as bars in the diagram.



The WMF combiNation S4 is the ideal machine for use wherever there's demand for an infinite variety of coffee.

A professional barista!

8.6.2 Technical data

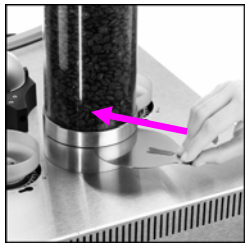
Rated power	**3.3 kW**	**6.3 kW**
Hourly output*		
Espresso	300 cups	300 cups
Café Crème	190 cups	240 cups
Hot water output, total	24 l/h	48 l/h
4 coffee beans hoppers	from 1.09 kg to 1.25 kg	
Electricity supply	1/N/PE 50 Hz/230 V	3/N/PE 50 Hz/400 V
External dimensions		
Width	450 mm	
Height without coffee beans hopper	650 mm	
Height with coffee beans hopper	1310 mm	
Depth	590 mm	

Technical data subject to change without notice.

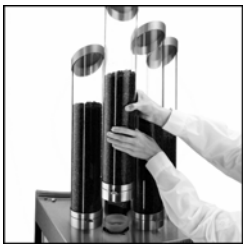
* The hourly outputs indicated are GUIDELINES and depend, among other things, on the quantity of ground coffee, type of coffee, degree, brewing temperature, brewing aperture size, brewing pressure, water hardness and general condition of the machine (e.g. limescale, connections, power, water, sequence, wear, etc.)

8.6.3 Filling the coffee hoppers

The four coffee beans hoppers have a bayonet fitting and can simply be removed for filling. If there are still beans left in the hoppers, push the slide provided for the purpose into the hopper base and twist hopper a little way to the left (anti-clockwise) to remove.



After filling the hopper with coffee beans, repeat the above procedure in reverse order to replace the hopper on the machine. Then pull the slide out, as far as it will go. The machine is now ready for operation again.

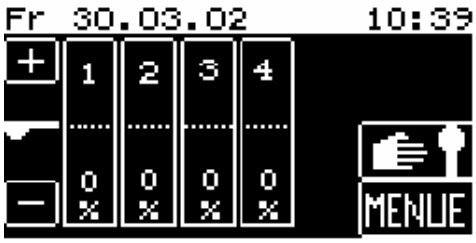


8.6.4 Four-grinder operating concept

You can set up your individual coffee blends and try out coffee recipes with the aid of the touch screen display.

The procedure is as follows:

When the four-grinder option is selected in the machine data, the following display appears first of all:

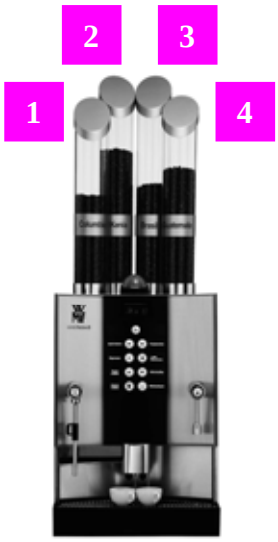


The four bars in the display represent the four coffee grinders. The figures in the lower part of the bars indicate the percentage of coffee to be used from each hopper.

All the bars are at zero to start with.

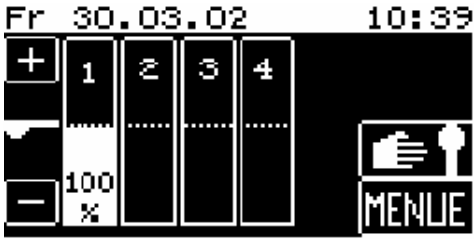
The next step is for you to select the proportions of coffee to be used, by weight. This is done by pressing the desired bars in the touch screen display.

Press once on the corresponding coffee grinder bar to choose **one part** or **press twice** to choose **two parts**. If the bar is **pressed three times**, the proportion resets to **zero**.



- **Example 1:**

You want to prepare a Cappuccino, using coffee from grinder 1 only. So press bar 1 on the touch screen display. The following display appears:



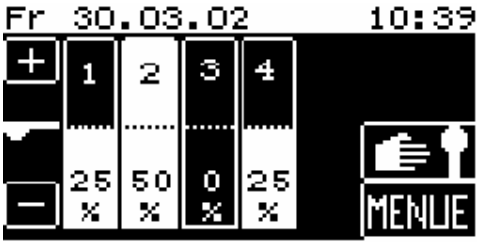
Use the Plus and Minus keys to increase or decrease the total quantity of ground coffee by 15% (for stronger or weaker coffee).

Then press the desired beverage key and the Cappuccino will be prepared, using coffee beans from hopper 1. The percentage is shown in the lower part of the bar.

All the bars reset to zero afterwards and you can program another coffee combination.

- **Example 2:**

You want to prepare a Latte Macchiato, using one part each from grinder 1 and grinder 4 and two parts from grinder 2. So on the touch screen display, press bar 1 and bar 4 once and press bar 2 twice. The following display appears:



Use the Plus and Minus keys to increase or decrease the total quantity of ground coffee by 15% (for stronger or weaker coffee).

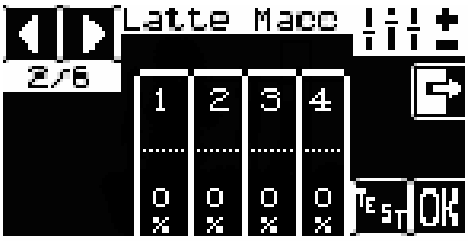
Then press the desired beverage key and the Latte Macchiato will be prepared with the correct proportions of coffee beans from the three hoppers. The percentage for each hopper is shown in the lower part of the bar.

All the bars reset to zero afterwards and you can program another coffee combination.

8.6.5 Beverage settings

You can also refer to the Beverage Settings chapter in your combiNation *S* operator's manual, with one small difference:

In the second step of the setting options, you can select the proportions of coffee to be used by weight for the default setting for each beverage. To do this, press the desired bars directly in the touch screen display (see chapter 8.6.4 Four-grinder operating concept on page 129). The values set are then transferred to the default setting for each beverage.



8.6.6 Special features

- The WMF combiNation S4 has four coffee beans hoppers with a bayonet fitting and slide.
- The removable beans hoppers are easy to wash out and clean.
- There are no ground coffee hoppers on the combiNation S4.
- Individual programming always resets to the default on pressing the button.

8.7 Special unit: WMF combiNation E

Attention!
This is a supplement to the WMF combiNation *S* operator's manual. The **warnings** and **safety instructions** in that manual must be observed as well as the **liability conditions**.
Please also observe all other sections of the combiNation *S* manual not specially mentioned in connection with the combiNation *E*.

8.7.1 General description

The coffee machine combiNation E is a single cup fully automatic coffee machine for coffee specialities (Espresso, Café Crème, Cappuccino, Latte macchiato, etc.). It is always equipped with a hot water outlet. Optionally, a steam outlet is possible. The processing of already grinded coffee is not possible.

Moreover, the coffee machine can optionally be equipped with a jet option. Because of the jet option it is possible to brew coffee into pots in an optimized brewing time.

8.7.2 Technical Data

Rated power	**3,3 kW**	**6,3 kW**
Hourly output *		
Espresso	300 cups	300 cups
Café Crème	190 cups	240 cups
Café Crème (with jet brewing)	24 pots	30 pots
Hot water output, total	24 l/h	48 l/h
Coffee bean hoppers	1,05 kg each	
Electricity supply	1/N/PE 50 Hz/230 V	3/N/PE 50 Hz/400 V
External dimensions		
Width	450 mm	
Height with coffee bean hopper	764 mm	
Depth	590 mm	
Empty weight	Ca. 80 kg	
Continuous sound pressure level (Lpa)**	< 70 dB (A)	

Technical date subject to change without notice.

* The hourly outputs are GUIDELINES and depend, among other things, on the following factors: quantity of ground coffee, type of coffee, degree, brewing temperature, brewing aperture size, brewing pressure, water hardness and general condition of the machine (e.g. limescale, connections, power, water, sequence, wear, etc.).

** The A-weighted mean sound pressure level Lpa (slow) and Lpa (impulse) at the operator's workplace is below 70 dB(A) in every operating mode.

8.7.3 Features

Standby display:
The user guidance of the coffee machine is done via a touch display. In the standby mode, the combiNation E shows the following display:

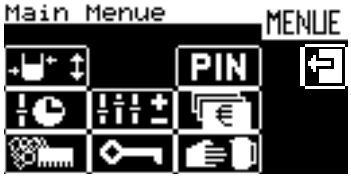
Exception: Coffee machines in self-service mode do not show any symbols to choose from (see chapter 8 user guidance).

Pre-heating button
By pressing this symbol the brewing system is pre-heated by warm water in order to guarantee after a longer standby period the optimal temperature for the first beverage.

Beverage adjustments
The beverage adjustments for the combiNation E are done as described in chapter 8.2.
Exception: the -button is not available. The adjustments regarding the quality of the crema are done by the service technician during initial operation.

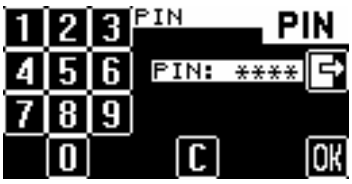
9 Timer program

To set the timer, or to alter previous timer settings, or to call up information about the timer, press the soft key in the Selection menu.



Alternative possibility: Press the soft key in the main menue to go to a second level where there is a another soft key Timerprogram on the second page.

If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is inputted, the selection menu is displayed.



The Timer Program sets on/off times. Main ”Timer Program” menu contains the following selection options:

- Timer State
- Set Timer
- Timer Overview
- Timer Delete
- Timer Info

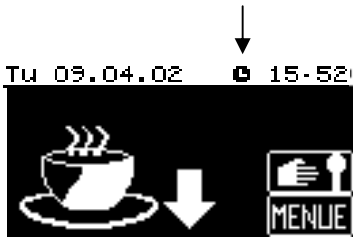
9.1 Timerstatus

Touch Timerstatus.
Activate / deactivate Timer.

> **Note:**
> When Timer is activated theTimer symbol, a little clock, appears in the display.

9.2 Set Timer

Touch Timeradjustment.
To set on / off times.
Touch Running Time.
Running Time display appears.
Here the day, time and desired operation is set.



> **Hinweis:**
> *For day 1-5 or day 1-7 timer events may be copied to the day set. Adjust settings with pads: + and -*
> *Updated selection is inversely displayed!*

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 time: (hr, min).
Set desired on/off times.

Set desired event (Action).
“On” Time = I (on display)
“Off” time = O (on display)
Confirm with OK.

Display programmed event times: Prg
Programmed event times are displayed here. Up to 16 event times per day are possible.
Programmed times are listed chronologically.
Any new time is chronologically sorted immediately on input and confirmed with OK.

Touching Di directly accesses Timer Overview.

9.3 Copy Day

Any day may be copied complete with its switching events to other days.
Touch number pad under Day .
Day of the week selection is again displayed.
Scroll through to page 4.
Touch Copy Day.
Day of the week selection is again displayed.
Select the day that you want to copy.
Touch Insert Day.
Select the day to which you want to copy the time settings.
The day is now copied.

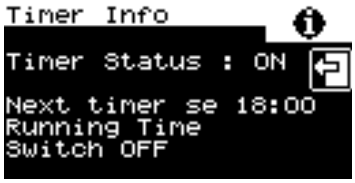
9.4 Timer Overview

To check programmed timer events touch Timer overview.

The week overview is graphically displayed. Timer events are indicated by white bars.

9.5 Timer Delete

Touch the Delete Timer pad on page 2 of the timer main program menu.
Scroll to desired day and touch select.
A security dialogue now appears querying whether deletion is actually intended .
Confirm with OK.
The day is deleted with all its timer events. This action cannot be retrospectively cancelled!



9.6 Timer Info

Touching Timerinfo accesses a display with the next timer event.

10 Care of the machine

10.1 Daily cleaning

Daily cleaning of the coffee machine is very important in order to ensure correct operation of the machine and optimum coffee quality. Accordingly, **24 hours after switching on the machine**, a message will appear in the display reminding you to carry out the daily cleaning program.

To ensure the cleaning program is carried out, after a further 26 hours the machine will automatically halt beverage dispensing if the cleaning program has not yet been run. In this case the cleaning program **must** be run in order to operate the machine again.

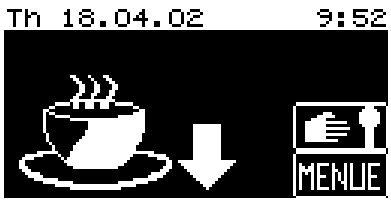
If the machine is switched off without cleaning after brewing and if more than 26 hours have elapsed since it was last cleaned when it is switched on again, then the machine will remain blocked after warming up. The cleaning program **must** be run before the machine can be operated again.

Caution!
There is a scalding and burning hazard in the area of the combination spout 7. In particular, take care not to press any beverage keys on the control panel 5 when the combination spout has been removed and not to run the cleaning program.

Caution! Health hazard!
Follow the **precautions on the pack** when using the cleaning beverage. The cleaner is corrosive. Cleaning fluid flows out of the combination spout 7 while cleaning is taking place.

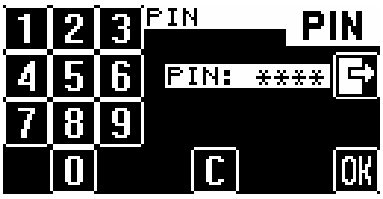
10.1.1 Cleaning the machine

The machine is ready for operation and the following display is shown:

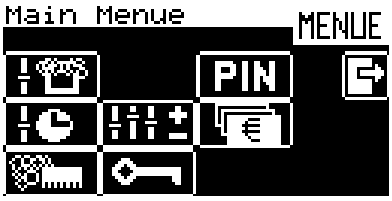


Press the MENUE soft key to enter a second level where a selection menu allows you to run the cleaning program.

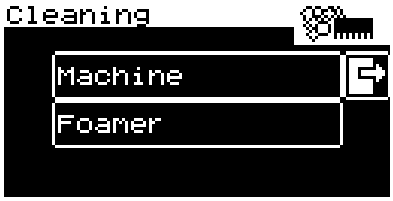
If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is inputted, the selection menu is displayed.



If you wish to run the machine cleaning program, press the soft key in the selection menu.

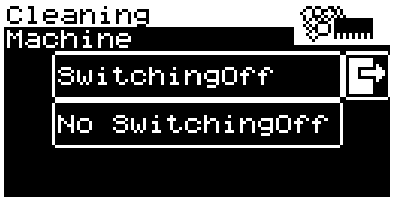


In the menu that now appears you can choose whether you wish to clean the machine Machine or the milk foamer Foamer (combination spout). To clean the machine, press the Machine soft key.

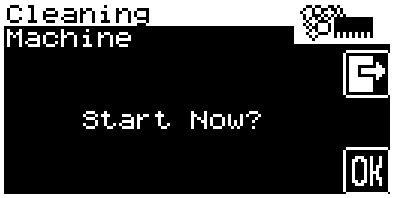


Important!
Do not remove the combination spout 7 while cleaning of the machine is taking place!

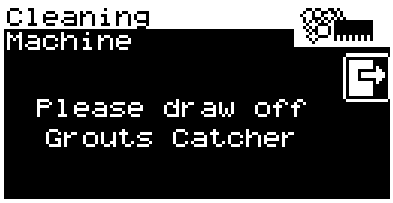
The SwitchingOff and No SwitchingOff soft keys appear in the display. You can use these soft keys to choose whether the machine is to go back into operating mode after cleaning No SwitchingOff, or whether you want to switch off after cleaning SwitchingOff.



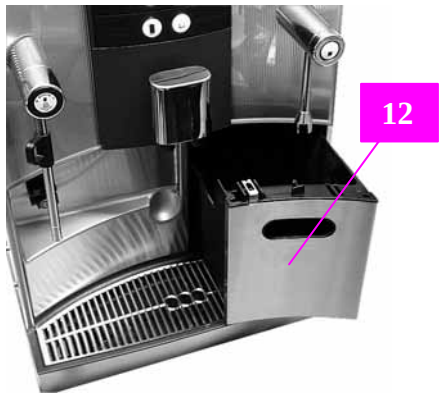
After selecting cleaning mode, you will be asked once again to confirm whether you wish to clean the machine. Press the OK soft key to confirm your selection, or press to quit the selection without carrying out cleaning.

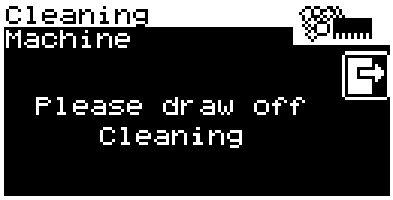


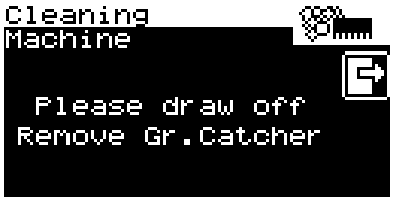
After you have selected the cleaning mode and confirmed that you wish to run the cleaning program, you will be asked to remove the coffee grouts collector 12 and empty it.



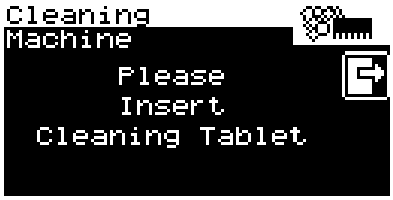
To empty the grouts collector 12, slide the front door upwards (see chapter 7.5 on page 95), until the grouts collector 12 is easily accessible. Then pull the grouts collector 12 forward out of the machine and empty it. Replace the grouts collector afterwards (see also chapter 7.9 on page 102).

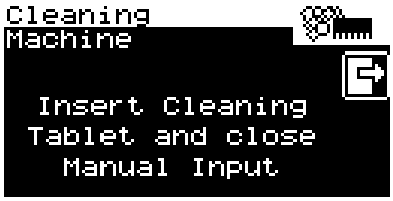






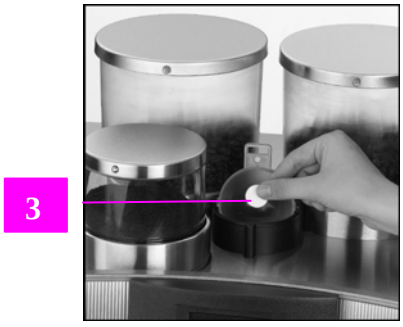
After you have emptied the grouts collector and replaced it, you will be asked to insert a cleaning tablet in the manual input.

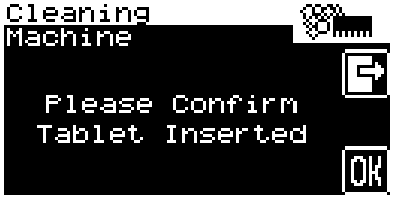




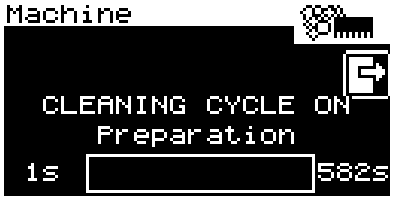
Open the manual input 3, insert a cleaning tablet and close the manual input again.

Only WMF special cleaning tablets should be used to clean this machine (WMF order no. 33 0681 1000).





The cleaning program takes about 10 minutes. While the cleaning program is running, a message appears in the display to let you know how much cleaning time is left.

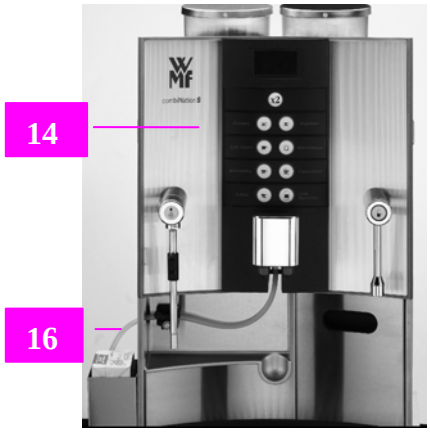


Caution! Irritation and scalding hazard!
Never reach under the spouts while cleaning is taking place.

10.1.2 Cleaning the combination spout

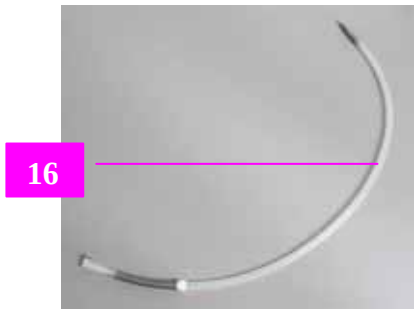
Important!
For hygiene reasons all surfaces which come into contact with milk must be thoroughly cleaned at least once a day. In addition, the milk intake hose 16 should be replaced at regular intervals.

Slide the complete front door 14 upwards until the clamping valve 13 is easily accessible. To do this, release the lock, grasp the front door at both sides and slide the front door upwards using gentle pressure (see also chapter 7.5 on page 95).

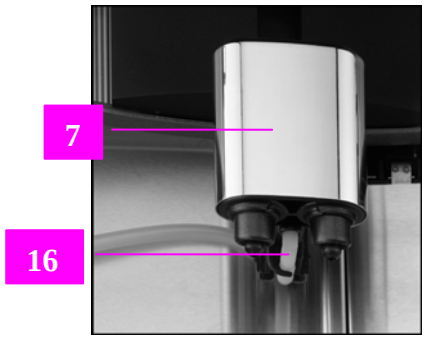


Caution!
Beware of danger of crushing when adjusting the height of the combination spout 7 or the front door 14.

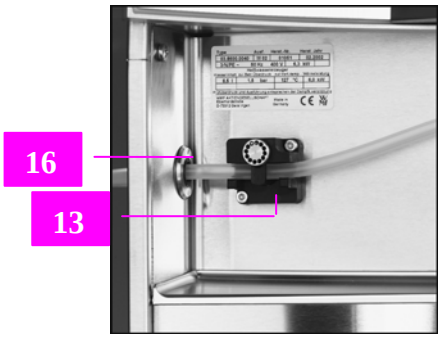
Next, detach the milk intake hose 16 from the combination spout 7. The milk intake hose 16 has a plastic connector at one end (bottom left in the picture) and a metal nozzle at the other end (top right in the picture).



Detach the milk intake hose 16 connector from the connection on the underside of the combination spout 7 and remove the milk intake hose 16 from the holder on the underside of the combination spout 7.

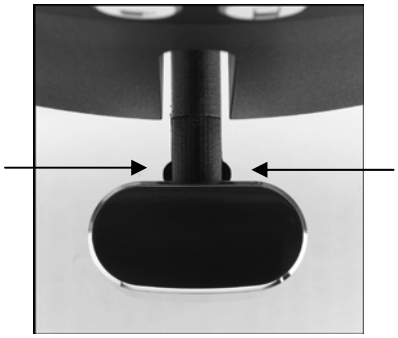


Remove the milk intake hose 16 from the clamping valve 13 by pulling both ends of the milk intake hose 16 forward and then pulling it up out of the mounting. Clean the milk intake hose 16 connector with a damp cloth after detaching it from the combination spout 7 as described above.



Warning!
Beware of injury hazard when removing or fitting the milk intake hose to the clamping valve.

Next, remove the combination spout 7. To do this, press down at the same time on the two levers that project to the left and right behind the cap.

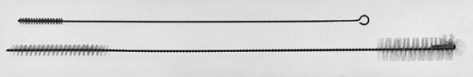


Remove the cap by pulling it upwards.

You can now remove the combination spout (foamer) from the mounting by pulling it towards you.

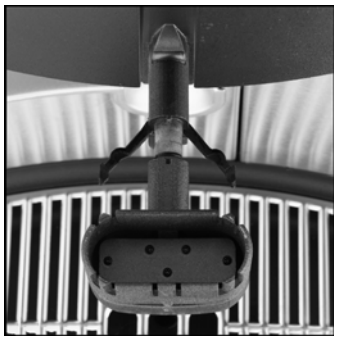
Dismantle the combination spout 7 and clean it thoroughly under running warm water (until the water runs clear).

Clean the ducts using the pipe cleaner (order no. 33 0350 0000) and cleaning brush supplied (order no. 33 1521 9000).



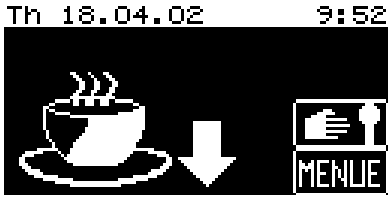
Next, place **all** loose parts (including the pipecleaner, cleaning brush, milk intake hose, nozzle and connector) in a cleaning solution **for at least 5 hours**. To prepare the cleaning solution, place 5 ml WMF special cleaner (order no. 33 0683 6000) from the measuring bottle in a container with 0.5 l hand-hot water and mix the solution. **The parts must be completely covered by the cleaning solution.** After this time, the parts are sterile. Please take care not to introduce any new germs during the steps that follow.

Re-assemble the combination spout 7 in the reverse order and fit it to the machine. Do this by pressing down at the same time on the two levers that project to the left and right behind the cap. Then replace the cap on the frother and attach the milk intake hose.



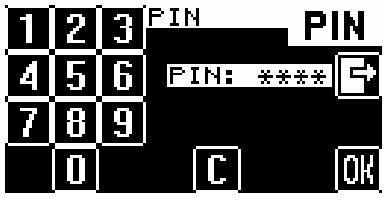
Before the machine´s next operation the combination spout 7 has to be cleaned thoroughly with clear water.

The machine is ready for operation and the following display is shown:

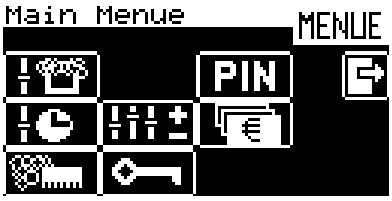


By pressing the MENUE soft key you will enter a second level with a selection menu which allows you to carry out cleaning of the combination spout.

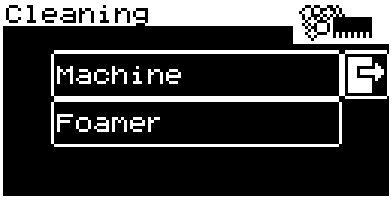
If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is input, the selection menu is displayed.



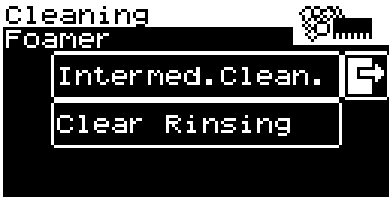
If you wish to carry out cleaning of the combination spout, press the soft key in the selection menu.



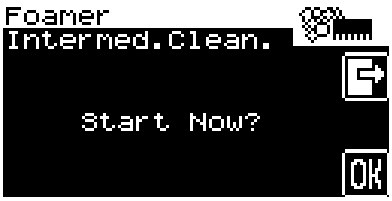
In the next menu you can choose whether you want to clean the machine Machine or the foamer Foamer (combination spout. To clean the combination spout, press the Foamer soft key.



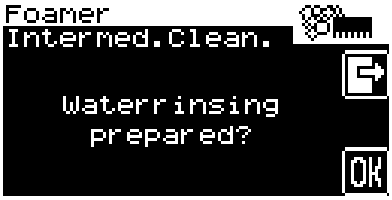
Press the Clear Rinsing soft key.



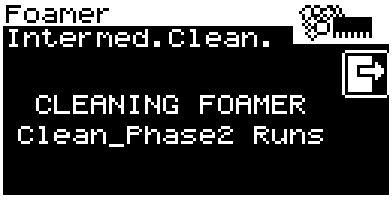
After making your selection you will be asked again to confirm whether you wish to clean the foamer. Press the OK soft key to confirm your selection, or press to quit the selection without carrying out cleaning.



You will now be asked whether you have prepared for rinsing the machine with water. Have a container of clean water ready and dip the nozzle of the milk intake hose into the container so that the water can be drawn in through the foamer. Then press OK to acknowledge the prompt.



Caution!
Hot water flows out of the combination spout 7
There is a scalding and burning hazard in this area.



Further recommendations:

- If operational reasons do not allow time for the five-hour thorough cleaning, we recommend purchasing a second combination spout.

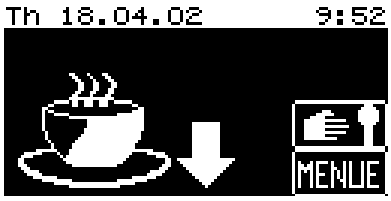
- It is advisable in any case and especially with low throughput or when using uncooled milk to carry out intermediate cleaning after four to six hours' operation.

- Never use left-over milk from the day before for frothing.

10.1.3 Intermediate cleaning the combination spout

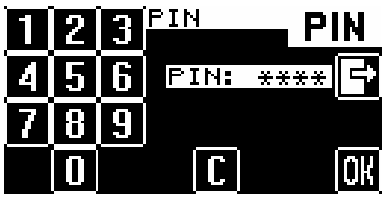
Important!
For hygiene reasons all surfaces which come into contact with milk must be thoroughly cleaned at least once a day. In addition, the milk intake hose 16 should be replaced at regular intervals.

The machine is ready for operation and the following display is shown:

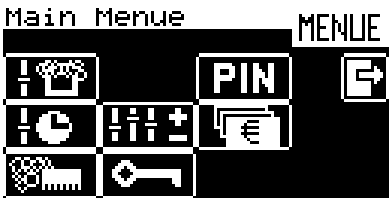


By pressing the MENUE soft key you will enter a second level with a selection menu which allows you to carry out cleaning of the combination spout.

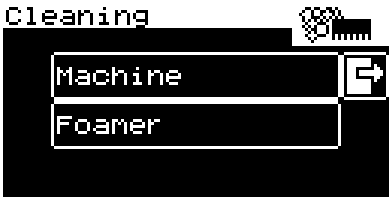
If you have allocated access authorisations (PIN numbers) (see chapter 8.5 on page 124), on pressing the MENUE soft key you will be asked for your PIN number. Key in your PIN number. When the correct PIN number is input, the selection menu is displayed.



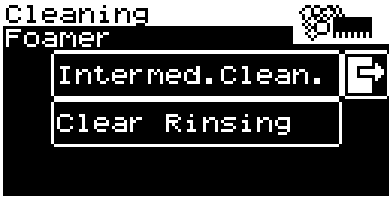
If you wish to carry out cleaning of the combination spout, press the soft key in the selection menu.



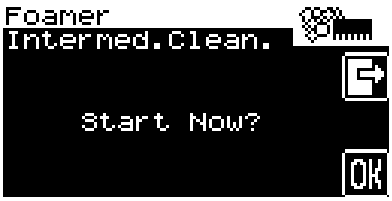
In the next menu you can choose whether you want to clean the machine Machine or the foamer Foamer (combination spout. To clean the combination spout, press the Foamer soft key.



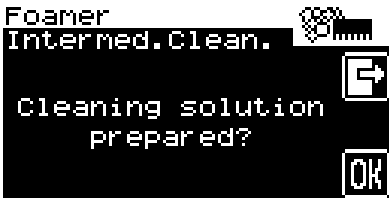
Press the Intermed.Clean. soft key.

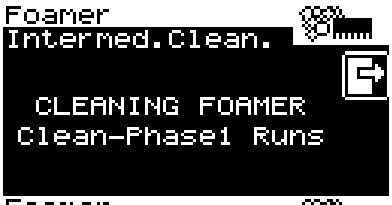


After making your selection you will be asked again to confirm whether you wish to clean the foamer. Press the OK soft key to confirm your selection, or press EXIT to quit the selection without carrying out cleaning.

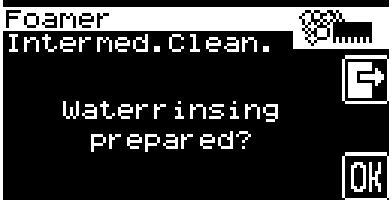


On completion of rinsing you will be asked whether you have prepared the cleaning beverage for thorough cleaning of the combination spout. If you have prepared the cleaning beverage, press the OK soft key to confirm.

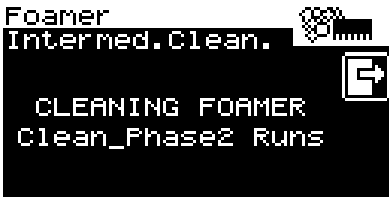




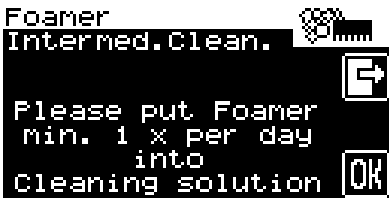
You will now be asked whether you have prepared for rinsing the machine with water. Have a container of clean water ready and dip the nozzle of the milk intake hose into the container so that the water can be drawn in through the foamer. Then press OK to acknowledge the prompt.

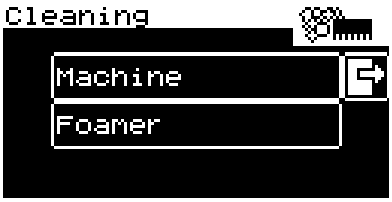


Caution!
Hot water flows out of the combination spout 7
There is a scalding and burning hazard in this area.



A message then appears in the display asking you to dismantle the frother and clean it with the brush. Dismantle the combination spout 7 and clean the milk intake hose 16, if this has been used.



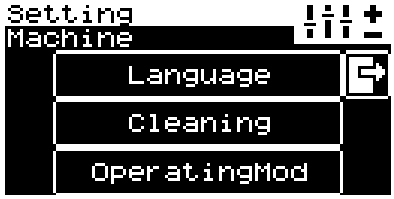


10.1.4 Automatic frother rinsing

Note:
Automatic frother rinsing is **no substitute** for daily cleaning. You should still clean the coffee machine and the milk frother every day.

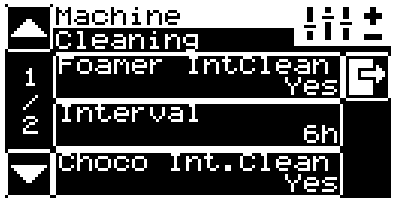
Frother rinsing involves rinsing the milk frother with cold water, hot water and steam at an adjustable time interval after dispensing a milk beverage. This removes most of the milk residues.

Follow the steps in chapter 10.2 Forced intermediate cleaning of the combination spout - see page 146 – until the following display appears:



Press the Cleaning soft key to activate frother rinsing.

The following display appears:



Press the ▲ ▼ soft keys to access another level:
To activate (or deactivate) frother rinsing, press the Foamer-Rinse soft key.

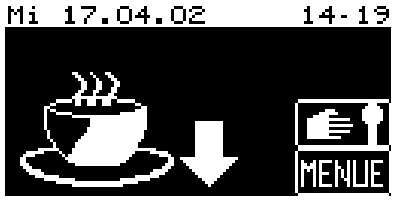
You can now set up the rinsing interval time (in minutes) by means of the FoamerRinseInt option in the display. The milk frother will then be rinsed with cold water, hot water and steam at the chosen interval (in this example, 10 minutes) after the last milk beverage is dispensed, each time.

Note:
Ensure that no jugs or other containers are beneath the coffee spout while frother rinsing is taking place. Do not reach under the combination spout.

The complete rinsing process takes about 15 seconds. Coffee dispensing is disabled during this time. If the set time happens to elapse while you are preparing coffee, frother rinsing will start 15 seconds after the last beverage is dispensed. WMF Customer Service can set up an acoustic warning signal to sound shortly before the start of automatic frother rinsing, if required.

10.1.5 Cleaning the manual input

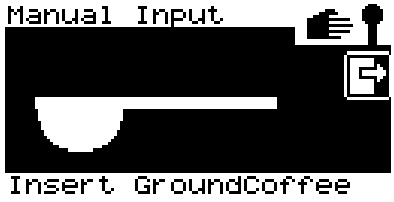
The machine is ready for operation and the following display appears:



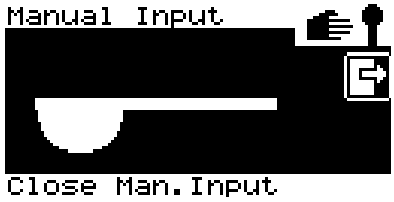
To clean the manual input, press the soft key to unlock the manual input 3.

You can now open the manual input 3 and clean the inside of the bowl with a damp cloth.

A message appears in the display asking you to add ground coffee. Ignore this message.



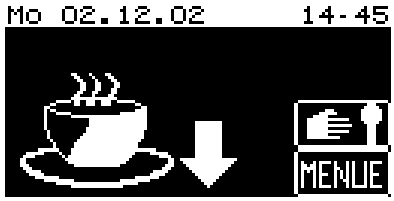
On completion of cleaning, close the manual input 3 again. Once the manual input 3 is closed, the machine is ready for operation again.



10.2 Forced intermediate cleaning of the combination spout (or chocolate dispenser)

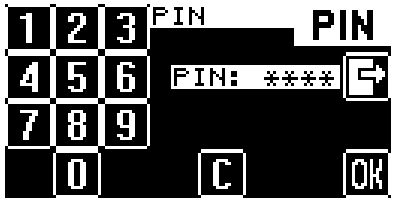
Important!
For hygiene reasons, all surfaces which come into contact with milk must be thoroughly cleaned at least once a day. In addition, the milk intake hose 16 should be replaced at regular intervals.

The machine is ready for operation and the adjacent display is shown:

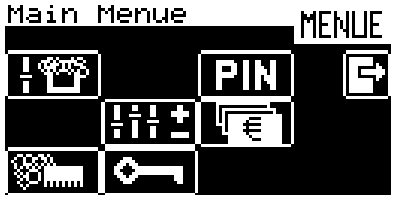


Press the MENUE soft key to enter the Selection menu on the next level, where the Cleaning function is available.

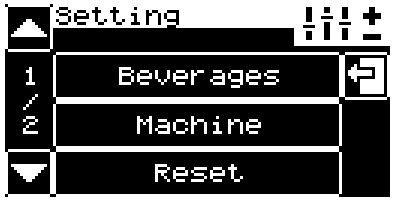
If access authorisations (PIN numbers) have been allocated (see chapter 8.5, page 124), a request for your PIN number appears on pressing the MENUE soft key. Key in your PIN number. When the correct PIN number is keyed in, the Selection menu will open.



To alter your machine settings, press the soft key in the Selection menu.

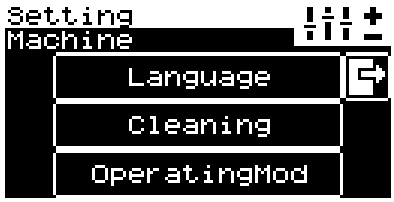


In the menu that appears next, you are asked to choose whether you wish to alter the beverage settings, machine settings, reset, timer program, date/time or the contrast. Choose the Machine soft key.

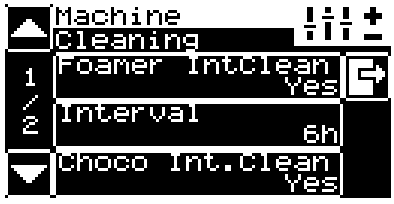


This menu allows you to choose to set up the display language Language German / English / other language, forced cleaning Cleaning of the combination spout or the mode OperatingMod as normal or self-service mode.

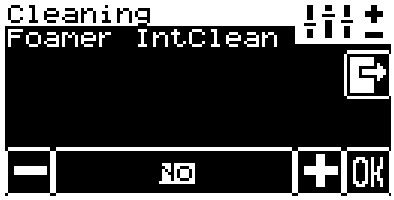
Press the Cleaning soft key to activate forced cleaning.



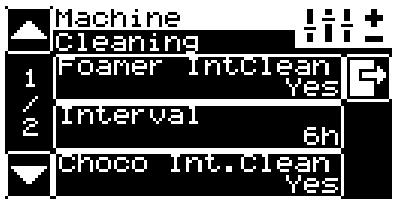
The next step is to set up forced cleaning of the foamer or forced cleaning of the chocolate dispenser. Press the Foamer IntClean or Choco Int.Clean soft key in the display, as appropriate.



The following display appears:
Forced cleaning is temporarily switched off. To activate it, use the Plus and Minus keys to set forced cleaning to Yes `Yes` and press `Ok` to confirm.



The intervals between forced cleaning (in hours) can now be set up by means of the `Interval` option in the display. You will be reminded about intermediate cleaning of the combination spout or chocolate dispenser according to the rhythm selected (in the example shown here, after 6 hours).



If the set interval is exceeded by 30 minutes, cleaning must be carried out (otherwise the machine is disabled).

☞ **Note:**
Leftover milk from the previous day should never be used for frothing.

10.3 General cleaning

When the machine has cooled down, clean the panels and drip tray with a damp cloth and then drub dry with a fine wool or chamois cloth. Avoid abrasive cleaning powders as these can cause scratches.

We recommend WMF Purargan® forte for care of the metal panelling parts (matt surface).

Order numbers for the WMF care beverage range:

WMF special cleaner for milk frothers
Order no. **33 0683 6000**

Special cleaning tablets
Order no. **33 0681 1000**

Special descaler
Order no. **33 0680 8000**

Pipecleaner
Order no. **33 0350 0000**

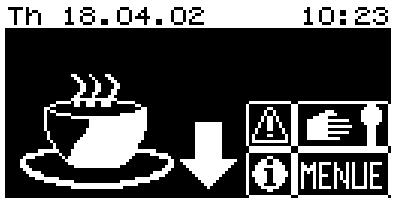
Cleaning brush
Order no. **33 1521 9000**

11 Error messages and remedial action

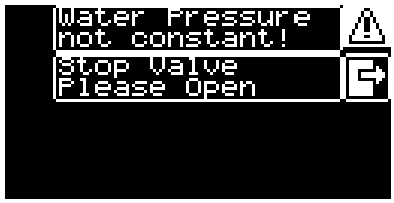
11.1 Error messages

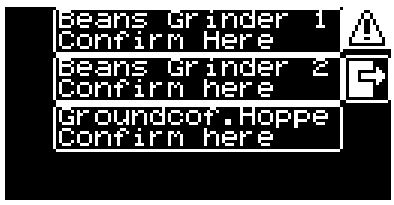
Your WMF combiNation *S* has a built-in diagnostic program. Any errors occurring will appear in the display 4. However, the following error messages may also be due to a power failure.

The ⚠ symbol indicates that an error has occurred or that the operator's attention is required.



The following error messages can appear at present:

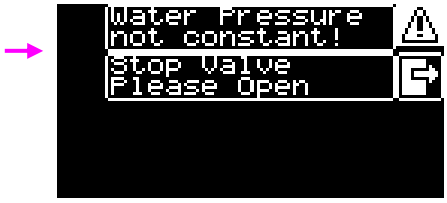




11.2 Remedial action

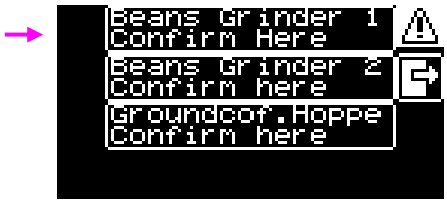
If an error occurs, the following remedial action should be taken:

- Water pressure not constant! \ open the shut off valve in the water inlet.

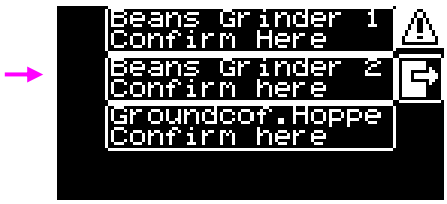


- Grouts collector removed \ empty the grouts collector and replace it.

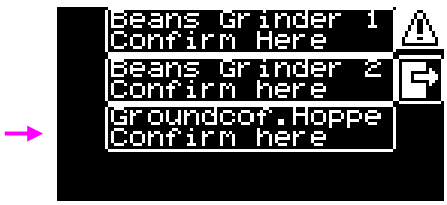
- Beans grinder 01 empty* \ top up coffee beans grinder 01 (* this message only appears on machines with a built-in photoelectric barrier)



- Beans grinder 02 empty* \ top up coffee beans grinder 02 (* this message only appears on machines with a built-in photoelectric barrier)



- Hopper 03 empty* \ top up ground coffee hopper 03 (* this message only appears on machines with a built-in photoelectric barrier)



After taking action to correct the error indicated, press the corresponding message in the display and press OK to confirm that the problem has been corrected.

Call WMF Customer Service in the case of any error messages that cannot be dealt with in this way.
If water splashes out of the drip tray, a possible reason could be:

- Outlet hose is blocked
- Outlet hose is installed in a way that it is not vented

Please refer to the WMF customer service.

12 WMF customer service

WMF's comprehensive service network allows every area to be reached in a short period of time. Our personnel are experienced experts and carry special tools and the original spare parts required at all times, so that malfunctions can be remedied on the spot.

☞ Please bear in mind that this is a professional commercial coffee machine. A machine of this type requires regular maintenance by our WMF Customer Service.
The maintenance interval depends on how heavily the machine is used, but maintenance should be carried out at least once a year.

13 Liability

WMF shall be liable for legitimate defects as to quality as follows:

Any beverages delivered or any services rendered showing a defect as to quality within the period of limitation shall be, at WMF's reasonable discretion, repaired or rendered again, if the cause of the defect as to quality had already been present when the risk was passed.

Claims for defects as to quality are subject to a limitation period of 12 months. This period shall start with the day when the risk is passed. The above period shall not apply in case there are longer periods required by the German Civil Code (BGB).

If putting the machine into operation is delayed for longer than four weeks due to reasons that are beyond the control of WMF, the warranty period shall begin four weeks after the machine being delivered to the customer.

The buyer shall immediately give written notice of defects as to quality to WMF. Replaced parts shall pass into the ownership of WMF.

At first WMF shall always be given the opportunity for a subsequent performance within a reasonable period. The buyer shall make available the rejected object to WMF.

We **are not liable**:

- for any components that are subject to a normal wear and tear. This includes but is not limited to gaskets and washers, ribbons, and proportioning devices;
- for defects caused by atmospheric influences, deposit of boiler scale, chemical, physical, electro-chemical or electrical influences, unless these defects are attributed to a fault of WMF;
- if a water filter is dispensed with, although the on-site water regime requires the use of a water filter, and this results in defects. It is pointed out to the customer in the respective acknowledgement of order, whether the use of a water filter is required;
- for defects resulting from the failure to comply with the instructions relating to the handling, maintenance and attendance of the device (e.g. operating and maintenance instructions of WMF laid down in the operating manual of the respective percolator type);
- for defects resulting from the inappropriate or improper use, from the failure to use WMF genuine spare parts or from the faulty installation by the buyer or a third party, or from a faulty or negligent handling; and for consequences from modifications or repair works that were made improperly and without our consent by the buyer or a third party.

Claims for damages by the buyer, irrespective of their legal grounds, particularly on account of violations of the contractual obligation and on account of tortious acts, shall be excluded.

The above exclusion shall not apply in so far as there is a mandatory liability, e.g. in case of giving warranties as to quality or durability, pursuant to the German Product Liability Act, in cases of willful acts, of gross negligence, of fatal injuries, of bodily injuries or injuries to health, or in case of any violation of substantive obligations from this contract. A reversal of the burden of proof to the disadvantage of the buyer is not implied by the above regulations.

14 HACCP cleaning concept

Our aim in providing this customer information is to assist you in complying with the statutory food hygiene regulations relating to milk beverages as they apply to WMF coffee machines. The German food hygiene ordinance dated 5th August 1997 places a legal obligation on you to ensure that your customers are not exposed to any health hazards due to consuming foods supplied by you.

The **HACCP** (**H**azard **A**nalysis **C**ritical **C**ontrol **P**oints) **concept** introduced by these regulations requires you to carry out a hazard analysis of your business. The aim of this analysis is to identify hazard points relating to food hygiene and remedy them. Monitoring and if necessary testing procedures have to be established and implemented to this end.

If properly installed, maintained, cared for and cleaned, WMF coffee machines fulfil the conditions of the above mentioned requirements. **If the machine is not properly cared for and cleaned**, dispensing of milk beverages, even from WMF coffee machines, becomes a **hazard point** from a food hygiene point of view.

Please therefore bear the following points in mind when planning your HACCP concept:

- **Disinfect your milk system once a day**
  It is essential to follow the operating instructions with regard to cleaning the milk dispensing system. That ensures your system is as sterile as possible at the start of operation.
- **Start up each time with a fresh pack of cooled long-life milk**
  Long-life milk in its original packaging is free from harmful germs as a rule. Never start working with a milk pack which has already been opened. When opening the fresh milk pack, it is important to ensure absolute cleanliness. Otherwise, dirty hands or scissors or knives can introduce germs as soon as the pack is opened.
- **Keep the milk cool**
  At the start of operation the milk should be at fridge temperature (approximately 6 – 8 °C). The warmer the milk, the faster germs can multiply.
  - Cooling is not necessary provided the pre-cooled fresh milk is used up within 3 hours at most (equivalent to about 20 cappuccinos from 1 litre of milk, depending on the machine setting). The milk does not warm up to a critical level during this time.
  - If your milk consumption is less than this, the milk should be cooled while in use. WMF AG offers various options for this purpose (e.g. the WMF auxiliary cooler or the WMF milk cooler). The same principle applies, however: the milk must be pre-cooled. Cooling warm milk takes some time and should therefore be done before the milk is opened. Always keep a “spare” unopened pack of milk in the WMF cooler or take a fresh pack from the cold storage room or fridge.
  - If it is not possible for you to cool the milk during operation and your milk consumption is very low, intermediate cleaning should be carried out at least every time the milk pack is changed.

HACCP cleaning concept

Use only <u>cooled</u> long-life milk, as otherwise health hazards due to micro-bacteria cannot be ruled out

Cleaning steps:

1. Run the fully automatic coffee machine cleaning program and empty the grouts collector
5. Clean the milk frother (leave in cleaning fluid for 5 hours)
6. Intermediate cleaning or replace the milk frother after every 4 hours' operation (essential with low throughput and when using uncooled milk)
7. General cleaning of the machine, i.e. cleaning the panels, drip tray, manual input, etc.

Month ____ **Year** ____

Date	**Cleaning steps**						**General cleaning**	**Signature**
	1	**2**	**3**				**4**	
			Time					
1.								
2.								
3.								
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Date	**Cleaning steps**						**General cleaning**	**Signature**
	1	**2**	**3**				**4**	
			Time					
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