

coffee wakes up the world



User Manual



Coffee machine **2000 S**

English

01.01.001

Congratulations on the purchase of your WMF coffee machine.

The WMF 2000 S coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, foamed milk and hot water. Options include steam dispensing and the preparation of hot Choc beverages, with two different types of Choc (Twin Choc).

Using the optional decaf button, any coffee beverage can be dispensed with decaffeinated beans from the second grinder.

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



Please read the User Manual prior to using the coffee machine.

Ensure staff have access to User Manual.

Important.

*Chapter 1 Introduction
Follow the User Manual Signs and Symbols.*

Observe Safety chapter.

Observe the additional instructions:

Cleaning instructions 2000 S



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

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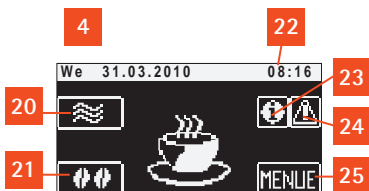
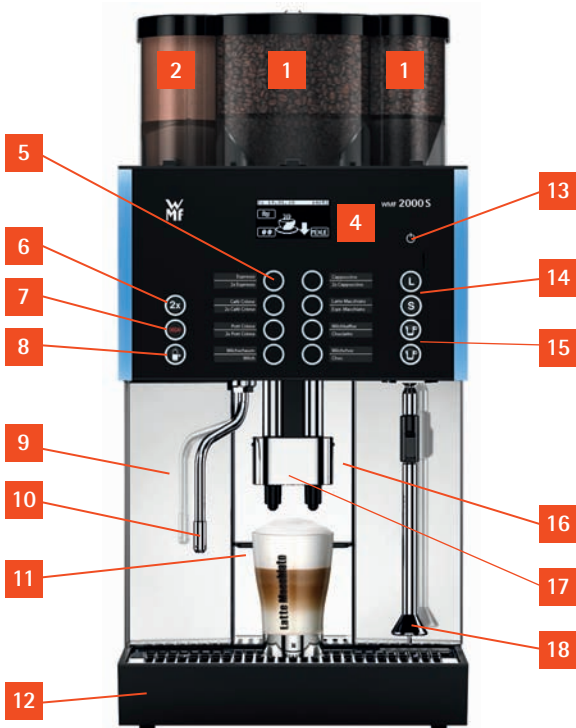
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Chapter 1 Introduction

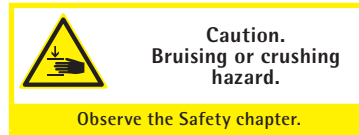
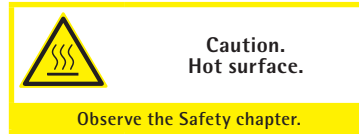
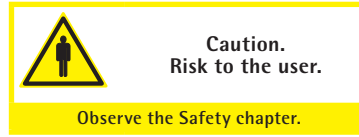
1.1 Parts of the coffee machine



Display with one button level

- 1 Bean hopper (optional 1 or 2)
- 2 Choc hopper/Twin Choc hopper (depending on the model)
- 3 Manual insert/tablet insert (depending on the model)
- 4 Touch-screen display
- 5 Beverage buttons
- 6 Shift button (second level)
- 7 Decaf button (optional)
- 8 Hot water button
- 9 Plug&Clean (optional)
- 10 Hot water spout
- 11 Grounds container
- 12 Removable drip tray with drip grid
- 13 ON/OFF button
- 14 Special buttons
- 15 Steam Milk buttons (optional)
- 16 Adjustable screen
- 17 Height-adjustable combi spout with integrated milk foamer
- 18 Steam Milk outlet (optional)
- 19 Brewing unit
- 20 "Warm rinse" pad
- 21 Barista pad
- 22 Timer and clock display
- 23 Info pad
- 24 Messages/error messages
- 25 Menu pad (opens main menu)

User Manual Signs and Symbols



Tip
Instructions



Cross reference



Start position
Main menu

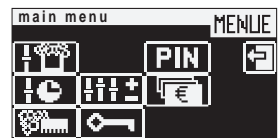
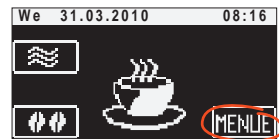
If the menu symbol is shown in this User Manual, the description starts at the start position.

Call up the main menu

* Touch the **MENUE** pad

The main menu is displayed.

There are other display options ▷ Main menu.



Main menu

Glossary

Term	Explanation
•	• Listings, selection options
※	※ Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
sec	Seconds
min	Minutes
Steam Milk	Automatic steam dispensing through the Steam Milk outlet.
1-Step	Beverages are dispensed and ready to drink with one push of a button.
2-Step	In the first step, the Steam Milk outlet is used to make milk and milk foam. In the second step, coffee and chocolate beverages are dispensed with a push of a button, and the beverage components are mixed manually.
Dual Milk	In the optional Dual Milk version, 1-Step and 2-Step beverages can be made with just one coffee machine.
Override function	Milk can be heated or foamed without automatic shut-off, up to a maximum milk or foam temperature of 90 °C.
Barista	Professional coffee server
Choc	Hot chocolate
Decaf	Decaffeinated coffee
Dispensing options	Start-Stop: dispensing runs up to the set amount and can be stopped by pressing the button again. Free-Flow: dispensing runs for as long as the button is held. Metered: the set volume is dispensed.
Beverage dispensing	Dispensing coffee, hot water or Choc beverages
Main tap	Water stop cock, angle valve
Carbonate hardness	Quoted in gpg (°dKH). The water hardness is a measure of the calcium dissolved in the water.
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for Choc
O-rings	Seals
Preinfusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of coffee grounds prior to brewing.
Capacity	For example performance of the water filter in litres of water it can filter
Grounds chute	See grounds disposal through counter, chapter 2.13
Self-service	Self-service customer operation
Rinsing	Intermediate cleaning
Twin-Choc	Divided hopper for two types of Choc.
Supplies	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc.

Chapter 2 Operation

2.1 Switch on coffee machine

- * Press ON/OFF button  and hold for more than 2 seconds

Coffee machine switches on and heats up.

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



PIN access control
▷ Software
▷ Settings
▷ Operating options
page 33

▷ Timer program
page 23

2.2 Dispensing beverages

Pressing the beverage button triggers dispensing of the beverage selected.

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

- * Place a suitably sized beverage receptacle below the dispenser

- * Press desired beverage button

Desired beverage and progress of dispensing indicated on the display.



Hot liquids in the dispensing area.

Observe the Safety chapter.



Button allocation
▷ Software ▷ Settings
▷ Recipe and buttons
page 28

2.3 Decaf button (optional)

Preparation of a decaffeinated coffee beverage from the decaf grinder:

- * Press Decaf button
- * Press the desired beverage button



2.4 Shift button (optional)

Each beverage button may be doubly allocated.
Level 1 always active.

- ※ Press the shift button 2x

Level 2 activated.

- ※ Press desired beverage button

Level 1 is active again after dispensing a beverage at Level 2.



Shift button (active/inactive)
▷ Software ▷ Settings
▷ Operating options
page 33

Special buttons (optional)

Special buttons for beverage sizes S and L are optionally available on the operator panel. These are preselection buttons which establish the desired amount of the beverage before selection of the beverage.

M = amount of the beverage set, no preselection

S = approx. 25 % less than M

L = approx. 25 % more than M



2.5 Dispensing hot water

- ※ Press the hot water button

Dispensing occurs.

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



2.6 Milk or milk foam (optional)

2.6.1 Dispense milk or milk foam

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

2.6.2 Connect up the milk

Use a suitable milk nozzle on the combi spout.

Colour	Milk temperature
• Brown	for cooled milk
• Natural	for uncooled milk

With WMF Cooler, WMF Cup&Cool (optional)

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

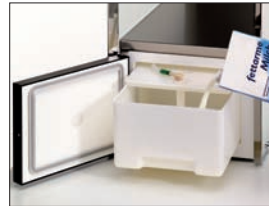
The milk hose is inserted into the adapter.

Standard

- * Insert the suitable milk nozzle into the milk connection on the combi spout
- * Open the milk packaging and place on the left next to the coffee machine
- * Open the milk cover
- * Insert the milk hose through the opening
- * Insert the milk hose with the beige milk nozzle into the milk pack

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

- * Close milk cover



Milk container cooler



Cooler adapter



Standard: Stick milk nozzle on



Run the milk hose through

2.7 Steam Milk (optional)/ Dual Milk (optional)

The milk is automatically heated or foamed.

The Steam Milk buttons can be assigned to up to four milk foam quality levels, or to hot milk.

The Steam Milk buttons are assigned at the factory to three foam quality levels (superfine, fine, standard) and hot milk.

Heat milk or foam milk

- * Fill a tall, narrow container with the desired milk quantity

Do not fill the container above the halfway point, so that the milk will not run over when it foams.

- * Insert the steam nozzle deep into the milk
- * Briefly press the desired Steam Milk button

Steam is discharged, depending on the Steam Milk button assignment.

Steam dispensing ends after reaching the set temperature, or when the Steam Milk button is pressed again.

- * Wipe steam outlet with a damp cloth

Override function (optional)

Function is adjusted upon request by WMF Service.

Milk and foam can boil over if the temperature is set to 90 °C, or when the override function is used.

- * Press and hold the desired Steam Milk button
Steam is dispensed for as long as the button is held pressed.
- * Wipe steam outlet with a damp cloth

The maximum temperature setting is 90 °C.



Steam Milk buttons



Button allocation
 ▷ Software ▷ Settings
 ▷ Recipe and buttons
 page 28
 ▷ Change recipes
 page 29



Hot surfaces.
Burn hazard.
Scalding hazard.

Observe the Safety chapter.



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

2.8 Height adjustment of the combi spout

The combi spout height is adjustable.

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

Height adjustment range of the combi spout

with Choc 50 mm - 180 mm

without Choc 50 mm - 190 mm



2.9 Bean hopper/product hopper

If possible, replenish product hopper in advance.

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

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

2.10 Twin Choc hopper (optional)

Divided hopper for two types of Choc

- Left side: Choc 1
- Right side: Choc 2

2.11 Manual insert (optional)/tablet insert

Coffee machines with three coffee containers have only a tablet insert. Ground coffee must not be inserted into the tablet insert.

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

Tablet insert is used:

- For inserting cleaning tablets

Manual insert is used:

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

Add coffee grounds or cleaning tablet only when display shows a message.

Preparation of coffee grounds using the manual insert

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

For beverages on level two, press the shift button before opening the manual insert lid.



Tablet insert



Manual insert

2.12 Grounds container

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

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

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

- * Push combi spout fully upwards
- * Push up adjustable screen over coffee grounds container
- * Pull out coffee grounds container
- * Empty and replace coffee grounds container
- * Confirm procedure on the display

Clean daily ▷ *Care*

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

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

2.13 Grounds disposal through the counter (optional)

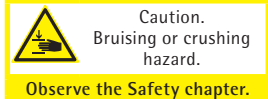
The coffee machine can be fitted with through-counter coffee grounds disposal. In this case, both the coffee grounds container and the coffee machine base have an opening that passes through the counter on which the machine is placed. The spent coffee grounds are collected in a large container under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



Adjustable screen



Coffee grounds container



Through-counter feature cannot be retrofitted.

Clean coffee grounds chute daily
▷ *Care*
page 41

2.14 Drip tray

- * Carefully pull out the drip tray for cleaning



Replace carefully so that no water accidentally drips down.

Clean drip tray daily ▷ Care




Hot liquids.
Move the drip tray
carefully.

Observe the Safety chapter.

2.15 Switch off the coffee machine

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

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

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



PIN access control
▷ Software
▷ Settings
▷ Operating options
page 33



Follow the manual.

Observe the Safety chapter.

Chapter 3 Software

3.1 An overview

Ready to operate






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



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



If there are errors, the relevant  pad is displayed. If Cleaning  , Descaling  or Filter change are required this is displayed. Other display options \triangleright Settings \triangleright Operating options.

"Ready to operate" display pads

Chapter 3.2



Warm rinsing
Chapter 3.2.1

Self-service and operating options
 \triangleright Settings
page 33



Barista (strength of the coffee)
Chapter 3.2.2



Information
Chapter 3.2.3



Main menu
Chapter 3.2.4



Error message
Touching the pad calls up the error message.

Care message
Touching the pad leads directly to the menu.










Cleaning required.




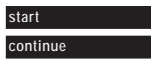





Descaling required.

Main menu functions (pads)

Chapter 3.3

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

Menu control pads

	Save settings
	Start or confirm a step
	Back to the higher menu level Cancel/leave without saving (Exit)
	Clear or reset
	Start preparation test/coffee trial
	Increase or reduce setting values
	Forward or back one step in listings




3.2 Ready to operate

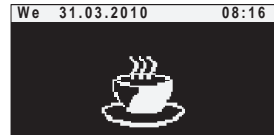
Standard display for normal operation

- "Warm rinse" pad
- Barista pad
- Menu
- Information



Standard display for SB mode (self-service)

All pads that allow changes to be made are not available. The "warm rinse" pad, Barista pad, menu pad and messages are inactive. If there are errors, the relevant  pad is displayed.



3.2.1 "Warm rinse" pad

※ Touch the "warm rinse" pad .

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

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

"Warm rinse" pad (active/inactive)
▷ Settings ▷ Operating options
page 33



weaker (-15 %)



normal, as per setting



stronger (+15 %)


Barista pad (active/inactive)
▷ Settings ▷ Operating options
page 33

3.2.2 Barista pad

※ Touch the Barista pad .

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

3.2.3 Information

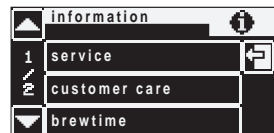
※ Touch  pad on the "ready to operate" display

The Information menu appears.

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

Service

- Service location
- Start-up data
- Next maintenance date
- Software version



Customer Care

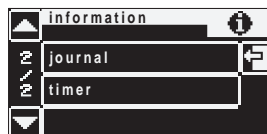
- Journal
Journal log of last cleaning
- Cleaning info
Info on last cleaning
- Descaling info
Info on last/next descaling
- Water filter info (optional)
Remaining range info

Brew time

- Brew time of last beverage dispensed

Journal

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



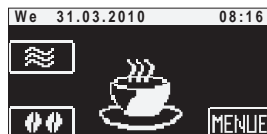
Timer

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

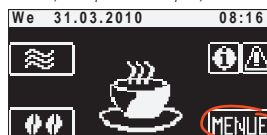
3.2.4 To the main menu

Call up the main menu

- * Touch clear area on the "ready to operate" display
Additional pads are activated.
- * Touch the **MENUE** menu pad
The main menu is displayed.



"Ready to operate" display



... with additional pads

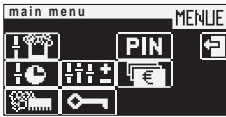
Delayed fade-in

▷ Settings ▷ Operating options

page 33



3.3 Main menu



MENUE



Other illustrations of the main menu for protected levels.

▷ PIN access control
page 35

3.3.1 Milk and foam

Milk foam quality

The milk foam quality is set here.

This setting will apply to all beverages with milk foam.
Compensates for variations in milk characteristics.

Reduce setting value -> finer foam and lower dispensing temperature

Increase setting value -> coarser foam and higher dispensing temperature

MENUE



MENUE



foam quality

Latte macchiato pause interval

When dispensing milk and milk foam through the combi spout.

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

The standard setting is 3 seconds.

Reduce setting value -> shorter interval

Increase setting value -> longer interval

MENUE



macch.interrupt

3.3.2 Timer program

The timer program sets the switch on and switch off times. The main "Timer Program" menu contains the following selection options:

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

Timer state

* Touch the **timer status** pad
Activate/deactivate timer = On/Off.



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

Set timer

* Touch the **timer adjustment** pad
Program the switch on and switch off times.

* Touch the **operating time** pad
The operating time display appears. Here the day, time, and desired operation are set.



* Set day (Day)

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

* Set the time (hours, minutes)

* Set the desired switching time (action)

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

* Confirm with **OK**

or

* Delete with **C**

Example:



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

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

Current selection is inversely displayed.



Display programmed switching times

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

Select desired settings with the pads and .

Current selection is inversely displayed.

Touching the pad directly accesses the timer overview.

Copy day

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

- * Touch the **timer adjustment** pad
- Program the switch on and switch off times.*
- * Touch the **operating time** pad
- * Touch number pad under **day**
- The selection of the week days is displayed.*
- * Scroll through to page 4
- * Touch the **copy day** pad
- The selection of the week days is displayed again.*
- * Select the day that you want to copy
- * Touch the **insert day** pad
- * Select the day you want to copy the time settings to
- The day is copied.*

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

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



To check times
▷ Timer overview

Timer overview

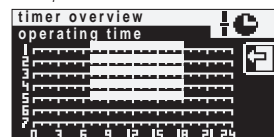
Checking the programmed switch times:

- * Touch the **timer overview** pad

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



Example:

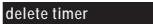



Switching times Monday to Friday (1-5).

On time 7 a.m. (7:00)

Off time 6 p.m. (18:00)

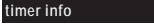
Delete timer

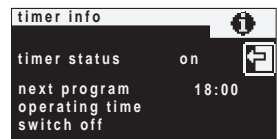
- * Touch on page 2 of the timer main program menu 
 - * Scroll to desired day and touch to select
A security dialogue now appears querying whether deletion is actually intended.
 - * Confirm with 
- The day is deleted with all its switching times.*
Besides individual days, "all workdays" or the entire week can also be deleted.



This action cannot be undone.

Timer information

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





3.3.3 Care

Cleaning programs are started from the Care main menu.

- Cleaning program
- Foamer cleaning
- Mixer rinsing
- Customer Check-up

Cleaning program

※ Touch the **cleaning prog.** pad

The daily cleaning program starts.

The cleaning mode leads step by step through foamer cleaning, the mixer cleaning and the machine cleaning via software.

The cleaning program sequence is described in the cleaning instructions.

Prior to carrying out cleaning, please note the safety instructions in the safety chapter. Read the cleaning instructions and the Care chapter, starting on page 39.

Foamer cleaning

※ Touch the **foamer cleaning** pad

Foamer cleaning begins.

Optional Plug&Clean cleaning.

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



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

Physical cleaning actions are described in the Care chapter.



▷ *Cleaning instructions*



Follow the manual.

Observe the Safety chapter.



Plug&Clean Cleaning

▷ *Care*
page 41



Hot liquids in the dispensing area.

Observe the Safety chapter.



Mixer rinsing

* Touch the **mixer rinsing** pad
Mixer rinsing begins.



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



Hot liquids in the dispensing area.

Observe the Safety chapter.

Filter change (optional)

This point can be selected by trained personnel if the function WMF Service has been enabled.

Filter change (optional) and maintenance actions are confirmed here.

Question: Was the filter changed?
yes/no

Customer Check-up (optional)

This point can be selected by trained personnel if the function WMF Service has been enabled.

Question: Has customer check-up been performed?
yes/no



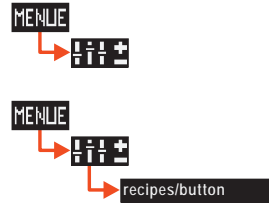
3.3.4 Settings

Recipe and buttons

* Touch the **recipes/button** pad

Menu **recipes/button** shows the options:

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



Selecting the beverage button when setting

* Press the desired beverage button

Selecting the beverage button on the 2nd Level

- * Press the shift button **2x**
- * Press the desired beverage button

Selecting the beverage button in conjunction with one of the preselection buttons S, L or decaf

- * Press the desired preselection button
- * Press the desired beverage button

Adjust values

* Adjust values with the **+** and **-** pads

Start a preparation test with the current values

* Touch the **TEST** pad
The values are not saved yet.

Save setting

* Save with **OK**

- +** = more
- = less
- ←** = exit without change
- OK** = save the values
- TEST** = start test

Cup volumes

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

Change recipes

All beverages

- Ground coffee quantity/Choc powder quantity
- Water volume

Milk beverages

- Milk foam volume
- Milk volume

Coffee beverages

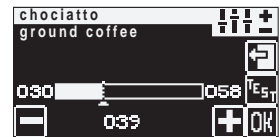
- Quality

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

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



Change recipes display



Example: Ground coffee quantity




Quality



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



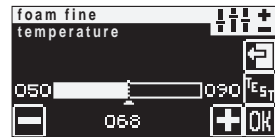
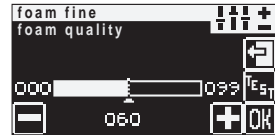
Steam Milk settings (optional)

 Milk foam quality

 Milk temperature

- * Touch the **change recipes** pad
- * Press the desired Steam Milk button
- * Select milk or milk foam
- * Adjust the milk foam quality
- * Set the shut-off temperature
- * Save with **OK**

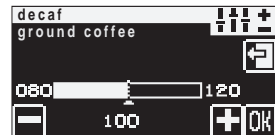
The maximum temperature setting is 90 °C.



Set decaf (optional)

Decaf grinder is always the left grinder.

- * Touch the **change recipes** pad
 - * Press Decaf button
- Ground coffee quantity for decaf is set by percentage for the ground coffee quantity set in the standard recipe. This setting applies to all coffee beverages with preselected "Decaf".
- * Save with **OK**



Button allocation

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

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

Load a new recipe:

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

Only adjustable recipes are indicated.

Select grinder for a coffee beverage

(only for 2 grinders, without decaf)

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



The portioner cannot be selected for the Chociatto beverage.

Select the Portioner for the Choc beverage

- * Press beverage button
- * Select recipe, for example milk Choc 1
- * Select portioner (on the right or left)

Weigh grounds

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

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

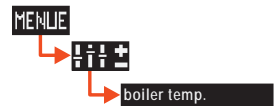
The grind quantity is dispensed three times.



Boiler temperatur

- * Set desired boiler temperature
(Change brewing water temperature)

(Standard range of settings 94°-99 °C)



Reset

The coffee machine software is restarted.



Time and date

Clock time and date are set here.





Display language

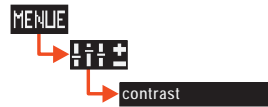
Language used in the display is set here.



Display contrast

Contrast of the display is set here.

(Default value is 70)



Warm-up rinsing

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

Recommended setting: active.



Foamer rinsing (optional)

Whether automatic foamer rinsing should occur after the last beverage with milk components is dispensed.

yes/no



Rinsing interval

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

Recommended setting: 2 minutes.



Operating options

The following operating options are available.

- "Warm rinse" pad (active/inactive)
- Barista pad (active/inactive)
- 2nd level (shift button/no)
- ON/OFF button (direct/via PIN)
- Menu pad (immediate/delayed)
- Cancel beverage (yes/no)

"Warm rinse" pad

Recommendation for self-service: inactive.

Barista pad

Recommendation for self-service: inactive.

2nd Level

Recommendation for self-service: no.

ON/OFF button

Recommendation for self-service: via PIN.

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

Menu pad

Recommendation for self-service: delayed.

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

Cancel beverage

Recommendation for self-service: no.



If customers serve themselves then some functions can be switched to inactive.

The pads will not be shown on the "ready to operate" display.

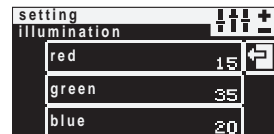
▷ PIN access control
page 35

▷ Access main menu
page 21

Illumination (optional)


Set the colour values here of the LEDs for the desired illumination colour.

Setting examples	red	green	blue
light sequence (sequence of colors)	1	0	0
amber	25	30	0
blue	0	0	30





3.3.5 Enter PIN

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

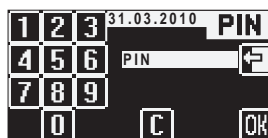
* Touch the  pad in the main menu

Numerical keyboard display appears.

* Enter required 4-figure PIN

* Confirm with 

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



PIN-entry display





3.3.6 PIN rights, access control

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

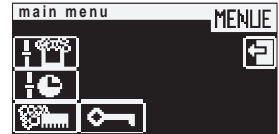


Cleaning level

On entering the valid PIN, access to:

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






Milk and foam settings for the Steam Milk button require PIN access at the Accounting level.



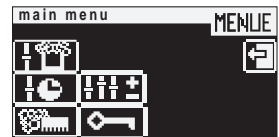
Cleaning level access

Setting level

On entering the valid PIN, access to:

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








Milk and foam settings for the Steam Milk button require PIN access at the Accounting level.

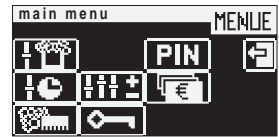


Setting level access

Accounting level

On entering the valid PIN, access to:

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



Accounting level access

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

Example: The PIN for the **setting** level is valid for **cleaning** and **setting** levels, but not for the **accounting** level.

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

Numerical keyboard display appears.

- * Enter any desired 4-digit number
Number entered is displayed.

* Confirm with **OK**
This level is now PIN-protected.

When a PIN is assigned to a subordinate level, that PIN is automatically copied to higher levels if the latter are not already PIN-protected.

Delete PIN

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

3.3.7 Accounting numbers of beverages

- * Touch the **counter** pad
The counter menu displays the counter for each beverage.

Read counter

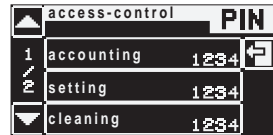
- * Touch desired beverage on the display

Delete counter

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

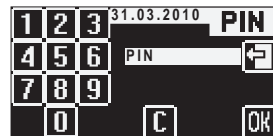
The "Accounting numbers of beverages" function should be protected with a PIN to prevent unauthorised access.

Example:



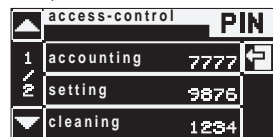
PIN entry for the cleaning level:
1234

This PIN is carried over to the higher levels.



PIN-entry display

Example:



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




Chapter 4 Other settings

4.1 Mechanical settings

4.1.1 Set grinding degree

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

Grinding degree 1 → fine 

Grinding degree 6 → coarse 



Multitool



Display grinding degree

Bruising or crushing hazard.

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



Bruising or crushing hazard.

Observe the Safety chapter.

4.2 Labelling of beverage buttons

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

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

Print-out of the template is possible on adhesive labels or paper.

Stick paper to label mount using an adhesive sticker.



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

Matching adhesive labels:
Zweckform-Avery No. 3659

Chapter 5 Care

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

Prior to and after every instance that the machine is shut off for several days, perform all cleanings.

Cleaning intervals overview

Customer Care					
Daily	Weekly	Regularly	Message	Optional	
x				0	Foamer rinsing
x					Cleaning program
x				0	Foamer cleaning
x				0	Mixer rinsing
x					Combi spout cleaning, standard
	x			0	Combi spout cleaning, Plug&Clean
x					Coffee grounds container cleaning
x					Drip tray cleaning
x					Housing cleaning
	x				Brewing unit cleaning
(x)	x			0	Mixer cleaning
(x)	x			0	Hot water spout cleaning
x	x			0	Steam Milk outlet cleaning
		x			Bean hopper cleaning
		x		0	Product hopper cleaning

- Daily = Daily, at least once per day and as required
 Weekly = Weekly cleaning
 Regularly = Regularly as required
 Message = after the display shows a message
 Optional = Optional (depending on the model)
 (x) = Daily as required



Caution.
Health hazard.

Follow the HACCP schedule.



▷ Cleaning instructions

▷ General cleaning

▷ Weekly cleaning

▷ Regular cleaning

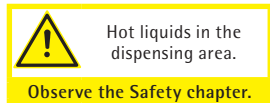
5.1 Daily cleaning

For all cleaning instructions

See the step for step instructions ▷ Cleaning instructions.
Follow the Manual. Observe the Safety instructions.

5.1.1 Cleaning program

The cleaning mode leads step by step through foamer cleaning, the mixer cleaning and the machine cleaning via software.

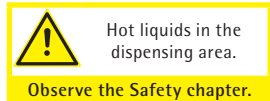


Cleaning program
▷ Cleaning instructions

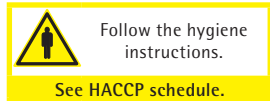
5.1.2 Milk system cleaning

Foamer cleaning see Cleaning instructions.
The milk system consists of:

- Combi spout
- Milk nozzle
- Milk hose



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



Milk hose should be changed at regular intervals.

Combi spout cleaning
▷ Cleaning instructions

Foamer cleaning, standard

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

- Whether automatic foamer rinsing should occur after each beverage with milk or milk foam (optional)
- Display-guided foamer cleaning
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution

Foamer cleaning Plug&Clean

Cleaning of the Plug&Clean consists of three parts.

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



Plug&Clean cleaning program
▷ *Cleaning instructions*

5.1.3 Mixer rinsing

Mixer rinsing is a mixer interim cleaning.

Mixer rinsing is an integral part of the cleaning mode.



Mixer rinsing
▷ *Cleaning instructions*

5.1.4 Combi spout cleaning

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



Combi spout cleaning
▷ *Cleaning instructions*

5.1.5 General cleaning

Grounds container cleaning (grounds chute, optional)

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

Order numbers for the WMF care program
▷ *Appendix Accessories and spare parts page 69*

Drip tray, housing and front panel

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

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

Cleaning metal surfaces

For cleaning metal housing parts (glossy surface) we recommend WMF Purargan® cleaner.

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



Caution.
Risk to the machine.

Follow the manual.

5.2 Weekly cleaning

5.2.1 Cleaning the brewing unit

- * Switch off coffee machine using the ON/OFF button
- * Disconnect mains plug
- * Push combi spout fully upwards
- * Slide the cover fully upwards
- * Remove grounds container towards the front of the machine

Brewing unit is now fully accessible.

Burn hazard.

Allow brewer to cool before cleaning.

Hold firmly, as the brewing unit can slip downwards.

Never use force. Danger of breakage.

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

Use the multitool from the accessories.

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

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

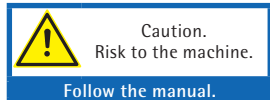
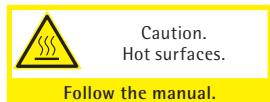
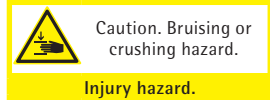
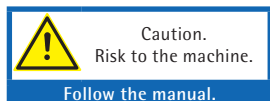


Illustration 1



Illustration 2



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

Remove coffee ground residues in the chute.

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

Refit the brewing unit after it has been dried.

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

If the brewing unit cannot be replaced without resistance: Turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.

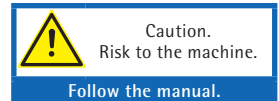
Never use force.



Illustration 3



Illustration 4



Brewer filter

5.2.2 Choc mixer cleaning (optional)

Choc mixer

Cleaning will be more frequent depending on powder consumption.

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

Mixer bowl is released from the arrester lock.

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

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

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

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



open



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



Caution.
Scalding hazard.

Observe the Safety chapter.

5.3 Regular cleaning

5.3.1 Bean hopper cleaning

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

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



open



close



Never reach into the coffee grinders.
Never clean the bean hoppers in a dishwasher.



Bruising or crushing hazard.

Observe the Safety chapter.

5.3.2 Choc hopper cleaning (optional)

Cleaning will be more frequent depending on powder consumption.

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

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



Portion controller with individual parts, dosing auger

Ensure correct orientation of discharge.

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



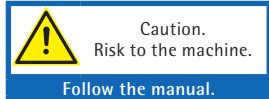
Special features of the Twin Choc hopper

The Twin Choc container is divided in the middle and has two separate compartments for two different types of Choc.

Never clean product hoppers in the dishwasher.



Dismantled dosing augers



5.4 Steam Milk outlet cleaning

Daily

- * Mix 5 ml of cleaner in a tall jug with 0.5 l of lukewarm water
- * Immerse the steam nozzle in the cleaning solution, and briefly press the steam button or a Steam Milk button

Reaction time: 30 minutes

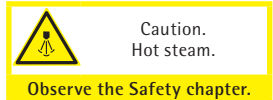
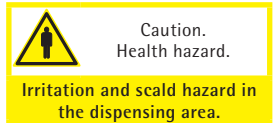
- * Clean with a brush
- * Rinse thoroughly with water
- * Press on the steam button

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



Weekly

- * Unscrew the steam nozzle
- * Place the steam nozzle in the cleaning solution for at least 5 hours
- * Clean with a brush
- * Rinse thoroughly with clean water
- * Screw the steam nozzle onto the Steam Milk spout
- * Immerse the steam nozzle in a receptacle with clear water
- * Briefly press a Steam Milk button
- * Wipe steam outlet with a damp cloth



Chapter 6 HACCP schedule

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

A HACCP schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required.

You should carry out a risk analysis on your premises.


The aim of the analysis is to recognize and preempt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care of the coffee machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point.

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

Sanitize the milk system daily

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

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

Always commence operation with a freshly opened prerrefrigerated milk pack

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

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP schedule for monitoring of regular cleaning.



Recommendation:

Only use UHT milk with a 1.5 % fat content.

Keep milk cool.

- Always have a new pre-refrigerated milk pack handy.
- If a pre-refrigerated freshly opened pack is used within a period not exceeding 3 hours, refrigeration during use is not necessary.
- If little milk is being used, pre-refrigerated milk must be placed in the refrigerator again during operation.

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

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

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

Recommendation for Choc (optional)

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

See Choc powder manufacturer's instructions.

Follow the hygiene instructions.
See Care chapter.

HACCP schedule Month _____ Year _____

Use only chilled UHT milk, to prevent health risks due to bacteria.
For choc, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Run the cleaning program.
▷ Cleaning instruction
- 2a. Foamer cleaning (combi spout)
▷ Cleaning instruction
- 2b. Daily mixer cleaning
▷ Cleaning instruction

- 3a. Clean the foamer and change out the combi spout after 4 hours of operation. (Absolutely required for low number of dispense cycles, or if milk is not chilled.)
- 3b. Weekly mixer cleaning and regular product hopper cleaning. (Care chapter)
4. General machine cleaning.

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

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

Chapter 7 Maintenance

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the machine and depends on the degree of hardness of the local mains water and whether or not a water filter is fitted. The maintenance schedule is based on the degree of use of the machine and is shown on the display. The coffee machine may continue to be operated after the message but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

7.1 Coffee machine maintenance

The following care or maintenance stages are provided:

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

Care after the display shows a message see Customer Check-up Instructions in Customer Check-up Kit 1/15.000 Order number 33 2853 5000

*Service maintenance message
▷ Messages and instructions page 52*



For other maintenance work and repairs, please contact your local WMF Service.

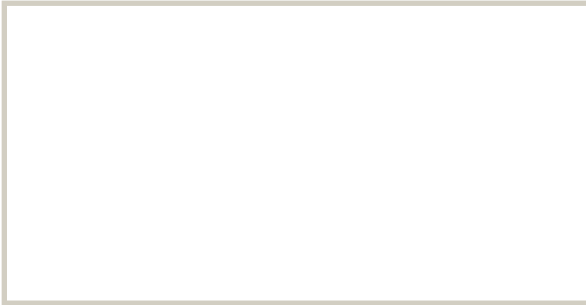
The telephone number can be found on the address sticker on the coffee machine and on the delivery note.

7.2 Mixer maintenance (Choc)

Maintenance after the display shows a message, may only be undertaken by trained personnel or by WMF Service.

7.3 WMF Service

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



Chapter 8 Messages and instructions

8.1 Messages for operation

Refill beans

* Top up bean hopper (refer to display)

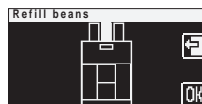
* Check:

- Is the product hopper lock open?

▷ *Care*

• Beans do not feed through

* Stir with large spoon and confirm with **OK**



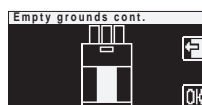
Open water supply valve

* Open water supply valve and confirm



Empty coffee grounds container

* Empty coffee grounds container



Coffee grounds container missing

* Insert the grounds container again correctly and close adjustable screen



Brewing unit error

* Remove brewing unit

* Clean brewer sieve

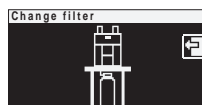
* Replace brewing unit and ensure that it engages correctly in the lock



Change filter

* Change filter within one week and confirm in the Care menu

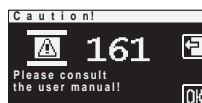
Follow water filter instructions.



Please consult the User Manual

Error number is displayed.

▷ *Error messages/malfunctions*



Descaling Message

- * Call WMF Service



Customer care Message

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



Service Message:

Service maintenance after the display shows a message

- * Call WMF Service



Message: Revision

- * Call WMF Service



8.2 Error messages/malfunctions

Basic procedure on display of error messages or malfunctions.

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

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


If this is not successful: Find the error message or error number in the following list and follow the sequence of actions indicated.


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


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

Messages and instructions

Your WMF 2000 S is provided with a diagnostics program. Any errors that occur are shown on the display. The errors listed may also be caused by an interruption to the mains electricity supply.

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

✱ Touch the  pad
Error number is displayed.

Error number	Error description	Action instructions
6	Brewing unit lockup current/ Brewing unit stiff	<ul style="list-style-type: none"> ✱ Switch off the coffee machine ✱ Cleaning the brewing unit <p>▷ Care ▷ <i>Cleaning the brewing unit</i></p>
26 36	Right grinder blocked Left grinder blocked 	<ul style="list-style-type: none"> ✱ Switch off the coffee machine ✱ Disconnect mains plug ✱ Remove bean hopper ✱ Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration) ✱ Replace hopper ✱ Switch on coffee machine <p>▷ Care ▷ <i>Bean hopper cleaning</i></p> <p>If this occurs frequently:</p> <ul style="list-style-type: none"> ✱ Set grinding degree one stage coarser <p>▷ Other settings ▷ <i>Set grinding degree</i></p>
88	Boiler overtemperature	<ul style="list-style-type: none"> ✱ Switch off the machine, allow to cool and switch on again <p>If fault not remedied</p> <ul style="list-style-type: none"> ✱ Switch off the machine ✱ Call WMF Service
89	Boiler heat-up time error	<ul style="list-style-type: none"> ✱ Switch off the machine and switch on again



<i>Error number</i>	<i>Error description</i>	<i>Action instructions</i>
161	Brew water error	<p><i>Between each of the following steps switch the machine off and on again. If fault not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Turn on water * Cleaning the brewing unit ▷ Care ▷ Cleaning the brewing unit * Set grinding degree coarser ▷ Other settings * Reduce quality ▷ Settings ▷ Recipe
163	Warm rinsing-water error	<p><i>Between each of the following steps switch the machine off and on again. If fault not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Turn on water * Cleaning the brewing unit ▷ Care ▷ Cleaning the brewing unit
186	Steam boiler level	<p><i>Beverage dispensing temporarily blocked.</i></p> <ul style="list-style-type: none"> * Check that coffee grounds container is correctly inserted * Switch machine off and on again
188	Steam boiler overtemperature	<ul style="list-style-type: none"> * Switch off the machine, allow to cool and switch on again <p>If fault not remedied</p> <ul style="list-style-type: none"> * Switch off the machine * Call WMF Service
189	Steam boiler heat-up time error	<ul style="list-style-type: none"> * Switch off the machine and switch on again

8.3 Errors without error display

<i>Error pattern</i>	<i>Action instructions</i>									
No hot water output but water in coffee grounds container	<ul style="list-style-type: none"> * Clean hot water spout * Call WMF Service (coffee dispensing possible) 									
No Choc dispensing but water in grounds container	<ul style="list-style-type: none"> * Do not use Choc * Call WMF Service (coffee dispensing possible) 									
Choc portion controller blocked, Choc dispensed only with water	<ul style="list-style-type: none"> * Clean portion controller ▷ <i>Care</i> * Empty powder * Turn dosing auger manually until all powder removed * If necessary rinse with water * (Allow to) dry completely 									
Coffee dispensing on the left/right differs	<ul style="list-style-type: none"> * Clean the combi spout ▷ <i>Cleaning instructions</i> 									
No milk foam/milk output, but milk in milk container	<ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed * Re-route tube correctly * Clean the combi spout * Milk nozzle blocked ▷ <i>Cleaning instructions</i> * Milk cooler iced 									
Milk foam incorrect, temperature too cold or too hot	<ul style="list-style-type: none"> * Change milk nozzle <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 30%;"></th> <th style="width: 70%;">Colour</th> <th style="width: 70%;">Milk temperature</th> </tr> </thead> <tbody> <tr> <td>• Brown</td> <td></td> <td>for cooled milk</td> </tr> <tr> <td>• Natural</td> <td></td> <td>for uncooled milk</td> </tr> </tbody> </table> <ul style="list-style-type: none"> * Clean the combi spout ▷ <i>Cleaning instructions</i> If fault not remedied * Use another milk nozzle from the accessories 		Colour	Milk temperature	• Brown		for cooled milk	• Natural		for uncooled milk
	Colour	Milk temperature								
• Brown		for cooled milk								
• Natural		for uncooled milk								

<i>Error pattern</i>	<i>Action instructions</i>
Pump runs permanently, water in coffee grounds container	<ul style="list-style-type: none">* Switch off the machine and switch on again* If fault not remedied call WMF Service
Milk foamer assembly and disassembly stiff	<ul style="list-style-type: none">* Lightly smear the O-rings with WMF gasket grease
Choc hopper cannot be inserted	<ul style="list-style-type: none">* Manually turn the drive for the dosing auger at the portioner slightly in a clockwise direction* Check whether Choc hopper is accidentally locked
Bean hopper cannot be installed	<ul style="list-style-type: none">* Check whether bean hopper has been accidentally locked

Chapter 9 Safety

9.1 Hazards to the operator

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

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

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

Scalding hazard.

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

Burn hazard.

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



Failure to follow Safety warnings can result in death or serious injury.

Observe the Safety instructions.



Hot liquids in the dispensing area.

Scalding hazard.



Caution.
Hot steam.

Burn hazard.



Caution.
Hot surfaces.

Burn hazard.

Bruising or crushing hazard.

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



Caution. Bruising or crushing hazard.

Injury hazard.

Health hazard.

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



Caution.
Health hazard.

Only use as intended.

Health hazard.

When handling special cleaners for the milk foamer, cleaning tablets, follow the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablets after the display shows a message.



Caution.
Health hazard.

Follow the instructions of the label on the cleaning agents.

Irritation and scald hazard.

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



Caution.
Health hazard.

Irritation and scald hazard in the dispensing area.

9.2 Hazards to the coffee machine

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

- For water with a carbonate hardness in excess of 5 °dKH, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains water supply for the water supply is turned off and the mains power is switched off or the machine is unplugged.

- We recommend damage prevention measures such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After a company holiday we recommend running the cleaning mode at least twice before reusing the machine.



▷ *Cleaning instructions*

9.3 Directives

The machine fulfills the requirements of the Regulation on Commodities (and counterparts in the European Plastics Directives) and the EC regulation No. 1935/2004 in the currently valid edition.

When used properly, the machine does not present a hazard to health or other unjustifiable hazard.

The materials and products used comply with the Regulation on Commodities (and counterparts in the European Plastics Directive 2002/72/EG ff.)

The machine fulfills the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), EMCD (EMV) 2004/108/EC (EG), Directive 2002/95/EC (ROHS), Directive 2002/96/EC (WEEE).

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

Any modifications that are not approved by WMF will cause this declaration to become invalid.

Currently valid national rules apply in countries outside of the European Union.

This device is subject to the directive on waste electrical and electronic equipment (WEEE/EU directive) and may not be disposed of as domestic waste.



For disposal please contact the WMF Service.

9.4 Duties of the owner/operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons and checking of safety devices. Access to the service area is permitted only for persons with knowledge and practical experience with the unit, especially regarding safety and hygiene.

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

In office/floor supply or similar self-service applications, only staff instructed in operation of the machine should supervise the machine. Trained personnel should carry out maintenance and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g. to BGV A3 [German Accident Prevention Association or equivalent]).

In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks. These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work.

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

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

*WMF special cleaning agent,
▷ Appendix
Accessories and spare parts
page 69*

9.5 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. The vendor should always be afforded the opportunity to rectify faults within an appropriate period.

Claims above and beyond the above, in particular damage claims as a result of consequential damage, are excluded, to the extent that this is legally permissible.

Material defects shall be reported to the vendor immediately and in writing.

Warranty period 12 months

No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g. User Manual and servicing instructions).
- With respect to faults which occur as the result of failure to use original WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.



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







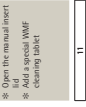









- With respect to the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.
- Inappropriate use of the coffee machine shall be deemed to have taken place if within the 12-month warranty period (from date of purchase) the customer exceeds the annual number of coffee or Choc mixer servings prescribed.
Annual maximum volume is 15,000 coffee servings and a maximum of 6,000 Choc beverages.



▷ *Maintenance*
page 50

Appendix: Cleaning instructions

PlaytClean cleaning program


1  * Touch START	2  * Touch START	3  * Touch START	4  * Touch START
5  * Touch START	6  * Touch START	7  * Touch START	8  * Touch START
9  * Touch START	10  * Touch START	10.1  * Touch START	11  * Touch START
11.1  * Touch START	12  * Touch START	13  * Touch START	13.1  * Touch START

Step 1 and 10: Only if beverages containing milk have been previously prepared.

Step 2: Only if beverages containing chic components have been previously prepared with the optional mixer.


Manual combi spout cleaning - *Swiss and using the DROFF feature after to cleaning, taking into account:*

A




- * Pull forward the lever behind the mixer combi spout.
- * Remove milk trace from mixer combi spout.
- * If a mixer is fitted, * Reduce the mixer hose.

B



- * Immerse the length of the cleaning hose in the cleaning solution.
- * Soak all part of combi spout in the cleaning solution.
- * After 5 hours clean all parts thoroughly with a brush.

C



- * If a mixer is fitted:
 - * hose mixer thoroughly
 - * Replace combi spout
 - * Insert mixer hose
 - * Insert mixer hose

Instructions

Manual combi spout cleaning with PlaytClean: Perform at least once per day. The cleaned milk hose can be stored with the adapter in the closed cooler.

Manual combi spout cleaning without PlaytClean: Perform at least once per day. The cleaned milk hose can be stored with the adapter in the closed cooler.

WMF 2000 S

Please refer to User Manual.

Follow the sequence of cleaning steps indicated in Case chapter in the User Manual. Prior to the first cleaning, read the User Manual, Case chapter.

Cleaning Program Standard

1  * Touch START	2  * Touch START	3  * Touch START	4  * Touch START
5  * Touch START	6  * Touch START	7  * Touch START	8  * Touch START
9  * Touch START	10  * Touch START	11  * Touch START	12  * Touch START
13  * Touch START	13.1  * Touch START	14  * Touch START	14.1  * Touch START

Appendix: Technical data

Technical data for coffee machine

Nominal power rating *	5.5 kW (4.15 kW – 5.5 kW*, depending on special equipment)
Recommended daily capacity espresso, café crème	up to 200 cups
Overall hot water output	24 l/h
Coffee bean hopper	left and right each approx. 1,000 g middle approx. 550 g
Choc hopper	approx. 1,000 g
Twin Choc container	Twice approx. 500 g
Mains power connection *	5.5 kW/400 V
Illumination	LED class 1
External dimensions	width 325 mm height incl. bean hopper 680 mm depth 556 mm
Weight empty	aprox. 33-43 kg (depending on the model)
Continuous sound pressure level (Lpa)**	< 70 dB (A)

We reserve the right to make technical modifications.

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

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

Conditions for usage and installation

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

Appendix: Technical data

Mains voltage tolerance range	400 V + 6 % - 10 %, Mains voltage interruption < 50 ms: no interruption of function
Water supply (Constant water supply optional)	3/8 inch MIP hose connector with main valve, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa. Water temperature max. 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with a carbonate hardness above 5 °dKH, a WMF water filter should be installed upstream.
Water drain pipe	Min. 3/4 inch I.D., minimum downward slope of 2 cm/m
Ambient temperature	+ 5 °C to max. of + 35 °C (empty the water line in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.
Degree of protection	IP X0
Installing surface	The unit must be placed on a level, flat, and sturdy surface. The unit is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-WMF components. A clear height of 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

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

The local power supply must be constructed according to IEC 364. To improve safety, the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the machine or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket and, in the case of a 3-phase connection, a 5-pin CEE/CEKON-socket according to EN 60309 or a country-specific multi-pin socket. The socket is part of the customer's on-site installation. The mains cable must not come into contact with hot surfaces. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards.

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

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
Complete combi-spout Choc				
1	Pcs	Complete combi-spout	33 2259 8900	all
1	Pcs	Combi spout addition Choc	33 2296 2000	Choc
1	meter	Milk hose	00 0048 4948	all
0.25	meter	Mixer hose	00 0048 0064	Choc
1	Pcs	Mixer hose spring	33 2292 6000	Choc
1	Pcs	Mixer bowl	33 2318 0000	Choc
Constant water supply, drainage				
1	Pcs	Connecting tube for constant water supply	33 2292 1000	all
1	Pcs	Angle for drain tube	33 2165 8000	all
1.5	meter	Drain tube	00 0048 0042	all
Accessories/tools				
1	Pcs	Multitool	33 2323 1000	all
Documentation/instructions				
1	Pcs	Set of documents: • User Manual WMF 2000 S • Cleaning instructions WMF 2000 S	33 2510 0010	all
Complete bean hopper				
1	Pcs	Large bean hopper	33 2819 7000	all
1	Pcs	Cover for large bean hopper	33 2806 3100	all
1	Pcs	Closing plate	33 2265 5000	all
1	Pcs	Medium bean hopper	33 2854 2000	all
1	Pcs	Cover for medium bean hopper	33 2854 3000	all
Product hopper				
1	Pcs	Choc product hopper	33 2825 0199	Choc
1	Pcs	Choc product hopper lid	33 2806 3100	Choc
1	Pcs	Twin-Choc product hopper	33 2840 9099	Choc
1	Pcs	Twin-Choc product hopper lid	33 2806 4100	Choc
1	sheet	Signs labelling product hopper	33 2315 3000	all

Number	Unit	Designation	Order No.	Model
Coffee grounds container				
1	Pcs	Coffee grounds container	33 2272 4000	all
Brewing unit				
1	Pcs	Brewing unit	33 2823 6199	all
Drip tray/drip grid				
1	Pcs	Drip tray (standard)	33 2254 9000	all
1	Pcs	Drip tray (when using an integrated or under-counter cooler)	33 2254 9200	all
1	Pcs	Drip grid	33 2465 8000	all
Customer Check-up Kit 1/15.000				
1	Pcs	Customer Check-up Kit 1/15.000 (with fresh milk and Choc)	33 2853 5000	all
Scale filter/water filter				
1	Pcs	Wasserfilter Bestmax M (complete set)	03 9331 0001	all
1	Pcs	Spare cartridge for water filter	33 2426 5000	all
Order numbers for the WMF care program				
1	bottle	WMF Special cleaner for milk foamer	33 0683 6000	all
1	pack	Special cleaning tablets (100 pieces)	33 2332 4000	all
1	Pcs	Pipe cleaner	33 0350 0000	all
1	Pcs	Cleaning brush	33 1521 9000	all
1	tube	Gasket grease 5 grams	33 2179 9000	all

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Your nearest WMF Service:

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