WMF COFFEE MACHINES

Operating Instructions



WMF CUP & COOL Series 9465

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Congratulations on your purchase of a WMF cup & cool.

Its advanced technology, long service life and economy will delight you.

Are you one of those people who doesn't like reading operating instructions? Please do so anyway!

You will get more pleasure from your WMF cup & cool afterwards and will find it was worth it after all.

In your own interest, please follow all warnings and safety 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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1 Designation of machine parts



- 1 Heated glass shelves (toughened safety glass)
- 2 Front door lock
- 3 On / Off switch for cup rack (right) and cooler (left) (switches are accessible from below when the front door is open)
- 4 Front door
- 5 Milk hose duct
- 6 Milk tank (approx. 9.5 litres)

2 General description

The WMF cup & cool is a combination of a cooler and a cup rack.

The cooler is designed for hygienic storage and cooling of milk for preparation of coffee products made with milk, such as Cappuccino or milky coffee (Caffe Latte). Milk is supplied from the cooler to the milk frother via a hose.

The cup rack is designed to hold cups, coffee pots and mugs ready for use. The specially coated toughened safety glass shelves enable the cups to be evenly heated. The heating power is designed for the heated glass shelves to reach a temperature of up to 80 °C in approx. 60 minutes when the cup rack is full.

The cup & cool is an attachment for installation to the left of the main machine.

3 Warnings

Maximum machine safety is an integral WMF product 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 22.

For your own safety, please observe the following instructions at all times:	 Connection of the machine and starting up for the first time must only be carried out by WMF Customer Service. All repairs must only be carried out by WMF Customer Service, using original parts.
Λ	 In no circumstances should the safety devices fitted be tampered with. Never remove any machine body parts. Caution! Burning hazard! The glass shelves 1 of the cup rack heat up in use.
$\overline{\mathbb{A}}$	 Caution! Health hazard! Follow the precautions on the pack when using the cleaner. The cleaner is an irritant. Caution! Burning hazard!
	Switch off the machine at the On/Off switch 3 before cleaning. The glass shelves 1 of the cup rack heat up in use.



4 Safety instructions

General notes

- 1. At the end of the working day, always ensure that the main power switch to which the machine is connected and/or the On/Off switches 3 are switched off.
- 2. If malfunctions occur, call WMF Customer Service. Do not switch on the machine again until the problem has been corrected.
- 3. This machine is not for use out of doors.
- 4. Switch off the machine at the On/Off switch 3 before cleaning.
- 5. Never spray the machine with a hose or steam jet. Clean the surface of the auxiliary cooler by wiping with a damp cloth, or use products from our WMF care range.
- 6. The unit must stand safe at a ground level, on a horizontal and stable base.

Regulations

The machine complies with all relevant regulations.

The operator is responsible for ensuring that electrical systems and equipment are in full working order (e.g. in Germany, BGV A2)

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.



- Any technical device is a potential source of danger, particularly machines operated without supervision.
- We therefore recommend that the operator take appropriate measures to prevent damage.

5 Technical data

Rated power	200 Watt
Capacity / tank	Up to 9.5 litres (milk tank 33 2175 7000)
Cooling temperature	Adjustable between $+0^{\circ}C$ and $+8^{\circ}C \pm 2^{\circ}C$
Refrigerant	50 gr. R134a class N
No. of cups	60-95
Glass shelf temperature	≤ 80°C
Power supply	1/N/PE 50 Hz/230 V
External dimensions Width Height Depth	350 mm 600 mm 516 mm
Empty weight	approx. 31 kg
Continuous sound pressure level (Lpa)*	< 70 dB (A)

Technical data subject to change without notice.

* 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	200 Watt
Connecting cable, site supply*	$3 imes 1.5^2$
Fuse, site supply	1 × 16A
Mains voltage tolerance	230 V + 6 % - 10 % Power cut < 50 ms does not affect machine operation
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	For operating, service and safety reasons the machine should be installed with clearance of not less than 50 mm from the back and sides of 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. 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.

* The site electrical system must comply with IEC 364. For greater safety, an earth leakage circuit breaker with a rated fault current of 30 mA to EN 61008 should be fitted in the supply line to the machine. In the vicinity of the machine, for a single-phase connection a shockproof socket and for a three-phase connection a 5-pole CEE/CEKON socket to EN 60309 should be fitted. If the power lead to this machine is damaged, it must be replaced by WMF Customer Service or a similarly qualified specialist. If the machine is permanently connected on site, an all-pole circuit breaker (main switch) to EN 60947 with not less than 3 mm contact opening should be fitted ahead of the machine. In the case of a flexible connection, the circuit breaker is recommended. The power lead must not be allowed to come into contact with hot components. The main switch and socket are part of the customer's system. The machine must not be installed with a fixed site connection if used with a trolley (mobile station).

7 Operation

7.1 Starting the cup rack

Fill up the cup rack with cups.

Plug the power lead into a shockproof socket and open the front door 4 to access the cup rack On/Off switch. Press the right-hand On/Off switch 3 to switch on the cup rack.



It takes about 60 minutes for the full cup rack to warm up to its operating temperature.



Caution! Burning hazard!

The glass shelves 1 of the cup rack heat up in use.

7.2 Starting the cooler

Note:

The cooler should be switched on **at least an hour** before use to allow it to reach its operating temperature. If the machine has been carried in a non-vertical position, it must be allowed to stand in the vertical position for at least an hour after installation before switching on the cooler.

Plug the power lead into a shockproof socket and open the front door 4 to access the cooler On/Off switch. Press the left-hand On/Off switch 3 to switch on the auxiliary cooler.



The cooler is fitted with a thermostat to keep the set temperature constant automatically.

The thermostat is set at the factory to a milk temperature of $\leq 4^{\circ}$ C.

Call WMF Customer Service if you wish to alter the thermostat setting.



7.3 Filling the milk tank

Note:

The cooler is designed to keep milk cool, **not** to refrigerate milk from room temperature. Always used pre-cooled milk.

Turn the key to the left in the lock 2 to open the front door 4. Pull the milk tank 6 a little way out and fill it with **pre-cooled** milk. Push the milk tank 6 back into the cooler and close the front door 4.



7.4 Switching off

Note:

Cleaning must always be carried out before switching off the machine (see chapter 8 8 Cleaning on page 27).

Switch off the cup rack and the cooler at the respective On/Off switches **3**.

If the machine is to be shut down for an extended period, clean the inside and leave the front door 4 open.

7.5 Defrosting

As soon as the layer of ice is 3 mm thick, the cooler needs to be defrosted.

To defrost, switch off the cooler at the (left-hand) On/Off switch 3. The front door 4 can be left open to speed up defrosting. Wipe up the water that gathers with a soft cloth. Remember to close the front door 4 before switching on the cooler again.

Note: Never use pointed or sharp metal implements to remove the layer of ice, as this could damage the surface of the cooling chamber.

8 Cleaning

8.1 Cleaning the cup rack

Note:

Always ensure the machine is switched off at the On/Off switch 3 before cleaning.



Caution! Burning hazard!

The glass shelves 1 of the cup rack are hot.

Never spray the machine with a water jet or steam cleaner. Clean the surface of the cup rack and the glass shelves **1** with a damp cloth. For care of the metal panelling parts (matt surface) we recommend WMF Purargan forte (order number 14 2831 9990) from the WMF care range.

8.2 Cleaning the cooler

Note:

Always ensure the machine is switched off at the On/Off switch 3 before cleaning.

Open the front door 4.

Lift the milk hose out of the milk tank 6 and pull it out through the milk hose duct 5.

Important:

Take care not to bend the milk hose.

Remove the milk tank 6, empty it completely and clean it in the dishwasher.

Note: The milk tank 6 and the milk hose **must** be cleaned once each day.

Pour 5 ml WMF Special Cleaner (order no.

33 0683 6000) from the measuring bottle into a bucket containing 0.5 L lukewarm water and mix the solution. Use this solution to clean the inside of the cooler.





Important! Caution! Health hazard! Follow the precautions on the pack when using the cleaner. The cleaner is an irritant.

Rinse off with clean water and dry the cooler thoroughly, using a soft cloth.

Important: Never use abrasives.

Wipe over the outside of the cooler with a damp cloth. For care of the metal panelling parts (matt surface) we recommend WMF Purargan forte (order no. 14 2831 9990) from the WMF care range.

Pull out the Teflon hose from the inside (towards the cooling cell) and clean it thoroughly with warm water. Also clean the milk hose (refer to operating instructions for your coffee machine, chapter on Care of the machine) and wipe the outside of the milk hose with a soft cloth before replacing it in the Teflon hose.

Then follow the reverse procedure to replace the Teflon hose and the milk hose.



9 WMF Customer Service

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

In order to ensure regular inspection of your machine, we recommend that a regular maintenance schedule for your machine be arranged with your local WMF service engineer.

10 Liability

WMF will be liable as follows for justified defects of quality:

All products or services that exhibit a defect of quality within the statutory period of limitation shall at the option of WMF be repaired or replaced free of charge if the cause of the defect of quality occurred before the passing of risk.

Claims for defects of quality become statute-barred in twelve months. The period commences at passing of risk. The above periods do not apply if longer times are prescribed by law.

If commissioning of the machine is delayed by more than four weeks for reasons for which WMF is not responsible, the warranty period commences four weeks after delivery of the machine to the customer.

The customer must notify WMF promptly in writing of any defects of quality. Replaced parts become the property of WMF.

In all cases, WMF shall first be given an opportunity of subsequent performance within an appropriate time. The customer shall place the subject of the complaint at WMF's disposal.

No warranty applies in respect of:

- All parts subject to natural wear and tear. These include seals, ink ribbons and portioners;
- Defects due to the effects of weather, scaling, chemical, physical, electrochemical or electrical influences not attributable to any fault of WMF;
- Failure to use a water filter even though local water conditions require the use of a water filter and defects are thereby caused. The customer is always notified in the order acknowledgement if use of a water filter is necessary;
- Defects due to failure to follow the instructions for the use, maintenance and care of the machine (e.g. WMF operating and maintenance instructions as specified in the instructions for use/operator's manual for the particular coffee machine model);
- Defects due to improper or incorrect use, failure to use WMF original parts or defective installation by the customer or third parties or defective or negligent treatment, or the consequences of modifications or repairs carried out improperly and without our consent by the customer or third parties.

Claims for damages on the part of the customer, on any legal ground, in particular based on nonobservance of duties arising from the relationship under the law of obligations and tortious act are excluded.

