



User Manual



Coffee machine

1500 S

English

01.06.500

Congratulations on the purchase of your WMF coffee machine.

The WMF 1500 S coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam and hot water.

With its optionally available powder hopper, the WMF 1500 S can also make hot chocolate with milk or milk foam.



Follow the User Manual



- > Read the User Manual carefully prior to use.
- > Please refer to the User Manual, paying special attention to the safety instructions and Safety chapter.
- > Ensure that the staff and all users have access to the User Manual.

CAUTION

Follow the User Manual signs and symbols
page 16

Follow the Safety chapter
▷ starting on page 6



Hazard to life due to electrical shock



- The voltage inside the coffee machine is a hazard to life.
 - > Never open the housing.
 - > Never loosen the screws, and do not remove any housing parts.

WARNING

Follow the Safety chapter
▷ starting on page 6



Conditions for usage and installation

- In the event of failure to comply with maintenance information, no liability is accepted for any resultant damage.
 - > Follow the User Manual.

IMPORTANT

Technical data
▷ starting on page 98

Maintenance
▷ starting on page 84

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1 Safety



Misuse

- Failure to follow the safety instructions can result in death or serious injury.
 - > Follow all the safety instructions.
-

 **WARNING**

1.1 General safety instructions

Hazards to the operator

At WMF, safety is one of the most essential product features. The effectiveness of the 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 coffee machine if it is not working properly or if it is damaged.
- > Use the coffee machine only when it is completely assembled.

 **CAUTION**

-
- > Built-in safety devices must never be altered.
 - > This device can be used by children of age 8 or greater while under continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.
 - > Children may not play with the device.
 - > Cleaning and user maintenance must not be performed by children.
-

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



Hazard to life due to electrical shock



WARNING



- The voltage inside the coffee machine is a hazard to life.
 - > Never open the housing.
 - > Never loosen the screws, and do not remove any housing parts.
 - > Never use a damaged power cord.
 - > Avoid damage to the power cord. Do not kink or crush it.
-



Burn hazard / scalding hazard

- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place a suitable cup under the spout before dispensing beverages.
-

⚠ CAUTION

Risk of injury

- Long hair could become caught in the grinder head and drawn into the coffee machine.
 - > Always protect hair with a hairnet before removing the bean hopper.
-

⚠ CAUTION



Bruising or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
 - Closing the operating panel can cause a crushing hazard.
 - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
 - > Carefully and gently close the operating panel.
-

 **CAUTION**



Health hazard

- > Only use products that are suitable for consumption and for use with the coffee machine.
 - > The powder hopper, the bean hopper, and the manual insert may only be filled with materials for the use intended.
-

 **CAUTION**



Health hazard

- The milk system cleaner and the cleaning tablets are irritants.
 - > Follow the protective measures on the packaging of the cleaning agent.
 - > Only put in cleaning tablet after a display message.
-

⚠ CAUTION

**Health hazard /
irritation and scalding hazard**

- During cleaning, hot cleaning solution and hot water run out of the combi spout and out of the hot water spout.
 - The hot liquids can irritate the skin, and the heat poses a burn hazard.
 - The drip tray may contain hot liquids.
 - > Never reach under the spouts while cleaning.
 - > Ensure that no one ever drinks the cleaning solution.
 - > Move the drip tray carefully.
-

⚠ CAUTION



Slipping hazard



- Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.
 - > Regularly check whether the coffee machine is leaking, and make sure no water is coming out.
-

 **CAUTION**

1.2 Intended use



Misuse

- If the machine is used other than as intended, this could lead to a risk of injury.
 - > The coffee machine may be used only as intended.
-

 **WARNING**

The WMF 1500 S is designed to dispense beverages made with coffee and/or milk and/or powder (such as choc or topping) into suitable containers. This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar points of use. It can also be used in a domestic environment. The device can be used as a self-service device if it is supervised by trained personnel.

The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

Under no circumstances may the WMF 1500 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).

1.3 Conditions for usage and installation



Risk of fire

- > The safe distances indicated in the technical data must be maintained.

Risk of fire and accidents

- > The conditions for installation and use must be met.

WARNING

Technical data

▷ *page 99*

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

2 Introduction

2.1 Parts of the coffee machine



Display



- 1 Bean hopper (up to 2)
- 2 Powder hopper (Choc or Topping, for example) (optional)
- 3 Manual insert / tablet insert
- 4 Touch display for beverage buttons and settings
- 5 Combi spout with integrated milk foamer
- 6 Grounds container
- 7 SteamJet cup warmer
- 8 Removable drip tray with drip grid
- 9 Hot water spout / steam outlet (optional)
- 10 Water tank / descaling container (optional)
- 11 Operating panel
- 12 Side illumination
- 13 ON/OFF switch (operating panel open)

“Ready to operate” display

- 14 Beverage buttons
- 15 Barista pad
- 16 “Warm rinse” pad
- 17 SteamJet pad
- 18 Page up and down
- 19 Eco-mode display
- 20 Menu pad (opens the main menu)
- 21 Beverage pads for hot water and steam
- 22 Message pad

User Manual Signs and Symbols



Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild to severe injury in case of improper use.



WARNING

Safety instructions
Follow the *Safety chapter*
▷ starting on page 6



Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild injury in case of improper use.



CAUTION

Operation safety instructions
▷ page 18
Care safety instructions
▷ page 59
Follow the *Safety chapter*
▷ starting on page 6



Electrocution



Hot steam



Bruising or crushing hazard



Hot surfaces



Slipping hazard



Notice of property damage

- to the coffee machine
 - for the installation location
- > Always follow the User Manual.

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97
Technical data
▷ starting on page 98



Instructions / Tip

- Instructions for safe use and tips for easier operation.

NOTE

TIP

Call up the main menu

※ Touch the "Main menu" pad

The main menu is displayed.

There are other display options ▷ Main menu.



Glossary

Term	Explanation
•	• Listings, selection options
*†	*† Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or powdered beverages
Capacity	For example: the capacity of the water filter in litres of water it can filter
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water.
Choc	Hot chocolate
Combi spout	Standard is double spout. Option available for single spout.
Decaf	Decaffeinated coffee
Grounds chute	▷ Grounds disposal through the counter, page 26
Main water supply tap	Water stop valve, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for powder beverages
Powder beverages	Such as Choc or Topping
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
SB mode (self-service mode)	Self-service customer operation

3 Operation

3.1 Operation safety instructions



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.



- > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place a suitable cup under the spout before dispensing beverages.
-

 **CAUTION**

Follow the Safety chapter
▷ starting on page 6



Health hazard

- > Only use products that are suitable for consumption and for use with the coffee machine.
 - > The powder hopper, the bean hopper, and the manual insert may only be filled with materials for the use intended.
-

 **CAUTION**

Follow the Safety chapter
▷ starting on page 6

3.2 Switch on coffee machine

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch
*Coffee machine switches on and heats up.
An automatic warm rinsing starts.
When the coffee machine is ready to dispense beverages, the "Ready to operate" display appears.*

The coffee machine can be switched on and switched off using the timer.



PIN access control
▷ PIN rights
page 48
Set timer switching times
▷ Timer
page 49

3.3 Milk or milk foam (optional)

3.3.1 Connect up the milk

Basic Milk

Use a suitable milk nozzle on the combi spout.

Color	Milk temperature
• green	very cold milk (up to 8 °C)
• white	chilled milk (8 to 16 °C)
• caramel	uncooled milk (above 16 °C)

- * Open the milk packaging and place on the left next to the coffee machine
- * Insert the milk hose with the beige milk nozzle into the milk pack

*The hose must reach to the floor of the milk package.
The hose must not be under tension or bent when adjusting the height of the combi spout.*



Cooler version



With WMF milk cooler, WMF Cup&Cool, Easy Milk, Dynamic Milk (optional)



Bruising or crushing hazard / risk of injury



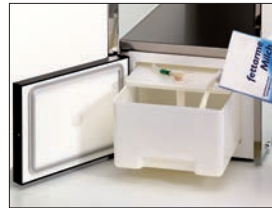
- Risk of pinching due to rotating gears.
 - > Do not open the milk pump. The milk pump may be opened only by the Service department.
-

 **CAUTION**

- * **Basic Milk:** insert the milk nozzle for cooled milk into the milk connection on the combi spout
- * Remove the milk container out of the cooler
- * Push the milk container lid 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



Cooler adapter



Milk container

3.3.2 Milk or milk foam dispensing

- * Place a cup of the appropriate size beneath the combi spout
- * Touch the beverage button assigned to milk or milk foam

The beverage is dispensed according to the recipe settings (dispensing option, milk foam quality, etc.)

Dispensing option

▷ Cup volume
page 36

Start-Stop or metered

3.4 Beverage dispensing

Pressing the beverage buttons triggers dispensing of the beverage selected.

- Lit up button = ready to dispense
- Unlit button = not ready to dispense / button disabled

- * Place a cup of the appropriate size beneath the combi spout
- * Touch the desired beverage button

Cancel beverage

- * Touch the desired beverage button again

3.5 Preselection pads (optional)

Depending on the model, preselection pads such as the caffeine-free pad may be available on the display. These are preselection pads that define the desired preselection prior to beverage selection via the beverage buttons.

3.6 Special buttons (optional)

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

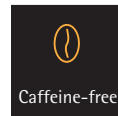
M = amount of the beverage set, no preselection

S = approx. 25% less than M

L = approx. 25% more than M



Button allocation
▷ Operating options
page 41



Example:
Caffeine-free pad



3.7 Hot water dispensing

- * Place a cup of the appropriate size beneath the hot water spout
- * Touch the hot water button

Dispensing occurs according to the dispensing option.



3.8 Basic Steam (optional)



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.



- > When dispensing beverages and steam, do not reach beneath the spouts.
- > Do not touch the spouts immediately after dispensing.
- > Always place a suitable cup under the spout before dispensing beverages.

 **CAUTION**

*Follow the Safety chapter
▷ starting on page 6*

- * Press the steam button

Steam is dispensed for as long as the steam button is held.

- Steam warms beverages
- Steam manually foams milk

Warm beverages

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

*A Cromargan® jug, such as
WMF order number 03 9090 0030
or 03 9090 0050*

Foam milk



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

TIP

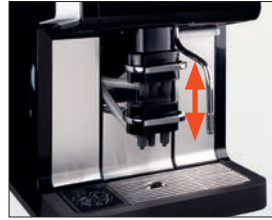
- * Use as tall and slim a Cromargan® jug as possible, with handle
 - * Fill jug to no more than half way
 - * Immerse steam nozzle into jug to just under the surface
 - * Press and hold steam button whilst rotating jug in a clockwise direction
- A thick creamy milk foam results.*
- * Release steam button
 - * Swing steam outlet over to the drip tray
 - * Briefly press the steam button
- Residue in the steam outlet tube is rinsed.*
- * Wipe the steam outlet with a damp cloth

3.9 Height adjustment of the combi spout

The combi spout is height adjustable.

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

Clearance height: 70–175 mm



3.10 Bean hopper / powder hopper

If possible, refill product hoppers in advance.

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



- Foreign objects can damage the grinders. This damage is not covered under the warranty.
 - > Ensure that no foreign objects land in the coffee bean hopper.

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97

3.11 Manual insert (optional) / tablet insert

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

Tablet insert is used:

- For inserting cleaning tablets

Manual insert is used:

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



Tablet insert



- Add ground coffee or cleaning tablet only after the display message.
- Use only ground coffee in the manual insert.
- Do not use water-soluble powdered coffee.
- Do not use coffee that is ground too finely.

Preparation of ground coffee using the manual insert

- * Open manual insert lid
- * Insert ground coffee (max. 16 g)
- * Close manual insert lid
- * Touch the desired beverage button

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97



Manual insert

3.12 Grounds container

The grounds container receives 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 grounds container needs to be emptied. Beverage dispensing is blocked for as long as the grounds container is removed.

- * Push combi spout upward
- * Remove grounds container
- * Empty and replace grounds container
- * Confirm process on the display



Grounds container cleaning
▷ Manual cleaning
page 73



- 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.
 - > Always empty the grounds container before replacing.
 - > If grounds container cannot be replaced, check chute for coffee residue and remove.

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97

3.13 Grounds disposal through the counter (optional)

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

Important

Clean grounds chute daily
▷ *Manual cleaning*
page 73

3.14 Drip tray



Scalding hazard

- The drip tray may contain hot liquids.
 - > Move the drip tray carefully.
 - > Replace carefully so that no water accidentally drips down.
-



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

✳ Remove the drip tray carefully, empty it, and then reinsert the drip tray



Follow the Safety chapter
▷ *starting on page 6*
Clean drip tray daily
Care
▷ *starting on page 59*

3.14.1 Drip tray sensor (optional)



On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning).



If the machine is equipped with a drip tray sensor, then the coffee machine will indicate on the display when the maximum fill level is reached.

✳ After the display message remove the drip tray carefully, empty it, and then reinsert the drip tray



3.15 Switch off the coffee machine



Take care to work hygienically

- Germs that are hazardous to health can grow in the coffee machine.
- > Perform daily cleaning before switching off the coffee machine.



Follow the manual

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

* Slide the operating panel upward

The ON/OFF switch is on the right side, behind the operating panel.

* Press the ON/OFF switch briefly (approx. 1 second)

Coffee machine switches off.

* Disconnect mains plug

* Turn off main water supply tap

CAUTION

Follow the Safety chapter

▷ starting on page 6

Clean the coffee machine as shown in the manual.

Care

▷ starting on page 59

IMPORTANT

Observe the Warranty chapter

▷ starting on page 97



PIN access control

▷ PIN rights

page 48

4 Software



- When adjusting beverages, the same safety instructions apply as for operating the coffee machine.
 > Follow all operation safety instructions.

CAUTION

Operation safety instructions
 ▷ page 18

4.1 Overview

Ready to operate

page 30



Button layout
 ▷ Operating options
 page 41

The pads and buttons on the display are available, depending on the settings and the machine model.

"Ready to operate" display pads

page 30



Barista (coffee strength)
 page 30



Warm rinsing
 page 30



Caffeine-free
 page 21



SteamJet cup warmer
 page 31



Messages
 page 86

Main menu functions

starting on page 32



Care
page 32



Beverages
page 35



Operating options
page 41



Information
page 46



Accounting
page 47



PIN rights
page 48



Timer
page 49



System
page 51



Language
page 55



Eco-mode
page 55



USB
page 56

Menu control pads



To the main menu



Confirm value / setting



To previous menu



Delete value / setting



PIN entry



Preparation test



Next, Forward, Start



Back



Show help text



Show keyboard



Save settings



Load settings

Messages on the display



Error message



Milk temperature display
(optional)



Care kit

4.2 Ready to operate

“Ready to operate” display



The display is shown when ready to operate depends on the individual settings and options of the coffee machine.

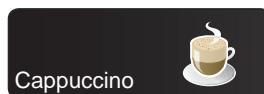
Button layout
 ▷ Operating options
 page 41

4.2.1 “Ready to operate” display pads

Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

Use the arrows   to browse to additional pages with beverages.



Example: Cappuccino button

“Warm rinse” pad

※ Touch the “warm rinse” pad

A rinse of the pipes with hot water starts. 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
 ▷ Operating options
 page 43

Barista pad – coffee strength

	Display	Coffee strength
standard	2 beans	normal, as per setting
touch 1x	3 beans	15% stronger than the setting *
touch 2x	1 bean	15% weaker than the setting *



Barista pad active / inactive
 ▷ Operating options
 page 43

* Maximum quantity of ground coffee 16 g per brewing cycle

The coffee strength will be altered for the next brewing cycle only.

4.2.2 SteamJet cup warmer



Burn hazard / scalding hazard



- Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.



- > Use heat-resistant cups.
- > Always place a cup upside-down over the cup warmer before dispensing steam.
- > Do not touch the adjacent surfaces immediately after dispensing.
- > Do not touch the spouts immediately after dispensing.
- > Never use the SteamJet function without the drip grid in place or without the cup warmer insert.

CAUTION

Follow the Safety chapter

▷ starting on page 6

Clean drip tray daily

Care

▷ starting on page 59



Health hazard / hygiene

- The SteamJet function is intended for warming the drinking vessel and is not intended to be used for cleaning.
- > Always use freshly washed drinking vessels when warming cups.


CAUTION

Follow the Safety chapter

▷ starting on page 6

The SteamJet cup warmer can use steam to warm up to 2 cups at the same time.

- * Place a cup on the cup warmer with the opening facing downward

- * Touch the  pad

Hot steam slowly flows into the cup from below.

The jet of steam stays on for the time set in the settings.

- * Touch the SteamJet button again

The steam jet stops immediately.

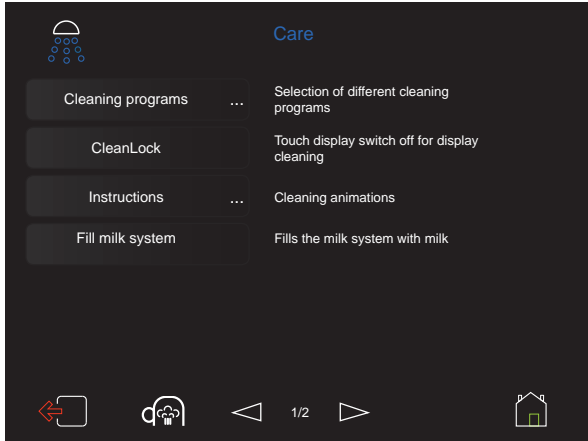


SteamJet pad active / inactive

▷ Operating options

page 44

4.3 Care



Menu control pads

▷ Overview
page 29

Care chapter
▷ starting on page 59

HACCP cleaning schedule
▷ starting on page 82

Cleaning programs

- System cleaning
With switch off or without switch off of the coffee machine after system cleaning.
- Mixer rinsing
- Milk system cleaning
- Foamer rinsing

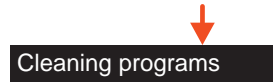
CleanLock

※ Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

The touch display is activated again 15 seconds after the last time it was touched.




Care chapter
▷ starting on page 59



Instructions

Animated instructions about the available cleaning programs and for installing and removing the mixer and combi spout for cleaning.



Instructions

Fill milk system (Dynamic Milk)

This function fills the milk system and rinses the system for dispensing cold beverages.

* Touch **Fill milk system**

The milk system is filled, or rinsed prior to dispensing a cold beverage.


Fill milk system

Filter change

If the filter capacity is exceeded, there will be a message once per day that a filter change is due. The filter must be changed within one week; otherwise, the message will be displayed after every brewing cycle.

* Change filter

* Confirm filter change

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


Filter change

*Observe water filter instructions.
Displays lead step by step through the program.
Follow the instructions.*

Brewer change


Available only if authorization has been issued to trained personnel by WMF Service.

Care kit

After each 15,000 dispensed coffees, a message is sent once per day that installation of the care kit is overdue. This must be carried out within one week, otherwise the message is displayed after every brewing cycle.
* Install the care kit according to its instructions

Descaling

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated by the WMF 1500 S and displayed.


Brewer change
Care kit

Instructions

▷ *Care kit instructions*

Observe the Warranty chapter

▷ *starting on page 97*

Care kit

Accessories and spare parts

▷ *starting on page 101*


Descaling

Descaling chapter

▷ *starting on page 67*

4.4 Beverages

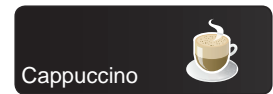
General information



Dispensing test

For many beverage settings, it is possible to start a dispensing test with the new settings before the recipe is saved.

- * Modify the settings as desired
- * Touch the "Dispensing test" pad
The beverage is dispensed using the newly changed values.
- * If the beverage is as desired, touch the Save symbol
The recipe is saved.



Example: Cappuccino button

Save recipes

The modified recipe is saved here.



Load recipes

▷ Load recipes, page 42



Cup volume, multiple brewing, and dispensing option



Cup volume

Set the desired cup volume. The recipe is adjusted accordingly.

100% indicates the previously saved value.

Cup volume S-M-L

The recipes for the sizes S and L are generated.

M is as set.

Default value:

S= 25% less than the setting.

L = 25% more than the setting.

The S-M-L function can be activated in the operating options. The cup volume can also be set to a different general level for all beverages using the operating options.

For individual beverages that deviate from the standard, the S-M-L amounts can be changed under Cup volume.

Each size can also be individually set to active or inactive. Inactive means that the size no longer appears as a selection for the individual beverage.

	S	M	L
	72	97	122
	73	98	123
	74	99	124
%	75	100	125
	76	101	126
	77	102	127
	78	103	128
	<input checked="" type="checkbox"/> S-active	<input checked="" type="checkbox"/> Active	<input checked="" type="checkbox"/> L-active

Change S-M-L for individual beverages

▷ Cup volume

Activate S-M-L and make a change for all beverages

▷ Operating options

▷ S-M-L

page 43

Multiple brewing cycles

The beverage is brewed several times, as set. Up to 12 times the set amount can be dispensed with one push of a button. Available for beverages with coffee and with milk mixtures, as well as for hot water with the "metered" dispensing option.

Dispensing option

- **Start-Stop**

The dispensing runs until the set amount is reached. The dispensing can be stopped sooner by pressing the button again.

- **Metered**

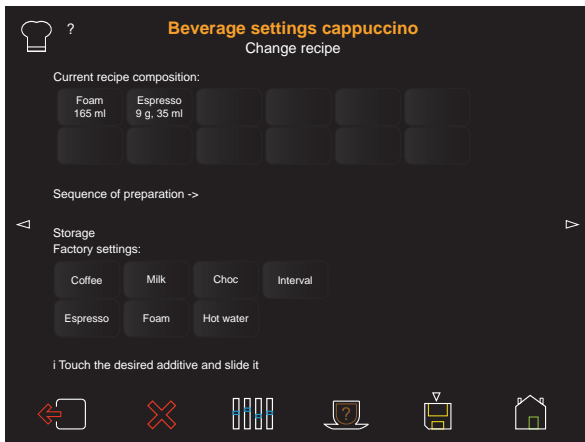
The set volume is dispensed. The dispensing option is available for milk, foam, and for hot water.

- **Freeflow**
The beverage or steam is output for as long as the button is pressed and held.
- **Start-Stop-Freeflow**
A brief press of a button starts start-stop dispensing.
A longer press of the button, for more than 1 second, starts freeflow dispensing.

Change recipes



Menu control pads
▷ Overview
page 29



Current recipe composition

The additions in the recipe are displayed here.
The sequence of preparation is from left to right.
Additions that are above or below each other are processed at the same time.
The software indicates whether desired options are not technically possible.

Storage factory additions

The additions that can be used for the recipe are shown here.

✳️ Touch the desired addition and slide it into the current recipe composition

Delete addition

Delete a marked addition from the current recipe composition.



Change addition

✳️ Mark the addition and touch the symbol "Change addition"



The **Change addition** menu opens.

The various options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values

Ground coffee quantity

Enter in grams (g)



Water volume / Milk volume

Enter in milliliters (ml)



Dynamic Milk foam quality levels

Coffee machines with Dynamic Milk can use different milk foam quality levels for each beverages.

It is possible to combine several milk foam quality levels in one beverage.

- Firm** Firm milk foam. Recommended for cappuccinos with a brown edge and for beverages where the appearance of the milk foam is important, along with balanced milk flavor.
- Soft** Very fine milk foam. Recommended for cappuccinos with balanced and very distinct milk flavor. Optimal blending of coffee and milk.
- Creamy** Milk foam with a shiny surface. Recommended for milk beverages with balanced milk flavor and a good blend of coffee and milk.
- Fluffy** Fluffy, light milk foam with a somewhat coarser bubble structure and balanced milk flavor.

Coffee quality

The quality levels influence the coffee brewing.

The higher the quality level, the more intensive the release of the flavour and aromatic substances in the coffee.



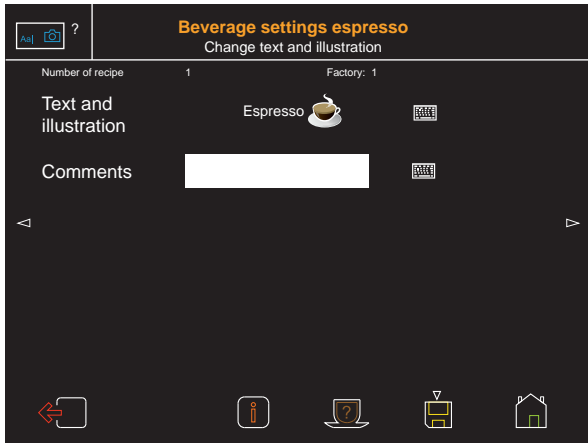
Quality levels

- 1 After pressing, space is provided for the ground coffee to swell.
- 2 After pressing, the coffee is brewed immediately.
- 3 After pressing, a pre-infusion occurs.
- 4 After pressing and a pre-infusion, wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same as for Quality 5, but with stronger and longer wet pressing.
- 7 Same as for Quality 6, but with stronger and longer wet pressing.

Instructions:

If very finely ground coffee is used with a small amount of brewing water, a high quality level can cause a brewing water flow error.

Text and illustration



Menu control pads
▷ Overview
page 29

Text and illustration

The beverage name and photo of a beverage button are adjusted here.
Activate the keyboard by touching the keyboard pad.

Comments

A note about the beverage can be saved here.

4.5 Operating options

For self-service mode, a few functions can be switched to be inactive.

The functions and their pads are not displayed in the inactive state.



Button layout

Various standard button layouts are saved here can be selected.



Level switching

Options: • active • inactive

Default value: active

active Beverage selection available at several different levels (browse pages).

Button allocation



Text and illustration

▷ page 40



Change buttons

The positions of two beverage buttons are swapped here.

- * Touch a beverage button
- * Touch the "Change buttons" pad
- * Touch the beverage button that is to be swapped
- * Confirm the swap



Load recipes



A saved recipe is loaded to a beverage button here.

- * Touch a beverage button
- * Touch the "Load recipes" pad

A submenu opens.

- * Mark the desired recipe
- * Touch the "Save recipes" pad

The beverage button is assigned to the newly selected recipe.

Rinsing signal

Options: • active • inactive

Default value: active

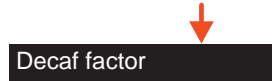
active A signal sounds before automatic rinsing.

Decaf factor

The value for the Decaf factor is entered here. Ground coffee quantity for Decaf (decaffeinated coffee) is set by percentage for the ground coffee quantity set in the recipe. This setting applies to all coffee beverages with preselected "Decaf".

Options: • active • inactive

Default value: inactive



For a Decaf factor of 15%, Café Crème is brewed with 15% more ground coffee, for example, when prepared using the Decaf function.

Small

Standard modification factor for beverage sizes for S-recipes that are newly activated.

Default value: 75 %

Large

Standard modification factor for beverage sizes for L-recipes that are newly activated.

Default value: 125 %

Self-service mode

Options: • active • inactive

Default value: inactive

SB mode active means that the following settings are set at the same time.

- Level switching: inactive
- Barista pad: inactive
- "Warm rinse" pad: inactive
- SteamJet: inactive
- Manual insert: inactive
- Beverage preselection: inactive
- Cancel beverage: inactive
- Menu pad: delayed
- Error message: symbol

Barista pad

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

“Warm rinse” pad

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

SteamJet pad (optional)

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

Manual insert (depending on the model)

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

Beverage preselection

Options: • active • inactive

Default value: inactive

active Previously selected beverages are dispensed without an additional button press.

PostSelection

Options: • active • inactive

Default value: inactive

active The type of coffee and the amount of the beverage are requested after the beverage has been selected.

The names of the types of coffee and the sizes can be modified. (Type of coffee and S-M-L).

Cancel beverage

Options: • active • inactive

Default value: active

active Beverage dispensing can be interrupted by pressing the beverage button again.

Menu pad

Options: • immediate • delayed

Default value: immediate

immediate The menu pad reacts immediately when the pad is touched.

Error message

Options: • Text • Symbol

Default value: Text

Text The errors are shown on the display as a text message.

4.6 Information

The info menu has the following selection options, as described below.

Last brewing cycle

Information about the last brewing cycle.

Timer

The weekly overview of the timer opens. All switch-on and switch-off times are displayed in this overview.

Service

Contact data for WMF Service.
Serial number of the coffee machine.

Care

The last cleaning and care actions that run via coffee machine programs are displayed here.

Water filter and descaling

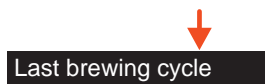
Information on the remaining capacity of the water filter and the time of the next decalcification

Journal

Records of events and faults during operation and cleaning of the coffee machine.

User Manual

The User Manual can be displayed here, or exported via the USB connection.



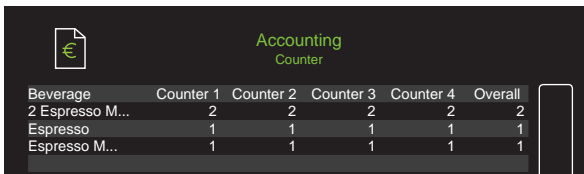
4.7 Accounting



Counter

Counter

The counters for the individual dispensed beverages and the totals of the beverages are displayed here. A record can be read out via the USB output.



Beverage	Counter 1	Counter 2	Counter 3	Counter 4	Overall
2 Espresso M...	2	2	2	2	2
Espresso	1	1	1	1	1
Espresso M...	1	1	1	1	1

Standard setting

Counter 1 = day counter

Counter 2 = week counter

Counter 3 = month counter

Counter 4 = year counter



Each counter can be reset to zero.

TIP

Vending machines

See Vending machines User Manual.

4.8 PIN rights

One PIN can be assigned for each of the areas listed below.

- Cleaning
- Settings
- Accounting



The PINs are hierarchical.

This means, for example: the settings PIN simultaneously grants all rights for the cleaning PIN, but not the rights for the accounting PIN.

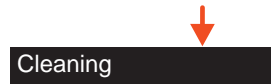
If no PIN is assigned, then the area is accessible without a PIN.

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

Cleaning PIN

On entering the valid PIN, access to:

- Care



Settings PIN

On entering the valid PIN, access to:

- Care
- Beverages
- Operating options
- Accounting (without "delete")
- Timer
- System
- Language
- USB



Accounting PIN

On entering the valid PIN, access to:

- Care
- Beverages
- Operating options
- Accounting (with "delete")
- PIN
- Timer
- System
- Language
- USB



4.9 Timer



Detail view of current day

Switching between daily and weekly overview.
The daily overview shows data for the current day.



Set timer switching times

- Select individual day or days.
- Set switch-on time and switch-off time.



The times are set for all selected days.
After confirmation, a weekly overview is displayed with the switch time settings. The individual times can be modified in this weekly overview, as desired.

Date / Time

The current time of day and the date are set here.



Timer state

Information about the timer state.

Options: • active • inactive

Default value: inactive

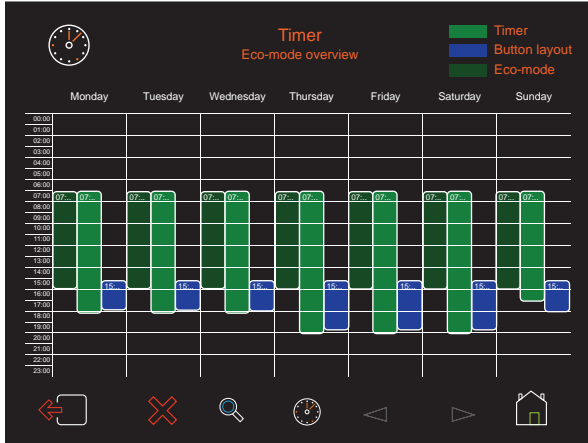
active The timer switching times are active.

inactive The timer switching times are not carried out.



Timer overview and setting the timer

Overview of all switch-on and switch-off times
Switching times are shown in different colors and are described in the legend.



Timer overview

Button layout state

Options: • active • inactive

Default value: inactive

active Button layouts can be assigned automatically via the timer.



Button layout state

For example, self-service from 21:00 to 06:00.

Button layout overview

The weekly overview of all switching times for the button layout is displayed.

▷ Timer overview illustration.

The settings can be modified directly in the overview.



Button layout overview

The minimum time for displaying a button layout is 30 minutes.

Eco-mode state

Options: • active • inactive

Default value: inactive

active The Eco-mode state can be activated by means of the timer.





Eco-mode overview

The weekly overview of all switching times for the Eco-mode is displayed.

▷ Timer overview illustration.

The settings can be modified directly in the overview.





4.10 System

Milk and foam

The central generic values for milk and milk foam are set here. These values apply to all existing recipes. If special values for milk and milk foam are set in the recipes, they retain their validity and are not modified.






Hot foam proportion

Options: very little, little, middle, much, very much.

Default value: little

Illumination

The desired lighting color is set via the triangle in the color circle. The color can also be defined and set by means of RGB values. There are also the following options:

- Change color slowly
- Change color normally
- Change color quickly
- OFF

The current setting is displayed immediately.

Illumination when ready to operate

- Standard color side

Event display (message)

Options: • active • inactive

Default value: inactive

active The illumination during a message can be adjusted.

Illumination for messages (event)

- Event color side

Switch-off rinsing

Options: • active • inactive

Default value: active


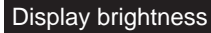
active When the coffee machine is switched off, an automatic shutdown rinsing is started.



For example, Beans empty message.

Display brightness

The brightness of the display is adjusted here.


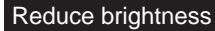



Reduce brightness

Options: • active • inactive

Default value: active

active If reduced brightness is set to "active", then the display brightness is reduced automatically 5 minutes after the last beverage is dispensed. If the display brightness has been dimmed, the display returns to the selected brightness level when it is first touched. The second time a beverage button is touched, the corresponding beverage is dispensed.



Touch display calibration

Recalibrate the touch display.




Eco-mode

For Eco-Mode description see Chapter 4.12

Eco-mode

Options: • active • inactive

Default value: inactive

The Eco-mode can be activated here.

Temperature

Boiler

The boiler water temperature is set here.
(coffee brewing water temperature)


Temperature

Water filter

Options: • active • inactive

Default value: inactive

active Water filter is fitted. Capacity and water
 hardness are queried.


Water filter

Filter capacity (water filter)

If the water filter is active, the filter capacity in litres
is entered here.

Note

*If the water hardness is between
0 and 4 °dKH, no water filter is
needed.*

*Water filter capacity
▷ page 46*


Measured carbonate hardness

Enter the measured water hardness in °dKH here.

Measured total hardness

Machine configuration

For Service only.


Machine options

4.11 Language

The language used in the display is set here.
The available languages are displayed in English.



4.12 Eco-mode

If Eco-mode is set to "active," the steam boiler temperature is reduced 10 minutes after the last beverage is dispensed.
The optional side illumination is switched off.
The beverage buttons remain lit.
If a beverage with milk content is to be dispensed when the temperature is reduced, the coffee machine needs approx. 15 seconds to heat up.
Beverage dispensing starts after the machine has heated up.



Eco-mode

(On / Off / Timer)

Standard: OFF

Eco-Mode can be directly activated or deactivated here, or the timer control can be activated.

Switch off

(never / after 30 min./60 min./90 min./120 min./150 min./180 min.)

Standard: never

The time after the last beverage is dispensed is adjusted here. If this time is exceeded, the coffee machine automatically shuts off.

It can be set in increments of 30 minutes.

Eco-mode can be activate for a limited time using the timer.

4.13 USB

Data exchange is possible via the USB connection. As long as the USB stick is inserted, the functions will be active.

The USB connection is at the top left on the back side of the operating panel, behind a cover.

The cover must always be closed and latched when the coffee machine is in operation.

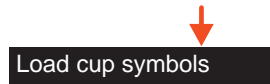


Load recipes

Saved recipes are loaded here.



Load cup symbols



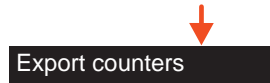
Save recipes

Export recipes to USB.



Export counters

Counters are exported to a CSV file here.




HACCP export

The cleaning cycles performed are recorded and are exported here as evidence for HACCP.




Data backup

Data settings, such as machine data, beverage data, etc. are saved here.


Data backup

Load data

Data settings, such as machine data, beverage data, etc. are loaded here.
(Can be protected by a PIN.)


Load data

Load language

If available, another display language can be loaded via the USB connection here.


Load language

Firmware update

For Service only.


Firmware update

5 Other settings

5.1 Set grinding degree



Bruising or crushing hazard / risk of injury



- The coffee grinder contains moving parts that can cause finger injury.
 - > Never reach into the grinders with coffee machine running and product hoppers removed.



Set the grinding degree to be finer

- The coffee grinder can become blocked if the grinding degree is changed to a much finer level all at once.
 - > Adjust the grinding degree to a finer level by only one full turn of the multitool.
 - > Then dispense one coffee beverage using the finer grinding level.
 - > Repeat these steps as often as needed to achieve the desired grinding degree.

Set the grinding degree to be more coarse

The grinding degree can be set to a coarser level all at once, if desired.

Adjust the center grinder

The operating panel must be opened in order to adjust the center grinder. When setting the grinding degree to a finer level, the operating panel must be closed in order to dispense each coffee beverage.

- * Remove the bean hopper
Preset grinding degree is now visible.
- * Release coffee dispensing and wait until grinder starts up
- * With grinder running, alter grinding degree as desired using the multitool

Grinding degree 1
→ fine



Grinding degree 6
→ coarse



CAUTION

Follow the Safety chapter
▷ starting on page 6

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97



Multitool

6 Care

6.1 Care safety instructions

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



Health hazard / hygiene

- Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system.
 - > Clean the milk system daily.
 - > For coffee machines without Plug&Clean, also perform manual cleaning of the combi spout once per day after the end of operations.
 - > For coffee machines with Plug&Clean, also perform manual cleaning of the combi spout once per week after the end of operations.
 - > Change the milk hose at regular intervals.
 - > Change the mixer hose at regular intervals.
 - > Follow all hygiene instructions.
 - > Follow the HACCP cleaning schedule.

CAUTION

Follow the Safety chapter
▷ starting on page 6



Health hazard / hygiene

- Germs can multiply in a coffee machine that is not in use.
 - > Prior to and after every instance that the machine is shut off for several days, perform all cleanings.

CAUTION

Follow the Safety chapter
▷ starting on page 6



Health hazard / hygiene

- All cleaning agents are perfectly tuned to the cleaning programs.
 - > Use only WMF cleaning and descaling media.
-

CAUTION

Follow the Safety chapter
▷ starting on page 6



Health hazard / irritation and scalding hazard



- Hot cleaning fluid runs out of the combi spout when cleaning.
 - The hot liquids can irritate the skin, and the heat poses a burn hazard.
 - > Never reach under the spouts while cleaning.
 - > Always lock out the touch display with "CleanLock" before cleaning.
 - > Ensure that no one ever drinks the cleaning solution.
-

CAUTION

Follow the Safety chapter
▷ starting on page 6



Dynamic Milk

If no beverage with a milk component has been dispensed for 119 minutes, an automatic milk system rinse is started and the system is filled with fresh milk.

NOTE

6.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Automatic	Message	
Cleaning programs					
x					System cleaning (Basic / Easy/Dynamic Milk / Plug&Clean)
x					Mixer rinsing
x					Milk system cleaning
x			x		Foamer rinsing
				x	Descaling
Manual cleaning					
x					Clean the operating panel (CleanLock)
x					Clean the grounds container
		x			Clean the brewing unit
	x				Clean the water tank
x					Clean the drip tray
x					Clean the housing
x					Clean the milk system manually, Basic Milk
	x				Clean the milk system manually, Plug&Clean
	x				Clean milk system manually, Easy Milk
	x				Clean milk system manually (Dynamic Milk)
(x)	x				Clean the mixer *
		x			Clean the bean hopper
		x			Clean the powder hopper *



Cleaning programs
▷ starting on page 62

▷ starting on page 67

▷ page 72

▷ page 73

▷ page 73

▷ page 76

▷ page 76

▷ page 77

▷ page 77

▷ page 66

▷ page 66

▷ page 66

▷ page 79

▷ page 80

▷ page 81

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

Weekly = Weekly cleaning

Regularly = Regularly as required

Automatic = Automatic processing

Message = After the display shows a message

(x) = Daily for severe soiling

* = Optional (depending on the model)

6.3 Cleaning programs

6.3.1 System cleaning

The system cleaning is an automatic cleaning program and cleans the coffee system of the coffee machine with a WMF cleaning tablet.

A milk system rinsing and mixer rinsing are part of the system cleaning.

Total duration is approx. 10 minutes.

Instructions as animation

▷ *Coffee machine*

▷ *Main menu*

▷ *Care*

▷ *Instructions*



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the combi spout and out of the hot water spout.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.
 - > Never reach under the spouts while cleaning.
 - > Always place a collection container with approx. 3 litres capacity under the spout prior to cleaning.
 - > Ensure that no one ever drinks the cleaning solution.

CAUTION

Follow the Safety chapter

▷ *starting on page 6*



The cleaning program provides a step-by-step guide through the system cleaning on the display.

Follow the messages.

IMPORTANT

System cleaning; Basic Milk

Start

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **System cleaning**

This query appears: "switch off after cleaning?"

- If confirmed with **Yes**, the coffee machine switches off after cleaning.
- If confirmed with **No**, the coffee machine remains switched on after cleaning.
- * Select desired option
- * Information will be shown on the display



During cleaning, a small amount of rinse water may get into the coffee grounds container. This is not an error.

System cleaning; Basic Milk with Plug&Clean

For system cleaning for coffee machines with Plug&Clean, the Plug&Clean Adapter is used for cleaning.

Start

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **System cleaning**
- * Information will be shown on the display



System cleaning; Easy Milk / Dynamic Milk

For system cleaning for coffee machines with Easy Milk / Dynamic Milk, the special blue cleaning container is required for cleaning.

Start

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **System cleaning**
- * Information will be shown on the display



6.3.2 Mixer rinsing



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
 - > Never reach under the spouts while rinsing.

Mixer rinsing can be started separately.

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **Mixer rinsing**
- * Information will be shown on the display

6.3.3 Milk system rinsing



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
 - > Never reach under the spouts while rinsing.

The milk system rinsing can be started separately.

This makes sense if there are longer periods between dispensing milk beverages.

The milk system rinsing rinses the milk hose, the milk nozzles, and the combi spout.

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **Milk system rinsing**
- * Information will be shown on the display

CAUTION

Follow the Safety chapter
▷ starting on page 6

Instructions as animation
▷ Coffee machine
▷ Main menu
▷ Care
▷ Instructions

CAUTION

Follow the Safety chapter
▷ starting on page 6

Instructions as animation
▷ Coffee machine
▷ Main menu
▷ Care
▷ Instructions

6.3.4 Foamer rinsing



Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
- > Never reach under the spouts while rinsing.

For coffee machines with Plug&Clean or Easy Milk, there is a foamer rinsing that can be started when required. The foamer rinsing can also take place automatically. This is started automatically after the last milk beverage is dispensed. An acoustic warning signal sounds before the foamer rinsing starts automatically.

When the foamer rinsing is activated, there must be no previously dispensed beverages located beneath the combi spout.

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **Foamer rinsing**
- * Information will be shown on the display

6.3.5 Foamer rinsing Dynamic Milk

For coffee machines with Dynamic Milk, the foamer is rinsed automatically every 2 hours.

CAUTION

Follow the Safety chapter
▷ starting on page 6

Activate foamer rinsing signal
▷ Operating options
page 42

Instructions as animation
▷ Cofffee machine
▷ Main menu
▷ Care
▷ Instructions

6.3.6 Milk system cleaning overview

Automatic cleaning programs

▷ page 62

Clean milk system manually,

▷ page 77

	Milk system			
	Basic Milk	Plug&Clean	Easy Milk	Dynamic Milk
Automatic foamer rinsing		x	x	x
System cleaning; Basic Milk	x			
System cleaning; using Plug&Clean Adapter		x		
System cleaning; with cleaning container			x	x
Daily ; clean milk system manually	x			
Weekly ; clean milk system manually		x	x	
Regularly ; Manually clean the outside of the combi spout	x	x	x	x



If the foamer rinsing is set to "inactive", then a manual cleaning of the milk system must be performed daily for machines with Plug&Clean or Easy Milk as well.

NOTE

6.4 Descaling



Health hazard / irritation and scalding hazard



- During cleaning and descaling, hot cleaning solution or descaling solution flows out of the combi spout.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.
- Cleaning and descaling agents can be hazardous to health in case of contact, including inadvertent contact.
 - > Never reach under the spouts while cleaning or descaling.
 - > Ensure that no one ever drinks the cleaning solution or descaling solution.
 - > Be familiar with the product information on the bottle of descaler.

CAUTION

Follow the Safety chapter
▷ starting on page 6



Burn hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - > If the coffee machine is still hot a cooling routine initially starts. Duration cooling routine 5–10 minutes.
 - > Wait until the cooling routine has finished.

CAUTION

Follow the Safety chapter
▷ starting on page 6



- WMF care products are designed and tested for use with the materials. Any other descaling agent may cause damage to the coffee machine.
 - > Use only WMF Descaling Agent.
- No liability is accepted for damage caused by the use of any other descaling agent and guarantee / warranty claims are not entertained.
-

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated by the WMF 1500 S and displayed.

Descaling is in four stages.

- Cooling routine (when machine is heated up)
- Preparation
- Descaling
- Rinsing



Total duration of descaling is approx. 80 minutes.
The procedure may not be interrupted.

The following is needed for descaling:

- 2 bottles of WMF liquid descaling agent (0.75 l each)
- 3 bottles of warm water (total 2.25 l)
- 5-liter collection container



Display messages lead you step by step through the program. Start begins a sequence that must be adhered to.
Follow the messages.

IMPORTANT

Access descaling program

- * Start the Care menu
- * Touch **Descaling**
- * Continue with 6.4.1 or with 6.4.2
- * Follow the display messages

▷ Main menu
▷ Care
▷ Descaling

6.4.1 Descaling coffee machine with water tank

Cooling routine (when machine is heated up)

If the coffee machine is still hot a cooling routine initially starts.

Duration cooling routine 5–10 minutes.



Burn hazard



- Hot steam comes out during the cooling routine.
- After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.
 - > Do not reach beneath the spouts while descaling is in progress.
 - > Do not touch the hot spouts.

CAUTION

Follow the Safety chapter
▷ starting on page 6

Descaling

- * Remove water tank
- * Remove the water filter, if fitted
- * Stir liquid descaling agent in water tank with warm water
- * If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- * Replace the water tank filled with descaling solution, and confirm on the display
- * Place a collection container with approx. 5 litres capacity under the coffee and hot water spout
- * Push combi spout downward

Descaling starts.

This part of the routine takes approx. 40 minutes.

- * Empty collection container
- * Empty remaining descaling solution from water tank
- * Rinse the water tank and fill to the maximum level with cold water

Crystals may form in the liquid descaling agent when stored.

The crystals must not enter the coffee machine.

The ideal water temperature is approx. 37 °C.

*Order numbers of the article
▷ Appendix
Accessories and spare parts
page 101*

- * Insert the water tank
- * Replace the collection container

Rinsing

Rinsing starts.

This part of the routine takes approx. 30 minutes.

- * When requested refill with fresh cold water
- * Empty collection container
- * Empty water tank
- * Replace the water filter, if fitted
- * Insert the water tank

The descaling is complete.

Completion is indicated on the display.

6.4.2 Descaling coffee machine with constant water supply

Cooling routine (when machine is heated up)

If the coffee machine is still hot a cooling routine initially starts.

Duration cooling routine 5–10 minutes.



Burn hazard



- Hot steam comes out during the cooling routine.
 - After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.
 - > Do not reach beneath the spouts while descaling is in progress.
 - > Do not touch the hot spouts.
-

 **CAUTION**

*Follow the Safety chapter
▷ starting on page 6*

Descaling

- * Turn off main water supply tap
- * Remove water tank
- * Turn and remove seal plug on water tank coupling counter-clockwise (flat screwdriver, see illustration 1 and 2)
- * Stir liquid descaling agent in water tank with warm water
- * If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- * Replace the water tank filled with descaling solution, and confirm on the display
- * Place a collection container with approx. 5 litres capacity under the coffee and hot water spout
- * Push combi spout downward

Descaling starts.

This part of the routine takes approx. 40 minutes.

- * Empty collection container
- * Empty remaining descaling solution from water tank
- * Rinse the water tank and fill to the maximum level with cold water
- * Insert the water tank
- * Replace the collection container

The water tank coupling is located behind the water tank.

▷ *Illustration 1*



Illustration 1



Illustration 2

Crystals may form in the liquid descaling agent when stored. The crystals must not enter the coffee machine.

The ideal water temperature is approx. 37 °C.

Order numbers of the article

▷ *Appendix*

Accessories and spare parts

page 101

Rinsing

Rinsing starts.

This part of the routine takes approx. 30 minutes.

- * Empty collection container
- * Empty and dry the water tank
- * Thread in the sealing plug again (use a flat screwdriver; see illustration 1 and 2)
- * Insert the water tank
- * Replace the collection container
- * Turn on main water supply tap

Subsequent rinses are from the mains supply.

The descaling is complete.

Completion is indicated on the display.

6.5 Manual cleaning

6.5.1 Clean the operating panel (CleanLock)

Touch "CleanLock" to start a 15-second countdown. The touch display can now be cleaned. The touch display is activated again 15 seconds after the last time it was touched.



Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
 - > Always lock out the touch display with "CleanLock" before cleaning.
-



- There is a risk of causing scratches or scores.
 - > Do not clean with scouring powders or the like.
 - > Do not use any sharp cleaners or implements.
 - > Use soft cloths for cleaning.
-

Order numbers for the WMF care program

▷ Accessories and spare parts
page 100

CAUTION

Follow the Safety chapter
▷ starting on page 6

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97

6.5.2 Clean the grounds container (grounds chute, optional)

- * Empty grounds container and rinse under running drinking water
- * Clean with a clean, damp cloth
- * Dry the grounds container and replace it



> Never use force. Danger of breakage.

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97

6.5.3 Clean the brewing unit



Bruising or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- There is a risk of pinching when removing the brewing unit.
 - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
 - > Hold the brewing unit tightly and remove it carefully.

CAUTION

Follow the Safety chapter
▷ starting on page 6

The brewing unit should be cleaned as required and at regular intervals. Recommendation: monthly.

- * Press the ON/OFF switch until coffee machine switches off
- * Disconnect mains plug
- * Push combi spout all the way up
- * Remove grounds container
- * Remove the drip tray

Brewing unit is now fully accessible.



Burn hazard



- The brewing unit can still be hot immediately after switching off.
- > Allow the coffee machine to cool before cleaning.



- The brewing unit can slip downwards.
- > Always hold the brewing unit securely.
- > Never use force. Danger of breakage.

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

Use the multitool from the accessories.

- * Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the scraper is in the forward position
- * Squeeze the funnel [1] slightly and pull it up to remove it
- * Pull the springs outward and press them down
This unlocks the insertion chute.

- * Swing the insertion chute [2] upwards
- * Clean the brewing sieve under running water or with a cloth

CAUTION

Follow the Safety chapter
▷ starting on page 6

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97



Illustration 1



Illustration 2



Illustration 3



Illustration 4

- * Remove coffee grounds residue using a paint-brush or scrubber
- * Rinse the brewing unit under running water



Potential damage

- The brewing unit can be damaged by cleaning agent or in a dishwasher
 - > Use only water to clean the brewing unit.
 - > Never clean the brewing unit in the dishwasher.

- * Dry the brewing unit with a cloth
Allow to dry completely before reinstalling in the coffee machine.
- Remove coffee grounds residue from the chute.
- * Wipe out the coffee grounds forward or suck out using a vacuum cleaner
- * Replace springs in insertion chute (illustration 5)
- * Squeeze the funnel [1] slightly and re-insert it
Use the guides.

Refit the brewing unit after it has been dried.

- * Hold the retaining catch compressed and replace the brewing unit in the chute against rear cover
- * Push the brewing unit upwards until it engages in the retaining catch
- * Insert the grounds container
- * Replace drip tray



If the brewing unit cannot be inserted without resistance:

- > Turn the 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. Danger of breakage.

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97



Illustration 5



Brewing sieve

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97

6.5.4 Clean the water tank

Thoroughly rinse water tank weekly with clear water.



6.5.5 Clean the drip tray



Scalding hazard



- The drip tray may contain hot liquids.
- If the drip tray is not properly engaged, such as after cleaning, there is a burn hazard due to hot liquids.
 - > Move the drip tray carefully.
 - > Replace carefully so that no water accidentally drips down.
 - > Always make sure the drip tray is seated correctly.

-
- * Lift up the front of the drip tray slightly and remove it
 - * Clean drip tray thoroughly
 - * Rinse the drip tray with clear drinking water
 - * Dry off the drip tray and replace it



Follow the Safety chapter
▷ starting on page 6



6.5.6 Clean the housing



- There is a risk of causing scratches or scores.
 - > Do not clean with scouring powders or the like.
 - > Do not use any sharp cleaners or implements.
 - > Use soft cloths for cleaning.

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97

For cleaning metal cover parts (matte surface) we recommend WMF Purargan® cleaner.

6.5.7 Clean milk system manually (Basic Milk / Easy Milk)



Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
 - > Always switch off using the ON/OFF switch prior to cleaning.
 - > Disconnect mains plug.

CAUTION

Follow the Safety chapter
▷ starting on page 6

Instructions as animation
▷ Coffee machine
▷ Main menu ▷ Care
▷ Instructions

- * Pull forward the lever behind the combi spout
- * Remove combi spout
- * Only with Basic Milk: remove milk hose from milk container and release from combi spout
- * Release the mixer hose (if present)
- * Mix 5 ml of WMF special cleaner or a special cleaning tablet with 0.5 liters of warm drinking water





Health hazard

- In case of eye contact, the WMF milk system cleaner can cause severe eye injury.
 - > Ensure that the milk system cleaner never makes contact with the eyes of a person or animal.

CAUTION

Follow the Safety chapter
▷ starting on page 6

- * Dismantle combi spout
- * Only with Basic Milk: immerse one end of the milk hose in the cleaning solution
- * Only with Basic Milk: immerse the length of the remaining milk hose in the cleaning solution

This procedure prevents air bubbles from remaining in the milk hose.

- * Place all parts of combi spout in the cleaning solution (3 parts)

All parts must be completely immersed in the cleaning solution.

- * After 5 hours, clean all parts thoroughly with a brush
- * Rinse all combi spout parts very thoroughly with clear drinking water
- * Only with Basic Milk: thoroughly rinse the milk hose
- * Thoroughly rinse the mixer hose (if present)
- * Insert mixer hose
- * Reassemble combi spout
- * Replace combi spout
- * Only with Basic Milk: insert milk hose



6.5.8 Clean combi spout manually (Dynamic Milk)

Regularly clean the outside of the combi spout with a damp cloth and clean the dispensing openings with the matching brushes.



For coffee machines with Dynamic Milk, the foamer must not be removed.

6.5.9 Clean the mixer

Cleaning will be more frequent depending on powder consumption.

- * Slide the operating panel upward lock into place
- * Pull off mixer hose from mixer to combi spout
- * Pull the mixer bowl forward by the handle
The propeller for the mixer is now visible.
- * The propeller can be cleaned with a cloth
- * Dismantle two-piece mixer bowl
- * Clean both parts of mixer bowl and mixer hose under warm running drinking water
- * Allow all parts to dry completely

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

- * Attach mixer hose on the mixer bowl
- * Replace mixer bowl until he engages in the lock
- * Attach mixer hose on the combi spout



Scalding hazard

- If the mixer hose is not firmly attached, hot water or hot powder beverage can be discharged inadvertently.
 - > Always firmly attach the mixer hose.

IMPORTANT

Observe the Warranty chapter
▷ starting on page 97

Instructions as animation
▷ Coffee machine
▷ Main menu
▷ Care
▷ Instructions



CAUTION

Follow the Safety chapter
▷ starting on page 6

6.5.10 Clean the bean hopper

The bean hoppers should be cleaned as required and at regular intervals. Recommendation: monthly.



Risk of injury

- Long hair could become caught in the grinder head and drawn into the coffee machine.
- > Always protect hair with a hairnet before removing the bean hopper.

 **CAUTION**



Bruising or crushing hazard / risk of injury



- The coffee machine contains moving parts that can cause finger or hand injury.
- > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.

 **CAUTION**



- > Never clean the bean hoppers in a dishwasher.

IMPORTANT

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch until coffee machine switches off
- * Disconnect mains plug
- * Use the multitool to turn the lock on the bean hopper counterclockwise to open it
- * Lift bean hoppers out
- * Completely empty bean hoppers and wipe out thoroughly with a damp cloth



Rotate the lock by 90°



- * Allow the bean hoppers to dry completely
- * Refill and replace bean hoppers
- * Use the multitool to rotate the lock clockwise to close it

6.5.11 Clean the powder hopper

Cleaning will be more frequent depending on powder consumption.

- * Slide the operating panel upward
The ON/OFF switch is on the right side, behind the operating panel.
- * Press the ON/OFF switch until coffee machine switches off
- * Disconnect mains plug
- * Use the multitool to turn the lock on the powder hopper counterclockwise to open it
- * Tip hopper backwards and remove upwards
- * Empty hopper 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 powder hopper and individual components to dry completely
- * Re-assemble and replace the dosing auger and screw on union nuts



Portion controller with individual parts. Dosing auger



Ensure correct orientation of discharge.

- * Refill and replace powder hopper
- * Use the multitool to rotate the lock clockwise to close it

IMPORTANT

7 HACCP cleaning schedule

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



A HACCP cleaning 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 pre-empt 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 and cleaning of the coffee machine 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 cleaning schedule:

Sanitise the milk system daily

- Follow the cleaning instructions for the milk system in the Care chapter. 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 . The USB pad  can be used to export an HACCP record.

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP cleaning schedule for monitoring of regular cleaning.

HACCP export
▷ page 56

Use only cleaning agents that have been approved by WMF.

Follow the Care chapter
▷ starting on page 59

TIP

Always commence operation with a freshly opened cooled milk pack

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

Recommendation:

only use UHT milk with a 1.5% fat content.

Keep milk cool.

- Always have a new cooled milk pack handy.
- If cooling is not used during operation, then the milk must be used up very quickly. Cool the milk occasionally if needed.
- If little milk is used, cooled 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 offers a range of refrigeration options (e.g., WMF countertop coolers or WMF milk coolers).

HACCP cleaning schedule

Month _____ Year _____

Only use cooled UHT milk, to prevent health risks due to bacteria.
For powder beverages, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Perform system cleaning
 >User Manual, Care chapter
- 2a. Clean milk system manually
 Basic Milk daily, with PlugItClean weekly
- 2b. Daily mixer rinsing
 >User manual, Care chapter

- 3a. Clean the milk system and change out the combi spout after 4 hours of operation time (absolutely required for a low number of dispense cycles, or if milk is not cooled)
- 3b. Dynamic Milk: regularly clean the outside of the combi spout.
- 3c. Weekly mixer cleaning and regular cleaning of product hoppers (beans/powder) >User Manual, Care chapter
4. General machine cleaning

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

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

8 Maintenance and descaling

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

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

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.

8.1 Maintenance

Maintenance after the display message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user / operator.
- Install the care kit according to the message on the display. The operator can do this himself.
- Maintenance after the display message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

Service maintenance message
▷ Messages and instructions
page 86

Descaling
▷ Software ▷ Care ▷ Descaling
page 67

Basic Milk / Easy Milk

Install care kit according to the message on the display; see the instructions in the care kit.
▷ Accessories and spare parts
page 101

Service maintenance message
▷ Messages and instructions
page 86

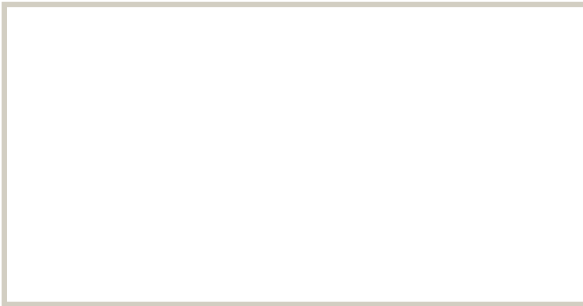
8.2 WMF Service

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

WMF Group GmbH
Eberhardstraße 35
D-73312 Geislingen (Steige)

Important!


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.



9 Messages and instructions

9.1 Messages for operation

Refill beans

- * Refill bean hopper (refer to display)
- * Check:
 - Is the bean hopper lock open?
- ▷ *Care*
- Coffee beans do not feed through.
- * Stir with a large spoon and confirm with 

Open water supply valve

- * Turn on water tap and confirm

Empty grounds container

- * Empty grounds container

Grounds container missing

- * Replace the grounds container correctly

Change water filter

- * Change water filter
- Follow water filter instructions.*
- * Call WMF Service if needed

Care kit is due (Basic Milk / Easy Milk)

- * Install the care kit
- Follow the instructions in the care kit.*

Call WMF Service

Error number is displayed

▷ *Error messages and malfunctions*

Service message

Service maintenance after the display shows a message.

- * Call WMF Service

*Service messages are instructions.
It is generally possible to continue
operating the coffee machine.*

9.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.


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

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

If this is not successful: find the error message or error number in the following error 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 illumination goes out. The beverage buttons that are still illuminated can continue to be used.

Your WMF 1500 S is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply. If there is a current error or a message to the operator, the  pad is displayed.

- * Touch 



The error message and the error number are displayed.



The ON/OFF switch reacts after about 1 second and the coffee machine switches off.
 In order to clear an error, for example if the software hangs up, pressing and holding the ON/OFF switch will switch off the controller.

NOTE

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 * Clean the brewing unit ▷ Care ▷ Clean brewing unit, page 73
88	Boiler: over-temperature	<ul style="list-style-type: none"> * Switch off the coffee machine, allow to cool and switch on again If error not remedied * Switch off the coffee machine * Call WMF Service
89	Boiler: heat-up time error	<ul style="list-style-type: none"> * Switch off the coffee machine and on again * If error not remedied call WMF Service
161	Flow error: brewing water	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Clean the brewing unit ▷ Care ▷ Clean brewing unit, page 73 * Set the grinding degree coarser ▷ Other settings ▷ Set grinding degree, page 58 * Reduce quality ▷ Settings ▷ Recipes, page 37 * If error not remedied call WMF Service
162	Flow error: when cleaning	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Clean the brewing unit ▷ Care ▷ Clean brewing unit, page 73 * If error not remedied call WMF Service

Error number	Error description	Action instructions
163	Flow error: warm rinsing	<p>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</p> <ul style="list-style-type: none"> * Clean the brewing unit ▷ Care ▷ Clean brewing unit, page 73 * If error not remedied call WMF Service
186	Steam boiler: level	<p>Beverage dispensing temporarily blocked.</p> <ul style="list-style-type: none"> * Check that grounds container is correctly inserted * Switch off the coffee machine and on again
188	Heater error	<ul style="list-style-type: none"> * Switch off the coffee machine, disconnect mains plug * Call WMF Service
189	Steam boiler: heat-up time error	<ul style="list-style-type: none"> * Switch off the coffee machine and on again * If error not remedied call WMF Service
9083	Cooler temperature is in the frost range	<ul style="list-style-type: none"> * Check whether the cooler temperature is set too low
9516 9517	Right grinder blocked Left grinder blocked 	<ul style="list-style-type: none"> * Switch off the coffee machine * Disconnect mains plug * Remove bean hopper * Rotate the grinder disk counterclockwise only by using the multitool for the hopper (two pins must be inserted in the corresponding recesses on the grinder; see illustration) * Replace hopper * Switch on the coffee machine <p>▷ Care ▷ Bean hopper cleaning, page 80</p> <p>If this occurs frequently:</p> <ul style="list-style-type: none"> * Set grinding degree one stage coarser <p>▷ Other settings ▷ Set grinding degree, page 58</p> 

9.3 Errors without error message

Error pattern	Action instructions
<ul style="list-style-type: none"> No hot water dispensing but water in grounds container 	<ul style="list-style-type: none"> * Clean the hot water spout * Call WMF Service (coffee dispensing possible)
<ul style="list-style-type: none"> No Choc dispensing but water in grounds container 	<ul style="list-style-type: none"> * Do not use Choc dispensing * Call WMF Service (coffee dispensing possible)
<ul style="list-style-type: none"> Choc portion controller blocked, Choc dispensed only with water 	<ul style="list-style-type: none"> * Clean portion controller ▷ Care ▷ Clean powder hopper, page 81 * Empty powder * Turn dosing auger manually until all powder is removed * If necessary rinse with water * (Allow to) dry completely
<ul style="list-style-type: none"> Coffee dispensing on the left / right differs 	<ul style="list-style-type: none"> * Clean the combi spout ▷ Care ▷ Clean milk system manually, page 77
<ul style="list-style-type: none"> 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 milk hose correctly * Basic / Easy Milk: clean the combi spout * Dynamic Milk: clean combi spout manually * Adding milk * Dynamic Milk: add milk and touch "Fill milk system" in the customer care menu ▷ Software ▷ Care ▷ Fill milk system, page 33 * Basic Milk: check whether milk nozzle is blocked ▷ Care ▷ Milk system cleaning, page 64 * Check whether milk cooler is iced

Error pattern	Action instructions								
<ul style="list-style-type: none"> • Milk foam not OK • Temperature too cold or too hot 	<p>Basic Milk</p> <ul style="list-style-type: none"> ※ Change milk nozzle <p>Use a suitable milk nozzle on the combi spout.</p> <table border="1" data-bbox="480 309 1034 344"> <thead> <tr> <th data-bbox="480 309 863 344">Milk nozzle</th> <th data-bbox="863 309 1034 344">3 kW</th> </tr> </thead> <tbody> <tr> <td data-bbox="480 344 863 379">• very cold milk (up to 8 °C)</td> <td data-bbox="863 344 1034 379">green</td> </tr> <tr> <td data-bbox="480 379 863 414">• Chilled milk (8 to 16 °C)</td> <td data-bbox="863 379 1034 414">white</td> </tr> <tr> <td data-bbox="480 414 863 450">• uncooled milk (above 16 °C)</td> <td data-bbox="863 414 1034 450">caramel</td> </tr> </tbody> </table> <ul style="list-style-type: none"> ※ Clean the combi spout <p>▷ Care ▷ Clean milk system manually, page 77</p> <p>If error not remedied</p> <ul style="list-style-type: none"> ※ Use another milk nozzle from the accessories 	Milk nozzle	3 kW	• very cold milk (up to 8 °C)	green	• Chilled milk (8 to 16 °C)	white	• uncooled milk (above 16 °C)	caramel
Milk nozzle	3 kW								
• very cold milk (up to 8 °C)	green								
• Chilled milk (8 to 16 °C)	white								
• uncooled milk (above 16 °C)	caramel								
<ul style="list-style-type: none"> • Milk foam not OK • Temperature too cold or too hot 	<p>Easy Milk / Dynamic Milk</p> <ul style="list-style-type: none"> ※ Check whether the milk temperature is the same as the set temperature 								
<ul style="list-style-type: none"> • The milk foam dispensing spits strongly • Milk too hot 	<ul style="list-style-type: none"> ※ Check whether the milk system has been cleaned ※ Clean the milk system <p>▷ Care ▷ Milk system cleaning overview, page 66</p> <ul style="list-style-type: none"> ※ Check whether the milk has been cooled sufficiently 								
<ul style="list-style-type: none"> • No powder beverage dispensing 	<ul style="list-style-type: none"> ※ Clean the mixer bowl ※ Is the hose kinked? ※ Perform milk cleaning and rinsing oftener, if necessary daily <p>▷ Care ▷ Cleaning intervals overview, page 61</p> <p>▷ Care ▷ Clean milk system manually, page 77</p> <ul style="list-style-type: none"> ※ Dose less powder ※ Dose more water 								

Messages and instructions

<i>Error pattern</i>	<i>Action instructions</i>
<ul style="list-style-type: none">• Pump runs continuously, water in grounds container	<ul style="list-style-type: none">✳ Switch off the coffee machine and on again✳ If error not remedied call WMF Service
<ul style="list-style-type: none">• Milk foamer assembly and disassembly stiff	<ul style="list-style-type: none">✳ Lightly smear the O-rings with WMF gasket grease <p>▷ <i>Instructions in the care kit</i></p>
<ul style="list-style-type: none">• Choc hopper cannot be replaced	<ul style="list-style-type: none">✳ Manually turn the drive for the dosing auger at the portion controller slightly in a clockwise direction✳ Check whether Choc hopper is accidentally locked
<ul style="list-style-type: none">• Bean hopper cannot be replaced	<ul style="list-style-type: none">✳ Check whether bean hopper is accidentally locked

10 Safety and warranty

10.1 Hazards to the coffee machine



Follow the manual

We do not accept any warranty for damage resulting from failure to observe this requirement.

Observe the conditions for usage and installation.

IMPORTANT

*Observe the Warranty chapter
▷ starting on page 97*

*Conditions for usage and
installation*

▷ starting on page 13

Installation location

- The installation location must be dry and protected against water spray.
- Some condensate, water, or steam can always be discharged from a coffee machine.
 - > Do not use the coffee machine outdoors.
 - > Set up the coffee machine so that it is protected against water spray.
 - > Always place the coffee machine on a water-resistant and heatproof base in order to protect the installation surface against damage.

Coffee grinder

- Foreign objects can damage the grinders. This damage is not covered under the warranty.
 - > Ensure that no foreign objects land in the coffee bean hopper.

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

- For drinking water with 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 main water supply tap is turned off and the mains switch is switched off or the mains plug 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 shut off for several days we recommend running the cleaning program at least twice before reusing the machine.

System cleaning
▷ *Cleaning programs*
page 62

10.2 Directives

The device fulfils the requirements of the German Food and Feed Code (LFGB), the Regulation on Commodities (BedGgstV), the EU regulation No. 10/2011 as well as the EU regulation No. 1935/2004 in the currently valid editions.

When used properly, the device does not present a health hazard or other unreasonable hazard.

The materials and raw materials used fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.

The device fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), Directive 2004/108/EC (EMC), Directive 2011/65/EC (ROHS), Directive 2002/96/EC (WEEE).

The declaration of conformity is included with the device. The device 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.

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.



*For disposal please contact
WMF Service.*

*Address
▷ page 85*

10.3 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 device, 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 coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures 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 carried out using only the WMF special cleaning agent intended by WMF for the coffee machine (tablets), and for the milk system (cleaning liquid).

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

WMF special cleaning agent
▷ Accessories and spare parts
page 100

10.4 Warranty claims



Follow the manual

- We do not accept any warranty for damage resulting from failure to observe this requirement.
- > Observe the conditions for usage and installation.

IMPORTANT

Conditions for usage and installation
▷ starting on page 13

Whether the purchaser has any rights under warranty, and the nature of any such warranty rights that the purchaser may have, is determined by the agreement made between the purchaser and the vendor. If the requirements of this User Manual are not followed, warrant claims may be voided.

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.
- 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.
- If malfunctions occur as a result of failure to follow instructions for the handling, maintenance, and care of the unit (e.g., User Manual and maintenance instructions).
- With respect to faults which occur as the result of failure to use original WMF spare parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without the consent of WMF, 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.

Important
Maintenance
▷ page 84

Appendix: Technical data

Technical data for coffee machine

External dimensions	Width 325 mm Height 680 mm (with bean hopper) Depth 590 mm
Coffee bean hopper	approx. 650 g each ⁽¹⁾ Coffee bean hopper in the center approx. 550 g ⁽¹⁾
Powder hopper (optional)	approx. 1,200 g each ⁽²⁾
Weight empty	32–36 kg (depending on the model)
Water supply	3/8 inch hose connector with mains tap, and filter with 0.08 mm mesh size, on site. At least 0.2 MPa (2 bar) flow pressure at 2 l/min (standard). Maximum 0.6 MPa (6 bar). Maximum inlet temperature 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 carbonate hardness above 5 °dKH, a WMF water filter should be fitted upstream.
Water drain tube (optional)	Tube a minimum of DN 19, minimum downward slope of 2 cm/m
Nominal power rating	2.75–3.25 kW
Power supply	220–240 V, 50/60 Hz, (1/N/PE)
Illumination	LED class 1
Degree of protection	IP X0
Protection class	
Continuous sound pressure level (L _{pa})	< 70 dB(A) ⁽³⁾

We reserve the right to make technical modifications.

⁽¹⁾ The capacity depends on the size of the coffee beans.

⁽²⁾ Only with optional powder hopper. The fill level depends on the powder used.

⁽³⁾ A-evaluated sound pressure level L_{pa} (slow) and L_{pa} (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Ambient temperature	+5 °C to +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use device outdoors.
Installation surface / water spray	The device must be placed and leveled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not 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 from the building or non-WMF components of not less than 50 mm at the sides and 60 mm at the back. A minimum working space of 800 mm in front of the coffee machine is recommended. Clearance of at least 200 mm above the product hopper is recommended. The height of the installation surface above the floor is at least 850 mm. If the coffee 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 coffee 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 coffee machine.

The local power supply must be constructed according to the currently valid IEC 364 (DIN VDE 0100). An isolated ground outlet or a country-specific single-phase outlet for single-phase connection, or a 5-pole CEE / CEKON socket per EN 60309 or a country-specific multi-pole socket for a three-phase connection, must be available near the machine. The sockets are 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 shielded data lines due to potential equalisation currents between the devices, an additional potential equalisation 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, (at nominal power rating of 2.75 kW–3.25 kW)	33 2867 5300	Basic Milk / Easy Milk
1	Meter	Milk hose	00 0048 4948	all
1	Pcs	Milk hose sleeve	33 2180 5000	Basic Milk / Easy Milk
1	Pcs	Milk hose spring 28	33 0190 3000	Basic Milk / Easy Milk
0.25	Meter	Mixer hose	00 0048 0064	Choc
1	Pcs	Mixer hose spring	33 2292 6000	Choc
1	Pcs	Mixer bowl	33 2872 8000	Choc
1	Pcs	Milk nozzle for very cold milk (green)	33 2317 8000	Basic Milk
1	Pcs	Milk nozzle for cooled milk (white)	33 9516 9000	Basic Milk
1	Pcs	Milk nozzle for milk that is not refrigerated (caramel)	33 9521 3000	Basic Milk
1	Pcs	Milk nozzle (beige)	33 2046 0100	Basic Milk
Coffee grounds container				
1	Pcs	Coffee grounds container	33 2634 1000	all
1	Pcs	Coffee grounds container slider	33 2633 9000	all
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

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Model
Accessories / Tools				
1	Pcs	Multitool	33 2408 4000	all
Complete bean hopper				
1	Pcs	Bean hopper lid	33 2636 4000	all
1	Pcs	Medium bean hopper lid	33 2638 8000	all
1	Pcs	Bean hopper / product hopper labels	33 2624 7000	all
Product hopper				
1	Pcs	Choc product hopper	33 2885 6000	Choc
1	Pcs	Product hopper lid (Choc)	33 2636 4000	Choc
1	Pcs	Plug&Clean adapter	33 2427 5000	all
Brewing unit				
1	Pcs	Brewing unit	33 2823 6199	all
Drip tray / drip grid				
1	Pcs	Drip tray without SteamJet	33 2633 7000	without SteamJet
1	Pcs	Drip tray with SteamJet	33 2633 7100	with SteamJet
1	Pcs	Drip grid without SteamJet	33 2633 8000	without SteamJet
1	Pcs	Drip grid with SteamJet	33 2633 8100	with SteamJet
Water tank				
1	Pcs	Water tank	33 2886 7000	all
1	Pcs	Water tank lid	33 2635 6000	all
1	Pcs	Water tank sieve	33 7006 2608	all
Scale filter / water filter				
1	Pcs	Water filter Bestmax M (complete kit)	03 9331 0001	Constant water
1	Pcs	Replacement cartridge for water filter	33 2426 5000	Constant water
1	Pcs	Adapter for the water filter in the water tank	33 2327 1000	Water tank
1	Pack	Replacement cartridge for the water filter in the water tank (4 pcs in package)	33 2332 2000	Water tank

Number	Unit	Designation	Order No.	Model
Documentation / Instructions				
1	Pcs	Set of documents: User Manual WMF 1500 S	33 2675 8010	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	WMF Molykote "gasket grease"	33 2179 9000	all
1	Pcs	Care kit	33 2888 2000	all
1	Pack	Special cleaning tablets	33 2622 0000	Easy Milk/ Dynamic Milk
1	Pcs	Cleaning container	33 2593 6000	Easy Milk/ Dynamic Milk
1	Pcs	Cleaning container lid	33 2593 7000	Easy Milk/ Dynamic Milk

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Your nearest WMF Service:

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

Original User Manual. Printed in Germany.

We reserve the right to make technical modifications.

22.06.2015

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