WMF 1500S

Operating & cleaning instructions





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Introduction 2

Parts of the coffee machine 2.1



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User Manual WMF 1500 S

Introduction | Parts of the coffee machine



- 1 Bean hopper (up to 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



CLEANING TABLET CHECK SHEET



Part No: 12-MKTAB12-40



Part No: 12-ESPTH12-100







ATTENTION IF RED LIGHTS ARE FLASHING PLEASE ATTEND MACHINE.

TO RESOLVE DO THE FOLLOWING:

 INSTRUCTIONS DISPLAYED ON SCREEN
Follow instructions displayed on coffee machines screen to clear the message

OR. 2. DRINKS DISPLAYED ON SCREEN

If the lights are flashing red and the Symbol is displayed in the top right part of the screen, above the drinks, then press this symbol, and follow instructions displayed on coffee machines screen to clear the message.



REMOVING GROUTS CONTAINER

IMPORTANT PROCESS

REMOVAL OF GROUTS

- 1. Lift the dispense spout (foamer) to its highest position
- 2. Remove and empty the grouts container, wiping down the inside
- 3. Carefully replace the grouts container back into the machine
 - 4. Confirm on the display that container has been emptied
 - 5. Lower the dispense spout (foamer) to the cup position



SPOUT LOWERED BACK TO READY POSITION



1. ACCESSING THE CLEANING MENU

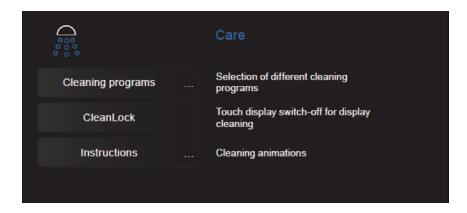
A. FINDING MENU



- 1. Gently double tap the bottom right of screen
- 2. Select the home icon when it displays
- 3. Select the care options tab



B. CLEANING OPTIONS



CLEANING PROGRAMS

Different cleaning options

- 1. System cleaning
- 2. Mixer rinsing
- 3. Milk system rinsing
- 4. Foamer rinsing

CLEANLOCK

A 15-second countdown starts and the screen is deactivated. The touch display can now be cleaned by wiping action.

INSTRUCTIONS

Animated instructions for the weekly cleaning procedures, includes choc mixer and combi spout.

2. END OF DAY CLEANING PROCESS

SYSTEM CLEANING

End Of Day Cleaning Process. This needs to be performed daily. NOTE: WMF blue cleaning container is required for cleaning.

PROCESS

- 1. Access the Care menu
- 2. Touch Cleaning programs
- 3. Touch System cleaning
- 4. Follow prompts to setup Information / instructions will be shown on the display
- 5. Machine will perform clean cycle Up to 14 mins
- 6. Pack away the cleaning containers



CAFIZA TABLET INSERTED FOR BREWER



RINZA TABLET INSERTED FOR MILK SYSTEM. DO NOT ADD WATER.

3. CLEANING INTERVALS OVERVIEW

DAILYEEKLYNTHLY

Х			System cleaning
Х			Clean Screen (CleanLock)
Х			Grouts container cleaning
		х	Clean the brewing unit
	х		Drip tray cleaning
	х		Milk System Manual Clean
	х		Clean the mixer
		х	Bean hopper cleaning
		х	Clean powder hopper

For further information please refer to care menu instructions or user manual



END OF DAY SYSTEM CLEAN



PERFORM THIS AT LEAST ONCE EVERY 24 HOURS



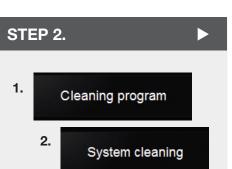
THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES



CHECK CORRECT TABLET IS USED FOR EACH STAGE. USE ONLY URNEX TABLETS.

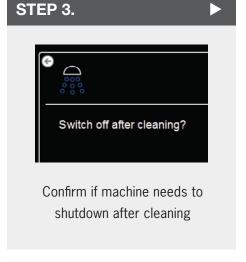


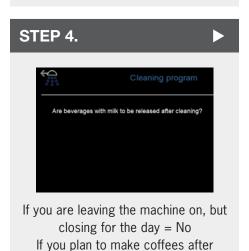
select the Care option.



Select Cleaning programs

then select System cleaning



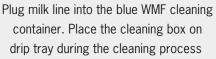


the clean = Yes







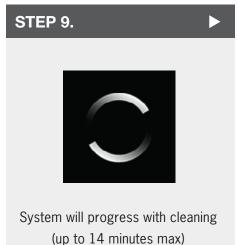




coffee grounds container



CAFIZA





END OF DAY SYSTEM CLEAN



PERFORM THIS AT LEAST ONCE EVERY 24 HOURS



THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES

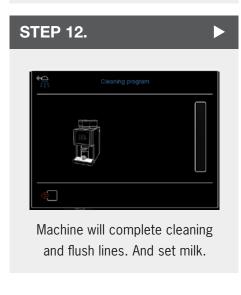


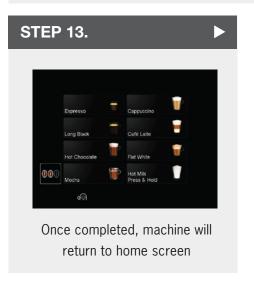
CHECK CORRECT TABLET IS USED FOR EACH STAGE. USE ONLY URNEX TABLETS.



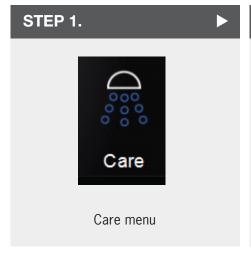


If you are continuing to use machine after cleaning, please note the machine will restart, perform a milk line purge and ready itself for service. You are required to activate several prompts for this.





IMPORTANT: MILK ACTIVATION To activate milk products if you have selected 'No' at Step 4





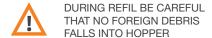




REFILL COFFEE HOPPERS

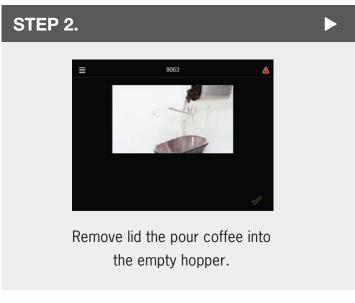


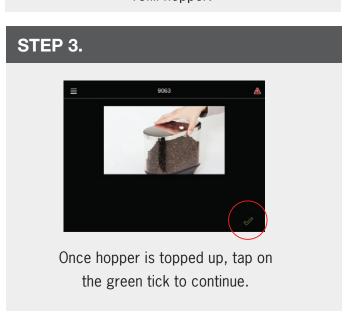














MILK SYSTEM EXCHANGE & CLEAN



PERFORM THIS AT THE END OF THE WEEK.



THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES



USE ONLY WMF CERTIFIED MILK CLEANING TABLETS.

STEP 1.



Disconnect the milk line from the foamer

STEP 2.



Remove combi spout & remove milk hose

STEP 3.



Separate foamer into separate pieces ready for soaking

STEP 4.



Re-mount the spare clean foamer, choc hose & milk line

STEP 5.



Fill container with warm water and add one RINZA tablet. Place dirty foamer & milk line, soak for 5 hours

Part No: 12-MKTAB12-40 Rinza

STEP 6.



After soaking, rinse all pieces under tap and dry

STEP 7.



Store in tub with lid to avoid contamination ready for next weekly exchange



CHOCOLATE WHIPPER/MIXER CLEANING



PERFORM THIS AT THE END OF THE WEEK.



THIS CLEANING PROCEDURE TAKES APPROX. 10 MINUTES



USE ONLY WMF CERTIFIED MILK CLEANING TABLETS.

STEP 1.



Open Display Panel

STEP 2.



Remove choc hose from back of foamer & slide spring off

STEP 3.



Remove chocolate mixing bowl

STEP 4.



Separate top of bowl and remove hose

STEP 5.



Wash unit in water & dry thoroughly

STEP 6.



Replace the whipper back into machine

STEP 7.



Re-attach choc hose to back of foamer & slide spring on

STEP 8.



Close Display Panel



HOPPER CLEANING



PERFORM THIS AT THE END OF THE MONTH.



THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES



ENSURE HOPPERS ARE DRY BEFORE RE-FITTING

STEP 1.



Open Display Panel

STEP 2.



Turn pin left using the multi tool to release all hoppers

STEP 3.



Gently lift hoppers, empty the contents into a clean container

STEP 4.



Hand wash hoppers & dry thoroughly

STEP 5.



Refill hopper with product and place onto machine

STEP 6.



Turn the lock system to the right to re-lock hoppers

STEP 7.

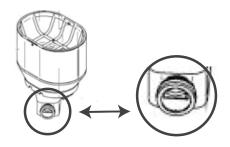


Close Display Panel

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IMPORTANT: CHOCOLATE HOPPER REASSEMBLY

Please note, once you have dried the hopper after washing, it is important that the hopper is reassembled correctly for proper functioning. Please use the exploded diagram as a guide for reassembly and make sure that the half moon opening is at the top before re-inserting the hopper.



Welcome to My Coffee Shop!

Our hours of operation are Monday – Friday 9am to 5pm. Visit us at your convenience at www.mycoffeeshop.com.au. Orders and service requests can be placed by:

Phone: 1300 365 487

E-mail: clientservices@mycoffeeshop.com.au

Online: <u>www.mycoffeeshop.com.au</u>

Remittances: <u>accountsreceiveable@mycoffeeshop.com.au</u>

Service enquiries: servicecentre@mycoffeeshop.com.au

Next business day delivery via courier to:

Adelaide Canberra Melbourne Sydney

for product orders placed by 1.30pm

Please note you will be advised when ordering if delivery charges apply to your order.

Once again, welcome to My Coffee Shop and remember we are here to help. If you have any questions please don't hesitate to contact us.

We look forward to exceeding your expectations and making your day easier and more enjoyable.

Kind regards,

My Coffee Shop Client Services My Coffee Shop Pty Ltd

