USER MANUAL

COFFEE MACHINE WMF 1000

ENGLISH

0.40

WMF1000 33 0915 6010 2006.08

Congratulations on the purchase of your WMF coffee machine.

You will be impressed by the machine‘s technical design, its long service life and economical operation, and especially by the quality of the coffee it produces.

The WMF 1000 pro coffee machine is a fully-automatic single-cup coffee machine for espresso, café crème, cappuccino, café latte, latte macchiato, hot milk, foamed milk and hot water.

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

Keep this user manual near the coffee machine so that you and your operating staff have the right information handy and can take the correct action(s) in the event of any technical problems.

The coffee machine is designed to prepare up to 10,000 coffee beverages per year.
After every 10,000 beverages, service by the WMF service centre is required.

The machine must be cleaned and descaled regularly. Please absolutely head the Chapter 2 of the manual Commissioning > Setting > Water hardness and to make the necessary settings.

Please read the user manual prior to using the coffee machine!

Make the user manual available to your staff!

Important!
Chapter 1 Pre-setting
Heed signs and symbols in the user manual!
Heed Chapter 9 Safety!

In the event of failure to comply with cleaning and maintenance information (see Maintenance chapter) no liability is accepted for any resultant damage.

Similarly, in that event all guarantee/warranty obligations cease to apply.

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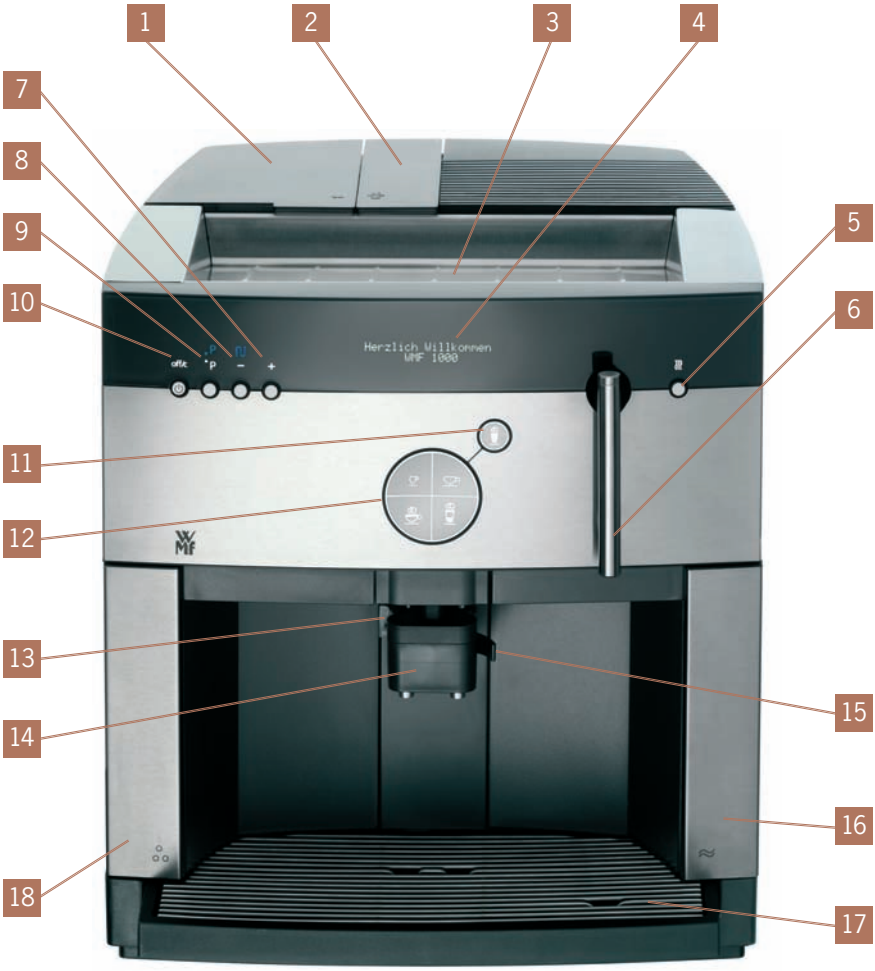
Chapter 1 Introduction and General Information

1.1 Parts of the machine



1 Bean hopper

2 Manual insert

3 Heated cup storage

4 Display

5 Hot water button

6 Hot water spout

7 Plus button / Aroma button

8 Minus button / Care button / Aroma button

9 ▲P button / Confirm

10 Off/C button / Timer

11 Milk button / Milk foam button

12 Beverage buttons

13 Milk lever (conversion milk/milk foam)

14 Height-adjustable all-in-one spout with integrated milk foamer

15 Adjustment lever for all-in-one spout

16 Water tank

17 Removable drip tray with drip tray grid

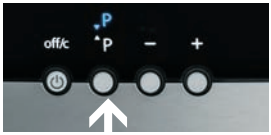
18 Coffee grounds container

1.2 Overview of control buttons

Off/C button

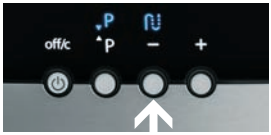
- Switching on
- Off
- Cancel
- Timer operation

Program button / ˄P button



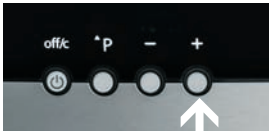
- Introduction to settings
- Confirm a selection

Minus button / Care button / Aroma button



- Browse back in the programs with minus
- Select the care program
- Reduce coffee strength for the next beverage

Plus button/Aroma button



- Browse forwards with plus
- Increase coffee strength for the next beverage

1.3 Before starting

Read this user manual before starting to prepare coffee. Only then can you operate all functions and the machine safely and spoil yourself with a wonderful coffee beverage.

Additional components of the user manual:

- Brief manual for beverage dispensing/care

1.4 User manual signs and symbols

Hazard instructions

Attention!
Risk to machine

Attention!
Risk to user

Attention!
Hot liquid

Attention!
Hot surface

Attention!
Danger of electric shock

Attention!
Danger of hand injuries

Tips and hints

Hint

Cross-reference

[2] Note about the figure

Please always heed the safety instructions in Chapter 9.

1.5 Displaying the readiness state

The descriptions in the user manual always assume that the coffee machine is ready to operate.

```
your selection pls
 24.10.2006  08:15
```

1.6 Glossary

Term	Meaning
•	• Listings, selection options
❊	❊ Individual activities, individual steps
Italics	*Description of coffee machine state and/or explanations of steps carried out automatically*
Beverage dispensing	Dispensing of coffee, hot water, milk or milk foam
Main tap	Water on/off valve, angle valve.
Carbonate hardness	Indication in °dKH: Water hardness is an indicator of calcium dissolved in the water.
Milk system	All-in-one spout, milk nozzle and milk hose
O-rings	Seals
Pre-infusion	Prior to the brewing cycle, coffee is briefly infused to ensure a more intensive release of its aromatic substances.
Press	Automatic pressing of coffee grounds prior to brewing cycle.
Range	For example: litre capacity of the tank filter
Rinsing	Intermediate cleansing

Chapter 2 Commissioning

2.1 Unpacking and Setting up

- ✻ Unpack coffee machine and set up on a stable, horizontal support
- ✻ Check the coffee machine for possible transport damage
- ✻ Plug the connector into a grounded outlet
- ✻ Assemble bean hopper attachment
- ✻ Insert drip tray and drip tray grid

Cable compartment

Keep the original packaging to use for transport.

Please empty the water tank, drip tray, filter sets and bean hopper before transporting.

2.2 Test the water hardness

- ✻ Briefly dip carbon hardness test strip into water (approx. 1 second)
- ✻ One minute later, read the degree of hardness on the colour scale of the test strip package

The water hardness is set during commissioning.

2.3 Prepare the water tank

- ✻ Remove the water tank from the coffee machine
- ✻ Remove all accessories from the water tank
- ✻ Rinse the water tank thoroughly with tap water

Do not put the water tank back into the machine yet. The milk hose must be assembled first.

Fill water tank with drinking water

Insert the WMF tank filter

The WMF tank filter ensures the best coffee quality and protects the coffee machine against calcification.

With water hardness 0-4, do not use a tank filter.

- ✻ Remove the screen built into the water tank [1]
- ✻ Place the cartridge adapter on the water spout supports from above (lock pulled) and lock by pressing the lock down [2]
- ✻ Unpack the tank filter cartridge and place on the cartridge adapter [3]

See
Tank filter instructions

Figures see next page

Assemble the milk hose

The milk hose is already mounted on the all-in-one spout.

- For refrigerated milk, use the transparent milk nozzle (assembled on delivery)
- For non-refrigerated milk, use the grey milk nozzle from the accessories

Set all-in-one spout: Press the adjustment lever to the right of the spout and then move the spout.

✻ Push the all-in-one spout to the lowest position
✻ Insert the milk hose into the guide

Fill the water tank

✻ Fill the water tank with cold tap water (max. 2.8 litres)
✻ Slide the water tank back into the machine

Fill the water tank only with fresh, cold water. Never use hot water, mineral water, milk or other liquids.

2.4 Connect the milk hose to the milk

Only provide milk if necessary!

✻ Place the refrigerated milk directly to the right of the machine

Place the milk hose with the milk nozzle on it into the milk container. The hose end with the milk nozzle should reach to the bottom of the milk container.

Milk is a very delicate food. When handling milk, always heed hygiene.
Heed the HACCP cleaning shedule! See Chapter 7!

2.5 Fill the coffee bean hopper

✻ Open the cover towards the back
✻ Fill coffee beans (max. 320 g), can be expanded to 500 g with optional, attachable coffee bean hopper
✻ Close the cover

Heed that no foreign bodies land in the coffee bean hopper. Such foreign bodies can damage the grinders of the coffee mill. This damage is excluded from the warranty.

2.6 Commissioning program

✻ Press the Off/C button
The commissioning program starts.

```
language: english
OK: P change: -/+
```

Set the desired language for the display guidance here.

The commissioning program uses the display to lead you step by step through the commissioning. Follow the display texts.

```
initial setting up
of your WMF 1000
```

The machine is switched on, the commissioning program leads you through the basic settings.

The display goes out after 5 seconds.

The set values can be changed in the "Settings" program after commissioning.

Basic Settings

Set the desired values with the - and + buttons.
Use the ▲P button to confirm the values and inputs. After confirmation, the program jumps to the next point of the settings.
When exiting the program, the new values are saved.

See Chapter 4 Settings

▼P	*Select*
▲P	*Confirm*
	Care button
	Browse backwards
−	*Reduce value*
+	*Browse forwards*
	Increase value

The new values are saved when you exit the program.

Time

```
time: hh:mm:ss
OK: P change: -/+
```

Set the current time here.
Format: hh=hour (two digits), mm= minute (two digits), ss= seconds (two digits).

Date

```
date dd:mm:yyyy
OK: P change: -/+
```

Set the current date here.
dd= day two-digit,
mm= month two-digit
yyyy = year four-digit.

Water hardness

```
water hardn.: 13-16
OK: P change: -/+
```

Set the result of the carbonate hardness test here.

Carbonate hardness test
See included accessories

Tank filter

```
water filter: no
OK: P change: -/+
```

Enter here whether you are using a tank filter (recommended with water hardness 5 °dKH and higher)

If “water filter” is set, then the filter should be rinsed now.

```
place 3l container
under h.w. spout
```

✻ Set a container with approx. 3 litres capacity under the hot water spout

When rinsing the filter, you will hear unusual noises. This is normal. The noises will end during the filter rinse.

The machine now heats up.

```
heating up ...
```

After the machine is heated up, there is a coffee system rinse. This warms up all the pipes.

✻ Place a container for the rinse water under the all-in-one spout (approx. 200 ml)

A coffee system rinse starts.

The coffee system rinse lasts approx. 40 seconds; after this, the machine is ready to operate.

```
Your selection pls
24.10.2006  08:15
```

Rinse filter:

Follow the display texts see also change filter in Chapter 6 Customer Care

Cup size and beverage settings see Chapter 4 Settings

▾P	*Select*
▴P	*Confirm*
	Care button
−	*Browse backwards*
	Reduce value
+	*Browse forwards*
	Increase value

The new values are saved when you exit the program.

Chapter 3 Operation

- Operation and lighting concept
- Preparing coffee beverages
- Example: preparing café crème
- Dispensing milk and milk foam
- Dispensing hot water
- All-in-one spout
- Control buttons
- Functional parts

Always heed the safety instructions to operate the WMF 1000 safely.

See Chapter 9 Safety

3.1 Operating and Lighting concept

The lighting system helps you with navigation. Only the buttons which can be operated in the current situation are lighted.

3.2 Preparation of coffee beverages

The WMF 1000 has four beverage buttons, each of which has two functions.

Overview of beverage buttons

- For 1st level beverages, press short
- For 2nd level beverages, press long

short	espresso		café crème	short
long	2x espresso		2x café crème	long
short	cappuccino		latte macchiato	short
long	1x café latte		1x espresso macchiato	long

Example: Prepare café crème

This description serves as an example for the preparation of all beverages. All steps are carried out for the preparation of the other beverages according to the example.

✻ If necessary, adjust the height of the all-in-one spout to the height of the drinking vessel.

✻ Place an appropriate drinking vessel under the all-in-one spout

✻ Press the beverage button for for café crème short

See overview of beverage buttons

The beverage button pressed lights up white.

The display indicates:

```
1x café creme
```

Depending on the setting, the coffee beans are ground appropriately for the selected beverage. The preparation occurs as specified in the beverage settings.

The beverage is prepared and dispensed into the drinking vessel underneath the spout.

The readiness display indicates:

```
Your selection pls
24.10.2006  08:15
```

Set height all-in-one spout
See page 22

Coffee preparation using the manual insert
See page 19

Dispensing milk and milk foam
See page 20

Particularity of café latte

✻ Select café latte by pressing 1 x long (see overview of beverage buttons)

Before preparing café latte:

```
1x café latte
milk lever down
```

▾P	*Select*
▴P	*Confirm*
⊓	*Care button*
−	*Browse backwards*
	Reduce value
+	*Browse forwards*
	Increase value

The new values are saved when you exit the program.

✻ Press the milk lever to the left of the all-in-one spout downwards
✻ Confirm that the milk lever is pressed downwards by pressing the lighted beverage button

Beverage preparation begins.

See
Preparing milk and milk foam
Page 20

After preparing café latte:

```
milk lever up
```

✻ Press the milk lever upwards
✻ Confirm with the button ▲P

Setting coffee strength for the next beverage

Before each coffee preparation, you can decide how strong you want the next coffee beverage to be.

- **Mild** (approximately 15 % weaker than the saved setting)
- **Normal** (corresponds to your setting)
- **Strong** (approximately 15 % stronger than the saved setting)

✻ Place an appropriate drinking vessel under the all-in-one spout
✻ Set the desired coffee strength with the - and + buttons
✻ Select the beverage

The beverage button selected lights up and the beverage name is indicated on the display.
The selected beverage is prepared.

See preparing beverage

Coffee preparation using the manual insert

In addition to the coffee bean hopper, there is a manual insert for a second type of coffee, so that, for example, you can prepare decaffeinated coffee.

✻ Place an appropriate drinking vessel under the all-in-one spout
✻ Open the cover of the manual insert

The display instructs:

```
insert coff. grounds
select beverage
```

✻ Place the ground coffee for one brewing cycle in the manual insert
✻ Close the cover
✻ Select the beverage with the beverage buttons

This procedure can be cancelled with the Off/C button.

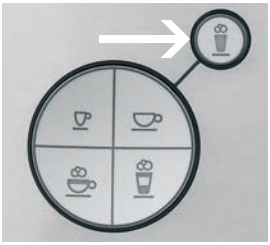
- Always use ground coffee for the manual insert (max. 15 g per preparation).
- The coffee machine gets soiled inside if too much ground coffee is put in at once.
- Do not use water-soluble, freeze-dried instant coffee.
- Each brewing cycle via the manual insert is measured separately.
- Coffee ground too fine can cause faults.

See Chapter 6 Customer Care > Cleaning the brewing uni

3.3 Dispense milk and milk foam

At the touch of a button, the WMF 1000 dispenses hot milk and milk foam.

press short	press and hold
1 cup milk	Milk/milk foam on request Milk/milk foam is dispensed as long as the button is pressed.



Set cup size
see Chapter 4 Settings

Dispensing milk - milk lever down

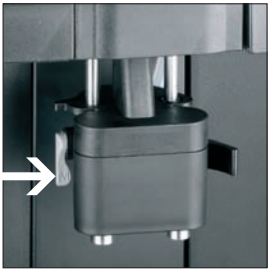
- Place an appropriate drinking vessel under the all-in-one spout
- Press the milk button once short

```
1x cup milk
milk lever down
```

- Put the milk lever in the milk position
- Confirm the beverage selection with the milk button

Milk is dispensed.

- Afterwards, press the milk lever upwards again
- Confirm with the ▲P button

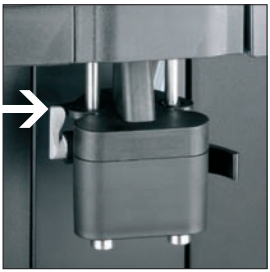


Dispense milk:
Milk lever down

Another press of the milk button ends the dispensing prematurely.

Dispensing milk foam - milk lever up

- Place an appropriate drinking vessel under the all-in-one spout
- Press the milk button until the desired quantity has been dispensed



Dispense milk foam:
Milk lever up

- *refrigerated milk: transparent milk nozzle*
- *unrefrigerated milk: grey milk nozzle*

3.4 Dispense hot water

With the hot water function, you can dispense hot water, for tea, for example, or pre-warm your cups.

Hot water button

press short	press and hold
1 glass hot water	Hot water on request

Glass of hot water

- ✻ Place an appropriate drinking vessel under the hot water spout
- ✻ Press the hot water button once short

Set cup size
see Chapter 4 Settings

Another press of the hot water button ends the dispensing prematurely.

Dispensing any quantity of hot water

- ✻ Place an appropriate drinking vessel under the hot water spout
- ✻ Press the hot water button until the desired quantity has been dispensed

3.5 Beverage preparation in general

Attention! Burning and scalding hazard!

- The all-in-one spout and the hot water spout can get very hot.
- The beverages dispensed and the escaping steam are very hot.
- Never touch the spouts during or directly after dispensing beverages!
- Never touch the beverages, rinse and cleaning water or steam during or directly after beverage dispensing!

3.6 Cancel beverage dispensing

You can cancel the current beverage dispensing.

- ✻ Press the Off/C button

3.7 All-in-one spout

The all-in-one spout dispenses coffee and milk foam simultaneously and it can be set steplessly so that you can place anything from an espresso cup to a latte macchiato glass beneath it.
The adjustment height ranges from 75-135 mm.

Adjusting the height

- ✻ Hold the all-in-one spout between your thumb and forefinger and press the right adjustment lever towards the spout
- ✻ Move the all-in-one spout to the desired height
- ✻ Release the adjustment lever

Positions of the all-in-one spout

The uppermost position of the all-in-one spout is reserved for the milk system rinse.

- Uppermost position =
  = milk system rinse (spout clicks into position)
- Other positions =
  = beverage dispensing (variable height)

If the all-in-one spout is still in the milk system rinse position after a milk system rinse, the display reports:

```
lower spout
into beverage position
```

- ✻ Put the all-in-one spout in a beverage dispensing position

As soon as the all-in-one spout is back in a beverage dispensing position, the message disappears and the readiness display appears.

3.8 Switching on and off

Switching on

✻ Press the Off/C button
The greeting display appears, then the coffee machine heats up.

```
WELCOME
WMF 1000
```

```
heating up ...
```

Time from switching on until readiness state approx. 2 min.

✻ Place a container for the rinse water under the all-in-one spout (approx. 200 ml)
After the machine is heated up, there is a coffee system rinse. This rinse warms up all pipes.

The coffee system rinse lasts approx. 40 seconds; after this, the machine is ready to operate.

```
Your selection pls
24.10.2006  08:15
```

Switching off

✻ Place a container for the rinse water under the all-in-one spout (approx. 200 ml)
✻ Press the Off/C button for approx. 2 seconds
If beverages with milk (such as café latte) were prepared, then you will be asked to perform a milk system rinse.
A coffee system rinse begins after that. Follow the display texts. The machine switches off.

Milk system rinse
See
Chapter 6 Customer Care > Care programs

When switching the machine on and off, an coffee system rinse starts automatically. The coffee system rinse also starts when the machine is switched on and off automatically in timer operation. Empty the drip tray regularly, the rinse water will be emptied into the drip tray by the all-in-one spout (approx. 200 ml). You can place a container under the all-in-one spout and catch the rinse water.

3.9 Switching on and off in timer operation

Setting the automatic switch-on time

To use the timer, the basic setting “Automatic switch-on time” must first be set to active.

Set automatic switch-on time to “active”

see chapter 4 settings > basic settings > automatic switch-on time

✻ To switch off the machine in timer operation, press the Off/C button short

```
timer 06:30
OK: P change -/+
```

If the machine is not operated within an hour, it switches off again and returns to timer operation.

✻ Set the switch-on time with the - and + buttons
✻ Confirm with the ▲P button
The machine rinses and then goes into Timer operation. The display indicates the switch-on time set, the current time and the date. The machine switches on automatically at the set time.

Display timer operation

```
timer 06:30
14.04.2006 08:15
```

The display of time and date can be hidden. See chapter 4 settings > basic settings

Manual switch-on for timer operation

✻ Press the Off/C button short
In timer operation, the machine switches on again immediately before the automatic set time.

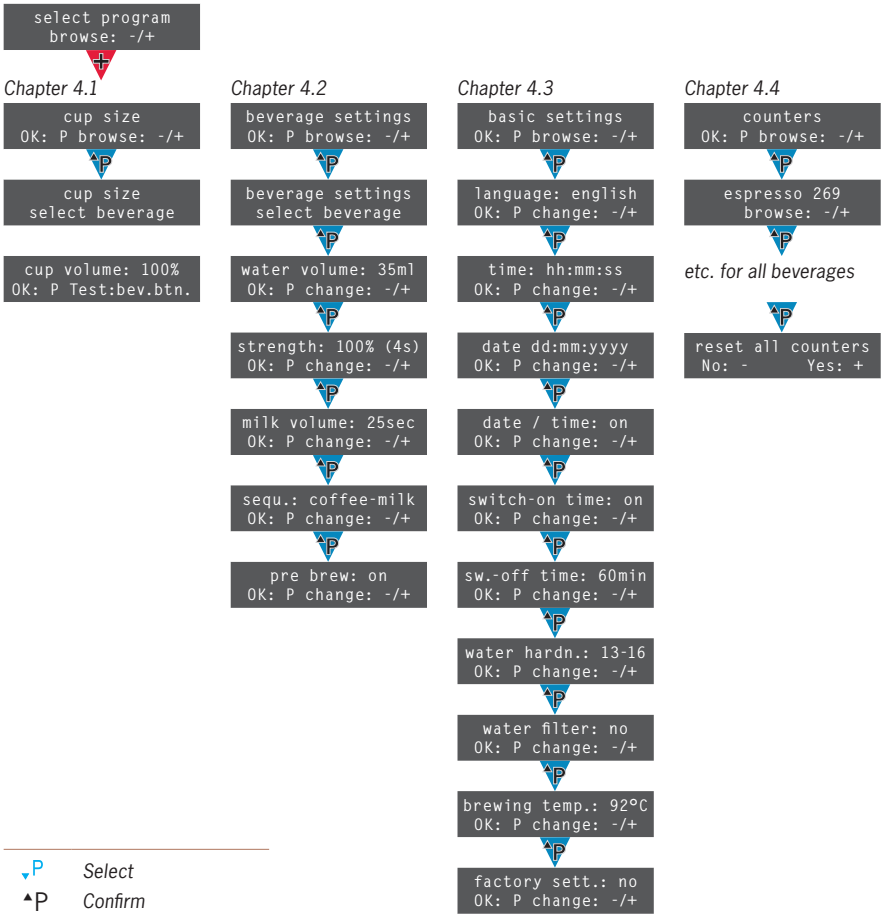
Manual switch-off for timer operation

✻ Press the Off/C button for approx. 2 seconds
The machine switches off and the timer is no longer active.

Chapter 4 Setting

About the settings:

❊ Press the ▲P button for approx. 2 seconds



▼P	*Select*
▲P	*Confirm*
	Care button
	Browse backwards
−	*Reduce value*
+	*Browse forwards*
	Increase value

The new values are saved when you exit the program.

4.1 Cup size (Cup volumes)

The coffee machine adjusts the recipe set to the new cup volume.

```
cup size
OK: P brwse.: -/+
```

✻ Selecting the cup size with the ▲P button
✻ Select the beverage whose cup volume should be adjusted to the cup size
✻ Set the desired cup volume with the - and + buttons.
The cup volume is displayed in %. 100 % corresponds to the current beverage setting.

```
cup volume: 100%
OK: P   Test:bev.btn.
```

✻ As soon as the cup volume is set as desired, confirm the new value with the ▲P button

▼P	*Select*
▲P	*Confirm*
	Care button
	Browse backwards
−	*Reduce value*
+	*Browse forwards*
	Increase value

The new values are saved when you exit the program.

Dispensing test

✻ Press the desired beverage button.
The beverage will be dispensed with the newly-set values.

Each setting can be tested during setting.

4.2 Beverage settings

- Water volume
- Coffee strength
- *Milk volume
- *Sequence of the dispensing of milk and coffee
- Pre brew (aroma development)

**Menu elements only available for beverages with milk*

Dispensing test

Each setting can be tested during setting.

Water volume

```
water volume: 35ml
 OK: P change: -/+
```

✻ Example: press the plus button until the water volume is increased to 37 ml

```
water volume: 37ml
OK: P   Test:bev.btn.
```

You can start a preparation test with the new values at any time.

✻ Place an appropriate drinking vessel under the all-in-one spout
✻ Press the beverage button again
✻ The beverage is dispensed

✻ Confirm the setting by pressing the ▲P button

```
water volume: 37ml
 OK: P change: -/+
```

Coffee strength

```
strength: 86% (5s)
 OK: P change: -/+
```

Milk volume

in seconds, only beverages with milk

```
milk volume: 25 sec.
 OK: P change: -/+
```

The volume dispensed depends on the milk lever position, the milk temperature and the milk nozzle selected. Determine the desired volume with a dispensing test.

Sequence of the dispensing of milk and coffee

The setting for the sequence of beverage dispensing is only offered for beverages with milk components.

- First milk then coffee
- First coffee then milk
- Milk and coffee together.

```
sequ.: coffee-milk
OK: P change: -/+
```

Pre brew

```
pre-brew: on
OK: P change: -/+
```

The coffee grounds swell and the coffee aroma can develop.

Set and test detail
See
Set water quantity
Page 27

Dispensing test

Test: Each setting can be tested during setting.

▼P	*Select*
▲P	*Confirm*
	Care button
−	*Browse backwards*
	Reduce value
+	*Browse forwards*
	Increase value

The new values are saved when you exit the program.

4.3 Basic settings

- Language*
- Time*
- Date*
- Date/time
- Switch-on time
- Switch-off time
- Water hardness*
- Water filter*
- Brewing temperature
- Factory settings

For a description of the other basic settings, see Chapter 2 Commissioning

*For a description of the basic settings marked with *, see the Chapter 2 Commissioning.*

Date/Time

Display of current date and time on the display. (On/Off)

```
date/time: on
OK: P change: -/+
```

You can switch the display of the current date and time on and off here.

Automatic switch-on time

```
switch-on time: on
OK: P change: -/+
```

You can switch the automatic switch-on time for the coffee machine on or off; by doing this, you activate the possibility of timer operation.

Setting the switch-on time See Chapter 3.9 switching on and off in timer operation

Switch-off time

(in minutes after the last beverage preparation)

```
sw. off time: 60 min
OK: P change: -/+
```

Here you can set how many minutes after the last beverage preparation the coffee machine should switch off automatically.

Attention!

If timer operation is activated, the machine switches on again at the set switch-on time.

Switch-off time 0 min -> Switch-off time deactivated.

Brewing temperature

```
Brewing temp.: 92°C
OK: P change: -/+
```

You can set the temperature of the brewing water here. The default is 92°C.

Factory settings

```
factory sett.: No
OK: P change: -/+
```

Attention!

All individual settings are lost if you reset to the factory settings.

You can set all values back to the factory settings here. If you select “yes”, all basic settings and all beverage settings are reset to the factory settings.

4.4 Read counters

```
counters
OK: P brwse.: -/+
```

You can display the quantities of beverages prepared here.

✻ Use the plus button to browse through the individual beverages

Example of espresso:

```
Espresso 269
OK: P brwse.: -/+
```

As soon as all beverages have been displayed or the Off/C button has been pressed, the message appears:

```
reset all counters
No: -      Yes: +
```

Keep the counters:

✻ press the minus button

Delete all counters:

✻ press the plus button

Chapter 5 Other settings

5.1 Set the grinding degree

Changing the type of coffee can require resetting the grinding degree.

Use the included mulititool!

✻ Place the multitool into the grinding degree adjustment on the left side of the coffee machine.
✻ Release coffee dispenser and wait until grinder starts up

- Grinding should be finer: turn clockwise
- Grinding should be coarser: turn anticlockwise

- The grinding degree may only be set when the grinder is running.
- Never adjust more than one rotation at a time.
- Do not overwind the stop with force!

The factory setting of the grinding degree is designed for the qualities of average coffee beans. When adjusting, there are the following limits:

Grinding degree too fine:

The dispensing stream is interrupted and/or flow fault -> the ground coffee stops up the brewing filter.

Grinding degree too coarse:

Especially for espresso, the coffee flows too fast, the crème is too light and has too little body, the aroma is flat.

Correct setting:

Check your setting by preparing a double shot of espresso. If the dispensing stream is interrupted here or if the display indicates a flow fault, set the grinding degree at least one turn coarser again.

Chapter 6 Care

The care of your WMF 1000 is especially important. The display notifies you as soon as the WMF 1000 must be rinsed, cleaned or descaled.

6.1 Care program, general

When switching the machine on and off, an automatic coffee system rinse starts automatically. This requires that there always be sufficient water in the water tank (200 ml per rinse). The rinse water is caught in the drip tray. Empty the drip tray regularly or place a container (min. 200 ml) under the all-in-one spout during the rinse.

After each brewing cycle, in the heating up phase and during the care programs, so-called release water runs into the drip tray. This rinses any remaining coffee from the pipes. This is a completely normal procedure and not an error in the coffee machine.

6.2 Overview of customer care

Care					
Daily	*Weekly*	*Regularly*	*On request*	*Optional*	
					Care programs
					Coffee system rinse
			x		Milk system rinse
	x				Coffee machine cleaning
			x	x	Filter change
					Manual cleaning
	x				Brewing unit
x	x				Milk system
x				x	Milk container
x					Drip tray
x					Drip tray grid
x					Housing
x					Water tank
x					Ground coffee hopper

Automatic start when switching the machine on and off.

see
Customer care programs

see
Manual cleaning

WMF assumes no liability for damage due to lack of cleaning or descaling or due to the use of other cleaning or descaling agents than those provided by WMF. All guarantee and warranty claims are extinguished.

Cleaning and descaling agents are irritants and during execution of the programs, they become very hot. Avoid any contact with these liquids. The plastic parts of the coffee machine may not come into contact with the descaling agent.
Heed the instructions on the packaging and in Chapter 9 Safety.

6.3 Calling care programs

To select the care programs without a previous request on the display:

✻ Press the ▲P button

```
select care-program
brwse.: care button
```

✻ Use the care button to browse to the desired program
✻ Select the displayed program with the ▲P button

6.4 Care programs

Warm-up rinse/Coffee system rinse

```
rinse coffee system
OK:P  brwse.:care-bt
```

✻ Place an appropriate container under the all-in-one spout
✻ Issue the request with the ▲P button
✻ Start the rinse with the care button

The pipes of the coffee machine are rinsed with hot water.

Hot rinse water is emptied through the all-in-one spout.

After the rinse, the readiness state display appears.

```
your selection pls
08:15   14.04.2006
```

Rinse milk system

```
rinse milksystem
OK:P brwse.:care-bt
```

✻ Select the displayed program with the ▲P button

The display reports the individual activities that must be done before the rinse.

```
milk lever up
move spout up max.
```

✻ Check if the milk lever is up? If not, put it up now
✻ Push the all-in-one spout to the uppermost position
✻ Place an appropriate container under the all-in-one spout

```
connect hose
Start: care button
```

✻ Wipe off the outside of the milk hose with a clean, damp cloth
✻ Place the milk hose with the milk nozzle on the hot water spout and turn it clockwise to the stop
✻ Start the rinse with the care button

The coffee machine's milk system is rinsed with hot water. *Hot rinse water is emptied through the all-in-one spout.*
After a successful rinse, the following display appears:

```
lower spout
into beverage position
```

✻ Turn the milk hose anticlockwise, disconnecting it from the hot water spout

Duration of milk system rinse approx. 30 seconds

Place the milk hose on the hot water spout and turn it clockwise to the stop.

After the rinse, some hot water remains in the milk hose. Hold the open end of the milk hose over the drip tray so that the remaining rinse water can run out.

✻ Push the all-in-one spout downwards
If the all-in-one spout is already in the beverage position, the readiness state display appears:

```
your selection pls
08:15   14.04.2006
```

If products with milk were prepared, after 20 minutes or at the latest when switching off, the machine automatically requests a milk system rinse. Confirm and perform the milk system rinse with the ▲P and button.
The milk rinse can be put off with the Off/C button.

Cleaning the machine - Cleaning program

```
clean machine
OK: P brwse.: Care-bt
```

Start the care program without request
See Chapter 6.3

Duration of cleaning program approx. 5 minutes.

✻ Confirm the machine cleaning with the ▲P button
✻ The individual steps appear on the display on request

```
empty drip tray
```

```
refill water tank
```

```
place 3l container
under coffee outlet
```

✻ Place an appropriate container (min. 3 litres) under the all-in-one spout

```
insert tablet into
manual insert
```

✻ Add a cleaning tablet together with the yellow sponge and close the cover

```
start: care button
```

✻ Press the care button

The cleaning program starts.

A minute countdown indicates how long until the descaling will finish.

```
cleaning in progress
Remaining time: 5 min.
```

After 5 minutes, the machine cleaning ends.

The display calls for a manual milk system cleaning. After the first beverage dispensing, this display disappears.

A cleaning tablet consists of a white tablet and a yellow sponge.

After 230 brewing cycles or 7 days, the request for a machine cleaning appears on the display. The cleaning can be put off with the Off/C button.
Cleaning must take place within the next 50 brew cycles, however at the latest on the next day. Otherwise, beverage dispensing will be blocked. The blocking will be cleared after a cleaning.

Change tank filter

```
filter change
OK: P brwse.: Care ??
```

✻ Confirm with the ▲P button

```
remove water tank
```

```
Remove old filter
Insert new filter
```

✻ Remove the old filter
✻ Insert a new filter
✻ Refill water tank
✻ After the change, confirm with the ▲P button

Change tank filter
See
Chapter 2 Commissioning

```
Filter rinse
```

```
place 3l container
under h.w. spout
```

✻ Place a 3 litre container under the hot water spout
✻ Start the filter rinse with the care button

```
Filter rinse running
Remaining time: 4 min.
```

When rinsing the filter, you will hear unusual noises. This is normal. The noises will end during the filter rinse. During further operation, everything will sound normal again.

After the rinse, the readiness state display appears.

```
your selection pls
08:15   14.04.2006
```

Depending on the water hardness and the water flow, but after 3 months at the latest, the request appears to change the tank filter.
The filter change can be put off with the Off/C button.

Descaling

Total duration of descaling approx. 37 minutes.
The procedure may not be interrupted.

```
descale machine
OK: P brwse.: Care ??
```

- Press the care button
- Empty the drip tray
- Pull the water tank out of the machine towards the front

Remove the filter cartridge if a tank filter is used (important)

- Empty a whole bottle of WMF liquid descaling agent (750 ml) into the water tank
- Fill the water tank with water
- Remove the all-in-one spout
- Place an appropriate container (min. 3 litres) under the all-in-one spout
- Place another container (min. 1 litre) under the hot water spout
- Start the descaling with the care button

Place container underneath

Tip: Instead of two containers, you can use a sufficiently large container which fits under both spouts.

The descaling begins.

A minute countdown indicates how long the descaling will last.

```
Descaling running
Remaining time: 37 min.
```

After approx. 30 minutes, the following displays appear:

```
Empty water tank
OK: P
```

- Empty the water tank and rinse thoroughly with clear water

The remaining descaling solution must be emptied from the tank so that the coffee machine can then be rinsed with clear water and no descaling solution remains in the coffee machine.

- Press the ▲P button to activate

```
Refill water tank
OK: care
```

✻ Fill up the water tank
✻ Continue the descaling by pressing the care button

```
Descaling running
Remaining time: 1 min.
```

✻ Replace the filter cartridge
✻ Fill up the water tank and replace it
✻ Replace the all-in-one spout

The machine now heats up. Steam and condensed water will escape during this process.

The water hardness, the water flow and whether a tank filter is used determine the schedule for descaling. The time will be calculated by the WMF 1000 and the request will appear.
The descaling can be put off with the Off/C button, however it must be carried out within the next 50 brew cycles. Otherwise, beverage dispensing will be blocked. The blocking will be cleared after a descaling.

See Call customer care programs without request

6.5 Manual cleaning

Cleaning milk hose

The milk hose must be cleaned thoroughly at least once a day.

- After switching off the machine, take the milk hose out of the milk and wipe with a clean, damp cloth
- Place the parts of the hose that have come into contact with milk in a container with cleanser overnight.
- Wipe off the milk hose with a clean, damp cloth
- Carry out a milk system rinse

Cleaning solution:

- 5 ml special cleaner for milk foamers
- 200 ml hand-hot water

Milk system rinse
See Care programs

Cleaning the milk system

All parts of the milk system must be cleaned thoroughly at least once a week.

The milk system consists of:
- all-in-one spout
- milk hose
- milk nozzle

✻ Remove the water tank from the coffee machine [1]
✻ Remove the hose from the milk container and the guide [2] [3]

1

2

3

✻ Press the all-in-one spout firmly together and at the same time, pull it downwards [4] [5] [6]

4

5

6

✻ Taking apart the all-in-one spout [7]
✻ Mix 5 ml WMF special cleaner for milk foamers in a container with 200 ml lukewarm water
✻ Place all parts of the milk system [8] in the cleaning solution for 5 hours or overnight
✻ Then rinse all parts thoroughly with running warm water [9]

WMF special cleaner for milk foamers
Order no. 33.0683.6000
With the brushes included in the scope of delivery, you can clean the narrow beverage spouts optimally.

7

8

9

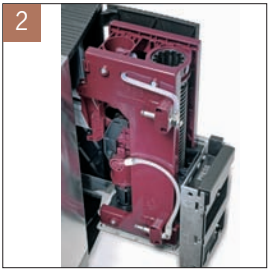
- Reassemble all parts of the all-in-one spout
- Place the milk hose on the all-in-one spout [10]
- Replace the all-in-one spout and push it into the lowest beverage position [11] [12]

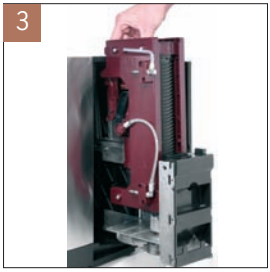
- Insert the milk hose in the guide [13] [14] [15]

Cleaning the brewing unit

The brewing unit must cool off before cleaning

- ✻ Switch off the coffee machine with the Off/C button, pull the mains connector
- ✻ Open the side doors on the right [1]
- ✻ Press the handle (marked “PRESS”) firmly downwards and pull the brewing unit out of the coffee machine until it stops [2]
- ✻ Tip the brewing unit slightly forwards and remove it upwards [3]





- ✻ Remove the tray for coffee grounds under the brewing unit and clean it with hot water. [4]

Use the multitool from the accessories.

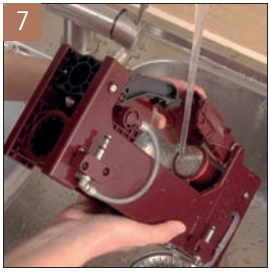
- ✻ Unscrew the thread on the brewing unit head with the multitool anticlockwise until the scraper folds out forwards [5]
- ✻ Tip the insertion unit approx. 45 degrees upwards until the brewing filter is visible [6]

multitool

- Clean the brewing filter under running water or with a cloth [7]
- Rinse the brewing unit under running water [7]

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

- Dry the brewing unit with a cloth.
  Allow to dry completely before replacing in the coffee machine.
- Remove coffee grounds in the chute with a vacuum cleaner [8]
- Screw the brewing unit back clockwise using the multitool
- Replace the tray for coffee grounds [9]



Reinstall the dry brewing unit.

- IInsert the brewing unit and push it firmly back into the housing until the handle (marked “PRESS”) snaps in clearly and is level again
- Close the side doors

If the brewing unit cannot be inserted completely:
Turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.
Never use force!

6.6 Cleaning in general

Never clean the water tank, drip tray or the coffee grounds container in the dishwasher!

Cleaning the coffee grounds container

- Empty the coffee grounds container and rinse with water

Cleaning the water tank

- Empty the water tank
- Remove the filter cartridge and the adapter (if a filter is used)
- Remove debris in the tank and on the adapter with a scrub brush
- Rinse the water tank with water
- Check smooth running of the float (red plastic part) in the guide
- Replace the water tank

Heavy calcium deposits can be removed with the WMF descaling agent. After descaling, rinse the water tank very thoroughly in order to remove all the descaling debris.

Cleaning the drip tray and drip tray grid

- Empty the drip tray and drip tray grid and rinse with water
- Insert the drip tray and drip tray grid

Cleaning the bean hopper

- Switch off the machine, pull the mains connector
- Wipe out the bean hopper with a dry, lint-free cloth

Chapter 7 HACCP Cleaning Schedule

You are required by law to ensure that your customers are subjected to no health risks as a consequence of consuming food substances you serve.
An HACCP Schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and preempt food hygiene hazard points. For this, monitoring, and if necessary testing procedures must be specified and implemented.
With correct installation, service, care and cleaning WMF coffee machines meet the abovementioned requirements. If the care and cleaning of the coffee machine is not carried out properly, the dispensing of milk beverages becomes a hazard with respect to food hygiene. Please observe the following points in order to comply with the HACCP schedule:

"Ordinance concerning food hygiene
From 5 August 1997"

Use our
HACCP cleaning schedule to monitor the regular cleaning.

Sterilising the milk system

- Adhere to the cleaning instructions for the milk system in the brief manual for daily cleaning. This will ensure that your system contains minimal germs at commencement of operation.

When you commence operation, always begin with freshly-opened, pre-refrigerated milk.

- Originally-packaged UHT milk is normally free of harmful germs. Always open a new pre-refrigerated package at commencement of operation.
- Ensure absolute cleanliness on opening the milk package! Dirty hands or implements when opening may introduce germs.

Recommendation:

Use only UhT milk with a 1.5 % fat content.

Keep the milk cold!

- Always have a new pre-refrigerated milk package handy.
- If a pre-refrigerated, freshly-opened milk package is consumed within 3 hours maximum, refrigeration during operation may not be necessary.
- If milk consumption is lower, then the pre-refrigerated milk must be cooled during operation.

The milk should be 6 - 8 °C when operation commences.

Depending on the setting, one litre of milk produces approx. 20 cappuccinos.

WMF AG offers various cooling possibilities

HACCP Cleaning Schedule

Month _____ Year _____

Use only refrigerated UHT milk as otherwise health risks due to microbacteria cannot be excluded!
For Choc and Topping use only products which are not past their sell-by date.

Cleaning steps:

1. Execute the cleaning program. See brief manual „Daily cleaning“
2. Clean the milk hose. See brief manual “Daily cleaning”
3. Exchange the all-in-one spout after 4 hours’ operating time (absolutely necessary with low flow rate and unrefrigerated milk.)
4. General machine cleaning.

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

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

Chapter 8 Messages and tips

8.1 Operating messages

Empty coffee grounds container

```
empty grounds cont.
```

```
beverage sel. locked
grounds cont.missing
```

The coffee grounds container is full

- Remove the coffee grounds container, empty it and rinse it with water
- Replace the coffee grounds container
- Confirm with the ▲P button

Refill water tank

```
refill water tank
```

```
beverage sel. locked
refill water tank
```

The water tank is nearly empty

- Remove the water tank and fill it
- Replace the water tank

Empty drip tray

```
empty drip tray
```

```
beverage sel. locked
drip tray missing
```

The drip tray must be emptied

- Remove the drip tray and empty it
- Replace the drip tray

Bean hopper is empty

```
refill beans
confirm beverage
```

There are not enough coffee beans in the coffee bean hopper

Grinding is interrupted

- Pour coffee beans into the bean hopper
- Press the beverage button again

The grinding process continues and the additional coffee required for the brewing cycle is ground The selected beverage is then brewed.

Insert coff. grounds

```
insert coff. grounds
select beverage
```

The lid manual insert is open

- Insert the ground coffee
- Close the manual insert
- Select the desired beverage with the beverage button

This procedure can be cancelled with the Off/C button. Already-inserted ground coffee is removed via the coffee grounds container.

Change tank filter

```
your selection pls
replace water filter
```

The tank filter must be changed

- Change filter cartridge (See Chapter 6 Customer Care)

Side door open

```
beverage sel. locked
side door open
```

The right-hand side door of the coffee machine is open

- Close the right-hand side door
- Close lock completely

Lower spout

```
lower spout into
beverage position
```

The all-in-one spout is in the milk system rinse position

- Push the all-in-one spout further downwards into a beverage position

8.2 Error messages and faults

Essential procedure in case of error messages or faults:

Switch coffee machine off and then on again after a few seconds. Repeat the process which caused the fault. In many cases, this eliminates the fault and you can continue working.

If this is not successful:

Search in the error list for the error message and follow the instructions.
If this is not successful or the error displayed is not listed, please call the WMF service hotline!
Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button light goes out. The beverage buttons which are still illuminated can continue to be served.

Fault messages on the display

Error message	*Action*
Use brewer	Brewer is not used: ✻ Use brewer
Brewer end switch	Brewer unit not inserted correctly: ✻ Use brewing unit correctly
	Brewing unit stiff: ✻ Remove brewer, open brewing chamber with multitool, apply a thin layer of the grease from the accessories kit to the red seal ring
Flow fault (water tank is empty)	✻ Check to make sure that float in the water tank runs smoothly and fill water tank *See Chapter 6 Customer Care > Water tank* ✻ Bleed machine: Dispense hot water until a constant stream of water comes out

Flow fault (water tank is full)	Air in the system, possibly associated with loud pump noise: ✻ Check whether the water tank is pushed in completely ✻ Bleed machine: Dispense hot water until a constant stream of water comes out No hot water dispensing: ✻ Remove tank filter/dirt trap from tank, try again Brewing unit stopped up: ✻ Remove brewing unit, clean manually, insert and carry out cleaning program *Clean brewing unit, see Chapter 6 Customer Care > Brewing unit* If the error occurs sporadically: ✻ Set grinding degree coarser ✻ Switch off pre-brew
EEPROM Error	✻ Switch machine on/off *If the error repeats, the fault must be eliminated by the WMF 1000 Service-Center.* *See chapter WMF 1000 Service-Center*
Motor driver error	✻ Switch machine on/off *If the error repeats, the fault must be eliminated by the WMF 1000 Service-Center.*
Grinder blocked	The grinders are blocked by foreign bodies: To eliminate, see section “Manual cleaning” ✻ Clean bean hopper; switch off machine, turn grinders clockwise with the multitool in order to be able to remove foreign bodies *See Chapter 5 Other Settings*
	Grinding degree too fine: ✻ Set grinding degree coarser
Temperature sensor steam Temperature sensor water	✻ Switch off coffee machine, allow to cool and switch on again *If the error repeats, the fault must be eliminated by the WMF 1000 Service-Center.*
Timeout level	Air in the system, possibly associated with loud pump noise: ✻ Check whether the water tank is pushed in completely ✻ Take milk hose out of the milk container and press the milk foam button If hot water comes out instead of steam: ✻ Carry out descaling If steam comes out: ✻ Please call the hotline

8.3 Problems with no fault display

Error	*Action*
No milk foam/milk output, but milk in reservoir	✻ Check that milk hose is not kinked or crimped, lay milk hose again ✻ Clean all-in-one spout and milk nozzle *See Chapter 6 Customer Care > Milk system cleaning.*
No milk foam, only hot milk	✻ Put milk lever in milk foam position ✻ Carry out foamer rinse, pushing spout completely upwards ✻ If necessary, check whether the air intake nozzle of the all-in-one spout is stopped up
Milk or milk foam is too cold	✻ Ensure that the milk nozzle is on the milk hose ✻ Check whether the correct milk nozzle is mounted (transparent for refrigerated milk)
Milk is too hot and there is too little or milk foam has bubbles	Milk is too warm: ✻ Refrigerate milk ✻ Check that milk hose is not kinked or crimped ✻ Lay milk hose again ✻ Check whether the correct milk nozzle is mounted (grey for unrefrigerated milk) Leakage: ✻ Check all connections and seals of the all-in-one spout ✻ Milk lever is not all the way up for milk foam or not all the way down for milk
All-in-one spout: Assembly/disassembly is stiff	✻ Lightly smear o-rings with WMF sealing grease and make sure that no grease gets into the air intake opening *The grease for sealing rings is in the accessories box.*
Water tank stiff	✻ Lightly smear O-rings with WMF sealing grease
Display side doors open	✻ Brewing unit is not inserted correctly or doors are not closed correctly - check! The lever labeled “Press” must always be in the level position.
Pump makes loud noises	Water tank is not inserted correctly (air in the system). ✻ Push water tank in completely ✻ Bleed machine: Dispense hot water until a constant stream of water comes out *Hint: it is normal if during operation the water pump runs independently from time to time; it fills the system automatically.*

Coffee has no creme	• Unsuitable coffee mixture or coffee is not fresh • Quantity of ground coffee is set too low • Cups too cold: pre-warm • Brewing temperature too low: increase temperature *Brewing temperature see Chapter 4 Settings > Basic settings* • Grinding degree too coarse: set grinding degree finer *Grinding degree see Chapter 5 Other Settings*
Brewing unit can no longer be pulled out or inserted	Brewing unit is not in the basic setting ✻ Close the right side door and switch machine on ✻ The brewing unit can be adjusted using the multitool until the brewer can be inserted

Chapter 9 Safety

9.1 Hazards for the user

At WMF, safety is one of the most important product features. The effectiveness of safety devices is only warranted if the following points are observed:

- Read the user manual carefully before use
- Do not touch hot machine components
- Do not use the coffee machine if it is not working properly or if it is damaged.
- Do not allow children near the coffee machine.
- The built-in safety systems must under no circumstances be altered.

Disregarding of the hazard instructions can cause serious injuries.

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

Scald hazard!
There is a scald hazard in the coffee, milk, milk foam and hot water dispensing area. Make sure that there is always a container below the beverage spout when dispensing.

Attention! Scald Hazard near outlet!

Burn hazard
The brewing unit may only be cleaned when the coffee machine is cold. The brewing unit can get hot.

Attention! Burn Hazard ! Hot Surfaces!

Risk of crushing!
There is a danger of bruising or crushing when handling all moving parts!
When the coffee machine is switched on do not reach into the bean hopper or the brewing unit opening.

Attention! Risk of Crushing!

Health hazard!
The bean hopper and manual insert may only be filled with materials for proper use!

Attention! Health Hazard!

Health hazard!
When handling cleaning tablets and descaling agent, please heed the protective measures on the packaging. The cleaning tablets and descaling agent are an irritant. Only insert the cleaning tablet and the solution with descaling agent after requested to do so on the display.

Attention! Health Hazard!

Irritation and scald hazard!
Never reach under the spouts during the cleaning/descaling! During the cleaning/descaling, cleaning liquid/descaling solution flows out of the all-in-one spout.

Attention! Danger of irritation or scalding near outlet !

9.2 Hazards for the coffee machine

Please heed the following instructions in order to avoid technical problems with and damage to the coffee machine:

- With water with a carbonate hardness in excess of 5°dKH a WMF tank filter should be used; 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 electric switch is switched off or the mains connector is pulled.
- We recommend damage prevention measures: Installation of smoke detectors.
- After lengthy periods out of use, cleaning program must be carried out at least twice before comissioning again.
- With a tank filter, the filter must also be rinsed or changed if necessary before commissioning again.

See brief manual
Daily cleaning

- Do not expose the coffee machine to frost.
- This coffee machine is not for use out of doors, do not spray the machine with water. The maximum relative humidity should not exceed 80 %, no dewing.
- Do not use water hose, steam jets, steam cleaners or the like to clean the device.
- The device must be set on a flat, level and secure surface.

9.3 Responsibilities of the operator

The coffee machine meets the requirements of the EC low-voltage directive (LVD) and the EMC directive and bears the CE mark.
The pressure containers are not subject to the EC PED Directive (see Article 1 Paragraph 3.6) as they conform with Article 3 Paragraph 3 of the PED.
The hot water/steam generator is neither notifiable nor liable to approval. Calculations confirm to AD 2000.
Each machine is subjected to a pressure test.
For countries outside the EC, the respectively-valid national rules apply.
The operator of such equipment must ensure regular servicing by WMF Customer Service technicians, their agents or other authorised persons and check the safety devices.
The operator must ensure that the electrical equipment and operating facilities are in a fit state (e.g. in accordance with BGV A3).
In order to ensure the operational safety of your coffee machine, replacement of safety valves after 2 years is advised and boiler replacement after no more than 6 years. These measures are routinely carried out in the course of maintenance by WMF Customer Service.
This machine is subject to the electronics waste disposal law (WEEE / EC directive) and it may not be disposed of as domestic waste.

See Chapter 10 Maintenance

For disposal, please consult WMF customer service

9.4 Warranty claims

During the warranty period of 12 months from date of purchase, the purchaser has statutory warranty entitlement.

WMF shall always have the opportunity to rectify faults within an appropriate period.
Claims above and beyond these, especially damage claims as a result of consequential damage, are - to the extent that is legally permissible - excluded.
Material defects shall be reported to WMF immediately and in writing.

Warranty period 12 months

No warranty is provided:

- For all parts subject to natural wear and tear. These include, among other things, seals, and the brewing unit.
- For defects due to the effect of the elements, deposit of boiler scale, chemical, electrochemical or electrical effects unless attributable to fault on the part of WMF.
- If a tank filter is not used even though the water hardness where the machine is used requires the use of a tank filter and this causes defects.
- For defects which occur as a result of failure to follow handling instructions, service and care of the unit (e.g. user manuals and servicing instructions).
- For defects which occur as the result of failure to use original WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- For the consequences of improper use and changes made without our permission or commissioning work of the purchaser or third parties.
- For defects caused by inappropriate or improper use.
- Inappropriate use of the coffee machine takes place especially if within the warranty period of 12 months (as of the date of purchase) the customer exceeds the maximum number of servings than the maximum annual amount specified. The maximum amount in a year is 10,000 coffee beverages.

The customer is instructed in the order Confirmation if the use of a tank filter is required.

See Maintenance chapter

Chapter 10 Service and maintenance

10.1 WMF 1000 Service-Center

This procedure applies only in Germany.

Do you have a question about the operation or function of your WMF 1000? Call our WMF service hotline or send us an e-mail.

If the location of the WMF 1000 is outside of Germany, please contact the WMF branch office in your country.

- Telephone: 07331-25 75 19
- E-mail: ecco-service-center@wmf.de

If your WMF 1000 requires professional help and your questions cannot be answered on the telephone, we will pick up your coffee machine and repair it in the WMF Service-Center in Geislingen. Then we will send the machine back to you.

Procedure

- Pick-up will occur shortly.
- Prepare your WMF 1000 for shipping, packed in the original carton, and have it ready for pick-up.
- Important! Include a copy of the proof of purchase.

Service/maintenance/repair in the WMF 1000 Service-Center

If the location of the WMF 1000 is outside of Germany, please contact the WMF branch office in your country.

✻ Check of the incoming coffee machine
✻ If there is no warranty claim or if the warranty period has expired, you will receive a cost estimate
✻ Repair in our Service-Center within 3 days of receipt of the coffee machine and after agreement to the cost estimate
✻ After repair, we will return your WMF 1000 promptly via a package service

Warranty claims see Chapter 9.4

Return delivery ticket WMF 1000

Don‘t forget to include a copy of the completed return delivery ticket and a copy of your receipt with your package.
Attention: Handling of the shipping of your WMF 1000 occurs via the WMF 1000 Service-Center. The package is picked up from your premises.

Technical data

Power rating	2.2 kW
Mains power	1/N/PE ~ 50 Hz/230 V
Inspections	VDE, CE
Coffee bean hopper	320 g (500 g optional)
Variable brewing chamber	6 to 15 g
Capacity of water tank	2.8 litres
Coffee grounds container	approx. 20 portions
Height-adjustable all-in-one spout with milk nozzle	75 to 135 mm
High-performance pump	15 bar
Independent heating systems	2
External dimensions	Width 380 mm Height 410 mm Depth 450 mm For the maintenance and cleaning, there must be at least 200 mm space on the right side of the machine for brewer disassembly.
Weight empty	approx. 19.0 kg
Weight of brewer	1.2 kg
Cable length	approx. 1.0 m
Item number	03 0500 0001
Manufacturer	WMF Group

Accessories and spare parts

All-in-one spout		
1 piece	Milk hose; with nipple and nozzle	33 7007 1297
1 piece	Air intake cap with o-ring	33 7007 1428
1 piece	Air intake tube with o-ring	33 7007 1298
1 piece	Milk lever with o-ring	33 7007 1293
1 piece	Foam chamber	33 7007 1432
1 piece	Spill-over cup	33 7007 1429
1 piece	Spill-over cup complete with air intake	33 7007 1295
Hot water spout		
1 piece	Hose coupling complete	33 7007 1427
Coffee grounds container, drip tray, cover		
1 piece	Filter set	33 7007 1323
1 piece	Drip tray	33 7007 1324
1 piece	Drip tray grid	33 7007 1217
1 piece	Grinder cover	33 7007 1223
1 piece	Manual insert cover	33 7007 1224
1 piece	Cable compartment cover back side	33 7007 1201
Brewing unit		
1 piece	Brewer	33 7006 2675
1 piece	Tray (brewer)	33 7006 2621
Water tank, Tank filter		
1 piece	Water tank	33 7007 1322
1 piece	Water filter 200	33 2332 2000
1 piece	Adapter for water filter	33 2332 0000
Order numbers for the WMF customer care program		
1 pack	Cleaning tablets (blister 3x10 pieces)	33 2306 2000
1 bottle	Milk foam cleaner (1 litre)	33 0683 6000
2 bottles	Descaler (0.75 litre)	33 7006 2869

Documentation/manuals		
1 cover	Document set: • Installation manual • User manual • Brief manual daily cleaning WMF 1000 • Return delivery ticket WMF 1000 • WMF carbonate hardness test (with manual)	33 2356 6010

Cleaning agents, cleaning solutions and descaling agents are irritants for people, textiles and for the plastic parts of the machine.
Absolutely heed the safety instructions on the package.

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Your nearest WMF Customer Service Centre:

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