

WMF 800

User Manual USA EN
Type 03 0400



Introduction and General Information

Description of Appliance



Control buttons

Just a few buttons make it simple to enjoy perfect coffee.



on/off button

- Switching on
- Switching off
- Timer operation (if activated)



Cancel button

- Cancel operation
- Back without changing



Care button

- Cleaning and Maintenance menu



Program button

- Introduction to settings
- Confirm a selection



Plus button/aroma button

- Page forward
- Increase coffee strength for the next beverage



Minus button/aroma button

- Page back
- Reduce coffee strength for the next beverage

Operating and illumination concept

The lighting system helps you with navigation.

Only the available buttons are illuminated.

- Press briefly -> the symbol for the selected beverage lights up
- Press long -> the symbol for the selected beverage blinks (not for milk or hot water)



The power of innovation, the quality that WMF is known for, and years of experience have made WMF coffee machines so successful. Despite its compact size, the WMF coffee machine has all the important components necessary for perfect coffee enjoyment.




























The WMF800 has an appealing, clean design. Its simple operation indicates technical superiority.

This is what sets the WMF 800 apart from the competition:

- WMF Touch Concept: A simple touch is enough
- Seven coffee specialities, warm milk, and hot water for tea
- Just one spout for everything: WMF All-In-One
- Original technology from WMF professional coffee machines
- Simple milk system rinsing: WMF Connect & Clean
- 24-month premium warranty, with pick-up and delivery














IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

-  **1. Read all instructions before using the appliance.**
-  **2.** Do not touch hot surfaces. Use handles or knobs. Care must be taken to prevent burns which can occur from touching hot parts or spilling hot liquids.
-  **3.** To protect against fire, electrical shock and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
-  **4.** Close supervision is necessary when any appliance is used by or near children.
-  **5.** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before manually cleaning appliance.
-  **6.** Do not operate this appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the Coffee Machine to an authorized WMF Repair Center for examination, repair or adjustment.
-  **7.** Use this appliance only for its intended purpose as described in this manual.
-  **8.** Do not use accessory attachments not recommended by an authorized WMF Repair Center as they may result in fire, electric shock or injury to persons.
-  **9.** Do not use outdoors.
-  **10.** Do not let cord hang over edge of table or counter or touch hot surfaces. Operate on a flat, stable surface away from edge of counter to prevent accidental tipping.
-  **11.** Do not place Coffee Machine on or near a hot gas or electric burner, or in a microwave or heated oven.
-  **12.** Ensure that there is always a receptacle under the outlet when dispensing hot beverages and hot steam to avoid scalding.
-  **13.** Never reach into the coffee grinders.
-  **14.** Switch off the machine before cleaning the front panel to avoid a hot beverage being accidentally dispensed.
-  **15.** The milk system must be thoroughly cleaned at least once a week to ensure proper hygiene. Milk hose should be changed at regular intervals.
-  **16.** Never reach under the spouts while rinsing the milk system.
-  **17.** Never reach under the spouts while cleaning the machine.
-  **18.** Do not reach into the bean hopper or the brewing unit opening when the coffee machine is switched on to avoid bruising or crushing when handling moving parts.
-  **19.** To prevent scalding and/or property damage, always make sure Coffee Machine lids are securely in place and properly locked before you start using the machine and during brew cycle. Do not force when opening or closing lids.
-  **20.** This appliance is intended for household use ONLY; it is not for commercial or industrial use.
-  **21.** Any service to the Coffee Machine should be performed by an authorized WMF Repair Center using original WMF spare parts.
-  **22.** Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect turn any control to "off", then remove plug from wall outlet.
-  **23.** Do not use appliance for other than intended use.
-  **24.** This appliance does not work at temperatures below 50 °F (10 °C).
-  **25.** Do not use this appliance at altitudes higher than 6800 ft. (2070 m) above sea level.
-  **26. WARNING.** To reduce the risk of fire or electric shock, do not remove the bottom cover. No user serviceable parts are inside.
-  **27.** Return Coffee Machine to an authorized WMF Repair Center for examination, repair or adjustment.

SAVE THESE INSTRUCTIONS

WARNING

-  **Read all instructions before using the appliance.**
-  To avoid risk of personal injury or damage to property as a result of overflow, be sure that the cup or mug is centered under the All-in-One spout during the brew cycle or is centered under the hot water spout during dispensing of hot water.
-  Brewed coffee and coffee pods are very hot. Handle with care to avoid scalding.
-  Do not remove any part of Coffee Machine or cup/mug during the brew cycle as scalding could occur.
-  Empty the drip tray regularly before it is filled. Move the drip tray carefully.
-  Use only fresh, cool water in this appliance. Do not put any other liquids in this appliance except as instructed in the 'Descaling' chapter. Do not refill the water reservoir with hot water or coffee.
-  Never put anything other than whole coffee beans into the bean container.
-  **DO NOT** attempt to move an appliance containing hot liquids or during the brewing process. Allow appliance to cool completely before moving.
-  Keep appliance at least 4 inches (10 cm) away from walls or other objects while operating.
-  It is very important to descale the Coffee Machine to prevent malfunctioning. For the correct procedure, see chapter 'Descaling'.
-  Never interrupt the descaling process!
-  Use only WMF cleaning and descaling products.
-  Never turn your coffee machine on its side. Always keep it in upright position, including during transport.

SPECIAL INSTRUCTIONS

This Coffee Machine has a short cord to reduce the hazards of becoming entangled in or tripping over a longer cord. An extension cord may be used if the rating is equal to or greater than the rating of the Coffee Machine. Use a grounded extension cord rated 13 amperes or greater. Care must be taken to arrange extension cord so that it does not hang over the edge of counter top or table top, where it can be pulled on by children or tripped over unintentionally.

Operating the Coffee Machine and another appliance at the same time from the same electrical circuit could cause an electrical overload, which would blow the fuse or trip the circuit breaker.

SPECIAL POLARIZED PLUG INSTRUCTIONS

This Coffee Machine has a polarized plug (one blade is wider than the other) as an added safety feature. To reduce the risk of electric shock:

- Plug will fit into polarized outlet only one way.
- If plug does not properly fit into outlet at first, reverse it.
- If plug still does not fit, contact a qualified electrician.

DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE IN ANY WAY.

SAVE THESE INSTRUCTIONS

User manual signs and symbols

Hazard notices

- **WARNING.** Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



WARNING
Risk of electrocution

- **CAUTION.** Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



CAUTION
Risk to user



CAUTION
Hot liquid



CAUTION
Hot surface



CAUTION
Risk of hand injuries

- **NOTICE.** The signal word to address practices not related to personal injury.



NOTICE
Risk to machine
General hazard



CAUTION. Risk to the user.
Always follow the safety instructions in the "Safety" chapter, page 5.

Safety

Safety instructions

At WMF, we pay the utmost attention to the product features, to ensure the machine is as safe as possible. The effectiveness of the built-in safety devices, however, is guaranteed only if the points below are observed:



Carefully read through the user manual before operating the coffee machine.
Disregarding the safety instructions can cause serious injuries and can damage the machine.



WARNING. Health hazard.

- This appliance is not intended for use by young children or infirm persons unless they are adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.



WARNING. Risk of electric shock.

The height of the installation surface above the floor must be at least 33 ½ inches (850 mm).



WARNING. Risk of electric shock.

- When the appliance is not in use, and before starting manual cleaning, disconnect it from the power source (unplug it).
- Do not operate the appliance if the power cord or plug is damaged, or if a malfunction has developed in the appliance, or if the appliance has been damaged in any other way. In the event that repair is needed, please contact the WMF Technical Service Center.
- Do not allow the power cord to hang down over the edge of the table or work top.
- Do not expose the appliance to the effects of weather (frost, damp). Do not use the machine outdoors.
- The appliance is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.



CAUTION. Burn hazard.

Let the machine cool down before starting manual cleaning or when attaching or removing components and accessories.



CAUTION. Risk of injury.

- Maintenance and repair work may be performed only by an authorized WMF Repair Center using original WMF spare parts.
- The appliance must be placed on a level, flat, and sturdy surface.

Hazard instructions

Despite all safety devices, any machine can be hazardous if used incorrectly. Therefore, please follow the instructions below when using the machine to prevent injury and health hazards:



CAUTION. Risk of injury.

Do not reach into the coffee bean hopper when the machine is switched on and plugged in. The mechanical parts in the hopper can cause injuries.



CAUTION. Health hazard.

Fill the bean hopper and manual insert only with materials for the use intended.



CAUTION. Burning and scalding hazard.

The All-in-One spout for hot beverages and milk foam, and the hot water spout, become very hot during operation.
The dispensed liquids and steam are also very hot. Therefore, do not touch the components and equipment surfaces in these areas, and avoid contact with hot liquids and steam.



WARNING. Risk of electric shock.

Do not allow liquids to enter the inside of the machine casing, except within the intended containers. Do not clean the machine using running water, steam cleaners or steam jets. Do not unscrew the machine covers and do not insert fingers or tools into the machine.



CAUTION. Health hazard.

Cleaning and descaling products are irritants and become very hot when the cleaning program is running.

Avoid any contact with these liquids.

- Keep away from children and unauthorized persons.
- Do not ingest them, nor mix them with other chemicals.

Also note:

- Do not eat or drink while using cleaning or descaling products.
- Ensure good ventilation while cleaning or descaling.
- Thoroughly wash hands and face after using cleaning or descaling products, even during breaks.
- Plastic parts of the coffee machine, with the exception of the water tank, may not come into contact with the descaling agent.
- Take care that no adjacent objects and textiles, etc. come into contact with the descaling agent.
- Use only WMF cleaning and descaling products.

Before you begin



Read this user manual before you begin dispensing coffee. Only then you can use all of the functions, operate the machine safely and spoil yourself with a wonderful cup of coffee.

Additional components of the user manual:

- Brief introduction for beverage dispensing/care

Tips and hints



Instruction/Notice



Cross reference



Tip



CAUTION. Risk to the user.
Always follow the safety instructions in the “Safety” chapter, page 5.

Ready to operate display

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



Glossary

Term	Definition
•	Listings, selection options
>	Individual actions, individual steps
<i>Text in italics</i>	Description of coffee machine state and/or explanations of steps carried out automatically
WMF All-in-One spout	Combination coffee spout and milk foamer
WMF Connect & Clean	Automatic milk system rinsing
Touch Concept	Operator control panel with beverage buttons and operation buttons
Descaling	Mineral content in water varies. Depending on the mineral content of the water in your area, calcium deposits or scale may build up in your coffee machine. Scale is non-toxic, but left unattended, it can hinder the coffee machine's performance. Descaling your coffee machine helps maintain the heating element, and other internal parts of the coffee machine that come in contact with water.



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Set-up

Unpacking and setting up

- > Unpack coffee machine and place on a flat, level surface away from the edge of the counter



NOTICE. You must protect a sensitive installation surface against damage using a waterproof, heat-resistant, non-slip mat. Regularly check the coffee machine and keep the installation surface dry. If liquid leaks regularly, this is a machine malfunction that must be checked immediately. For water hardness 0-4, do not use the water filter.



CAUTION. Risk to the user.

Always follow the safety instructions in the "Safety" chapter, starting on page 5. Read all instructions before starting-up the coffee machine.

- > After removing the packaging, make sure the product is complete and undamaged and that all accessories are present

Do not use the appliance if visibly damaged. Contact Customer Service.

- > Inspect the coffee machine for possible shipping damage
- > Connect the included power cord to the machine (connection on the rear of the machine)
- > Plug the cord into a grounded outlet
- > Place the drip tray grid into the drip pan
- > Place the drip tray in the machine

Test the water hardness

- > Briefly dip a carbonate hardness test strip into water (approx. 1 second)
- > One minute later, read the degree of hardness on the color scale of the test strip package

The water hardness is set during set-up.

Prepare the water tank

- > Lift the water tank slightly and remove from the coffee machine
- > Remove all accessories from the water tank
- > Rinse the water tank thoroughly with clean, cold water

Insert the WMF water filter

The optional WMF water filter ensures the best coffee quality and protects the coffee machine from calcium deposits.



Power cord connection



▷ Accessories and spare parts
page 68



Drip tray and drip tray grid



Water tank

- > Remove the built-in filter cap from the water tank by pushing it to the side [1]
- > Pull up the latch on the cartridge adapter [2]
- > Stick the cartridge adapter on the water outlet from the top [3]
- > Push down the latch on the cartridge adapter [3]
- > Unpack the water filter cartridge and place it on the cartridge adapter [4]

**NOTICE.**

The built-in filter cap attaches very securely.

**NOTICE. Risk to machine.**

Fill the water tank only with clean, cold water.

Never use hot water, mineral water, milk or other liquids.



Fill the water tank

- > Fill the water tank with cold tap water (max. 0.5 gal/2.2 liters)
Water can then be added, with the lid in place.
- > Place the lid on the water tank
- > The lid must be on the tank when it is put in place.
- > Slowly slide the water tank back into the machine



Set-up

Install the milk hose

The milk hose is already mounted on the All-in-One spout.

- for refrigerated milk, use the brown milk nozzle (installed on delivery)
- for non-refrigerated milk, use the transparent milk nozzle from the accessories box

The nozzle fits very tightly in the hose. The easiest way to remove it is to pull while twisting.

- > Remove the coffee grounds container
- > Move the All-in-One spout to the lowest position [6]
- > Insert the milk hose into the guide [7] [8]

The milk hose must be in the lowest position without tension and must not run in front of the grounds container.



Connect the milk hose to the milk

- > Place the refrigerated milk directly to the left of the machine
- > Place the milk hose with the milk nozzle on it into the milk container



NOTICE.

The hose end with the milk nozzle should reach the bottom of the milk container.



NOTICE.

Milk is very susceptible to bacteria, always wash your hands when handling milk products. Milk temperature is very important – for best performance and to ensure hygiene, keep milk below 41 degrees F.

Fill the coffee bean hopper

- > Open the lid of the bean hopper
- > Pour in the coffee beans (max. 0.7 lb/320 g)
- > Close the lid



Once roasted coffee beans have been unpacked, they lose their aromatic components within days. Therefore, only pour as many beans into the coffee bean hopper as you expect to use in the next few days; frequent topping off is better.



NOTICE. Risk to machine.

Ensure that no foreign objects land in the coffee bean hopper.

Such foreign objects can damage the grinders of the coffee mill. This damage is not covered under the warranty.



WARNING. Risk of hand injuries.

Do not reach into the bean opening of the mill.



Each coffee machine is thoroughly tested before shipment. Therefore, coffee grounds residue may remain in the grinder. Your coffee machine has not been used, and is brand new.



Set-up program

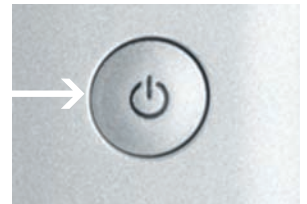
- > Press the on/off button
- The set-up program begins.*

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

- > Press the **+** button to set the desired language
- > Confirm with the Program button

```
initial setup
of your WMF800
```

The machine is switched on, the set-up program leads you through the basic settings.



Set-up

Basic settings

- > Press the **-** and **+** buttons to set the desired values
 - > Press the **Program** button to confirm the values and inputs
- After confirmation, the program jumps to the next point of the settings.*
- The new values are saved when you exit the program.*

The set values can be changed in the "Basic Settings" program after set-up.



▷ Settings
page 35

Time of day

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

- > Set the current time here with the **-** and **+** buttons
- hh= hour (two places) mm= minutes (two places) ss= seconds (two places)
- > Press the **Program** button to confirm the values
- After confirmation, the program jumps to the next point of the settings.*

C	Cancel operation
⏸	Care button
P	Select/confirm
+	Page forward Increase value
-	Page backward Reduce value
<i>The new values are saved when you exit the program.</i>	

Date

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

- > Set the current date here with the **-** and **+** buttons
- dd= day (two places) mm= month (two places) yyyy = year (four places)
- > Press the **Program** button to confirm the values
- After confirmation, the program jumps to the next point of the settings.*

Switch off time (in minutes after the last beverage preparation)

sw. off time: 30 min
OK: P change: -/+

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

If set to "0 Minutes" the machine does not switch off.



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

Water hardness

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

- > Set the result of the carbonate hardness test with the **-** and **+** buttons
- > Confirm the value with the Program button

After confirmation, the program jumps to the next point of the settings.

Water filter

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

- > Enter here with the **-** and **+** buttons whether you are using a tank filter (recommended for water hardness gpg (°dKH) and higher)
- > Press the Program button to confirm the setting

If "water filter" is set, then the filter should be rinsed now (3 quarts/3 liters).

place 3L container
under h.w. spout

- > Set a container with approx. 3 quarts/3 liters capacity under the hot water spout

**CAUTION. Burning and scalding hazard.**

The hot water spout can get very hot. The rinse water is very hot.
Don't reach under the hot water spout during filter rinsing.
Never touch the hot water spout during or directly after filter rinsing.

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

Fill the water tank with cold tap water.

- > Place the lid on the water tank
- > The lid must be on the tank when it is put in place
- > Slowly slide the water tank back into the machine

The machine now heats up.

heating up ...

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

After each brewing cycle, in the heating up phase and during the cleaning and maintenance programs, release water runs into the drip tray.

- > Place a container for the rinse water (approx. 4 ounces/120 ml) under the All-in-One spout

The coffee system rinse lasts approx. 40 seconds.



Carbonate hardness test

▷ Accessories and spare parts
page 68



Rinse filter:

Follow the display messages

Insert the WMF water filter

▷ Prepare the water tank
page 14

Replace water filter

▷ Cleaning and Maintenance

▷ General care programs
page 45

Set-up

At the end of the set-up program, a brewing test is carried out.
The Espresso button flashes.

- > Place a cup under the All-in-One spout
- > Press the flashing Espresso button briefly

The brewing test begins.

The coffee grinder will be filled with coffee beans during the brewing test.
Discard this first cup of coffee. After this, the machine is ready to operate.

your selection pls
08:15 25.04.2010

Set-up complete

Set-up is now complete. All settings can be changed now, or at a later time.

The following setting options are available:

- Set cup size
- Beverage setting
- Basic settings
- Grinding degree setting

To help you prepare the perfect cup of coffee to your preferences, we have compiled a chapter of "Tips and Tricks".



CAUTION. Burning and scalding hazard.
The All-in-One spout can get very hot. The rinse water is very hot.
Don't reach under the All-in-One spout during rinsing.
Always move the All-in-One spout carefully.

Switching on and off



CAUTION.
When switching the machine on and off, an automatic coffee system rinse starts. This requires that sufficient water be in the tank at all times. Empty the drip tray regularly, since the rinse water (approx. 4 ounces/120 ml) runs into the drip tray through the All-in-One spout. You can place a container under the All-in-One spout to catch the rinse water.

About the timer: Switching on and off



CAUTION.
The coffee machine automatically switches itself off at a pre-set time. In this circumstance also, the machine performs a coffee system rinse directly before switching off. Empty the drip tray regularly, since the rinse water (approx. 4 ounce/120ml) runs into the drip tray through the All-in-One spout. You can place a container under the All-in-One spout to catch the rinse water.

	Cancel operation
	Care button
	Select/confirm
	Page forward Increase value
	Page backward Reduce value
The new values are saved when you exit the program.	



▷ Set the grinding degree
page 38
▷ Tips and Tricks for Perfect
Coffee Beverages
page 55

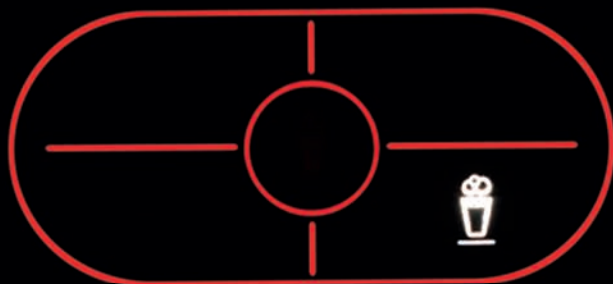


Setting automatic switch off time after
last beverage dispensing
▷ Settings ▷ Basic settings
page 18

1x Latte Macchiato



C



Operation

This chapter explains all you need to know about using your WMF800.

- Prepare coffee beverages
- Prepare milk and milk foam
- Dispense hot water
- All-in-One spout
- Switching on and off the coffee machine/timer operation



Always follow the safety instructions to operate the WMF 800 safely.
▷ Safety page 5



CAUTION. 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 dispensing beverages.

▷ Control buttons page 3

▷ Operating and illumination concept page 3

Preparation of coffee beverages

The WMF800 has an operator control panel with five beverage buttons. It covers seven international coffee specialities, as well as milk and milk foam. Each of the buttons is assigned to several beverages.

22

Beverage button overview

Milk button in the center:

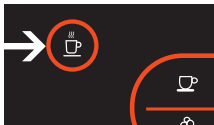
Milk = press briefly

briefly	1x Espresso
long	2x Espresso
briefly	1x Cappuccino
long	2x Cappuccino



1x Americano
2x Americano
1x Cafe Latte
2x Cafe Latte

briefly
long
briefly
long



Hot water button

Milk foam = press and hold

- Press briefly -> the symbol for the selected beverage lights up
- Press long -> the symbol for the selected beverage blinks (not for milk or hot water)



Adjusting the height
▷ WMF All-in-One spout page 27

Coffee preparation using the manual insert
▷ Dispensing milk and milk foam page 25

Example: Prepare a cup of Cappuccino

Here is a step-by-step description of how to prepare a cup of Cappuccino.

This description serves as a guide for the preparation of all beverages. All steps are carried out for the preparation of the other beverages as shown below.

> If necessary, adjust the height of the All-in-One spout to the height of the cup

The All-in-One spout must not be in the top position.

> Place a cup under the All-in-One spout

> Press the Cappuccino button briefly

See beverage button overview.

The beverage button pressed lights up.

The display indicates:

1x Cappuccino

The coffee beans are freshly ground for the selected beverage.

The preparation occurs as specified in the beverage settings.

The beverage is prepared and dispensed into the cup through the All-in-one spout.

The display indicates:

your selection pls
08:15 25.04.2010



Dispense milk:

The All-in-One spout is at the top position.

Dispense milk foam:

The All-in-One spout is not at the top position.

If a beverage is selected and the All-in-One spout is not in the appropriate position, then a reminder is shown on the display.

▷ *Dispensing milk and milk foam*
page 25

▷ *WMF All-in-One spout*
page 27

Increase coffee strength for the next beverage

Before each coffee preparation, you can decide how strong you want the next coffee beverage to be. The following coffee strengths are available:

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

- > Place a cup under the All-in-One spout
- > Select 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.*



To cancel the current beverage dispensing, press the **Cancel** button.



▷ Preparation of coffee beverages
page 22

▷ Cancel beverage preparation
page 26

Coffee preparation using the manual insert

In addition to the coffee bean hopper, you can use the manual insert to make another type of coffee, such as decaffeinated coffee.

- > Place a cup under the All-in-One spout
- > Remove the lid 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 lid
- > Select the beverage with the beverage buttons (one cup)

*This procedure can be cancelled with the **Cancel** button.*



NOTICE. Risk to machine.

Always use ground coffee for the manual insert (max. 15g 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 using the manual insert is measured separately.

Coffee ground too fine can cause malfunctions.



Cleaning the brewing unit
▷ Cleaning and Maintenance
▷ Manual cleaning
page 49

Dispensing milk and milk foam

At the touch of a button, the WMF800 also dispenses warm milk and milk foam.

press briefly

1 cup milk

All-in-One spout in the top position

press and hold

Milk foam on request

All-in-One spout not all the way to the top

If a beverage is selected and the All-in-One spout is not in the correct position, then a reminder is shown on the display.



▷ WMF All-in-One spout
page 27



Milk or milk foam may drip out a bit after dispensing. It is best to leave the cup under the All-in-One spout briefly after dispensing, or to place a small catch basin under the spout. Milk can also drip out if the milk container is full and the All-in-One spout is in a lower position. Slide the spout upward a little after dispensing a beverage.

Cup of warm milk

The All-in-One spout must be in the top position.

- > Place a cup under the All-in-One spout
- > Press the milk button 1x briefly



Another press of the milk button ends dispensing prematurely.

After dispensing milk, the All-in-One spout should be slid downward slightly. The display prompts for this.

Milk foam

The All-in-One spout must not be in the top position.

- > Place a cup under the All-in-One spout
- > Press and hold the milk button

Milk foam is dispensed as long as the button is pressed.



▷ Settings ▷ Cup size (Cup volumes)
page 31

Dispensing hot water

The hot water function, allows you to dispense hot water for tea or hot chocolate.

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

Glass of hot water

- > Place a suitable glass under the hot water spout
- > Press the hot water button 1x briefly



Another press of the hot water button ends dispensing prematurely.

Dispensing any quantity of hot water

- > Place a suitable glass under the hot water spout
- > Press the hot water button until the desired quantity has been dispensed



Hot water button



General beverage preparation



CAUTION. 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 dispensing beverages.

Cancel beverage preparation

You can cancel the current beverage while the beverage is being dispensed.

To completely cancel beverage preparation:

- > Press the Cancel button

For beverages with more than one component, such as coffee and milk:

For beverages with several components, active dispensing can be interrupted. The next component will continue to be dispensed.

Press the beverage button again



Cancel button

WMF All-in-One spout

The WMF800 has a unique system that has been standard in WMF professional machines for many years: The All-in-One spout. It dispenses coffee and milk foam simultaneously, with variable height adjustments, almost any cup will fit beneath it.

The adjustment height ranges from $2\frac{2}{3}$ – $5\frac{3}{5}$ inches (67–141 mm).

The double milk foamer lets you prepare 2 cups of Cappuccino at once: perfect coffee for two.

Adjusting the height

- > Hold the All-in-One spout firmly between your thumb and forefinger and move it to the desired height

Milk position of WMF All-in-One spout

Milk is dispensed when the All-in-One spout is in the top position.

The top position is intended solely for milk dispensing.

If the All-in-One spout is not at the top position when milk is selected:

The following messages are displayed alternately:

1x mug of milk
move spout up max.

1x mug of milk
confirm beverage

- > Slide the All-in-One spout all the way to the top
- > Press the milk button again briefly

After dispensing milk, the All-in-One spout should be slid downward slightly. The display prompts for this.

Milk foam position of All-in-One spout

Milk foam is dispensed at all positions of the All-in-One spout, except the top position.

This also applies to coffee beverages that contain milk foam.

If the All-in-One spout is in the top position when milk foam, or coffee beverages that contain milk foam, are selected:

The following messages are displayed alternately:

1x Latte Macchiato
lower spout into

1x Latte Macchiato
confirm beverage

- > Lower the All-in-One spout from the top position
- > Press the desired beverage button again



Switching the coffee machine on and off

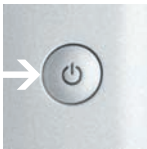
Switching on

> Press the on/off button

The welcome display appears, then the coffee machine heats up.

WELCOME
WMF 800

heating up ...



Time from switching on until ready to operate approx. 4 min.



CAUTION. 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 dispensing beverages.

> Place a container for the rinse water (approx. 4 ounces/120 ml) under the All-in-One spout

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

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

your selection pls
08:15 25.04.2010

The “ready to operate” display appears.

Switching off

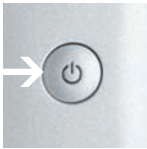
> Press the on/off button for approx. 3 seconds

> Place a container for the rinse water (approx. 4 ounces/120 ml) under the All-in-One spout

If beverages with milk, such as Latte macchiato, were prepared, then you will be asked to perform a milk system rinse.

A coffee system rinse begins after that. Follow the display messages.

The machine switches off.



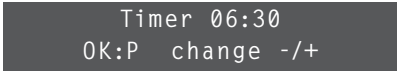
Milk system rinse
WMF Connect & Clean
▷ Cleaning and Maintenance
▷ General care programs
page 41

Switching the coffee machine on and off with the timer

Setting the automatic switch-on time

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

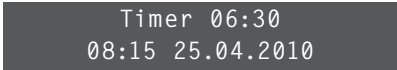
- > To switch off the machine with the timer press the on/off button briefly



- > Use the **-** and **+** buttons to set the switch-on time
- > Confirm with the Program 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. The time of day is displayed, if this is activated in the basic settings.

Display timer operation



Manual switch-on for timer operation

- > Press the on/off button briefly

In timer operation, the machine switches on again immediately before the automatic switch-on time.

Manual switch off for timer operation

- > Press the on/off button for > 3 seconds

The machine switches off and the timer is no longer active.

*Set automatic switch on time to active
▷ Settings ▷ Basic settings
page 36*

If the machine is not operated within one hour after automatic switch-on, it switches off again.

*The display of time and date can be hidden
▷ Settings ▷ Basic settings
page 35*

*The display of time and date can be hidden
▷ Settings ▷ Basic settings
page 35*

C	Cancel operation
R	Care button
P	Select/confirm
+	Page forward Increase value
-	Page backward Reduce value

The new values are saved when you exit the program.

WMF



Settings

The **Cup size** setting allows you to select the cup volume for your coffee specialties, just as simply as with WMF professional machines. The coffee machine will adjust the recipe quantities to the new cup volume, giving you the same perfect cup of coffee, using the new programmed volume. You can of course use the **Beverage settings** to vary the recipe component independently. The **Basic settings** are the settings for the operation and display of the coffee machine. The **Counters** give you information about the number of beverages that have been prepared.

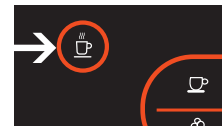


Program button

Milk button in the center:
Milk = press briefly

briefly	1x Espresso		1x Americano	briefly
long	2x Espresso		2x Americano	long
briefly	1x Cappuccino		1x Cafe Latte	briefly
long	2x Cappuccino		2x Cafe Latte	long

Milk foam = press and hold



Hot water button

Cup size (Cup volumes)

The WMF800 allows you to make easy individual adjustments to the cup volume to suit the cup sizes. The essential point is that the recipe remains unchanged.

- > Press the Program button briefly

```
select program
browse: +
```

- > Use the **+** button to browse to display

```
cup size
OK: P  browse: -/+
```

- > Select the cup size with the Program button
- > Select the beverage for which the 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 beverage setting.



Change the recipe
▷ Beverage settings
page 32

Settings

- > If necessary the new setting can be tested by a dispensing test

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

The taste and the composition of the beverage remains the same, only the volume is changed as programmed.

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



Technical Data
▷ Technical Data
page 69

Beverage settings

Here you can adjust the individual recipe components of your coffee specialties according to your personal tastes.

The following settings are available:

- Water volume
- Coffee strength
- Milk volume*
- Rest time for Latte Macchiato
- Sequence of dispensing of milk and coffee*
- Pre-brew (aroma development)

* Option only available for beverages with milk or milk foam

Test settings

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

- > Place a cup under the All-in-One spout
- > Press the beverage button again
- > Test the beverage



CAUTION. 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 testing and dispensing beverages.

Never touch the beverages, rinse and cleaning water, or steam during or directly after dispensing beverages.

Select the beverage settings

- > Press the **Program** button briefly

```
select program
browse: +
```

- > Use the **+** button to browse through to

```
beverage settings
OK: P  change: -/+
```

- > Select the beverage setting program by pressing the **Program** button
- > Select the beverage for which the taste and composition should be changed

Water volume

- > Example: press the plus button until the water volume is increased to 1.25 ounces (37 ml)

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

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

- > Place a cup under the All-in-One spout
- > Press the beverage button again
- > Test the beverage

- > If the beverage is to your taste, confirm the settings by pressing the **Program** button

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

Coffee strength

```
strength 100 % 6,7s
OK: P  change: -/+
```

The quantity of the ground coffee varies depending on the grinding degree setting, the type of coffee used, the humidity and various other factors. The factory setting for Espresso is about 0.017 lb (8 grams).

Determine the desired coffee strength with a dispensing test.

C	Cancel operation
R	Care button
P	Select/confirm
+	Page forward Increase value
-	Page backward Reduce value
The new values are saved when you exit the program.	

Settings

Milk volume

Milk dispensing in seconds. Applies to beverages with milk or milk foam.

```
milk volume: 28 sec.  
OK: P   change: -/+
```

The milk amount value limits the amount of milk foam for the "milk foam on demand" preparation.

Milk quantity depends on the milk used, the milk temperature and the milk nozzle selected. Determine the desired volume with a dispensing test.



The amount of milk foam may be smaller for the first beverage, since there is condensation in the chilled pipes. You should therefore press the milk button briefly before preparing the first beverage.

Rest time for Latte Macchiato

When making a Latte Macchiato, the separation between the milk and the Espresso will work better if the pause between dispensing milk and dispensing milk foam is increased.

The value can be set from 0 to 60 sec.

```
rest period: 15 sec.  
OK: P   change: -/+
```

Sequence of dispensing of milk and coffee

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

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

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



Pre-brew

Aroma development

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

The pre-brew function is set to "on" at the factory for all coffee beverages except Americano.

*"Step by step" instruction
settings and testing
▷ Water volume
page 33*

Pre-brew: Before brewing, the ground coffee is moistened with hot water. This causes the coffee grounds to swell up and the aroma to develop.



Test: Each setting can be tested in the beverage settings menu.

The settings are adjusted in relation to the factory setting.

Basic settings

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

For a description of the basic settings marked with *, see the Set-up chapter.

Access Basic Settings

> Press the Program button briefly

```
select program
browse: +
```

> Use the **+** button to browse through to

```
basic settings
OK: P  browse: -/+
```

> Select the basic settings program by pressing the **P** Program button

Date/time

Display of current date and time on the display.

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

The time and date display can be turned off here.



Description of the other basic settings
▷ Set-up
page 18

C Cancel operation

R Care button

P Select/confirm

+ Page forward
Increase value

- Page backward
Reduce value

The new values are saved when you exit
the program.

Settings

Automatic switch-on time

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

You can activate the automatic switch-on time for the coffee machine.



▷ Operation ▷ Switching the coffee machine on and off with the timer
page 29

Keypad beep

```
sound: on
OK: P  change: -/+
```

Here you can turn on and off the keypad beep that sounds when the operating and beverage buttons are pressed.

Brewing temperature

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



▷ Tips and Tricks for perfect Coffee Beverages ▷ Brewing temperature
page 55

You can set the temperature of the brewing water here.
The default is 197.6 F (92 °C).

Factory settings

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

If you select "yes", all basic settings and all beverage settings are reset to the factory settings.

Display contrast

```
display contrast
OK: P  change: -/+
```

Here you can set the contrast of the display.

Read counters

```
counters
OK: P  browse: -/+
```

You can display the number of beverages prepared here.

> Use the **+** button to browse through the individual beverages

Example of Espresso:

```
Espresso 269
browse: -/+
```

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

```
reset all counters
No: C      Yes: P
```

Keep counter settings:

> Press the **Cancel** button

Delete all counters:

> Press the **Program** button



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

C	Cancel operation
R	Care button
P	Select/confirm
+	Page forward Increase value
-	Page backward Reduce value

The new values are saved when you exit the program.

Other settings

Set the grinding degree

With the infinitely adjustable grinders, you can tune your WMF800 optimally for your type of coffee. If you change your type of coffee, you can adjust the grinding degree.

Use the supplied multitool.

- > Open the lid of the bean hopper
 - > Place the multitool on the grinding degree setting knob
 - > Start the coffee dispensing cycle, and wait for grinder to start
- For a finer grind: press the multitool down, and turn it counter-clockwise
 - For a coarser grind: press the multitool down, and turn it clockwise



NOTICE. Risk to machine.

The grinding degree can be set finer only if the grinders are running.

- Never adjust by more than a quarter turn in one step.
- Do not go past the stop with force.



The factory setting for the grinding degree is designed for the properties of average coffee beans. The effect of a change in the grinding degree can be evaluated only after dispensing the second cup after the new setting has been made.

The following limits apply to the adjustment:

Grinding degree too fine

The dispensing stream is interrupted, and/or flow fault.

→ the ground coffee is stopping up the brewing sieve.

Grinding degree too coarse

The coffee flows too fast; the cr me is too light and has too little body; the aroma is flat.

Correct setting

Check your setting by making a double cup of Espresso. If the dispensing stream is interrupted, and/or a flow fault is indicated on the display, then set the grinding degree at least a quarter turn more coarse.



Cleaning and Maintenance

The care of your WMF800 is very important. The display notifies you as soon as the WMF800 must be rinsed, cleaned or descaled.

The unique **WMF Connect & Clean milk system rinse** provides you with a very easy to maintain cleaning system for beverages with milk components.

Care overview

Cleaning and Maintenance programs:

- Warm-up rinse/Coffee system rinsing
- Milk system rinse WMF Connect & Clean
- Cleaning the machine – Cleaning program
- Replace water filter
- Descale machine



▷ General care programs
page 41

Manual cleaning:

- Cleaning the milk system
- Cleaning the brewing unit
- Cleaning the coffee grounds container
- Cleaning the water tank
- Cleaning the drip tray
- Cleaning the bean hopper
- Cleaning the machine casing



▷ Manual cleaning
page 49



CAUTION. Health hazard.

Cleaning and descaling products are irritants and become very hot when the cleaning program is running.

Avoid any contact with these liquids.

Keep away from children and unauthorized persons.

Do not ingest them, nor mix them with other chemicals.

General care programs

The automatic coffee system rinse requires that sufficient water be in the tank at all times.

The rinse water is caught in the drip tray (min. 4 ounces/120 ml). Empty the drip tray regularly or place a container under the All-in-One spout during the rinse.

After each brewing cycle, in the heating up phase and during the care programs, 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.



CAUTION. Health hazard.

Cleaning and descaling agents are irritants and when the cleaning program is running, they become very hot.

Avoid any contact with these liquids.



NOTICE. Risk to machine.

Cleaning and descaling agents are irritants.

The plastic parts of the coffee machine, with the exception of the water tank, may not come into contact with the descaling agent.

Follow the instructions on the packaging and in the Safety chapter.



NOTICE. Risk to machine.

Run the care program regularly, and without delay when indicated on the display. 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 then void.

Select the care programs

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

- > Press the care button briefly

select care program
browse: -/+

- > Use the care button to browse to the desired program
- > Select the displayed program with the Program button



Care button



Cancel operation



Care button



Select/confirm



Page forward
Increase value



Page backward
Reduce value

The new values are saved when you exit the program.

Warm-up rinse/Coffee system rinse

The coffee system rinse is automatically performed when the machine is switched on or off.
A warm-up rinse can be started on demand.

```
warm up rinsing
OK: P  browse: -/+
```

- > Place an appropriate container under the All-in-One spout
- > Start the rinse with the Program 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 "ready to operate" display appears.

```
your selection pls
08:15  25.04.2010
```

WMF Connect & Clean milk system rinse

The WMF Connect & Clean milk system rinse is unique world-wide; it allows you to easily maintain perfectly clean systems for beverages with milk components and thus maintain consistently enjoyable beverages.

- > Slide the All-in-One spout to the top position

```
milk system rinsing
OK: P  browse: -/+
```

- > Select the displayed program with the Program button

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

- > Place an appropriate container under the All-in-One spout

```
connect hose
start: P
```

- > Wipe off the outside of the milk hose with a clean, damp cloth
- > Place the milk hose with the milk nozzle into the hot water spout and turn it clockwise until it locks in place
- > Start the rinse with the Program button

▷ Always follow the safety instructions
page 41

*Milk system rinse time
approx. 30 seconds*

▷ Always follow the safety instructions
page 41



*Place the milk hose on the hot water spout
and turn it clockwise until it locks in place.*

The coffee machine's milk system is rinsed with hot water.

Hot rinse water is emptied through the All-in-One spout.

The display prompts:

lower spout into
beverage position

> Slide the All-in-One spout downward, out of the top position

The display indicates:

your selection pls
08:15 25.04.2010

> Turn the milk hose counterclockwise disconnecting it from the hot water spout



CAUTION. Scalding hazard. Hot liquids.

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.



If beverages with milk were prepared, after 20 minutes or when switching off, the machine automatically requests a milk system rinse.

Confirm with the **Program** button and perform the milk system rinse.

The All-in-One spout is cleaned by a pulse of steam at the same time.

The milk rinse can be delayed with the **Cancel** button.



▷ Cleaning the milk system
▷ Manual cleaning
page 49

43

Cleaning the machine – Cleaning program



CAUTION. Health hazard.

Do not drink the cleaning solution that comes out of the spout during cleaning.

machine cleaning
OK: P browse: -/+

> Confirm machine cleaning with the **Program** button

> The individual steps appear on the display on request

empty drip tray

refill water tank



▷ Always follow the safety instructions
page 41

▷ Start the care program without request
▷ Cleaning and Maintenance
▷ General care programs
page 41

The cleaning program takes 6 minutes.

Cleaning and Maintenance

place 3L container
under spout

> Place an appropriate container (min. 3 quarts/3 liters) under the All-in-One spout

insert tablet into
coffee grounds slot

- > Open the lid of the manual insert
- > Add a cleaning tablet together with the yellow sponge

start: P

> Confirm with the Program button

The cleaning program starts.

A countdown timer indicates how long the cleaning will last.

cleaning in progress
time remain.: 6 min.

After 6 minutes, the machine cleaning ends.

The display calls for a manual milk system cleaning. This display is cleared when you press the Cancel button.



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



After 230 brewing cycles or 7 days, the request for machine cleaning appears on the display. The display clears after the first beverage is dispensed. When the message appears on the display, cleaning must take place within the next 50 brew cycles or the next day. Otherwise, beverage dispensing will be blocked. The block will be cleared after a cleaning. The cleaning interval is increased for less than 25 brewing cycles per week. In this case, the next cleaning is due after 14 days.

Replace water filter

filter exchange
OK: P browse: -/+

- > Confirm with the Program button

remove water tank

remove old filter
place new filter

- > Remove the old filter
- > Insert a new filter
- > Fill the water tank with cold tap water
- > Place the lid on the water tank

The lid must be on the tank when it is put in place.

- > Slowly slide the water tank back into the machine
- > After the filter is changed, confirm by pressing the Program button

filter rinsing

place 3L container
under h.w. spout

- > Place a 3 quarts (3 liters) container under the hot water spout
- > Start the filter rinse with the Program button

rinsing filter ...
time remain.: 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, the machine will sound normal again.

After the rinse, the "ready to operate" display appears.

your selection pls
08:15 25.04.2010



Depending on the water hardness and the water and at least after three months, the display will remind you that the water filter must be changed. The filter change can be delayed by pressing the Cancel button.



▷ Always follow the safety instructions
page 43

▷ Select the care programs
page 41

Remove milk foamer
▷ Cleaning the milk system
page 49



Replace water filter
Insert the WMF water filter
▷ Set-up
▷ Prepare the water tank
page 14
and

▷ Set-up ▷ Basic settings
page 18



Use the filter change for a thorough tank
cleaning.

▷ Cleaning the water tank
page 53

Descale coffee machine

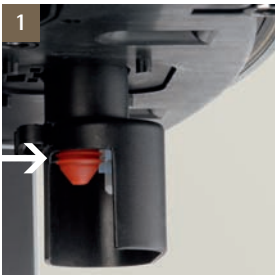
Mineral content in water varies. Depending on the mineral content of the water in your area, calcium deposits or scale may build up in your coffee machine. Scale is non-toxic, but left unattended, it can hinder the coffee machine's performance. Descaling your coffee machine helps maintain the heating element, and other internal parts of the coffee machine that come in contact with water.



CAUTION. Health hazard.

Do not drink the descaling solution that comes out of the spout during descaling.

- > Remove the milk foamer
- > Remove the red seal from the milk nozzle by pressing lightly with your forefinger [1] [2] [3]



Remove milk foamer
▷ Cleaning the milk system
page 49

The red seal on the milk nozzle must be removed for descaling.
If the red seal is not removed, it can fall into the catch basin during descaling.

▷ Select the care programs
page 41

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

machine descaling
OK:P brwse.:care-bt

- > Press the care button
- > Empty the drip tray
- > Pull out the water tank
- > Remove the filter cartridge if a water filter is used (important)
- > Pour entire bottle of WMF liquid descaling agent (0.2 gal/750 ml) into the water tank
- > Fill the water tank with water and close the lid
- > Place an appropriate container (min. 3 quarts/3 liters) under the All-in-One spout



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

- > Place another container (min. 1 quart/1 liter) under the hot water spout
- > Start the descaling with the care button

The descaling starts.

A countdown timer indicates how long until the descaling will last.

descaling ...
time remain: 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



CAUTION. Health hazard.

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.

- > Confirm with the **Program** button

refill water tank
OK: P

- > Fill the water tank with cold tap water
 - > Place the lid on the water tank
- The lid must be on the tank when it is put in place.*
- > Slowly slide the water tank back into the machine
 - > Press the **Program** button to continue descaling

descaling ...
time remain.: 1 min.

- > Replace the filter cartridge



Replace water filter
Insert the WMF water filter
▷ Set-up
▷ Prepare the water tank
page 14
and
▷ Set-up ▷ Basic settings
page 18

Cleaning and Maintenance

- > Thoroughly clean the red milk nozzle seal
- > Replace the red seal on the milk nozzle [4] [5] [6]
- > Check that the red seal is properly positioned and fully inserted



- > Insert the milk foamer
- > Fill up the water tank and replace it

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. This time is calculated by the WMF800, and a request for descaling appears. Descaling can be delayed by pressing the Cancel 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.



Start the care program without request

Call up care programs

▷ General care programs
page 41

Immediately following descaling, you will be prompted to clean the machine.

Cleaning the machine - Cleaning program
▷ General care programs
page 43

Manual cleaning



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

▷ Always follow the safety instructions
page 41

Cleaning the milk system

- > Remove the grounds container from the coffee machine [1]
- > Remove the hose from the milk container and the guide [2] [3]
- > Slide the All-in-One spout upward [4]
- > Operate the release on the back of the All-in-One spout [4]

The milk system consists of:

- All-in-One spout
- milk hose
- milk nozzle



- > Slide the milk foamer downward [5] [6]
- > Release the milk hose from the milk foamer [7]
- > Remove the milk nozzle from the milk hose [7]
- > Twist out the air intake pipe
- > Unscrew the black cap from the air intake pipe
- > Separate the upper and lower parts of the milk foamer. To do this, press the milk foamer against a hard surface, with the spout pointing downward. [8]



Cleaning and Maintenance

- > Stir one measuring cap WMF milk system cleaner into $\frac{3}{4}$ cup (200 ml) lukewarm water in a container
- > Place all parts of the milk system [9] in the cleaning solution for 5 hours or overnight [10]
- > Then rinse all parts thoroughly with running warm tap water [11]



Use the brushes included with the machine, to clean the narrow beverage spouts optimally.



*Accessories and Spare parts
page 68*

- > Assemble the upper and lower parts of the milk foamer
- > Screw the plastic parts onto the air intake pipe
- > Do not over tighten!
- > Insert the milk nozzle into the milk hose
- > Plug the milk hose into the milk foamer [12]
- > Insert the milk foamer from the bottom, and latch it in place [13] [14] [15]



- > Move the All-in-One spout to the lowest position [16]
- > Insert the milk hose into the guide [17] [18] [19]
- > Replace the water tank, with its lid in place



Cleaning the brewing unit



CAUTION. Burn hazard.

The brewing unit must cool down before cleaning.

Clean the brewing unit regularly.

▷ Always follow the safety instructions
page 41

- > Switch off the coffee machine with the on/off button and unplug the power cord
- > Open the brewer lid by pressing on the center rear button of the top panel [1]
- > Grip the brewing unit at the top with the thumb and forefinger [2]
- > Release the brewing unit catch with the forefinger [2]
- > Remove the brewing unit by lifting it straight up [3]

*If the brewer is difficult to remove, the
O-rings must be greased.*



Grease O-rings

▷ Troubleshooting

▷ Errors with no malfunction display
page 66



Use the multitool from the accessories.

- > Unscrew the thread on the brewing unit head [4] with the multitool [5] turning counterclockwise
The wiper will fold out forward, and the brewing sieve is now visible
- > Clean the brewing filter under running tap water or with a cloth [6]
- > Rinse the brewing unit under running tap water [6]



NOTICE. Risk to machine.

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



Cleaning and Maintenance

- > Dry the brewing unit with a cloth

Allow the brewing unit to dry completely before re-installing it back in the coffee machine.

- > Remove the water tank and the grounds container
- > Remove coffee grounds in the chutes with a vacuum cleaner [8] [9]
- > Screw the brewing unit back on clockwise using the multitool until the wiper closes again [10]



Replace the brewing unit after it has been dried.

Insert the brewing unit the catch locks in place - Do not force [11]

- > Close the brewer lid [12]



NOTICE. Risk to machine.

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.



General cleaning



NOTICE. Risk to machine.

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 cold tap water

The All-in-One spout must be in the lowest position and the milk hose must not run in front of the grounds container.

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 sponge
- > Rinse the water tank with cold tap water
- > Fill the water tank with cold tap water
- > Place the lid on the water tank

The lid must be on the tank when it is put in place.

- > Slowly slide the water tank back into the machine



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



Clean the drip tray and drip tray grid

- > Empty the drip tray and drip tray grid and rinse with water
- > Replace the drip tray and drip tray grid

Cleaning the bean hopper

- > Switch off the machine, unplug the power cord
- > Wipe out the bean hopper with a dry, lint-free cloth

Machine casing cleaning/front panel cleaning

- > Switch off the machine, unplug the power cord
- > Clean the housing with a damp soft cloth



Storage

Empty the water tank before storing and take care to ensure that you store your coffee machine in a safe and frost free environment. Please be sure to store your coffee machine in its upright position.



CAUTION. Health hazard.

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

▷ *Always follow the cleaning instructions
page 41*

Tips and Tricks for Perfect Coffee Beverages

Tips and tricks

Water quality

Water quality is extremely important for preparing your coffee specialties. Excessive lime and chlorine will adversely affect the aroma. Prevent this by using the WMF water filter. Descaling also protects your WMF800 from scale deposits.

Change the water in the tank after long idle periods.

Cup preheating

Your cups can be pre-warmed on the cup storage tray, which is passively heated by the boiler. Your Espresso and all other drinks will stay hot longer.

We also recommend pre-warming them quickly with a little hot water.

The right cups

Use Espresso cups of thick porcelain, which retain the pre-warm heat better. Their maximum capacity is 2 ounces (60 ml) - but they should only be filled two-thirds full - and they are tapered. If the cups are too large, they allow the espresso to cool down too quickly at the surface.

Warm-up rinse

Run a warm-up rinse on the machine after switching on and after long breaks in use. This brings the WMF800 up to its ideal operating temperature.

For a good Espresso it is particularly important that the machine is heated up.

Programming the taste of the coffee

Program the coffee strength and the amounts of water and milk individually to your desired taste for each coffee specialty.

Pre-brew

The pre-brew function is activated at the factory for all coffee specialties except Americano.

Activate this setting for Americano as well, if you prefer a stronger coffee aroma.

If your Espresso is too bitter, deactivate this function.

Brewing temperature

The brewing temperature is factory set to 197.6 F (92 °C), which is ideal for coffee with 100 % Arabica beans. If you are using coffee with a proportion of Robusta beans, a reduction in brewing temperature to a minimum of 190.4 F (88 °C) is recommended. Too high a brewing temperature can "burn" the coffee, causing it to taste bitter.

Grinding degree setting

Together with the quantity of ground coffee, the grinding degree influences the generation of the "body" or "richness" of the coffee, and the formation and persistence of the crème. The finer the coffee is ground, the stronger the taste and aroma will be of your beverage. Adjust the grinding degree optimally for the type of coffee used.

Varieties of coffee

Espresso/coffee is assessed by its qualities such as acidity, aroma, body and fragrance. 100 % Arabica guarantees top quality. In the end, the choice of top-quality espresso/coffee that comes to your breakfast table is a matter of your individual taste.

Quantity of espresso/coffee beans

Once roasted espresso/coffee beans have been unpacked, they lose their aromatic components within days. Therefore, only pour as many beans into the coffee bean hopper as you expect to use in the next few days; frequent topping off is better.

Storage

For best preservation of the aroma, seal your espresso/coffee well and store it in a cool dry place, free of odors, since dampness and oxygen are the number one aroma killers.

Cleaning the bean hopper

Coffee contains oils and fats which accumulate on the surfaces of the bean container. In the presence of oxygen, the oils oxidize and seriously affect the taste of the coffee. Therefore, regularly wipe out the bean hopper – using a dry, lint-free cloth.

Types of milk

A high protein content in the milk increases the quality and stability of the milk foam.

Refrigerate milk

Milk is a very sensitive food. We recommend keeping milk in the refrigerator before use. Always put unused milk in the refrigerator when not needed to make your beverage, or keep it in a milk cooler next to the machine. Milk should always be stored between 38–41 degrees F.

Hygiene

Take care to maintain absolute cleanliness when opening milk packaging and when handling the milk hose. Dirty hands and utensils can introduce harmful bacteria into the milk.

Care

The care of the WMF800 is particularly important for perfectly prepared coffee. Therefore, run the appropriate care programs as requested on the display, and also regularly perform manual care.



International specialties at the touch of a button

Espresso

The little black coffee with the strong aroma. Connoisseurs prize the characteristic cr ma.

Two Espresso

“Due Espresso”. The Italian way of enjoying coffee. Two cups, when you don't want to be alone to enjoy your caf .

Latte macchiato

The speckled milk with the characteristic of 3 layers: Warm milk, Espresso, Milk foam.

Americano

A balanced mixture of coffee. The special preparation technique generates the cr ma.

Two Americanos

Two cups, when you don't want to be alone when you enjoy your caf .

Milk

Warm milk or milk foam. Refined palates mix in a little cocoa powder.

Cappuccino

Espresso with milk and a cap of milk foam. It takes its name from the brown habit of the Capuchin monks.

Two Cappuccini

The perfect way to spend time with a friend: prepare two cups at once.

Hot water

To be used to make the perfect cup of hot tea or hot chocolate.

Messages and Tips

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 cold tap water
- > Wipe the coffee grounds container dry
- > Replace the coffee grounds container
- > Confirm with the Program button

Always have the coffee machine turned on when changing the coffee grounds container, so that the electronic counter registers the fact that it was emptied.



Refill water tank

beverage sel. locked
refill water tank

beverage sel. locked
water cont. missing

The water tank is nearly empty

The water tank will not be completely emptied, in order to prevent air from entering the coffee system.

- > Lift the water tank slightly and remove it
 - > Empty the remaining water
 - > Fill the water tank with cold tap water
 - > Place the lid on the water tank
- The lid must be on the tank when it is put in place.*
- > Slowly slide the water tank back into the machine



Water tank lid is missing

tank lid missing?

The lid is not in place, or is incorrectly seated?

- > Place the lid on the cold tap water tank
- The machine will not operate without the cover.*



Bean hopper is empty

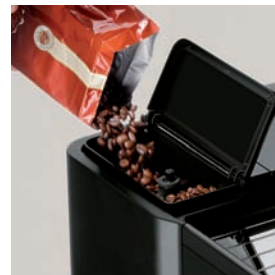
refill beans
confirm beverage

There are not enough coffee beans in the coffee bean hopper

Grinding is interrupted.

- > Pour coffee beans into the bean hopper
- > Close bean hopper lid
- > 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.



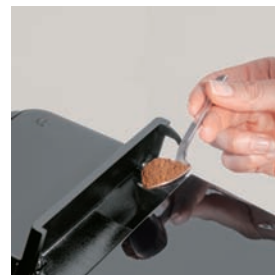
Insert coffee grounds

insert coff. grounds
select beverage

The manual insert lid 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 **Cancel** button.
Ground coffee that has already been inserted is removed via the coffee grounds container.*



Change filter

your selection pls
replace water filter

The water filter must be changed

- > Change filter (see "Care" chapter)



Brewer lid is open

beverage sel. locked
lid open

The coffee machine brewing unit lid is open

> Close the brewer lid



Clean control panel

clean control panel

Find the cause:

Operator control panel is not clean, buttons do not respond.

For the message:

- > Press the on/off button and switch off the machine
- > Clean the operator control panel with a damp cloth, then dry
- > Switch on the machine again

If the message continues to appear:

- > Please contact your local WMF Reseller



Troubleshooting

Below is a list of possible malfunctions. If the problem cannot be resolved as described, contact customer service.



WARNING. Risk of injury. Risk of electric shock.
Maintenance and repair work may be performed only by an authorized WMF Repair Center using original WMF spare parts.

Basic procedure in case of error messages or malfunctions:

Switch coffee machine off and then on again after a few seconds. Repeat the process that caused the malfunction. In many cases, this eliminates the malfunction and you can continue to use your coffee machine.

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



The serial number is on the left, inside the machine. Remove the coffee grounds container in order to read it.

Error messages on the display

Error message	Action
Insert brewer	Brewer is not inserted: > Insert brewer
Brewer limit switch	Brewer unit not inserted correctly: > Insert brewing unit correctly
	Brewing unit stiff: > Remove brewer, open brewing chamber with multitool, apply a very thin layer of the grease from the accessories kit to the red gasket
Flow error (water tank is empty)	> Fill the water tank > Bleed machine: Dispense hot water until a constant stream of water comes out
Flow error (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 Water filter or sieve stopped up > Change filter, clean the sieve The check valve in the water tank spout is dirty > Clean the water spout on the water tank from the back with a small brush

Flow error (water tank is full)	<p>No hot water dispensing:</p> <ul style="list-style-type: none"> > Remove water filter/dirt trap from tank, try again <p>The O-ring on the water spout supports is defective or swollen</p> <ul style="list-style-type: none"> > Replace the O-ring <p>Brewing unit stopped up:</p> <ul style="list-style-type: none"> > Remove brewing unit, clean manually, insert and perform cleaning program <p>Grinding degree too fine:</p> <ul style="list-style-type: none"> > Adjust the grinding degree by a quarter rotation > Vacuum out the grinder chute
Cleaning halted Flow error	<ul style="list-style-type: none"> > Bleed machine: Dispense hot water until a constant stream of water comes out > Press the Cancel button <p><i>The cleaning continues.</i></p>
EEPROM Error	<ul style="list-style-type: none"> > Switch machine on/off <p><i>If the error repeats, the malfunction must be corrected by an authorized WMF Repair Center.</i></p>
Motor driver error	<ul style="list-style-type: none"> > Switch machine on/off <p><i>If the error repeats, the malfunction must be corrected by an authorized WMF Repair Center.</i></p>
Grinder blocked	<p>The grinder is blocked by foreign objects:</p> <ul style="list-style-type: none"> > Switch off the machine, unplug the power cord > Vacuum out the bean hopper > Turn grinders clockwise with the multitool in order to remove foreign objects > Switch machine on > Start the grinder by pressing the beverage button > When the grinder is clear again: Set the grinding degree again <p>Grinding degree too fine:</p> <ul style="list-style-type: none"> > Set grinding degree coarser



▷ Replace the O-ring
page 63

Cleaning the brewing unit
▷ Cleaning and Maintenance
▷ Manual cleaning
page 51

▷ Settings ▷ Set the grinding degree
page 38

Contact your local WMF Reseller



▷ Settings ▷ Set the grinding degree
page 38

Temperature sensor steam Temperature sensor water	> Switch off coffee machine, allow to cool and switch on again <i>If the error repeats, the malfunction must be corrected by an authorized WMF Repair Center.</i>
Timeout level <i>See flow error</i>	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: > Perform descaling If steam comes out: > Please contact your local WMF Reseller

Errors with no malfunction display

Error	Action
No milk foam/milk output, but milk in reservoir	> Check that the milk hose is not kinked or crimped > Insert the milk hose into the guide again > Clean the All-in-One spout > Clean the steam nozzle
No milk foam, only warm milk	> Perform milk system rinse If the problem continues: > Cleaning the milk system All components must be clean, and the passages must be clear. > If there is no steam: > Clean steam nozzle
Milk or milk foam is too cold	> Check whether the correct milk nozzle is mounted (brown for refrigerated milk, transparent for unrefrigerated 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 > Route the milk hose again > Ensure that the correct milk nozzle is on the milk hose (brown for refrigerated milk, transparent for unrefrigerated milk) Leakage: > Check all connections and seals of the All-in-One spout



Cleaning the milk system
▷ Cleaning and Maintenance
▷ Manual cleaning
page 49

Clean steam nozzle
▷ Troubleshooting
▷ Errors with no malfunction display
page 66

Water tank is difficult to remove	> Lightly coat O-rings on water spout supports with WMF gasket grease
Brewing unit is difficult to remove and replace	> Lightly coat O-rings on the brewer with WMF gasket grease
Pump makes loud noises <i>See also Flow Error.</i>	Water tank is not inserted correctly (air in the system). > Push in water tank completely > Bleed machine: Dispense hot water until a constant stream of water comes out <i>Hint: it is normal if the water pump runs independently from time to time during operation; it fills the system automatically.</i>
Coffee has no crème	<ul style="list-style-type: none"> • Unsuitable espresso/coffee mixture or coffee is not fresh • Quantity of ground coffee is set too low • Cups too cold: pre-warm • Grinding degree too coarse: Set grinding degree finer • Perform a warm-up rinse
Brewing unit can no longer be pulled out or inserted	Brewing unit is not in the correct position > The brewing unit can be adjusted using the multitool until the brewer can be inserted > Remove coffee grounds residue from the inside of the brewer
Noticeably large amount and very coarse ground coffee in brewer area	> Check grinding degree setting and set finer if necessary Check whether the metal spring ring is missing from the brewer plunger: > Remove the brewer and open it completely by turning it clockwise > The brewer plunger on the bottom of the brewer is now visible. > Install the metal ring



Grease O-rings
▷ Troubleshooting
▷ Errors with no malfunction display
page 66



Brewing temperature
▷ Settings
▷ Basic settings
page 36


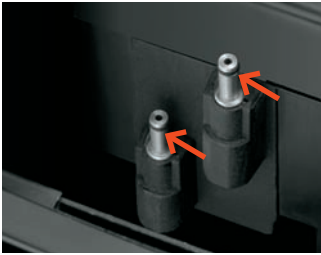
Grinding degree
▷ Other settings
▷ Set the grinding degree
page 38




Troubleshooting

Grease O-rings

- > Use only WMF gasket grease
- > The grease is specially matched to the material and is safe for food preparation equipment.

O-ring for water tank tank spout support	<p><i>If the water tank is difficult to remove and replace.</i></p> <p><i>If a "flow fault" is displayed frequently.</i></p> <p>> Lightly coat the O-rings on the water spout supports with WMF gasket grease</p>	
O-rings in brewer	<p><i>If the brewer is difficult to remove and replace.</i></p> <p><i>If the O-rings are very dry.</i></p> <p>> Lightly coat the O-rings on the brewer with WMF gasket grease</p>	

Clean steam nozzle

Clean the steam nozzle in the All-in-One spout	<p><i>If no milk foam is produced, even after a milk system rinse.</i></p> <p>> Remove the milk foamer</p> <p>> Remove the red seal from the steam nozzle</p> <p><i>See descaling page 46</i></p> <p>> Clean the steam nozzle carefully with one of the small cleaning brushes provided</p>	
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Limited warranty

During the warranty period, the seller warrants that the product against defects in material and workmanship. The warranty period will expire after two years from date of first purchase or 7,500 brewing cycles have been performed, whichever comes first.

If used commercially (not in a private household), the warranty period is limited to one year.

A maximum of 7,500 brew cycles may be performed during this time. If during the warranty period, any malfunction develops with the product, the seller will replace the product (or the defective part thereof) free of charge. Warranty claims are limited exclusively to replacement of the product or defective part. Any other claims are excluded from warranty. To validate the claim under warranty, appropriate proof of purchase is required. Warranty claims are restricted to the United States. The statutory warranty rights of the buyer are not limited by this warranty declaration. The warranty is valid only if repairs are carried out by an authorized WMF Repair Center using original WMF spare parts.

THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTIES HEREIN.

WMF EXCLUDES INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, APPLICABLE TO THIS PRODUCT.

The statutory warranty rights of the buyer are not limited by this warranty declaration. Some states do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations and exclusions may not apply to you.

Different warranty/guarantee terms and condition may apply depending on your local WMF Reseller.

WMF shall bear no liability under the above warranty for any defect arising from:

- All parts that are subject to normal wear (including seals, etc.)
- Effects of weather, scale deposits, chemical, physical, electrochemical or electrical influences, which are not the fault of WMF;
- Non-compliance with the instructions for handling, maintenance and care of the device according to the User Manual;
- Use of any replacement parts other than WMF original replacement parts, or improper installation by the consumer or a third party, or improper or negligent handling;
- Improper modifications or repair work carried out by the consumer or a third party without authorization from WMF;
- Unsuitable or improper use. It is considered improper use of the device if more than 7,500 brewing cycles have been carried out during the warranty period.

Transport and disposal of the coffee machine

- Keep all the original packaging for use for transport.
- Please empty the water tank, drip tray, filter sets and bean hopper before transporting.
- Always ship or transport the machine in the original carton, with its styrofoam supports.
- Consult your local authority for options on disposal of the machine at the end of its working life.
- This device should not be disposed of as domestic waste.

Accessories and Spare parts

Included in the box

Designation

- WMF Milk system cleaner (in the polystyrene section)
- WMF 800 document set
 - User Manual
 - Brief introduction
 - Carbonate hardness test
- WMF Water filter cartridge with adapter and installation instructions (in the water tank) optional
- WMF 800 accessories (in a plastic bag):
 - Milk nozzle (transparent, for unrefrigerated milk, brown for refrigerated milk)
 - Multitool
 - WMF cleaning tablets
 - Small cleaning brushes
 - WMF gasket grease
 - Elastic seal for the milk nozzle



CAUTION.

Cleaning agents, cleaning solutions and descaling agents are irritants to people, textiles and plastic parts.

Strictly follow the safety instructions on the package.

WMF 800 consumables and spare parts

You can obtain cleaning products, i.e., WMF milk system cleaner, WMF cleaning tablets, WMF descaler and WMF water filters as well as spare parts exclusively from the WMF online shop (www.wmfamericas.com) or the Customer Service Hotline 1.800.216.0182 or WMFService@wmfamericas.com.

Technical Data

Power rating	maximum 1.3 kW
Supplied power	1/N/PE ~ 50/60 Hz; 110/120 V
Daily capacity	35 cups
Coffee bean hopper	0.55 lb (250 g)
Variable brewing chamber	6 to 15 g
Water tank capacity (without filter)	0.58 gal (2.2 liters)
Coffee grounds container	approx. 15 - 20 cups
Height-adjustable All-in-One spout with milk nozzle	2 ² / ₃ -5 ³ / ₅ inches (67 to 141 mm)
High-performance pump	217.55 psi (15 bar)
Independent heating systems	2
External dimensions	Width 12 inches (305 mm) Height 15 ³ / ₄ inches (400 mm) Depth 17 ⁷ / ₁₆ inches (443 mm) For maintenance and cleaning, there must be at least a 9 ⁷ / ₈ inch (250 mm) space on the top side of the machine to dismantle the brewer.
Weight empty	approx. 33 lb (16.0 kg)
Weight of brewer	2.64 lb (1.2 kg)
Cable length	approx. 39 ¹ / ₃ inches (1.0 m)
Continuous sound pressure level (Lpa)	< 70 dB (A)
Machinetype	03 0400
Manufacturer	WMF Group

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