

OPERATOR OVERVIEW



FIGURE	NAME	DESCRIPTION
01	Cup Tray	Heated Cup Tray, slides back for coffee hopper and grind adjust access
02	Auto Steam Buttons	Buttons control the auto steam wand
03	Auto Steam Wand	Cool touch PEEK auto steam wand
04	Drip Tray	Removable in 3 sections for cleaning
05	Cup platform	Raise for small cups, lower for big cups
06	Coffee buttons	Starts the cycle of espresso preparation
07	LCD Display	Shows current operating function, also access point for control menu
08	On / off button	Turn machine on and off. Press for 1 sec for standard shutdown. Press for 5+ sec for forced shutdown
09	Group Handle	Removable group handles. Hold coffee waste after espresso dispense
10	Pressure gauges	Displays the pump pressure and steam boiler pressure
11	Hot water outlet	Outlet point of hot water
12	Auto Steam Buttons	Buttons control the auto steam wand
13	Auto Steam Wand	Cool touch PEEK auto steam wand
14	Manual Water knob	Turn anti clockwise to activate. Releases hot water from water outlet
15	Jet Steam cup warmer	Activated from display panel. Releases steam to heat cups

MILK HEATING / FOAMING OVERVIEW



AUTO MILK STEAMING

The following process describes the correct use of the auto steam wands

To purge the auto steam wand (both before and after steaming milk) please observe the following:

1. Make sure there is no jug below the steam arm, and allow the steam arm to face straight down to the drip tray
2. Press and hold the left auto steam actuation button for 2+ seconds
3. The wand will perform a purge action whilst the button is held

To steam milk with the auto steam wand, please follow these directions:

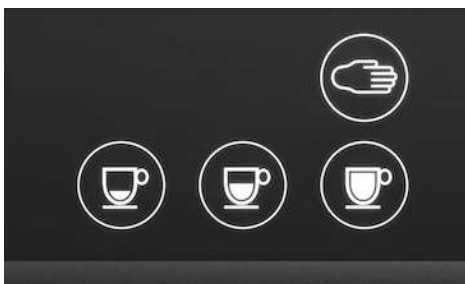
1. Perform purge function
2. Fill milk jug with milk, to just below the start of the spout
3. Place jug under steam wand, so the wand is submerged in the milk. For best results, aim for the wand to be off centre in the jug
4. Select the correct steam cycle for your milk;
 - LHS button starts the full cream cycle
 - RHS button gives the operator three options on the display screen on the machine; Skim Milk, Soy Milk, Extra Hot Milk. Note; Soy Milk cycle is suitable for all alternative milks
5. After selection the wand will perform its steaming cycle and automatically stop at the set temperature
6. Remove jug from the tray
7. Wipe down the outside of the wand with a damp chux
8. Perform purge function

ESPRESSO PREPARATION OVERVIEW



The following process describes the correct use of the WMF Espresso for the preparation of an espresso extraction cycle

1. Unlock the portafilter handle from the group head, by pushing the handle to the left
2. If it has coffee waste in it, gently knock this into the knock tube
3. Wipe the basket clean of moisture, coffee grit and coffee oil, using a clean and dry microfibre cloth
4. Place the portafilter handle back into the group head and lock into place
5. Place cup(s) required under the portafilter spouts. If a smaller cup is used the tray can be raised into a closer position by lifting it up.
6. Make a selection of your recipe by pressing one of the selection buttons above the group head. These buttons are signified with a cup illustration and a differing volume in it. The names of the recipes can be seen on the display screen
7. The machine will now perform its extraction cycle. During the cycle, the screen will display a predictive shot time and group head water temperature
8. Once the cycle is complete the machine will prompt on the screen
9. Remove the cups from the tray
10. Unlock and remove the portafilter handle from the group head, by pushing the handle to the left
11. Gently knock the coffee waste into the knock tube
12. Wipe the basket clean of moisture, coffee grit and coffee oil, using a clean and dry microfibre cloth
13. Place the portafilter handle back into the group head and lock into place



Key things to note in operation

1. Do not unlock the handle from the group head during an extraction cycle
2. There are 2 sizes of handle, and these will trigger different recipe variables for the 3 selection buttons. The handle size is signified by the number 2 or 3 that appears on the display screen
3. To manually load ground coffee (Decaf, Alternative Blend or Single Origin), press the hand button above the 3 selections. This button will flash signifying it is active.
4. Remove handle and dose with external coffee and then follow steps from 4, onwards
5. On the display screen you can access the menu in the lower RHS. Press the screen on the Home symbol to proceed
6. Any operator alerts requiring attention will flash on the screen at the time they occur, however if an outstanding alert has not been attended to, it can be checked by pressing the top right of the display screen
7. Below the display there are analogue dials showing the boiler pressure and pump pressure



OTHER MACHINE FUNCTIONS OVERVIEW



Coffee Hopper Refill

The following process describes the correct refill process of the coffee bean hoppers on the espresso. The hoppers are located behind the individual group heads, and have a capacity of 550g each. The coffee machine will prompt the user on the display when the coffee hopper becomes empty.

Steps:

1. Gently push the cup tray back to reveal the hoppers
2. Remove the plastic hopper tray lid and refill the hopper with fresh coffee
3. Refit the hopper tray lid and slide the cup tray back into operating position

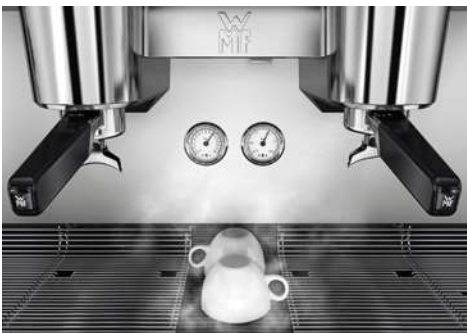


Macro Grind Adjust

The macro grind adjustment is controlled via the USER PIN in the machines settings. If the correct PIN is entered then the option becomes selectable under the operating options menu.

Decreasing the number will make the grind size smaller and the flow rate of the espresso slower which increases extraction time. Decreasing the number will make the grind size larger and the flow rate of the espresso faster which decreases extraction time.

Every stepped adjustment is approx. 2-3 seconds of shot time, however this will be influenced by coffee used (blend composition and roast degree).



Jet Steam Cup Warmer

The Jet Steam cup warmer is located in the middle of the drip tray.

It is split with 2 outlet points, which allow for single or dual cup warming to be performed. It is activated from the display menu, by pressing the icon which is found at the centre bottom of the screen.

Pressing and holding will activate the steam jet for the period of time that the icon is pressed. A single press will activate the steam jet for approx. 5 seconds.

WARNING When the steam is released it is very hot. It is a burn hazard. Do not place hands at the steam outlet during its operation. The cups can also be very hot after cycle finishes.



Small Cup Tray Platform

For smaller cups there is a tray under each group head, that can be raised from the drip tray, to accommodate. To raise the tray into position, lift the tray until the locking arms click into position. To lower the tray lift it further so the locking arms release and the tray will drop back into the lower position.

VMF - CLEANING INFORMATION

VERSION: 1.1.15

CLEANING TABLET CHECK SHEET

RINZA **MILK**

ACTUAL SIZE

HOLD TABLET OVER
SHAPE ABOVE TO
CHECK



Part No: 12-MKTAB12-40

CAFIZA **COFFEE**

ACTUAL SIZE

HOLD TABLET OVER
SHAPE ABOVE TO
CHECK



Part No: 12-E18UX100-12

ESPRESSO CLEANING INSTRUCTIONS



PERFORM THIS AT LEAST ONCE EVERY 24 HOURS



THIS CLEANING PROCEDURE TAKES APPROX. 20 MINUTES



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

STEP 1. ▶

1.

2.

Care

Gently tap bottom right of screen
Select the home button
Select the Care Options tab

STEP 2. ▶

1. Cleaning Brewing Groups
2. Start Clean
No Yes
3. Switch off after clean
No Yes

STEP 3. ▶

Remove handle and fit blind baskets, place 2gram tablet in basket and insert handle back into machine.

Press Next ▶

STEP 4. ▶

Cleaning Tablet Inserted

Press Next ▶

12-ESPTH12-100

Attention: Hot water flows from the hot water spout!

Press Next ▶

STEP 5. ▶

Process will run for **17 MINUTES**

Then
Remove handle and blind filter
Press Next ▶

STEP 6. ▶

Blind Sieve Removed?

Press Next ▶

Machine will perform flush

Press Next ▶

STEP 7. ▶

Please clean portafilter and sieves
See user manual

Press Next ▶

Restart Machine

Machine will restart, please wait

STEP 8. ▶

Please insert empty portafilter on left (right)

Press Next ▶

Remove handles

Machine will perform flush

STEP 9. ▶

Replace handles

Put the handles back into the machine

ESPRESSO CLEANING INSTRUCTIONS










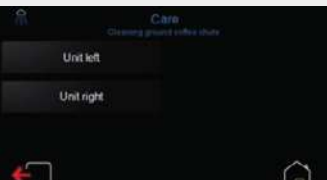
PERFORM THIS AT LEAST ONCE A WEEK







THIS CLEANING PROCEDURE TAKES APPROX. 10 MINUTES



CLEANING BRUSH
33 4072 5000

<p>STEP 1.</p>  <p>1. 2. </p> <p>Gently tap bottom right of screen Select the home button Select the Care Options tab.</p>	<p>STEP 2.</p>  <p>Select 'Cleaning Ground Coffee Shoot'.</p>	<p>STEP 3.</p>  <p>Complete the Left unit first then Right unit.</p>	<p>STEP 4.</p>  <p>Follow screen steps and remove handle.</p>
<p>STEP 5.</p>   <p>Insert brush to clean. No. 33 4072 5000</p>	<p>STEP 6.</p>  <p>Follow screen prompts to complete.</p>	<p>STEP 7.</p>  <p>Repeat on Right unit.</p>	

DRIP TRAYS CLEANING

<p>STEP 1.</p>  <p>Remove the drip grids.</p>	<p>STEP 2.</p>  <p>Then remove the drip trays.</p>	<p>STEP 3.</p>  <p>Clean drip trays thoroughly & areas under the tray.</p>	<p>STEP 4.</p>  <p>Dry off the drip trays then replace them back into espresso machine.</p>
---	--	---	---

ESPRESSO CLEANING INSTRUCTIONS

STEAM WAND CLEANING DAILY

STEP 1.

Clean machine with clean damp cloth



19-WIPZ12-100



12-MKTAB12-40

STEP 2.

- Add one Rinza tablet in a milk jug with 500ml of lukewarm water
- Completely immerse the nozzle in the cleaning solution
- For manual steam wand briefly turn the steam tap
- For auto steam wand briefly press auto-steam button

Soak time: 30 minutes

- Clean with a brush
- Rinse thoroughly with water
- Touch the foam button

The steam clears the holes of the steam nozzle of milk residue and removes cleaner residue.

Wipe the steam outlet with a damp cloth.



MANUAL



AUTO

CLEANING THE BREWING UNIT MANUALLY

STEP 1.

Use the brewing group brush to loosen the coffee grounds residue in the distributor filter and on the seal.

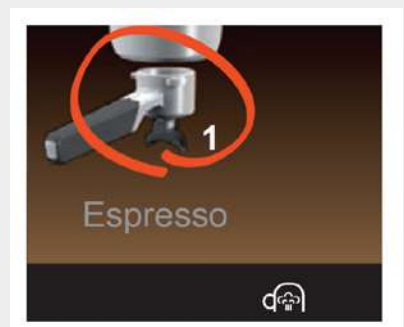


STEP 2.

Start the rinsing cycle for the distributor filter

- Remove the portafilter
- Press and hold the portafilter image on the display for more than 2 seconds
- Press again to confirm and continue

Rinsing starts.



CLEANING INSTRUCTIONS

AUTO STEAM WAND CLEANING - DAILY

STEP 1.

Clean machine with clean damp cloth



19-WIPZ12-100

STEP 2.

- Add one Rinza tablet in a milk jug with 500ml of lukewarm water
- Completely immerse the nozzle in the cleaning solution
- For auto steam wand briefly press auto-steam button

Soak time: 30 minutes

- Clean with a brush
- Rinse thoroughly with water
- Briefly press auto-steam button

The steam clears the holes of the steam nozzle of milk residue and removes cleaner residue.

Wipe the steam outlet with a damp cloth.



12-MKTAB12-40

AUTO STEAM WAND CLEANING + DISMANTLE - WEEKLY

STEP 1.

Clean machine with clean damp cloth



19-WIPZ12-100

STEP 2.

- Unscrew the steam nozzle
- Immerse the steam nozzle in the cleaning solution for at least 5 hours
- Clean with a brush
- Rinse thoroughly with clean water
- Screw the steam nozzle onto the Auto Steam outlet
- Immerse the steam nozzle in a jug with clear water
- Briefly touch an Auto Steam button
- Wipe the steam outlet with a damp cloth

