



User manual

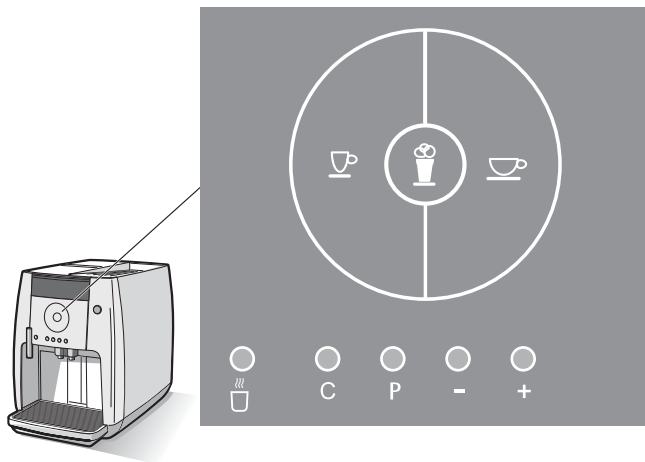
Coffee machine WMF 450









en - Type 030 320

Ready-to-operate display

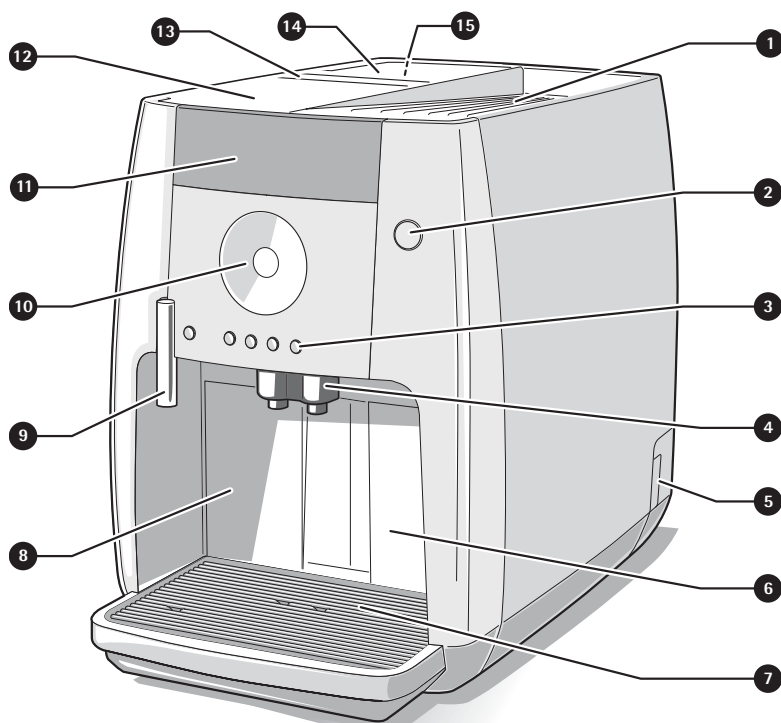
The descriptions in this user manual always assume that coffee-machine is ready to operate.

your selection pls



	Press briefly: 1x Espresso Keep pressed down: 2x Espresso
	Press briefly: 1x Café Crème Keep pressed down: 2x Café Crème
	Preparing milk/milk foam Start: Press button Stop: Press button
	Preparing hot water Start: Press button Stop: Press button
	C-button Stop the procedure Back without change
	P-button Call up programs Confirm selection
	Minus-button Browse backwards Reduce value Reduce strength of coffee
	Plus-button Browse forwards Increase value Increase strength of coffee





Legend	
1	Cup storage
2	On/Off -switch
3	Function keys
4	All-in-one spout
5	Cover for mains plug
6	Water tank
7	Drip tray with drip tray grid
8	Coffee grounds container
9	Hot water spout
10	Beverage buttons
11	Display
12	Bean container lid
13	Lid for ground coffee insert
14	Brewing unit lid
15	Brewing unit



Leave this page folded out while reading the user manual. This will give you an overview of the complete coffee machine, including all its components. The positions 1...15 are dealt with again in the individual chapters.

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Preliminary comments

Congratulations on choosing your new WMF 450 coffee machine.

The WMF 450 is equipped with the key components of a professional WMF coffee machine - the basis for your enjoyment of a perfect coffee.

Before starting

Read this user manual before you start preparing the coffee. Only then you can use all the functions, operate your WMF 450 safely and treat yourself to a wonderful cup of coffee.

Signs and symbols

The symbols used for hazard instructions and their significance



Hazard!
Hazard of being injured!



Hazard!
Risk of burns and scalding!



Hazard!
Potentially lethal hazard due to electric shock!



Caution!
Risk of possible material damage!

Tips and instructions



Useful information and tips



Cross reference

For your safety

1 For your safety

Maximum possible safety of devices is one of the characteristics of WMF products to which we give our special attention. The integrated safety devices of WMF 450 are, however, only effective if you follow the following safety instructions.

1.1 Intended use

The WMF 450 coffee machine is a single-cup coffee machine for espresso and café crème for private use. Each portion is freshly brewed at the touch of a button. Hot water, milk foam and milk are added by the start-stop function.

Both coffee beans can be used via the grinder as well as ground coffee via a feed chute.

The WMF 450 coffee machine is to be exclusively used for preparing espresso/coffee, the foaming and dispensing of milk and for preparing hot water.

The device is designed for the preparation of a max. of 20 cups of coffee a day, and at most 6000 brews in 2 years.

The WMF 450 is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children should be supervised to ensure they do not play with the appliance. The WMF 450 is intended to be used in household and similar applications as staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

After 6000 brews the device should be serviced at the WMF Service Centre.

In case of misuse, incorrect connection, incorrect operation, improper repair or non-compliance with the above specifications, no liability will be accepted for any damage. No liability whatsoever is accepted for damage caused by neglecting cleaning or descaling or by using other cleaning products or scaling products than those supplied by WMF. In such cases, all warranty claims are void.



For your safety

1.2 Hazard instructions

Despite all safety precautions, there is a hazard potential associated with each device if handled improperly. Therefore, follow the instructions below when handling your automatic coffee machine to avoid injuries and health hazards:



Hazard!

Possible injuries due to the grinders!

As long as your coffee machine is switched on and connected to the power supply, the grinder of your coffee machine can start up and you may suffer injury.

- > When you want to clean the coffee bean hopper, switch off the automatic coffee machine and remove the mains plug.



Hazard!

Possible risk to life due to electric shock!

Water or other fluids that have seeped into your coffee machine can lead to life-threatening electric shocks.

- > Do not clean your automatic coffee machine under running water, with steam cleaners or with steam jets.
 - > Appliance must not be immersed.
 - > Do not use any tools or similar instruments.
 - > In case the mains cable gets damaged, it must be replaced by a special mains cable that is available from WMF.
-

For your safety



Hazard!

Probable risk of burns or scalding due to hot components or steam and hot liquids!

The all-in-one spout and the hot water spout are very hot while in operation and on contact can cause burns. Hot beverages and escaping steam can scald you.

- > Do not touch the all-in-one spout, the hot water spout or the direct adjoining surfaces of your automatic coffee machine.
- > Avoid contact with the escaping steam and handle the hot beverage with care.



Hazard!

Possible health hazard!

If you neglect to clean the milk unit or the water tank, or if you use comestibles or liquids other than coffee, drinking water or milk, your health may be impaired.

- > Clean the machine regularly in accordance with the instructions in Chapter "4 Care" on page 31.
 - > Use only clean, cold drinking water to fill the water tank and use only milk in the milk system of your automatic coffee machine.
-

For your safety



Hazard!

Possible health hazard due to cleaning agents or descaling agents.

Cleaning agents and descaling agents are irritants and become very hot while executing the cleaning programmes. Cleaning agents and descaling agents can affect your health. Cleaning agents and descaling agents can damage the plastic parts of the automatic coffee machine and other articles and textiles.

- > Use only the WMF cleaning agent and descaling agent.
- > Avoid any contact with cleaning agent or descaling agent.
- > Keep the cleaning agent and descaling agent away from children.
- > Never ingest the cleaning agent and descaling agent or mix them with other cleaning agents and descaling agents or other chemicals.
- > Even if you are only breaking off from the cleaning activity briefly, wash your hands after cleaning your automatic coffee machine.
- > Do not eat or drink during the cleaning programmes.
- > Ensure that there is adequate ventilation when the cleaning programmes are running.

Initial setup

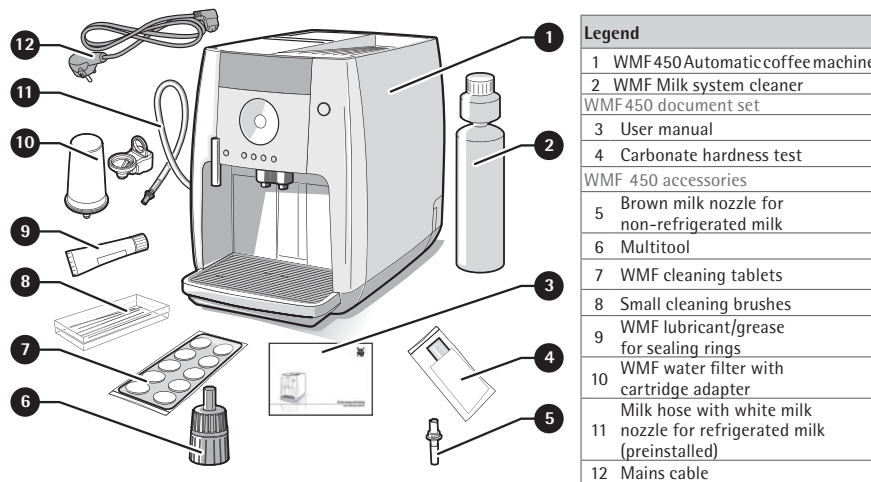
2 Initial setup

Now you are only few steps away from preparing a perfect cup of coffee.

In this chapter you can learn step-by-step how you can start operating your WMF 450.

2.1 Scope of supply

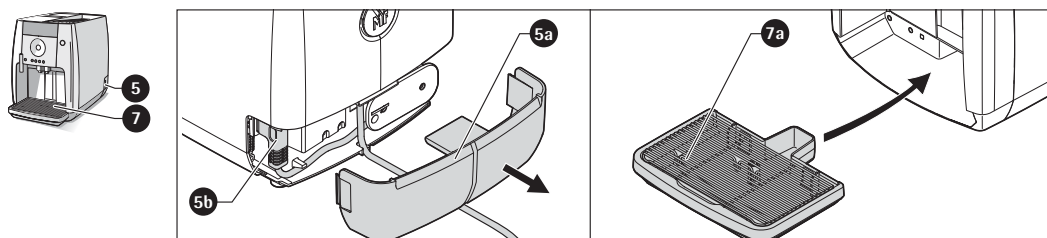
> Check the scope of supply for completeness.



Initial setup

2.2 Installation and connection

- > Unpack the automatic coffee machine.
- > Place the automatic coffee machine on a stable, horizontal surface that is waterproof and heat-resistant.



- > Remove the cover (5a) from the back.
- > Connect the mains cable (5b) provided with the automatic coffee machine.
- > Connect the plug to an earthed socket.
- > Insert the drip tray with drip tray grid (7a) into the automatic coffee machine.

2.3 Testing the water hardness



- > Dip the carbonate hardness-test strip provided (for about 5 seconds) in your tap water. 30 seconds later, you can read the degree of hardness with the help of the colour scale on the test strip package.

Initial setup



Enter this value during setup.

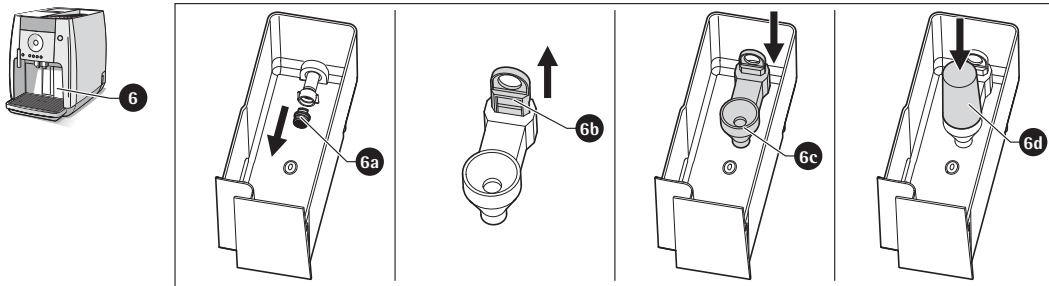
2.4 Insert the WMF water filter

The optional WMF water filter protects your automatic coffee machine from scaling.



There is no need for a water filter if the water hardness range is between 0 and 4.

- > Remove the water tank from the automatic coffee machine.
- > Remove the water filter accessory parts from the coffee grounds container.



- > Remove the sieve (6a) from the water tank and put in a safe place.
- > Pull the locking device (6b) on the cartridge adapter upwards.



Initial setup

- > Clip the cartridge adapter (6c) onto the water outlet spout from above.
- > Press the locking device on the cartridge adapter downwards.
- > Attach the new water filter cartridge (6d) to the cartridge adapter.

2.5 Filling the water tank



Caution!

Possible damage to your automatic coffee machine due to unsuitable liquids!

- Liquids other than drinking water can damage your coffee machine or can result in clogging.
- > Fill the water tank of your automatic coffee machine only with clean, cold drinking water.
 - > Never fill the water tank with hot water, mineral water or milk.
-

- > Remove the water tank from the automatic coffee machine.
- > Rinse the water tank thoroughly with tap water.
- > Fill the water tank with cold tap water.
- > Slide the water tank into the coffee machine with the lid fitted in position.

2.6 Filling the coffee bean hopper



Once unpacked, roasted coffee loses its aroma in few days.

Therefore, pour only as many coffee beans in the coffee bean hopper as you expect to use in the next few days. So that you can enjoy the full aroma of your coffee, it is better to frequently refill with beans.

Initial setup



Each coffee machine is thoroughly inspected and tested before delivery, therefore there may be coffee grounds in the grinders.



Hazard! **Possible injuries due to the grinders!**

As long as your automatic coffee machine is switched on and connected to the power supply, the grinder of your automatic coffee machine can start up and you may suffer injury.

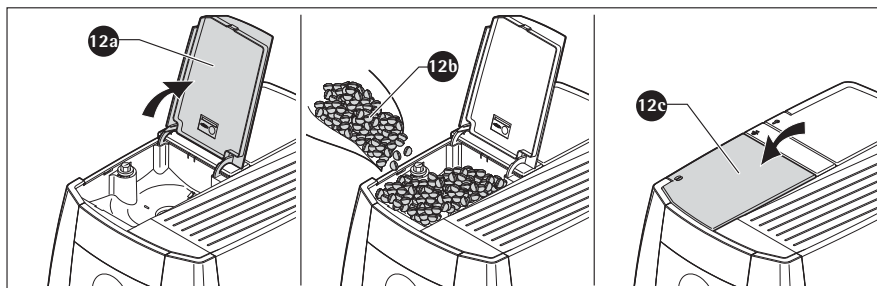
- > Do not reach into the coffee bean hopper of your automatic coffee machine.



Caution! **Possible damage to your automatic coffee machine due to foreign bodies!**

Foreign bodies that are present in the coffee bean hopper can damage the grinders.

- > Make sure that no foreign bodies (e.g metal parts) are present in the coffee bean hopper.
- > Pour only appropriate coffee beans into the coffee bean hopper.





Initial setup

Cup volume: max. 250 g

- > Open the lid (12a) of the coffee bean hopper.
- > Fill the hopper (12b) with coffee beans.
- > Close the lid (12c).

2.7 Initial setting



- > Press the On/Off switch for about 3 seconds.

The setup program begins.

language: english
OK: P browse: -/+

- > Set the desired language with **-** or **+**.
- > Confirm the language with **P** button.

initial setup
of your WMF 450

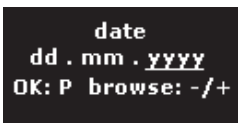
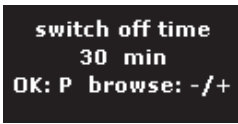
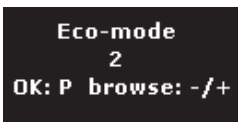
The setup program now guides you through the basic settings.

Setting the time

time
hh : mm
OK: P browse: -/+

- > Set the current time with **-** or **+**
(hh = hours in two digits, mm = Minutes in two digits).
- > Confirm the time with **P** button.

Initial setup

Setting the date		<ul style="list-style-type: none">> Set the current date with - or + (dd = day in two digits, mm = Month in two digits, yyyy = Year in four digits).> Confirm the date with P button.
Switch off time		<ul style="list-style-type: none">> Set the time after which the machine automatically switches off after the last beverage preparation with - or +.> Confirm your selection with P button. <p><i>For a setting at "0 Minutes" the machine does not switch off automatically.</i></p>
Energy saving modes		<p><i>You can choose between 4 energy saving modes.</i></p> <ul style="list-style-type: none">> Please note the following information.> Set the energy saving mode with - or +.> Confirm your selection with P button.



Initial setup

The WMF 450 is equipped with 4 different energy saving modes:

Energy saving mode	Method of working of the WMF 450	Percentage of maximum consumption (determined as per SAFE*)
1	Both heaters are continuously ready for use. Coffee, milk, milk foam and hot water can be dispensed without having to wait.	100 %
2 (Factory setting)	Hot water is held at operating temperature continuously. Coffee, milk, milk foam and hot water can be dispensed without having to wait. The steam heater goes to stand-by after 5 minutes.	89 %
3	Both heaters go to stand-by after 5 minutes. Coffee, milk, milk foam and hot water can be dispensed after a short waiting period.	83 %
4	The coffee heater goes to stand-by after 5 minutes. Coffee and hot water can be dispensed after a short waiting period. The steam heater is off. Milk and milk foam can be dispensed after a short waiting period.	52 %

* Measuring method as per SAFE

Setting water hardness

water hardness
> 16
OK: P browse: -/+

- > Set the result of the carbonate hardness test with **-** or **+**.
- > Confirm the water hardness with **P** button.

Initial setup

Is water filter used?

water filter
no
OK: P **browse: -/+**

- > With **-** or **+**, select whether you use a water filter (recommended for water hardness greater than 5 °dKH).
- > Confirm your selection with **P** button.

If water filter is set to "Yes", the filter will then be rinsed:

Rinsing water filter

place 2L container
OK: P

- > Place a collecting vessel with approximately 2 litres capacity under the hot water spout.
While rinsing the filter unusual noises are heard. This is normal. The noises end during the filter rinse.
- > Fill the water tank with cold tap water.
- > Place the lid on the water tank.
- > Slide the water tank gently into the automatic coffee machine.



Caution!
Danger of scalding!

After the coffee system is rinsed, a strong jet of steam may be emitted from the machine.

heating up . . .

After the machine is heated up, the coffee system is rinsed. This warms up all the pipes.

- > Place a collecting vessel for the rinse water (approx. 60 ml) under the all-in-one spout.

The coffee system rinsing procedure lasts for about. 60 seconds.

**brewing test
start: P**

At the end of the setup program, a test brew is carried out.

- > Place an appropriate suitable drinking vessel under the all-in-one spout.

- > Confirm with **P**.

The test brewing starts. During this test brewing, coffee grinder is filled with coffee beans.

- > Throw this first cup of coffee away.

your selection pls

The WMF 450 is now ready for use.

Operation

3 Operation

In this chapter, you can learn all about the easy method of coffee preparation with the WMF 450 and how you can individually customise your WMF 450 - entirely according to your preferences!



Hazard!

Possible risk of burns or scalding due to hot components or steam and hot liquids!

The all-in-one spout and the hot water spout are very hot while in operation and on contact can cause burns. Hot beverages and escaping steam can scald you.

- > Do not touch the all-in-one spout or hot water spout!
 - > Avoid contact with the escaping steam and handle the hot beverage with care.
-

3.1 Switching on or switching off the automatic coffee machine



While switching the automatic coffee machine on or off, the machine automatically starts a coffee system rinse. This requires an adequate volume of water in the water tank at all times.

- > Empty the drip tray regularly, since the rinse water (approx. 60 ml) is emptied into the drip tray through the all-in-one spout.
You can also put a collection vessel under the spout to catch the rinsing water.

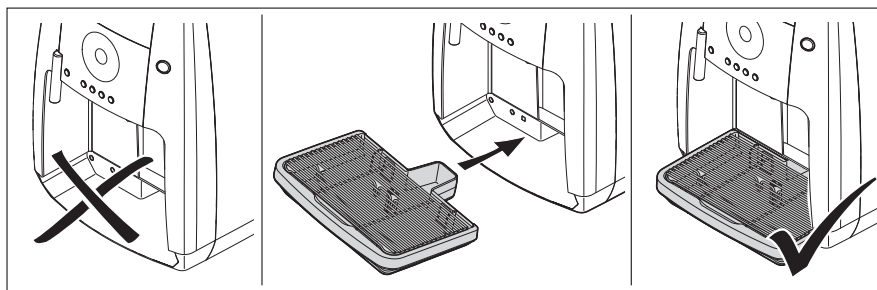
3.1.1 Switching on



From switch-on to operational readiness in about 2 minutes

**Welcome
WMF 450**

- > Press the on/off switch.
- > Make sure that the drip tray is in place. You will be reminded about this every time you switch on by a message on the display.



heating up . . .

Your automatic coffee machine heats up and performs a coffee system rinse. This warms up all the pipes. The coffee system rinsing procedure lasts for about. 60 seconds.

Operation



your selection pls

Your automatic coffee machine is now ready for operation.

3.1.2 Switching off



- > Press the on/off switch for about 3 seconds.
- > Place a collecting vessel for the rinse water (approx. 60 ml) under the all-in-one spout.



Tip: For quick switching off: Press the on/off switch first, even after adding milk, then you will be prompted to actuate milk system rinsing. If you prepare this first, then the machine will switch off automatically.

*Follow the display instructions.
The machine switches off.*

3.2 Preparing beverages

Coffee beverages are prepared by touching the beverage button on the control panel.
If you wish to use milk, carry out the preparations described in section 3.2.1.

3.2.1 Preparing milk

Milk is a very sensitive foodstuff. Always ensure cleanliness when using milk. Open the packing only with clean hands and tools. Always ensure that the milk is germ-free.

We recommend always storing the milk in a refrigerator and removing it only for immediate use by connecting to your coffee machine.

- > Place the refrigerated milk on the left side, next to the machine.
- > Insert the milk hose, with the milk nozzle attached, into the milk container:
 - the white milk nozzle for refrigerated milk (fitted when delivered)
 - the brown milk nozzle for unrefrigerated milk






The tube end with the milk nozzle should be long enough to reach the bottom of the milk container, so that the container can be completely emptied.

3.2.2 Coffee at the touch of a button



- > Place an appropriate drinking vessel under the All-in-One spout.
- > Adjust the All-in-one spout to suit the height of the drinking vessel.
The All-in-One spout should not be in the uppermost position.
- > Select your drink.

Operation

		
Press briefly: 1x Espresso	Press briefly: 1x Café Crème	Press Espresso and prepare milk foam/hot milk:
Keep pressed down: 2x Espresso	Keep pressed down: 2x Café Crème	Cappuccino/Latte Macchiato

The name of the beverage appears on the display. The selected beverage is prepared.

3.2.3 Prepare Cappuccino

- > Place an appropriate drinking vessel under the All-in-One spout.
- > Adjust the All-in-one spout to suit the height of the drinking vessel.
- > Prepare milk foam in desired quantity as described in Chap. "3.2.7 Preparing milk and milk foam" on page 22.
- > Select your drink Espresso.





Operation

3.2.4 Prepare Latte Macchiato

- > Place an appropriate drinking vessel under the All-in-One spout.
- > Adjust the All-in-one spout to suit the height of the drinking vessel.
- > Prepare hot milk in desired quantity as described in Chap. "3.2.7 Preparing milk and milk foam" on page 22.
- > Prepare milk foam in desired quantity as described in Chap. "3.2.7 Preparing milk and milk foam" on page 22.
- > Select your drink Espresso.

3.2.5 Set the coffee strength for the next beverage

Prior to each coffee preparation, you can decide on the desired strength of your next speciality coffee.

- > Set the desired coffee strength with  or .

The following coffee strengths are available for selection:

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



3.2.6 Coffee preparation using ground coffee

In addition to the coffee bean hopper, you can prepare a second type of coffee (for example, a decaffeinated coffee) using the ground coffee feed.

Operation

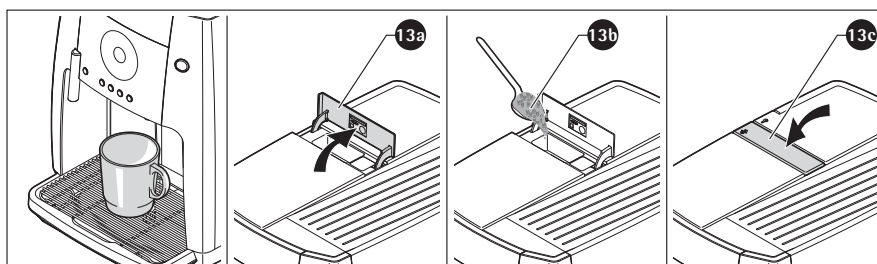


Caution!

Possible malfunction of your automatic coffee machine!

Improperly ground coffee or water soluble coffee powder can block the feed chute in your automatic coffee machine.

- > Use only ground coffee in the ground coffee insert (maximum 15 g per preparation).
- > Use only ground coffee whose grind level is suitable for automatic coffee machines.
- > Do not use water-soluble instant coffee.




- > Place an appropriate drinking vessel under the all-in-one spout.
- > Open the lid (13a) on the ground coffee inlet.

Operation

- > The display notifies:



- Cup volume: max. 15 g*
- > Pour the ground coffee (adequate for one brew) in the ground coffee inlet (13b).
 - > Close the lid (13c).
 - > Select your beverage using the beverage buttons (one cup).
- The procedure can be cancelled with  button.*

3.2.7 Preparing milk and milk foam

The WMF450 prepares hot milk and milk foam at the touch of a button.

Hot milk (All-in-one spout in the uppermost position)



- > Place an appropriate drinking vessel under the All-in-One spout.
- > Push the All-in-One spout to the uppermost position.
- > Press the milk button.

The preparation starts.

- > Press the milk button again to stop the delivery.

After the milk is dispensed, the All-in-One spout should be pushed slightly downwards again.



Milk foam (All-in-one spout *not* in the uppermost position)

- > Place an appropriate drinking vessel under the All-in-One spout.
- > Push the All-in-One spout slightly downwards.

Operation

- > Press the milk button.
The preparation starts.
- > Press the milk button again to stop the delivery.

3.2.8 Hot water dispensing

You can dispense hot water, for example for tea, using the hot water function.

- > Place a suitable drinking vessel under the hot water spout.
- > Press the hot water button.
The preparation starts.
- > Press the hot water button again to stop the delivery.



3.2.9 Cancel beverage preparation



You can cancel the current beverage dispensation:

- > Press **C** button.

3.3 Carry out the settings

With the **beverage settings**, you can individually change the recipe of your coffee.

The **basic settings** are related to the settings for the display and the operation of the automatic coffee machine.



Operation

3.3.1 Beverage settings

Here, the recipe for your coffee specialties are set according your personal coffee preferences.

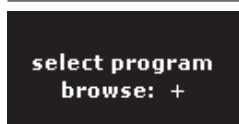
You can adjust the following settings:

- Water volume
- Coffee strength
- Milk quantity
- Pre-brew (for perfect aroma)

Select the beverage
setting



> Press **P** button.


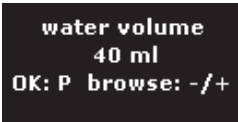
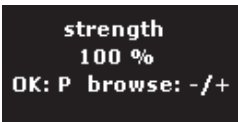
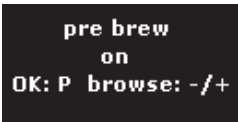


> Browse with **+** for beverage setting.



> Confirm your selection with **P** button.

Operation

		<ul style="list-style-type: none">> Select the beverage for which you want to change the taste and the composition with the help of beverage buttons.
Adjusting the water volume		<ul style="list-style-type: none">> Set the desired water volume with - or + in steps of five.> Confirm the water volume with P button.
Adjust the coffee strength		<ul style="list-style-type: none">> Set the desired coffee strength with - or + (in each case by 5 % up or down). <i>The ground quantity varies according to the grinding degree setting, the used types of coffee, the humidity and several other influences. The factory setting for Espresso corresponds to approximately 9 grams.</i>> Confirm the coffee strength with P button.
Pre-brew		<p><i>Pre-brew: Before brewing, the ground coffee is dampened with hot water. This causes the ground coffee to swell up and the aroma of many types of coffee can develop better.</i></p> <ul style="list-style-type: none">> Set the pre-brew function on or off with - or +.> Confirm your setting with P button.



Operation

3.4 Basic settings

Following settings can be adjusted:

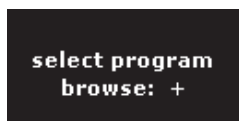
Basic settings	
Language*	Display of time/date
Time*	Special information tone
Date*	Brewing temperature
Switch off time*	Factory settings
Water hardness*	Display contrast
Water filter*	Energy saving mode*
Warm-up rinse	

*The basic settings marked with a * have already been set during the commissioning. However, you can subsequently change these values too. The description for this can be found under the chapter "2 Initial setup" on page 10.*



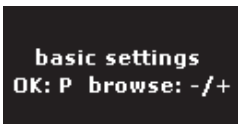
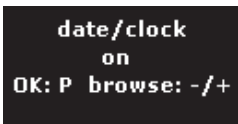
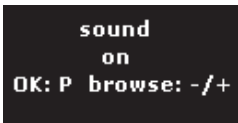

> Press **P** button.

Select the basic settings



> Browse with **+** for basic settings.

Operation

	 <p>basic settings OK: P browse: -/+</p>	<ul style="list-style-type: none">> Confirm your selection with P button.
Allo display of date/time	 <p>date/clock on OK: P browse: -/+</p>	<ul style="list-style-type: none">> Set the display of date and time on or off with - or +.> Confirm your selection with P button.
Special information tone	 <p>sound on OK: P browse: -/+</p>	<ul style="list-style-type: none">> Switch on or off the special information tone for pressing the control keys and beverage buttons with - or +.> Confirm your selection with P button.
Brewing temperature	 <p>brewing temp 89 °C OK: P browse: -/+</p>	<ul style="list-style-type: none">> Set the desired brewing temperature with - or +. You can choose from 5 steps: 83 °C, 86 °C, 89 °C, 92 °C or 95 °C.> Confirm your selection with P button.



Operation

Warm-up rinse	warm up rinsing off OK: P browse: -/+	<ul style="list-style-type: none">> Use the - or + buttons to set whether a war-up rinse should be carried out when you brew an Espresso again after an interval in dispensing.> Confirm your selection with P button.
Factory setting	factory settings no OK: P browse: -/+	<p><i>All the basic settings and beverage settings are reset to factory setting with the setting of "Yes".</i></p> <ul style="list-style-type: none">> Set the factory setting to "Yes" with - or +.> Confirm your selection with P button.
Display contrast	display contrast OK: P browse: -/+	<ul style="list-style-type: none">> Set the display contrast with - or +.> Confirm your selection with P button.

3.5 Set the grinding degree

With the help of grinders, adjustable in 5 steps, you can adjust your WMF 450 to suit your type of coffee.

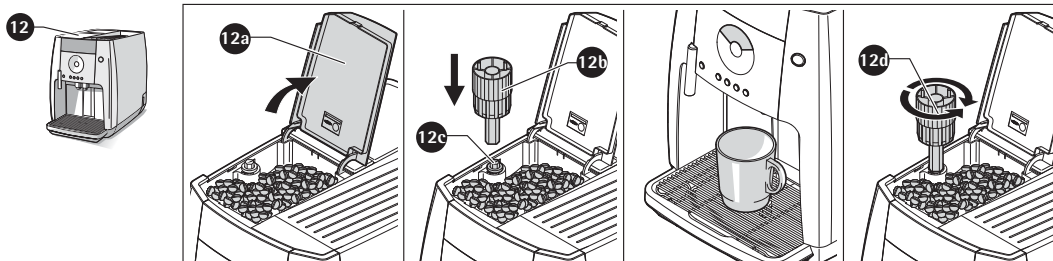


Caution!

Possible malfunction due to false setting of the grinding degree!

The setting of the grinding degree of your automatic coffee machine in idle mode can lead to the grinder being set too tight and cannot start.

- > Set the degree of grinding for your coffee machine only when the grinder is in operation
- > Do not forcefully overwind the stop!



- > Open the lid (12a) on the bean hopper.
- > Set the Multitool (12b) to the grinding degree setting (12c).
- > Place a suitable drinking vessel under the All-In-One spout, press the espresso button and wait until the grinder starts up.
- > **Grinding should be finer:** Turn the Multitool (12d) counter-clockwise.
Grinding should be coarser: Turn the Multitool (12d) clockwise.



The factory setting of the grinding degree is based on the characteristics of average coffee beans. The effects of a change in the degree of grinding can only be assessed after the second cup after re-setting. There are the following limits to the settings:

Degree of grinding too fine:

The dispensing stream is interrupted and/or there is a flow fault: -> the ground coffee clogs the brewing filter.

Increase the grinding degree by one rotation to make it coarser.

Grinding degree is too coarse:

Runs out too fast - especially in case of espresso - the cream is too light and less consistent, the aroma is plain.

Adjust the grinding degree by one rotation to make it finer.

Correct setting:

Verify your setting by preparing a double cup espresso.

The finer the grind of the coffee the stronger the contents of the coffee will be dissolved.

3.6 Read counters



> Press **P** button.

Operation

Select the counters		> Browse with + for counters.
		> Confirm your selection with P button.
Allow display of the number of prepared beverages?		<i>You can choose to display the number of beverages prepared.</i> > Browse with - or + buttons for individual beverages.
Reset counters?		<i>You can reset the counters as soon as all beverages have been displayed.</i> > Reset the counters with P button. or > retain the counters with C button.



Care

4 Care

The care of your WMF450 is especially important to ensure that your coffee is always prepared perfectly. The display notifies you about how soon the WMF450 must be rinsed, cleaned or descaled.

4.1 Care overview

Steps for care	Care interval
Warm-up rinsing/coffee system rinsing	- Automatic for each switch on and switch off. - If necessary
Rinse milk system WMF easy clean	- 20 minutes after the preparation of beverages with milk. - at the latest, while switching off.
Clean the drip tray	- daily
Clean the water tank	- weekly
Clean the bean hopper	- weekly
Clean machine housing	- weekly
Clean the milk system	- weekly
Clean the machine - Cleaning programme	- every 4 weeks
Clean the brewing unit	- weekly - for less than 25 brewing cycles per week: once in 14 days
Empty and clean the coffee grounds container	- According to the request in display (dependent on the number of brews).
Replace water filter	- After a request in the display (depending on water hardness and water flow rate, at the latest after 3 months)
Descale the machine	- According to a request in the display (dependent on water hardness, water flow rate and water filter).

Care

4.2 Customer Care programmes

Adequate water is required in the water tank is required for automatic rinsing of the coffee system. The rinse water (approx. 60 ml) is collected in the drip tray.

> Empty the drip tray regularly or place a container under the All-in-One spout during the rinse.

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



Hazard!

Possible health hazard due to cleaning agents or descaling agents.

Cleaning agents and descaling agents are irritants and become very hot while executing the cleaning programmes. Cleaning agents and descaling agents can affect your health. Cleaning agents and descaling agents can damage the plastic parts of the automatic coffee machine and other articles and textiles.

- > Use only the WMF cleaning agents and descaling agents.
 - > Avoid any contact with cleaning agents or descaling agents.
 - > Keep the cleaning agents and descaling agents away from children.
 - > Never ingest the cleaning agent and descaling agent or mix them with other cleaning agents and descaling agents or other chemicals.
 - > Even if you are only breaking off from the cleaning activity briefly, wash your hands after cleaning your automatic coffee machine.
 - > Do not eat or drink during the cleaning programmes.
 - > Ensure that there is adequate ventilation when the cleaning programmes are running.
-


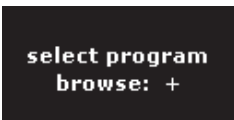
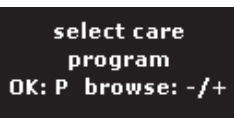


Caution!
Possible health hazard!

Neglecting the cleaning of the milk unit, the water tank or the use of inappropriate cleaning agents or descaling agents can affect your health.

- > Clean your coffee machine at regular intervals, with the help of the cleaning programmes, immediately after the request on the display.
- > Use only the WMF cleaning agents and descaling agents.

4.2.1 Calling up the customer care programmes

		<p>> Press P button.</p>
<p>Calling up the care programmes</p>		<p>> Browse with + for care programmes.</p>
<p>Select care programmes</p>		<ul style="list-style-type: none"> > Confirm your selection with P button. > Browse with - or + buttons for the desired care programme. > Confirm your selection with P button.

Care

4.2.2 Warm-up rinse

The pipes of the automatic coffee machine are rinsed with hot water. The water is drained out via the All-in-One spout.

Warm-up rinse

warm up rinsing
OK: P browse: -/+

- > Call up the customer care programmes (see Chapter 4.2.1).
- > Place a suitable vessel under the All-in-one spout.
- > Confirm the warm-up rinse with **P** button.

4.2.3 Milk system rinse

In the milk system rinse, the WMF easy clean, the milk system is rinsed with hot water. The water is drained out via the All-in-One spout. The All-in-one spout is cleaned via a pulse of steam.

Milk system rinse

milk system
rinsing
OK: P browse: -/+

- > Call up the customer care programmes (see Chapter 4.2.1).
- > Push the All-in-one spout to the uppermost position.
- > Wipe the outside of the milk hose with a clean damp cloth.
- > Place a vessel containing at least 250 ml of water on the left hand side of the automatic coffee machine.
- > Place the end of the milk hose into the vessel.
- > Place a vessel with at least 250 ml capacity under the All-in-one spout.
- > Start the milk system - rinse with **P** button.

**lower spout into
beverage position**

> Push the All-in-One spout slightly downwards.



Hazard!

Possible scalding due to hot rinsing water!

After rinsing, some hot water will remain in the milk hose.

> Hold the open end of the milk tube over the drip tray so that the remaining hot water can run out.

4.2.4 Machine-cleaning - Cleaning programme



Hazard!

Possible health hazard due to accidental ingestion of cleaning solution!

Cleaning agents and descaling agents that are dispensed during the cleaning programme of your automatic coffee machine can affect your health.

> Ensure that nobody drinks the cleaning solution that is dispensed.



After 220 brewings or 4 days, the request for machine-cleaning appears on the display. You can put off the cleaning with C, but machine cleaning must be carried out within the next 30 brewings or after 2 days. Otherwise, beverage dispensing will be blocked. The block is cleared after a cleaning cycle.

Care

Machine-cleaning

*Duration of the cleaning program:
7 minutes*

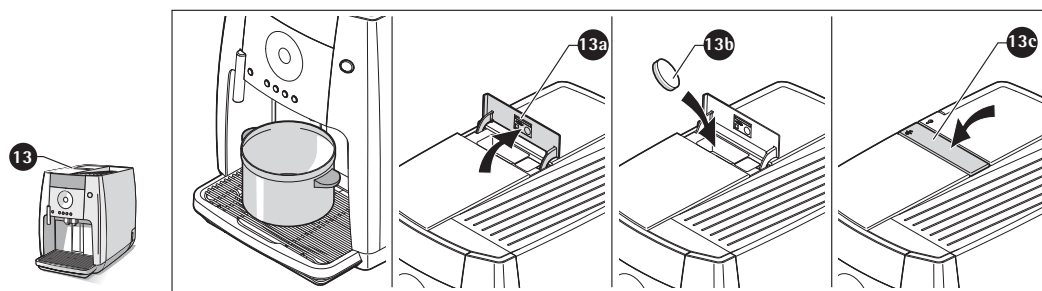
machine cleaning
OK: P browse: -/+

- > Call up the customer care programmes (see Chapter 4.2.1).
- > Start the machine cleaning with **P** button.

empty drip tray
OK: P

- > Follow the instructions in the display.

refill water tank

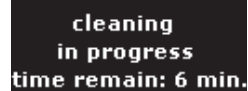


**place 2L container
OK: P**

**insert tablet into
coffee grounds
slot**

- > Place a suitable vessel (2 litres' capacity) under the All-in-One spout.
- > Open the lid (13a) on the ground coffee inlet.
- > Place a cleaning tablet (13b) along with the yellow sponge in the ground coffee inlet.
- > Close the lid (13c).

Care



**cleaning
in progress
time remain: 6 min.**

- > Start the machine cleaning with **P** button.
*The cleaning programme starts.
A minute countdown indicates how long the cleaning still has to go.
The machine cleaning process ends after 6 minutes.
The display calls for a manual milk system cleaning.*
 - > Execute manual milk system cleaning as per Chapter "4.3.1 Clean the milk system" on page 46, or press the **C** so that the display goes out.
-



If you would like to be reminded about a specific day for the cleaning process, simply perform the cleaning on the desired day after the last beverage is dispensed. In future, every week, a cleaning request is displayed on the same day.

4.2.5 Replace water filter



If the water filter needs to be replaced, you will be asked to do so in the display. You can postpone filter change with **C**.



Care

Replace water filter

**remove
water tank**

- > Call up the customer care programmes (see Chapter 4.2.1).
- > With the help of +/- button, select the filter change function.
- > Start filter change with the **P** button.

**filter exchange
OK: P browse: -/+**

- > Take out the water tank from the automatic coffee machine.

**remove old filter
OK: P**

- > Replace the old filter by a new one as described under in Chapter 2.4.

- > Fill the water tank with cold tap water.
- > Place the lid on the water tank.
- > Slide the water tank gently into the automatic coffee machine.
- > Press the button **P**.
- > Place a 2 litre collecting container under the hot water spout.

Care

**filter rinsing
refill water tank**

> Start filter rinse with the **P** button.

**rinsing filter ...
time remain: min**

*The filter rinsing programme starts.
A minute countdown indicates how long the rinsing still has to go.
Filter rinsing process ends after 5 minutes.*



While rinsing the filter, unusual noises are heard. This is normal.
The noises end during the filter rinse. During further operation, everything sounds normal again.

4.2.6 Descale automatic coffee machine



Hazard!

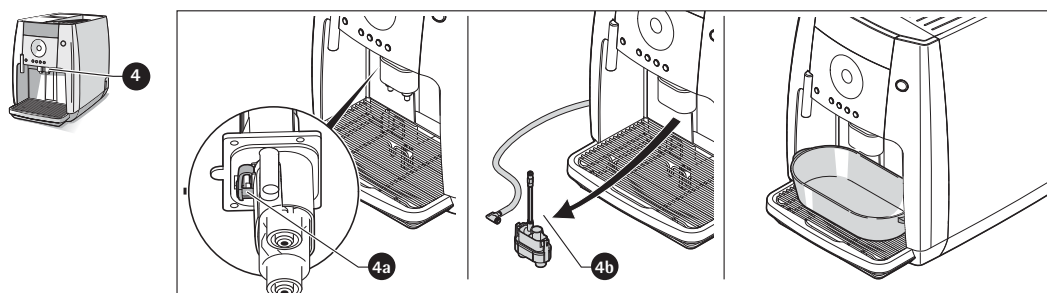
Possible health hazard due to accidental ingestion of cleaning solution!

Cleaning agents and descaling agents that are dispensed during the cleaning programme of your automatic coffee machine can affect your health.

- > After cleaning, rinse it with clear drinking water so that no cleaning solution remains in your automatic coffee machine.
- > Then empty the water tank of your automatic coffee machine.
- > Ensure that nobody drinks the cleaning solution that is dispensed.



If the WMF 450 needs to be descaled, you will be requested to do so in the display. You can postpone the descaling with **C**, but a descaling process must be carried out within the next 50 brew cycles. Otherwise, beverage dispensing will be blocked. The block is cleared after a descaling procedure.



- > Release the milk hose from the milk foamer.
- > Press the release button **(4a)** at the back of the All-in-One-spout and pull the milk foamer **(9b)** off downwards.

Care

Descal automatic
coffee machine

Remove the
water filter

machine descaling
OK: P browse: -/+

- > Call up the customer care programmes (see Chapter 4.2.1).
 - > Browse with **-** or **+** buttons for machine descaling.
 - > Confirm your selection with **P** button.
 - > Empty the drip tray.
 - > Remove the water tank from the automatic coffee machine.
 - > Remove the filter cartridge and the filter adapter if a water filter is used.
 - > Pour half a bottle of WMF liquid descaling agent (375 ml) into the water tank.
 - > Fill the water tank with 750 ml water and cover it with the lid.
 - > Place a large collecting vessel (minimum 2 litres) under the All-in-One spout and the hot water spout.
 - > Start the machine descaling with **P** button.
- Descaling starts and shall not be interrupted at any point.*

descaling ...
time remain:14min.

A minute countdown indicates how long the descaling still has to go. Entire duration of descaling lasts for about 14 minutes.

The following displays appear before the end of the descaling process:

empty water tank
OK: P

- > Empty the water tank.
 - > Rinse the water tank thoroughly with clear water.
 - > Press **P** button.
-

refill water tank
start: P

- > Fill the water tank with cold drinking water.
 - > Place the lid on the water tank.
 - > Slide the water tank gently into the automatic coffee machine.
 - > Press **P** button to continue the descaling.
-

descaling ...
time remain: 4min.

A minute count down shows the remaining time of the descaling process.



After descaling, a machine-cleaning is requested. The procedure is described under "4.2.4 Machine-cleaning - Cleaning programme" on page 36.

Care

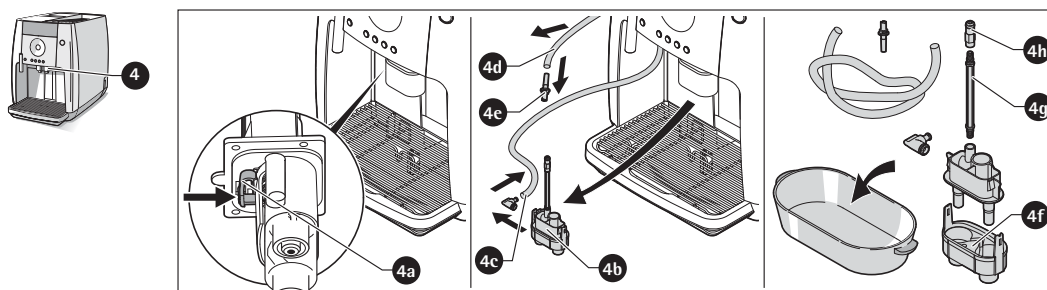
- > Replace the filter adapter and the water filter - if used - in the water tank ("2.4 Insert the WMF water filter" on page 7).
- > Check the correct location of the red steam nozzle ("4.3.2 Clean the steam nozzle" on page 48).
- > Push the milk foamer into the All-in-One spout from below.
- > Place the milk hose on the milk foamer and pull the milk hose through the guide.
- > Fill the water tank with clear, cold tap water.
- > Slide the water tank gently into the automatic coffee machine.

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

4.3 Manual cleaning

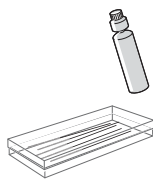
4.3.1 Clean the milk system

> Push the All-in-One spout slightly upwards.



- > Press the release button **(4a)** at the back of the All-in-One-spout and pull the milk foamer **(4b)** off downwards.
- > Release the milk hose **(4c)** from the milk foamer.
- > Pull the milk hose **(4d)** from the left through the milk hose guide.
- > Detach the milk nozzle **(4e)** from the milk hose.
- > Detach the upper and lower part **(4f)** of the milk foamer from one another by pressing the part of the milk foamer with the spout downwards on a solid surface.
- > Twist out the air intake pipe **(4g)** from the milk foamer.

Care

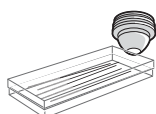
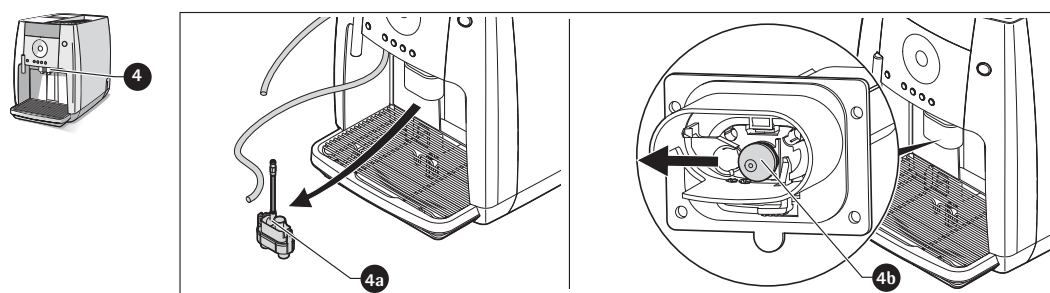


- > Unscrew the black cap **(4h)** from the air intake pipe.
- > Mix one measuring cap of WMF milk system cleaner with 200ml water in a container.
- > Place all parts of the milk system in the cleaning solution for minimum 5 hours or overnight.
- > Finally, rinse all the parts thoroughly under running water.
- > Clean the opening of the beverage spouts with the brushes provided.

- > Assemble the milk foamer again in the following manner (see illustration on page 46 on the right hand side):
 - Push the top section into the lower section **(4f)**, so that it clicks in place.
 - Screw the air inlet pipe **(4g)** in place.
 - Screw the black cap **(4h)** onto the air inlet pipe.
 - Insert the milk hose **(4c)** into the milk foamer again.
- > Insert the milk foamer into the All-in-One spout from below.
- > Push the All-in-One spout downwards.
- > Insert the milk hose into the guide.



4.3.2 Clean the steam nozzle



- > Remove the milk foamer (4a).
- > Press the red steam nozzle (4b) with your index finger away to the left.
- > Carefully clean the steam nozzle with one of the small cleaning brushes provided.
- > In order to fit the red steam nozzle (4b) back in position, press it firmly into the previous position.

Care

4.3.3 Clean the brewing unit

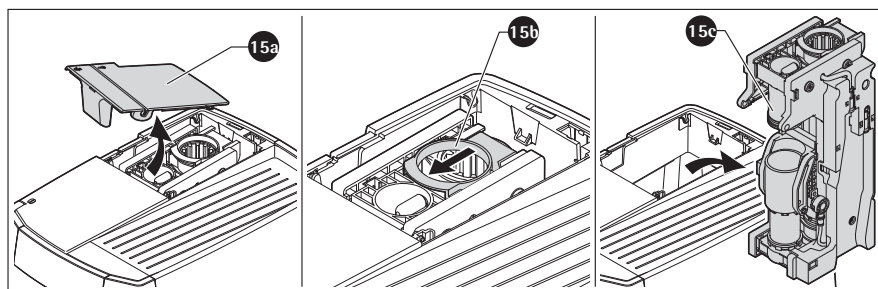


Hazard!
Possible burn injuries while cleaning!

The brewing unit of our automatic coffee machine is very hot while under operation and can cause burns.
> Allow the brewing unit to completely cool down before starting the cleaning procedure.



- > Switch off the WMF 450 with the On/Off switch.
- > Remove the mains plug

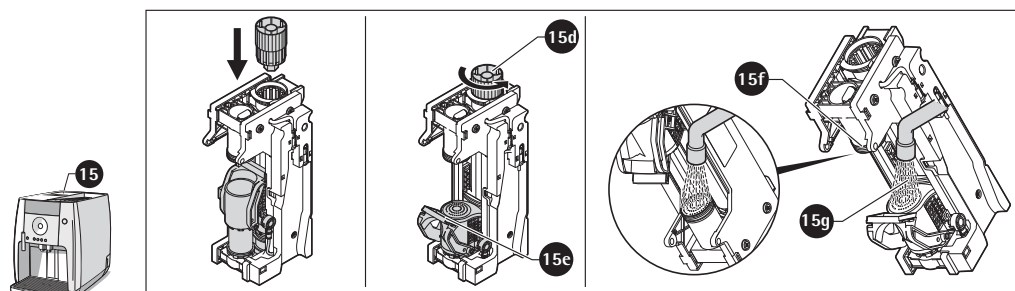


If it is difficult to remove the brewer, the O-rings must be lubricated.



Chap. "4.4.2
Lubricating O-ring
of brewing unit" on
page 55

- > Open the lid of the brewer (15a).
- > Release the brewing unit (15b).
- > Pull the brewing unit (15c) upwards out of the brewing chute.



- > Turn the thread (15d) on the brewing unit head with the Multitool in an anticlockwise direction.
The scraper (15e) folds out forward and the brewing sieve is now visible.
- > Clean the brewing sieve (15f) under running water.
- > Clean the distribution sieve (15g) under running water.
- > Allow the brewing unit to dry completely before replacing it in the machine.



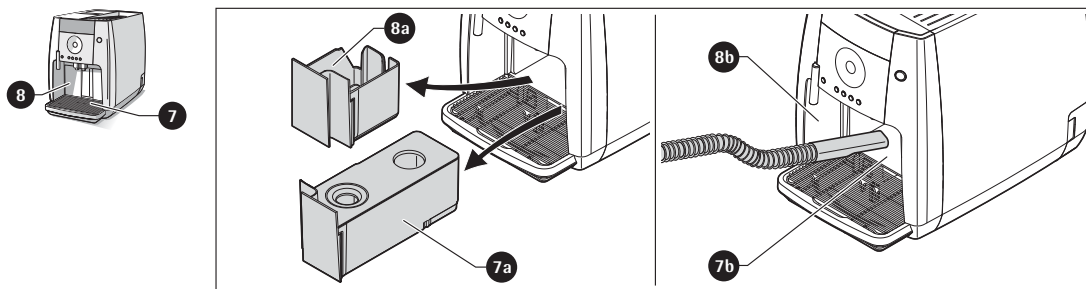
Caution!

Possible damage to the brewing unit!

The brewing unit of your automatic coffee machine can be damaged due to cleaning agent or by cleaning it in a dishwasher.

- > Only use water for cleaning the brewing unit.
- > Do not use cleaning agents to clean the brewing unit.
- > Never clean the brewing unit in a dishwasher.

Care



- > Pull out the water tank (7a) and the coffee grounds container (8a).
- > Remove the residues of ground coffee in both openings using a vacuum cleaner (7b, 8b), for example.
- > Turn the thread on the brewing unit head with the Multitool in a clockwise direction until the black scraper folds in again.
- > Insert the dried brewing unit till the lock clicks into place.
- > Close the lid of the brewer (15a, Page 48).



Caution!

Possible damage to your automatic coffee machine!

- > Never force the brewing unit into your automatic coffee machine.
- > When the brewing unit sticks, turn the thread at the brewing unit head slightly to the left or right with the Multitool.

4.3.4 General cleaning



Caution!

Possible damage to the water tank, the drip tray or the coffee grounds container!

Due to thermal effects in a dishwasher, the water tank, drip tray and coffee grounds container may be deformed.

> Therefore, never clean the water tank, the drip tray and the coffee grounds container in a dishwasher.

Clean the coffee grounds container

> Empty the coffee grounds container and rinse it with water.

Clean the water tank

> Empty the water tank.

> If necessary, clean the water filter and cartridge adapter.

> Remove the deposits in the tank and on the adapter with a scrub brush.

> Rinse the water tank with water.

> If necessary, insert the water filter and cartridge adapter.

> Fill the water tank with cold tap water.

> Slide the water tank into the automatic coffee machine with the lid fitted in position.



Bleeding should be carried out after removing the water filter and cartridge adapter. Draw off hot water until a steady water stream comes out.



Heavy calcium deposits can be removed with the WMF descaling agent. After descaling, the water tank must be thoroughly rinsed to removed the descaling residues.

Clean the drip tray and the drip tray grid

> Remove the drip tray from the automatic coffee machine.

> Empty the drip tray and rinse the drip tray and drip grid with water.

> Re-insert the drip tray.

Care

Clean the bean hopper



- > Switch off the WMF 450 with the On/Off switch.
- > Remove the mains plug
- > Clean the empty bean hopper with a dry, lint-free cloth.

Clean the housing and control panel



- > Switch off WMF 450 with the On/Off switch (press for about 3 seconds).
- > Remove the mains plug
- > Clean the housing with a damp cloth.

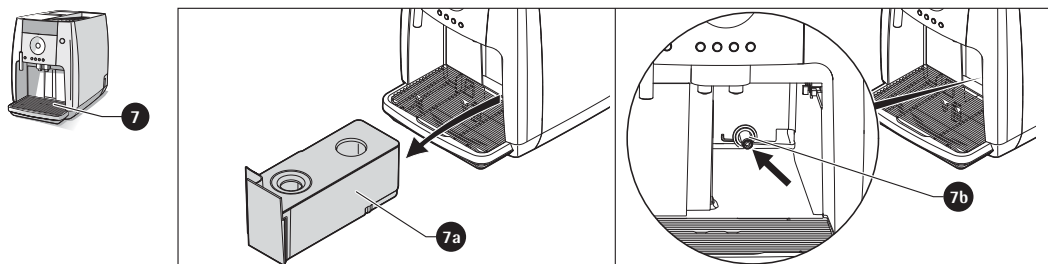
4.4 Lubricating the O-rings



- > Use only WMF "Grease for sealing rings" from the accessories.
The grease/lubricant is suitable for the material and safe for food technology.

4.4.1 Lubricating O-Ring on the water tank

If it is difficult to remove and insert the water tank and if "flow fault" is displayed frequently, you must slightly lubricate the O-ring on the water spout supports with the WMF "Gasket grease".

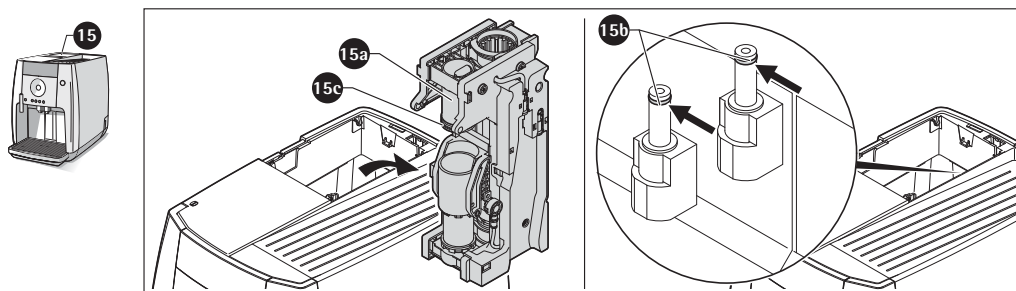


- > Pull out the water tank (7a).
- > Lubricate the O-ring (7b) on the water spout supports with the WMF "Gasket grease".

Display messages and malfunctions

4.4.2 Lubricating O-ring of brewing unit

If it is difficult to remove and insert the brewing unit and if "flow fault" is frequently displayed, you must slightly lubricate the O-rings with the WMF "Gasket grease".



- > Pull the brewing unit (15a) upwards out of the brewing chute.
- > Mildly lubricate the O-Rings (15b) in the brewing chute with the WMF "Gasket grease".
- > In addition, you should clean and grease the O-ring on the brewing unit (15c).

5 Display messages and malfunctions

If you should have a fault with your WMF 450 you can read off the exact problem on the display. In this chapter you will find out how to resolve the problem.

5.1 Messages on the display

Emptying coffee grounds container

**grounds
cont. empty?
no: C yes: P**

The coffee grounds container is full.

- > Remove the coffee grounds container.
- > Empty the coffee grounds container and rinse it with water.
- > Wipe the coffee grounds container dry.
- > Replace the coffee grounds container.
- > Confirm the clearance with **P** button.

Always empty the coffee grounds container when the coffee machine is switched on so that the electronic counter registers this clearance.

**beverage sel.
locked
grounds container
missing**

Refilling water tank

**beverage sel.
locked
refill water tank**

The water tank is nearly empty.

The water tank is never emptied completely so that no air enters the coffee system.

- > Remove the water tank from the automatic coffee machine.
- > Completely empty the water tank.
- > Fill the water tank with cold tap water (maximum 1.8 litres).
- > Slide the water tank into the automatic coffee machine with the lid fitted in position.

Display messages and malfunctions

Fill the bean hopper

refill beans
OK: P

*The coffee beans in the coffee bean hopper is not sufficient.
Grinding is interrupted.*

- > Fill the coffee bean hopper with coffee beans.
- > Press **P** button.

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

Fill in the ground coffee

insert
coffee Grounds

The lid of the ground coffee insert is opened.

- > Pour in the ground coffee.
- > Close the lid of the ground coffee inlet.

*The procedure can be cancelled with **C** button. Already inserted ground coffee is removed via the coffee grounds container.*

Display messages and malfunctions

<p>Replace water filter</p>		<p><i>The water filter must be changed</i></p> <ul style="list-style-type: none"> > Change the water filter (see Chapter 4.2.5).
<p>Close brewer lid</p>		<p><i>The brewer lid of the automatic coffee machine is open.</i></p> <ul style="list-style-type: none"> > Close the lid of the brewer.
<p>Clean display</p>		<p><i>The control panel is not clean, the buttons do not respond.</i></p> <p>This message can appear when there is a large amount of steam being emitted, for example if several cappuccinos have been dispensed.</p> <ul style="list-style-type: none"> > Switch off the WMF 450 with the On/Off switch. > Clean the <i>display</i> with a soft damp cloth. > Switch on the WMF 450 with the On/Off switch. <p><i>Does the message appear as before?</i></p> <ul style="list-style-type: none"> > Contact the WMF Service Center.



Display messages and malfunctions

Replace brewer



insert brewer

The brewing unit is not inserted.

- > Switch off the WMF 450 with the On/Off switch.
- > Insert the brewing unit.
- > Check if the brewing unit is inserted correctly.

The brewing unit can only be inserted with difficulty or it cannot be inserted at all:

- > Remove the brewer.
- > Apply a thin layer of grease from the accessories to the sealing rings (see Chapter 4.4.2).

Flow fault

water flow error

stop: C



- > Fill the water tank.
- > Bleed the automatic coffee machine by dispensing hot water until a constant stream of water comes out.

Loud pumping noises?

- > Check whether the water tank is completely pushed in.
- > Bleed the automatic coffee machine by dispensing hot water until a constant stream of water comes out.

Is the water filter or sieve clogged?

- > Change the water filter (see Chapter 4.2.5).
- > Clean the sieve.

Is the check valve spout of the water tank dirty?

- > Clean the water spout of the water tank from behind with a small brush from the accessories.

Display messages and malfunctions

water flow error
stop: C



- No hot water delivery?*
- > Remove the water filter and the sieve from the water tank and try again.
 - > Replace the O-ring on the water drain spout supports.
- Brewing unit clogged?*
- > Remove the brewing unit.
 - > Clean the brewing unit (see Chapter 4.3.3).
 - > Carry out the cleaning programme (see Chapter 4.2.4).
- Grinding too fine?*
- > Set the degree of grinding to be coarser by one step (see Chapter 3.5).
 - > Remove the grinding dust with a vacuum cleaner.

Motor driver



motor driver error
motor valve
cancel: C

- > Switch off WMF 450 with the On/Off switch (press for about 3 seconds).
 - > Switch on the WMF 450 with the On/Off switch.
- On recurrence, the malfunction must be rectified by the WMF Service-Center.*

Display messages and malfunctions

Grinder

grinder blocked
machine locked

The grinder is blocked by a foreign body.

- > Switch off the machine and pull out the mains cable.
 - > Clean the bean hopper.
 - > Turn the grinder clockwise with the Multitool so that the foreign bodies can escape if needs be.
 - > Switch on the machine.
 - > Start the grinder by pressing the beverage button.
 - > When the grinder is free again: Reset the grinding degree.
- Grinding too fine.*
- > Set the grinding degree to be coarser.
-



Display messages and malfunctions

Temperature senso

**temp.sensor
steam
machine blocked**

- > Switch off the coffee machine.
- > Allow the coffee machine to cool down.
- > Switch the coffee machine on again.

On recurrence, the malfunction must be rectified by the WMF Service-Center.

or

**temp.sensor
steam
servicing
recommended**

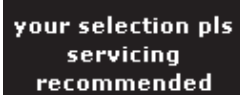
**temp.sensor
water
machine blocked**

or

**temp.sensor
water
servicing
recommended**

Display messages and malfunctions

Service



**your selection pls
servicing
recommended**

This message appears for the first time after 6,000 brews and reminds you 2 weeks from heating up that a service by the WMF Service Center is recommended.

> Then you should contact the Service Center.

This message appears again for 2 weeks after a further 3,000 brews.



Display messages and malfunctions

5.2 Problems without error display

Problem	Rectification measure
No milk foam - / milk output, although there is milk in the container	<ul style="list-style-type: none">> Check whether the milk hose is kinked or squashed.> Re-fit the milk hose again.> Clean the All-in-one spout (see Chapter 4.3.1). <p><i>Steam nozzle correctly assembled?</i></p> <ul style="list-style-type: none">> Fit the steam nozzle as described in Chapter 4.3.2.
No milk foam only hot milk	<ul style="list-style-type: none">> Check that the outlet is in the uppermost position. Pull the outlet downwards.> Carry out a milk system rinsing operation. <p><i>Does the problem persist?</i></p> <ul style="list-style-type: none">> Clean the milk system.> Clean the steam nozzle (see Chapter 4.3.2).
Milk or milk foam too cold	<ul style="list-style-type: none">> Ensure that the correct milk nozzle is attached to the milk hose (white for refrigerated milk, brown for unrefrigerated milk).

Display messages and malfunctions

Problem	Rectification measure
Milk is too hot and too little or milk foam has bubbles	<ul style="list-style-type: none"> > Use refrigerated milk > Check whether the milk hose is kinked or squashed. > Re-fit the milk hose again. > Clean the All-in-one spout (see Chapter 4.3.1). > Ensure that the correct milk nozzle is attached to the milk hose (white for refrigerated milk, brown for unrefrigerated milk). > Check all connections and seals of the All-in-one spout.
It is difficult to insert the water tank	<ul style="list-style-type: none"> > Apply WMF grease from the accessories to the O-ring on the water spout supports (see Chapter 4.4.1).
Pump is very noisy	<ul style="list-style-type: none"> > Check whether the water tank is completely pushed in. > Bleed the automatic coffee machine by dispensing hot water until a constant stream of water comes out.
Coffee has no crema	<p><i>Improper coffee mixture or coffee is no longer fresh?</i></p> <ul style="list-style-type: none"> > Change the coffee beans. <p><i>Quantity of ground coffee is too little?</i></p> <ul style="list-style-type: none"> > Increase the coffee strength. <p><i>Coffee is too cold?</i></p> <ul style="list-style-type: none"> > Reheat the cups on the cup storage. > Carry out a warm-up rinsing operation. <p><i>Grinding degree too coarse?</i></p> <ul style="list-style-type: none"> > Set the degree of grinding to be finer by one point (see Chapter "Set the grinding degree" on page 29).

Display messages and malfunctions

Problem	Rectification measure
It is difficult to remove the brewing unit and reinsert it.	<ul style="list-style-type: none"> > Apply WMF grease from the accessories to the O-ring on the brewing unit (see Chapter 4.4.2).
The brewing unit cannot be removed or reinserted	<ul style="list-style-type: none"> > Adjust the brewing unit with the Multitool as you are inserting it until you can insert the brewing unit. > Remove the residue of coffee grounds inside the brewer.
There is a noticeable large amount of coarse ground coffee inside the brewer	<ul style="list-style-type: none"> > Set the degree of grinding to be finer by one point (see Chapter 3.5). <i>Is the metal spring ring in the brewer stamp missing?</i> > Remove the brewing unit (5a). > Use the Multitool (5c) to turn the brewer (5b) clockwise all the way upwards. The brewer stamp (5d) on the bottom of the brewer is now visible. > Insert the metal ring (5e).

6 Transport and Disposal

- > Retain the original packing as protection during transportation.
 - > Empty the water tank, drip tray, grounds box and the bean hopper before moving.
 - > Always dispatch or transport the machine in the original carton with the expanded polystyrene shells.
- Disposal options for the device at the end of its service can be found out from your local municipal authority.



This unit complies with the European Directive 2002/96/EU concerning waste electrical and electronic equipment (waste electrical and electronic equipment – WEEE) and must not be disposed of in household waste. You can get further information from the nearest recycling depot or your Service Center.

7 Guarantee, warranty and customer service

You are entitled to the warranty rights within the legal scope. Additional information on warranty and guarantee conditions are given in the supplementary sheet of the user manual.

If you need more information or if any problems arise, please contact your WMF dealer or contact the Service Center in your country. Phone number and other information is shown on the supplementary sheet of the user manual.



Technical data

8 Technical data

Power rating	1550 Watt
Mains power connection	1/N/PE ~ 50/60 Hz; 220 - 240V
On site circuit protection	maximum 16 A
Daily output	20 Cups
Coffee bean hopper	250 g
Variable brewing chamber	6 to 15 g
Capacity of water tank (without filter)	approx. 2.0 l
Coffee grounds container	approx. 13 portions
Height adjustable All-in-one spout with milk nozzle	67 to 141 mm
High-performance pump	16 bar
Independent heating systems	2
External dimensions	Width 284 mm Height 392 mm Depth 474 mm For maintenance and cleaning, at least 250 mm space above the machine for dismantling the brewer must be allowed.
Empty weight	approx. 11.0 kg
Weight of the brewer	1.2 kg
Cable length	approximately 1.0 m
Machine type	03 0320

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Publisher Information

10 Publisher Information

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Instructions for Use

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