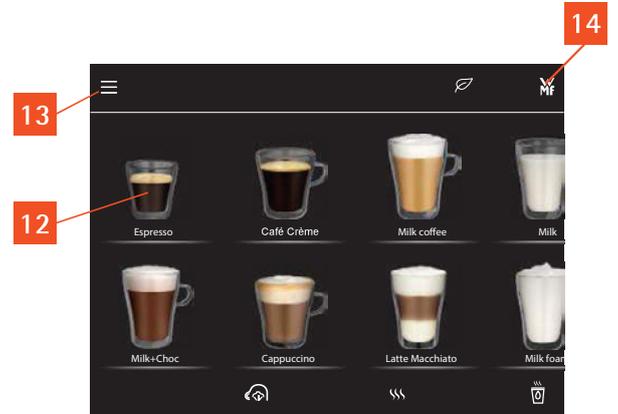


5000S+



BEVERAGE SELECTION DISPLAY



KEY

- 1** COFFEE BEAN HOPPER (UP TO 2)
- 2** POWDER HOPPER (CHOCOLATE)
- 3** CLEANING TABLET INSERT
- 4** TOUCH DISPLAY FOR BEVERAGE BUTTONS AND SETTINGS
- 5** BEVERAGE DISPENSE SPOUT
- 6** GROUNDS CONTAINER / GROUNDS THROUGH
- 7** REMOVABLE DRIP TRAY WITH DRIP GRID

- 8** HOT WATER SPOUT
- 9** OPERATING PANEL
- 10** SIDE ILLUMINATION
- 11** ON / OFF SWITCH
- 12** BEVERAGE BUTTONS
- 13** MENU PAD
- 14** MESSAGES PAD

10L SIDE FRIDGE



**INTERNAL
VIEW**



**FRONT
VIEW**

KEY

- | | |
|--------------------------|------------------------------|
| 1 TEMPERATURE LCD | 8 MILK CONTAINER LID |
| 2 DOOR LOCK | 9 MILK CONTAINER BASE |
| 3 ON / OFF SWITCH | |
| 4 DOOR | |
| 5 FRIDGE SEAL | |
| 6 MILK LINE | |
| 7 MILK LANCE | |



SELF SERVICE EMERGENCY ALERT

ATTENTION IF RED LIGHTS ARE FLASHING
PLEASE ATTEND MACHINE.

TO RESOLVE DO THE FOLLOWING:

1. INSTRUCTIONS DISPLAYED ON SCREEN OR.

Follow instructions displayed on coffee machines screen to clear the message

2. DRINKS DISPLAYED ON SCREEN

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



REMOVING GROUTS CONTAINER

IMPORTANT PROCESS REMOVAL OF GROUTS

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



SPOUT LOWERED BACK
TO READY POSITION

END OF DAY SYSTEM CLEAN



PERFORM THIS AT LEAST ONCE EVERY 24 HOURS



THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES



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

STEP 1. ▶

1.

2.

Access the home menu, and select the Care option.

STEP 2. ▶

1.

Select Cleaning programs, then select System cleaning

STEP 3. ▶

Confirm if machine needs to shutdown after cleaning

STEP 4. ▶

If you no beverages are to be made, directly after cleaning, then select NO. If operation is required then select YES.

STEP 5. ▶

Wipe the spout and drip tray with a clean & damp cloth

STEP 6. ▶

Empty and clean the coffee grounds container.

STEP 7. ▶

Insert 1 **RINZA** tablet into each blue container. Do not add water.
Part No: 12-MKTAB12-40 Rinza

STEP 8. ▶

Plug milk line into the blue WMF cleaning container. Place the cleaning box on drip tray during the cleaning process.

STEP 9. ▶

Insert **CAFIZA** tablet into top chute for brewer cleaning.
Part No: 12-ESPTH12-100 Cafiza E18

END OF DAY SYSTEM CLEAN



PERFORM THIS AT LEAST ONCE EVERY 24 HOURS



THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES



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

STEP 10.



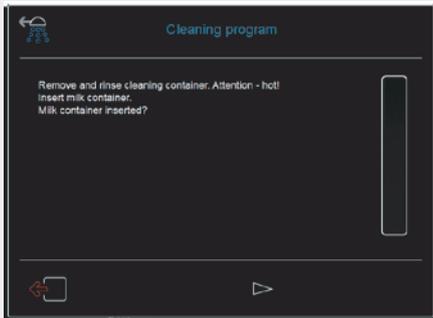
System will progress with cleaning (up to 14 minutes max).

STEP 11.



Un-plug milk line from blue container and plug back into milk container. Careful warm water inside blue container.

STEP 12.



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

STEP 13.



Once completed, machine will return to home screen.

IMPORTANT: MILK ACTIVATION

If you have selected 'No' at Step 4, please complete the following steps.

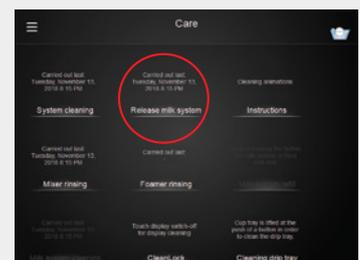


STEP 14.



Care menu

STEP 15.



Select 'Release Milk System'

REFILL COFFEE HOPPERS



PERFORM THIS WHEN PROMPTED BY MACHINE



THIS PROCEDURE TAKES APPROX. 2-3 MINUTES



DURING REFIL BE CAREFUL THAT NO FOREIGN DEBRIS FALLS INTO HOPPER

NOTE.



DO NOT FILL ABOVE LINE

Fill hoppers with fresh coffee to just below lid line. The hoppers will empty at the same rate so ensure all hoppers are filled to the same level.

STEP 1.



If the machine runs out of coffee, it will prompt the operator to refill hopper.

STEP 2.



Remove lid the pour coffee into the empty hopper.

STEP 3.



Once hopper is topped up, tap on the green tick to continue.

CHOCOLATE WHIPPER/MIXER CLEANING



PERFORM THIS AT THE END OF THE WEEK.



THIS CLEANING PROCEDURE TAKES APPROX. 10 MINUTES



USE ONLY WMF CERTIFIED MILK CLEANING TABLETS.

STEP 1.



Open Display Panel

STEP 2.



Remove choc hose from back of foamer & slide spring off

STEP 3.



Remove chocolate mixing bowl

STEP 4.



Separate top of bowl and remove hose

STEP 5.



Disassemble all parts

STEP 6.



Wash unit in water & dry thoroughly

NOTE.



Please ensure wiper disc is insert the correct way.

STEP 7.



Inset mixer back into the machine and reattach choc hose & slide spring on.

STEP 8.



Close Display Panel

HOPPER CLEANING



PERFORM THIS AT THE END OF THE MONTH.



THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES



ENSURE HOPPERS ARE DRY BEFORE RE-FITTING

STEP 1.



Open Display Panel

STEP 2.



Swing the green handle right to left to release all hoppers

STEP 3.



Gently lift hoppers, empty the contents into a clean container

STEP 4.



Hand wash hoppers & dry thoroughly

STEP 5.



Refill hopper with product and place onto machine

STEP 6.



Swing the green handle left to right to re-lock hoppers

STEP 7.

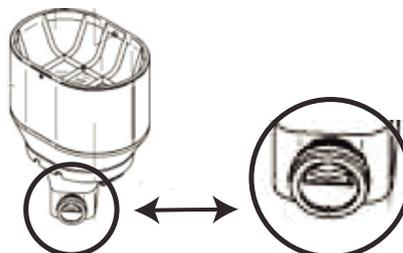


Close Display Panel



IMPORTANT: CHOCOLATE HOPPER REASSEMBLY

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



EMPTY GROUNDS



PERFORM THIS WHEN
PROMPTED BY MACHINE



THIS PROCEDURE TAKES
APPROX. 2 MINUTES



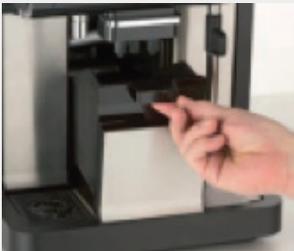
WARNING: IF GROUNDS ARE
NOT DISPOSED OF, DO NOT
SELECT THAT THEY WERE

NOTE.

The grounds container receives the used coffee grounds. It has enough capacity to store coffee grounds from approx. 50 brewing cycles.

The display shows a message as soon as the grounds container needs to be emptied. Beverage dispensing is blocked for as long as the grounds container is removed.

STEP 1.



Remove grounds container.

STEP 2.



Empty grounds container into bin.

STEP 3.



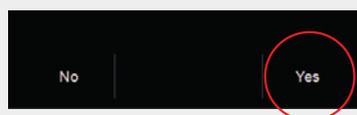
Clean container under sink with cold water then lightly dry.

STEP 4.



Replace grounds container back into
the 5000S+.

STEP 5.



Select Yes if grounds container
is empty.

MILK PUMP CALIBRATION

NOTE.



To perform milk calibration you will need a measuring jug (min 600ml)
This process is used if you have a temperature or level shift on ALL beverages.

STEP 1.



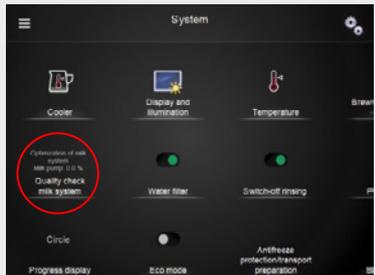
Select the menu on the top left of the screen.

STEP 2.



Then select the system menu.

STEP 3.



Select 'Quality check milk system'.

STEP 4.



Remove hose from milk container.

STEP 5.



Fill blue cleaning container with cold water and connect it back to milk line.

MILK PUMP CALIBRATION continued

NOTE.



Keep measuring cup at hand (min 600ml).

STEP 6.



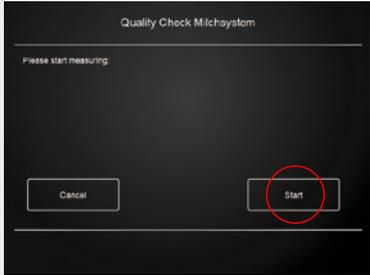
Machine will begin milk calibration process.

STEP 7.



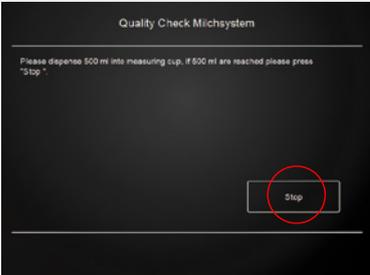
Once initial step is completed, place the measuring cup below the spout.

STEP 8.



Select start.

STEP 9.



Machine will dispense water. Once the 500ml level is reached press stop, must be as accurate as possible.

STEP 10.



If the measuring result is at 500ml (give or take 20ml) select Yes, if not, select No to perform again.