

coffee wakes up the world

WMF

User Manual WMF Cup&Cool WMF Cup



Add-on Equipment

English

bistro! 2000S presto! 1400 prestolino! 1300

**Congratulations on the purchase of your
WMF add-on equipment Cup or Cup&Cool.**

You will be impressed by its technical design and durability. The WMF Cup&Cool is a combination of a cup rack and a cooler.

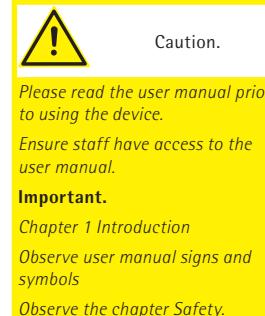
Cups, coffee mugs and coffee pot are heated and stored ready for use in the **cup rack**.

The stainless steel shelves are antifingerprint-coated.

The **cooler** is used for hygienic storage and cooling of milk for preparation of coffee beverages made with milk, such as cappuccino or milky coffee. Milk is supplied directly from the cooler to the coffee machine via the milk hose. A thermostat keeps the set temperature constant. It is set by default to a milk temperature of about 4 °C. The setting can be changed by the WMF Service.

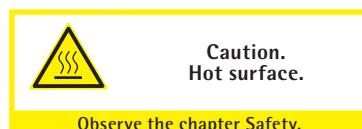
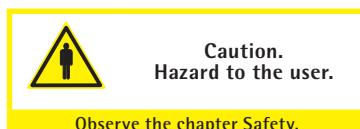
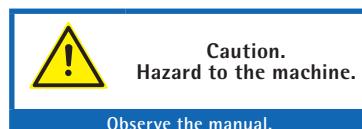
The cooler can also optionally be locked. The add-on equipment can also optionally be fitted with illumination from the rear.

In the wide version, it is possible to work with 2 milk types as an option. For the wide version in conjunction with the WMF bistro!, there is an optional milk empty warning shown in the machine display.



Manual Signs and Symbols

For a detailed description of the warnings, see chapter Safety.



Instruction



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Chapter 1 General Information

1.1 Designation of parts of the device



- 1** On/Off switch for the cooler
- 2** On/Off switch for cup rack heating and illumination
- 3** Heated stainless steel shelves
- 4** Cooler

Chapter 2 Operating Cup rack

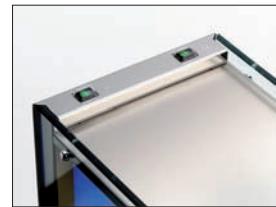
2.1 Switch on the cup rack

- ⌘ Plug in the mains plug
- ⌘ Switch on the cup rack at the On/off switch at the top left on the rear wall

The switch lights up in green.

The illumination (optional) is switched on using the switch for the cup rack.

The cup rack is heated after about 60 minutes.



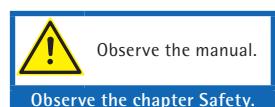
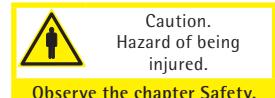
2.2 Fill the cup rack

- ⌘ Carefully place the desired cups, coffee mugs and coffee pots with their openings downward in the cup rack

Please put the cups in carefully. If the cups are not put in carefully the glass side walls may be chipped.

The stainless steel shelves become hot.

The coating of the stainless steel shelves can scratch.

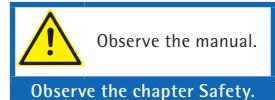


2.3 Switch off the cup rack

- ⌘ Switch off the cup rack at the On/off switch at the top left on the rear wall
- ⌘ Remove mains plug

The switch will no longer be lit up.

If this is not observed, the warranty is invalidated in the event of any resultant damage.



Chapter 3 Operating the cooler

3.1 Switch on cooler

If the cooler was not transported in a standing position then it must be given at least 2 hours to stand quietly before switching on.



- ※ Plug in the mains plug
- ※ Switch on the cooler at the On/off switch at the top right on the rear wall

The switch lights up in green.

The cooler is at operating temperature after about 60 minutes.

The cooler keeps the milk cool but cannot cool down hot milk.



Always use precooled milk.

3.2 Fill the milk container

3.2.1 One milk type

- ※ Open the front door
- ※ Pull out the milk container
- ※ Push the cover of the milk container back
- ※ Pour milk into the milk container
- ※ Place the cover back on the container
- ※ Push the milk container back in carefully
- ※ Insert the adapter on the milk hose into the connection on the milk cover
- ※ Close the front door

- The milk nozzle on the milk hose is inserted into the adapter.
- Do not kink the milk hose.



3.2.2 Two milk types

Only available in the wide version together with the bistro!

- ⌘ Open the front door
- ⌘ Pull out milk containers
- ⌘ Push the lid of the milk container back
- ⌘ Pour milk into each milk container
- ⌘ Push the lids of the milk containers back
- ⌘ Push the milk containers back in carefully
- ⌘ Insert the adapters for the milk hoses into the connector on the milk lids
- ⌘ Close the front door

- Do not kink the milk hoses.
- Milk type 1 is always on the right.
- The shift button on the display of the machine switches to milk type 2 (left).



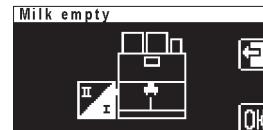
3.3 Low-level message

When the low-level is reached, the low-level warning is shown on the coffee machine display.

- ⌘ Fill the corresponding milk container (see Chapter 3.2)
- ⌘ Confirm filling the milk container by pressing OK on the display

The low-level warning goes out.

Keep the interior of the cooler dry.
This prevents malfunctions.

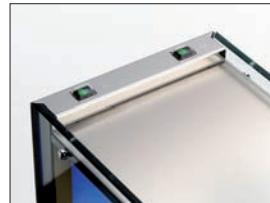


3.4 Switch off the cooler

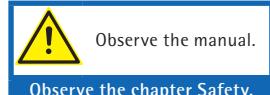
* Switch off the cooler at the On/off switch at the top right on the rear wall

* Remove mains plug

The switch will no longer be lit up.



If this is not observed, the warranty is invalidated in the event of any resultant damage.



Clean the inside of the device before longer breaks in operation.



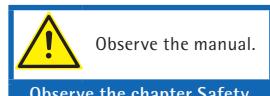
Leave the front door open.

Chapter 4 Care

Do not clean with scouring powders or similar.

There is a risk of causing scratches or scores.

Do not use any sharp cleaning materials.



4.1 Cleaning the cup rack

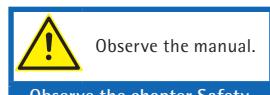
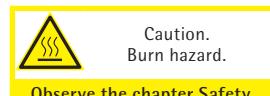
Switch off the device before cleaning and allow to cool.

The stainless steel shelves become hot.

Clean the now cold device using a damp cloth. Finally wipe dry using a fine woolen cloth or chamois leather.

For cleaning metal housing parts on the outside we recommend WMF Purargan® forte cleaner.

The shelves must not be treated with WMF Purargan®.



4.2 Cleaning the milk container/milk hose

The milk container and milk hose must be cleaned every day.

- ⌘ Switch off the cooler at the On/off switch at the top right on the rear wall
- ⌘ Remove mains plug
- ⌘ Open the cooler door
- ⌘ Unplug the milk hose with the milk nozzle and adapter from the milk container cover
- ⌘ Pull out the milk container and empty completely
- ⌘ Clean the milk container in the dishwasher
- ⌘ Rub dry the milk container after cleaning
- ⌘ Clean the milk hose with adapter as described in coffee machine user manual
- ⌘ Replace the milk container and insert the milk hose

Do not kink the milk hoses.

- ⌘ Close the front door



Caution.
Take care to work
hygienically.

Observe the chapter Care.



Follow the manual.

Observe the Safety chapter.

4.3 Clean the inside of the cooler

- ⌘ Stir 5 ml of the WMF special cleaner (order no. 33 0683 6000) from the measuring bottle into a bucket containing 0.5 l of lukewarm water
- ⌘ Use this stirred cleaner solution to wipe out the inside of the cooler
- ⌘ Wipe again using clean water
- ⌘ Rub dry using a soft cloth
- ⌘ Replace the milk container



Caution.
Hazard to the health.

Observe label on the cleaning agents.

4.4 Defrosting the cooler

If the ice layer is more than 3 mm thick, defrost the cooler.

For coolers with integrated low-level warnings, any ice buildup on the rear vertical wall should be avoided.

This prevents malfunctions.



- * Switch off the cooler at the On/off switch at the top right on the rear wall
- * Leave the front door open
- * Wipe away the water from melting ice with a soft cloth
- * Close the front door before switching on again

Never remove the ice layer with sharp or pointed objects. The surface of the cooling compartment can be damaged.



Observe the manual.

Observe the chapter Safety.

Chapter 5 Safety

5.1 Hazard to the operator

At WMF, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:

- Read the user manuals carefully prior to use.
- Do not touch hot device components.
- Do not use the device if it is not working properly or if it is damaged.
- Built-in safety devices must never be altered.
- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the machine.



Failure to observe hazard instructions can lead to serious injury.

Follow the safety instructions.

Despite safety devices, every machine poses numerous hazards if incorrectly used. Please observe the following instructions when using the device so as to prevent injury and health hazards:

Burn hazard.

The stainless steel shelves become hot.

Allow to cool before cleaning.



Hot surfaces.

Burn hazard.

Risk of glass fragments!

Please put the cups in carefully. If the cups are not put in carefully the glass side walls may be chipped.



Caution!
Hazard of glass
fragments!

Risk of being injured.

Health hazard.

The cooler may be used to cool milk only in the containers provided.

The milk containers may be used only for milk that is safe to drink.



Caution.
Health hazard.

Only use as intended.

Health hazard.

When handling special cleaners for the milk foamer, please observe the protective measures on the packaging. The special cleaner for the milk foamer is an irritant.



Caution.
Health hazard.

Follow the instruction of the label on the cleaning agents.

Scalding hazard.

When cleaning, hot water and steam flow through the hoses and the hose adapter.



Caution.
Health hazard.

Milk-carrying parts can cause a scald hazard.

5.2 Hazard to the device

Please observe the following points so as to prevent problems with and damage to the device:

- For insurance reasons always ensure that, at the end of operation, the mains power is switched off or the device is unplugged.
- We recommend damage prevention measures such as:
 - e.g. installing smoke detectors.

- After a break in operation of several weeks we recommend thorough cleaning.
- If the cooler was not transported in a standing position then it must be given at least 2 hours to stand in a vertical position before switching on.

5.3 Directives

The machine fulfills the requirements of the Regulation on Commodities (and counterparts in the European Plastics Directives) and the EC regulation No. 1935/2004 in the currently valid edition. When used properly, the machine does not present a hazard to health or other unjustifiable hazard.

The materials and products used comply with the Regulation on Commodities (and counterparts in the European Plastics Directive 2002/72/EG ff.)

The machine fulfills the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), EMCD (EMV) 2004/108/EC (EG), Directive 2002/95/EC (ROHS), Directive 2002/96/EC (WEEE).

The declaration of conformity is included with the machine. The machine bears the CE mark. Any modifications that are not approved by WMF will cause this declaration to become invalid. Currently valid national rules apply in countries outside of the European Union. This device is subject to the directive on waste electrical and electronic equipment (WEEE/EU directive) and may not be disposed of as domestic waste.



Contact the WMF Service to dispose of this.

5.4 Duties of the owner/operator

The operator of such devices must ensure regular servicing by WMF customer service technicians, their agents or other authorized persons and checking of safety devices.

Access to the service area is permitted only for persons with knowledge and practical experience with the unit, especially regarding safety and hygiene.

The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance. In office/floor supply or similar self-service applications, only staff instructed in operation of the machine should supervise the machine. Trained personal should carry out maintenance and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g., to BGV A3). In order to ensure operational safety of your device regular inspection is necessary. These measures are conducted by the WMF Service or by WMF authorised service

personnel as part of the maintenance work. The manufacturer's specifications regarding maintenance cycles and frequency of maintenance are to be observed.

5.5 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements.

The vendor should always be afforded the opportunity to rectify errors within an appropriate period.

Claims that exceed the above terms, in particular damage claims as a result of consequential damage, are excluded to the extent that this is legally permissible.

Material defects shall be reported to the vendor immediately and in writing.

Warranty period 12 months

No warranty is provided:

- In respect of all parts subject to natural wear and tear. These include the milk container, the parts carrying milk, seals as well as the surfaces of the stainless steel shelves.
- For malfunctions due to the effect of the weather, chemical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If malfunctions occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g., user manuals and maintenance instructions).
- If malfunctions occur as the result of failure to use original WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- If improper modifications are made without our consent or in case of repair or reconditioning work on the part of the purchaser or by third parties.
- In respect of faults caused by inappropriate or improper use.

Chapter 6 Technical Data

6.1 Technical Data for Cup&Cool

Version	Narrow 278 mm		Wide 359 mm			
	Cup	Cup&Cool	Cup	Cup&Cool		
Rated power* without illumination	140 Watt	160 Watt	150 Watt	130 Watt		
Rated power ** with illumination	160 Watt	180 Watt	170 Watt	-		
Heat output*	140 Watt	105 Watt	150 Watt	76 Watt		
Mains power connection	1/N/PE 50/60 Hz/220-240 V					
On-site power connection	3 x 1.5 ² (earthing socket outlet)					
Rated current without illumination with illumination		0.95 A 1.05 A		0.85 A 0.95 A		
Coolant	R134a Klasse N (CFC-free)		R134a Klasse N (CFC-free)			
Amount of coolant	40 g		45 g			
Illumination	LED class 1					
On-site fuses	1 x 16 A					
Cup capacity per shelf Espresso cups 60 mm in diameter; two layers Coffee cups 60 mm in diameter; one layers	66 15	66 15	80 22	80 22		
Number of shelves	4	3	4	2		
Total cup capacity	60 - 264	45 - 198	88 - 320	44 - 160		
Shelf temperature**	max. 80 °C		max. 80 °C			
Milk capacity		4 liters		9.5 liters		
External dimensions						
Width	277.5 mm		359 mm			
Height	528 mm		528 mm			
Depth	517 mm		517 mm			
Empty weight	about 24 kg	about 34 kg	about 29 kg	about 35 kg		

We reserve the right to make technical modifications.

* For special models see model label, values given above are for the basic model.

** Because of type of construction used, the lowest shelf is about 8 °K cooler.

6.2 Conditions for usage and installation

Necessary preparatory work at the customer's premises are to be arranged by the machine operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF Service engineers may only connect the machine to existing prepared connection points. WMF Service is neither authorized nor responsible for carrying out any work on-site prior to connection.

Mains voltage tolerance range	220-240 V + 6 % and - 10 %, Mains voltage interruption < 50 ms no interruption of function
Ambient temperature	+ 5 °C to max. of + 35 °C
Maximum humidity	80 % relative humidity without condensation. Do not use unit outdoors.
Protection	IP X0
Installation surface	The device must be placed on a level, sturdy surface. The device 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.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-WMF components. a clear height of 1100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the machine connections should be passed downwards through the counter please make space for the lines which can reduce the usable space below the machine.
Ventilation	Ensure adequate ventilation and cooling. a forced-air ventilation may need to be provided in order to ensure sufficient heat dissipation.

These specifications for the electrical connection and the standards quoted apply for connecting the machine in EU countries. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the machine.

The local power supply must be constructed according to IEC 364. To improve safety, the device should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the device or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket. If the mains connection lead for this device is damaged then it must be replaced by our service or a similarly qualified person, in order to prevent hazards. If the device is permanently connected to the mains then an all-pole disconnecting separator (mains switch) according to EN 60947 with a minimum 3 mm contact gap must be installed. a separator switch is recommended for a flexible connection. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the customer's on-site installation. The device may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

Chapter 7 Malfunctions

Error pattern	Action instruction
Cooler cabinet iced up	<ul style="list-style-type: none"> Check: Is the door always closed? Check: Is the seal OK? Check: Is the cooling set too low?
The mains switch is not lit up	<ul style="list-style-type: none"> Check: Switch on device? Check: Is the mains plug plugged in? Check: Is the local fuse defective?
The cooler does not cool	<p>See <i>the mains switch is not lit up.</i></p> <ul style="list-style-type: none"> Check: Have you not waited for the required cooling time? Check: Is the door seal defective? Check: Has warm milk been poured in?
Empty message does not appear	<ul style="list-style-type: none"> There is a layer of ice in the cooler on the rear wall ▷Defrost the cooler
Cup(s) not getting warm	See <i>the mains switch is not lit up.</i>
The cups are at a different temperature	<ul style="list-style-type: none"> Because of the type of construction used the lowest shelf is 8 °K cooler. The various containers require different heating times.

Chapter 8 Accessories and Spare Parts

Number	Unit	Designation	Order number
Cup&Cool width 27 cm			
1	pc	Adapter Plug&Clean	33 2427 5000
1	pc	Milk container	33 2388 6000
1	pc	Milk container lid	33 2388 7000
Cup&Cool width 36 cm			
1	pc	Adapter Plug&Clean	33 2427 5000
1	pc	Milk container 350	33 2418 4000
1	pc	Milk container lid 350	33 2388 8000
1	pc	Milk container, lid and standpipe (two milk types)	

WMF AG

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Original User Manual.
Subject to technical modification.

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