



STEP BY STEP CLEANING GUIDE WMF EASY COFFEE MACHINE

Daily cleaning of your machine is **VITAL** to ensure correct operation and optimum coffee quality. 26 hours after switching on, a message will appear in display reminding you to carry out cleaning program. To ensure the cleaning program is carried out, after a further 24 hours the machine will automatically stop if program has not been run. **Only WMF special cleaning tablets & fluid should be used to clean the WMF. Follow manufacturer's precautions on the packs.**

STEP 1

Turn key to Clean Position (icon with brush & foam). The message: **Clean>Machine /ENTER Milk Frother /+** will appear on screen. Fill cup with tepid water. Hold the milk tube into cup of warm water and turn the key to the cleaning/froth symbol. Press the Button with + symbol. This rinses any remaining milk out of milk tube. Takes about 1 minute.

Press **ENTER** key to start automatic cleaning program. The display then shows the individual steps:

STEP 2

Please Empty Grouts Container will appear on digital screen. Empty the Grouts container and wipe out container with dry disposable cloth. **Please re-insert Grouts Container!** Re-insert grouts container, press **ENTER** to start the automatic cleaning program.

STEP 3

"Please Insert Cleanser" will appear in screen. Lift the lid on top of machine and insert WMF Special-Cleaning Tablet. Press **ENTER** for the final time. The machine will commence automatic clean cycle process which lasts for approx 5 minutes. While cleaning program is running, the display shows **CAUTION! CLEAN CYCLE -NO ACCESS -**

CAUTION: Hot water runs out of the combination spout during cleaning. Beware scalding / burning hazard.





Step 4

CLEANING COMBINATION SPOUT

WARNING:

For reasons of hygiene, all surfaces in contact with milk should be cleaned at least once a day. The milk intake hose should therefore be replaced at regular intervals.

First, detach the milk intake hose from the combination spout. Then remove the combination spout by pressing on the release lever at the back and pulling it towards you.

Clean the connector to which the Dispenser spout was fitted with a damp cloth or pipe cleaner provided.

Dismantle the dispenser spout and clean it thoroughly under running warm water.

Clean the ducts with the pipe cleaner and the tiny cleaning brush supplied.

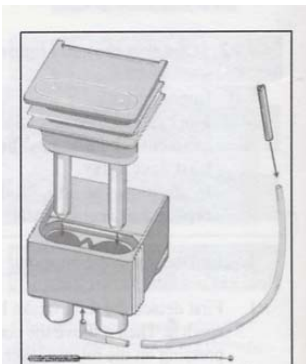


STEP 5

Prepare the sterilising solution by filling a container (i.e. clean milk gastronorm in fridge) with 0.5 litre of luke warm water to 5 ml of WMF Special Cleaning Fluid.

Next, place all loose parts (including the pipe cleaners, cleaning brush, milk intake hose, nozzle and connector) into cleaning solution to sterilise for at least 5 hours (i.e. overnight). Parts must be completely covered with the diluted solution.

After this time, the parts are sterile. It is important to avoid contamination during subsequent handling.





STEP 6

Rinse all parts thoroughly under running warm water.



STEP 7

Reassemble the combination spout and re-attach to machine.
Replace milk intake hose into the dispenser spout.

STEP 8

Again, fill cup with warm water and turn key to clean symbol (icon with brush and foam). To rinse any remaining sterilizing fluid from the tube, hold the milk intake hose into water and press the + key. This causes the steam to flow for a final clean.

When finished, replace the milk tube into milk fridge. Turn the key switch back to position "I". This completes the cleaning and sterilising process.

Additional Recommendations

It is advisable to carry out intermediate cleaning after 4 - 6 hours operation. This should be done as follows: Turn key to brush & foam icon. Prepared cleaning solution as described earlier in Step 6. Place the milk intake hose in the solution and press the + key. Cleaning solution will be flushed through the combination spout for about a minute. Repeat the process twice with clean water and finally turn to the key back to the I symbol.

Never use milk remaining from the day before for frothing.

NOTE: We strongly recommend that you purchase a second Froth head unit and milk pipe to allow for thorough sterilising and good hygiene.

Martin Food Equipment
Gaskin Business Park
Coes Road, Dundalk
Co. Louth

Callsave: 1850 30 36 36
Tel: 042 9330366
FreeFone: 0800 783 98 59

info@martinfooodequip.com
Web: www.martinfooodequip.com



General Exterior Cleaning:

When machine has cooled down, clean the panels & drip tray with a clean damp cloth and then rub dry with a fine wool or chamois cloth. **NEVER** use abrasive cleaning powders, steel wools or other similar items as it will cause scratches.