

coffee wakes up the world



User Manual



Coffee machine **1200 S**

English

01.06.01

Congratulations on the purchase of your WMF coffee machine.

The WMF 1200 S coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam and hot water. Hot Choc beverages are also available as options.

Each beverage is freshly brewed at the press of a button which guarantees a high quality beverage. The operator can control the coffee machine via the two-line display.

Please be sure to follow the instructions in the Start-up chapter ▷Water filter, page 16 and make the appropriate settings.



Please read the User Manual prior to using the coffee machine.

Ensure that the staff has access to the User Manual.

Important!

Follow chapter 1 ▷ User Manual Signs and Symbols, page 8.

Observe the Safety chapter, starting on page 63.

Observe the cleaning instructions 1200 S.



In the event of failure to comply with maintenance information (▷Maintenance), no liability is accepted for any resultant damage.

Similarly, all guarantee / warranty claims cease to apply in such cases.

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Chapter 1 Introduction

1.1 Parts of the coffee machine



- 1 Bean hopper (optional 1 or 2)
- 2 Manual insert / tablet insert
- 3 Choc hopper / Topping hopper (optional)
- 4 Display
- 5 Beverage buttons
- 6 Height-adjustable combi spout to dispense beverages
- 7 Cover / Easy Milk (optional)
- 8 Grounds container
- 9 Removable drip tray with drip grid
- 10 Hot water button
- 11 ON/OFF switch (on the bottom of the front panel)
- 12 Water tank (coffee machines without a constant water supply)
- 13 Brewing unit

Display and functional pads

- 14 C pad
- 15 Care pad
- 16 P pad
- 17 Minus pad
- 18 Plus pad

User Manual Signs and Symbols



Caution.
Hazards to the machine.

Follow the manual.




Caution.
Hazards to the user.

Observe the Safety chapter.



Caution.
Hot liquid.

Observe the Safety chapter.




Caution.
Hot surface.

Observe the Safety chapter.



Caution.
Hot steam.

Observe the Safety chapter.



Caution.
Bruising or crushing hazard.

Observe the Safety chapter.



Caution.
Slipping hazard.

Observe the Safety chapter.



Tip
Instructions



Cross reference

Ready to operate

The descriptions in the User Manual always assume that the coffee machine is ready to operate.

```
your selection pls  
08:15 09.01.2013
```


Glossary

Term	Explanation
•	• Listings, selection options
※	※ Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Beverage dispensing	Dispensing coffee, hot water or Choc beverages
Capacity	For example the capacity of the water filter in litres of water it can filter
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the water.
Choc	Hot chocolate
Mains tap	Water stop valve, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for Choc / Topping
O-rings	Seals
Pre-infusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
SB mode (self-service mode)	Self-service customer operation
Topping	Milk powder
WMF Perfect Extraction System	Program for the perfect grinding degree setting

Chapter 2 Start-up

(For initial start-up after delivery from the factory)

Please refer to WMF 1200S User Manual, pay special attention to the hazard notices and Safety chapter.

Do not loosen any screws and do not remove any housing part. The voltage inside the coffee machine is a hazard to life.

Power connection and conditions for installation
Technical data ▷ starting on page 70

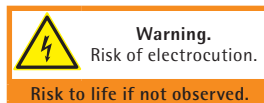
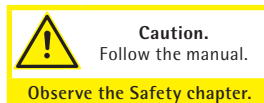
- Packaging material in the box contains accessories. Do not throw away.
- Make sure that the coffee machine is intact. In case of doubt, do not start up the coffee machine, and inform the WMF Service.
- Retain the original packaging in the event of any subsequent return.

2.1 Unpacking

- ※ Unpack the WMF 1200 S and place it on a stable, horizontal surface

2.2 Water tank

- ※ Remove water tank, remove lid
- ※ Take out any accessory components contained



Parts of the machine
page 6
Technical data
▷ starting on page 70



2.2.1 Insert water filter (optional)

- * Remove the in-built water sieve from the water tank [1]
Be sure to keep the drain screen.
- * Place the water filter adapter onto the water tank coupling from above (with lock open) and lock into place [2]
- * Unpack the water filter and insert into the water filter adapter [3]

Instructions

If the water hardness is between 0 and 4 °dKH, no water filter is needed.

▷ *Start-up program*
page 16



2.2.2 Determine the water hardness

- * Request water hardness reading from water supplier, or determine using WMF carbonate hardness test (complete with instructions) in the accessories
The unit used is the "Deutsche Karbonathärte" = °dKH

2.2.3 Fill the water tank

- * Rinse out the water tank and fill it with clean cold drinking water
- * Place lid on water tank and insert the water tank until it stops

2.3 Constant water supply (optional)

- * Carefully insert the seals attached to connecting tube
- * Connect the rear connection of coffee machine and the on-site water tap or water filter with the connecting tube

Read and follow water filter instructions.

- * Check connections for leaks and tighten if necessary
- * Turn on water



2.4 Drain connection

- * Push drain tube with angle piece onto water drain connection onto rear of machine
- * Connect drain tube to mains drain via an S-trap
Tube must not sag.
- * Shorten hose if necessary



2.5 Grounds container

- * Push combi spout all the way up
- * Remove the grounds container and any accessories
- * Insert the grounds container until it stops



2.6 Connect up the milk

Use a suitable milk nozzle on the combi spout.

- orange milk nozzle = with a cooler, milk temperature 4–8 °C
* light blue milk nozzle
 - green milk nozzle = milk temperature 8–16 °C
* white milk nozzle
- * Alternative milk nozzles, depending on the milk types used.

Standard

- * Insert the milk nozzle into the milk connection on the combi spout
- * Feed the milk hose through the left side cover of the machine
- * Open the milk pack
- * Insert the milk hose with the beige milk nozzle into the milk pack

The hose must not be under tension or bent when adjusting the height of the combi spout.

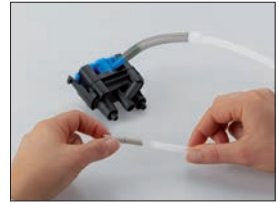
With WMF milk cooler (optional)

- * Insert the milk nozzle for cooled milk into the milk connection on the combi spout
- * Remove the milk container out of the milk cooler
- * Push the milk container lid back
- * Pour milk into the milk container
- * Place the lid back on the milk container
- * Feed the milk hose through the left side cover of the machine into the cooler
- * Insert the adapter on the milk hose into the connection in the milk container lid
- * Replace the milk container carefully

The milk hose is inserted into the adapter.

With WMF milk cooler and Easy Milk (optional)

- * Insert the milk nozzle for cooled milk into the milk connection on the combi spout
 - * Screw the milk hose adapter onto the Easy Milk connection
 - * Fill the milk container in the milk cooler with milk
- ▷ *User Manual milk cooler*



Standard version



Milk cooler version



Milk cooler milk container



Milk cooler adapter



Easy Milk connection

2.7 Fill the bean hopper

- * Remove the lid
- * Fill with coffee beans
- * Lock the lid



Ensure that no foreign objects land in the bean hopper. Such foreign objects can damage the grinders. This damage is not covered under the warranty.



Follow the manual.

Observe the Safety chapter.

2.8 Functional pads



C pad

- Cancel operation / entry
- Cancel beverage dispensing
- Free flow milk foam dispensing (by pressing and holding)



Care pad

- Start warm-up rinsing (press and hold for > 2 seconds)
- Access care and cleaning programs



P pad

- Access programs
- Confirm selection



Minus pad

- Step back
- Reduce value
- Reduce coffee strength (mild)
- Select cup size (-25%)



Plus pad

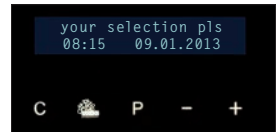
- Step forward
- Increase value
- Increase coffee strength (strong)
- Select cup size (+25%)

2.9 Switch on coffee machine / start-up program

※ Press the ON/OFF switch
Coffee machine switches on.
The start-up program starts.

```
language: english
OK: P      change: -/+
```

The language used in the display is set here.



The start-up program provides a step-by-step guide through the remaining start-up steps on the display. Follow the display instructions.



```
initial set-up
of your WMF 1200 S
```

This message is displayed for 5 seconds. The software then provides a guide through the initial settings.

Switch off time

```
sw. off time: 0 min
OK: P      change: -/+
```

If the switch on time is activated, the coffee machine switches on again at the set switch on time.

Automatic switch off time in minutes after the last beverage dispensing.

If set to **0 min**, the coffee machine does not switch off.

※ Confirm the desired setting with **P**

Time

```
time          hh:mm:ss
OK: P      change: -/+
```

The current time.
hh = hour (two places)
mm = minutes (two places)
ss = seconds (two places)

※ Confirm the desired setting with **P**

Date

```
date          dd.mm.yyyy
OK: P      change: -/+
```

The current date.
dd = day (two places)
mm = month (two places)
yyyy = year (four places)

※ Confirm the desired setting with **P**

Water filter

water filter: no
OK: P change: -/+

If water filter is set to **yes**, the filter should be rinsed after the **SB mode** display.

Insert water filter
▷ page 11

Water hardness

water hardn.: 20
OK: P change: -/+

... with water tank filter, or with no filter
The hardness of the drinking water being used.
Enter the result of the carbonate hardness test here.
* Confirm the desired setting with **P**

Carbonate hardness test
▷ Accessories included

Capacity

capacity: x
OK: P change: -/+

... with constant water supply and water filter
The capacity of the water filter is set here.
(The capacity of the water filter can be found in the water filter documentation.)
* Confirm the desired setting with **P**

SB mode (self-service mode)

SB mode: no
OK: P change: -/+

PIN entry and PIN protection
▷ page 38

When set to **yes**, the functional pads are not displayed. The functional pads are displayed again by touching and holding (at least 3 seconds) the unilluminated P pad.

The SB mode function can be protected by a PIN.

... with water filter

- * Place the water filter
- * Touch **P** to confirm that the filter has been inserted

insert filter
OK: P

Insert water filter
▷ page 11

place 3L container
under spout

- * Place a collection container with approx. 3 litres capacity under the combi spout
- When rinsing the filter, you will hear unusual noises. This is normal.*
The noises will end during the filter rinse.

heating up ...

... all coffee machines

Coffee machine heats up.

A warm-up rinsing follows the heating-up process. This warms up all the pipes.

After each brewing cycle, in the heating up phase and during the care programs, release water runs into the drip tray.

- * Place a collection container with 120 ml capacity under the combi spout

The warm-up rinsing lasts approx. 40 seconds.

Start-up complete

A brewing test is performed following the end of the start-up program.

The espresso button flashes.

- * Place a suitably sized cup under the combi spout
- * Press the flashing beverage button

Brewing test starts.

The coffee grinder will be filled with coffee beans during the brewing test.

- * Discard this first cup of coffee

The coffee machine is now ready for use.

Start-up is complete. All settings can be changed now, or at a later time.

your selection pls
08:15 09.01.2013

Set the automatic switch off time
▷ Basic settings
page 32

Setting options

- Cup volumes (cup size) ▷ page 26
- Change recipes ▷ page 27
- Set grinding degree ▷ page 30
- Basic settings ▷ page 32

Chapter 3 Operation

A display-guided start-up program helps perform initial start-up after delivery from the factory.

3.1 Switch on the coffee machine

※ Switch on the coffee machine using the ON/OFF switch
Coffee machine switches on and heats up.

An automatic warm rinsing starts.

When the coffee machine is ready to dispense beverages, the "Ready to operate" display appears.

3.2 Beverage dispensing

Pressing the beverage buttons triggers dispensing of the beverage selected.

- Lit up button = ready to dispense
- Flashing button = beverage dispensing
- Unlit button = not ready to dispense / button disabled

※ Place a suitably sized cup under the combi spout
※ Press the desired beverage button

Desired beverage is indicated on the display.

Cancel beverage dispensing

※ Touch **C**

Second beverage level (optional)

When the second level is activated:

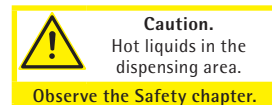
※ Briefly press the beverage button twice
The beverage on the second level is initiated.



Initial start-up
▷ Start-up
page 10

Change PIN
▷ Settings
▷ Basic settings
page 38

Set the switch on and switch off times
▷ Settings
▷ Basic settings
page 32



Caution.

Hot liquids in the dispensing area.

Observe the Safety chapter.



Office functions
▷ Settings
▷ Basic settings
page 35

3.3 Pot function for café crème

Use the pot function to dispense several cups of café crème at once.

- * Touch and hold **+** for longer than 2 seconds
- * Touch **+** twice

select beverage
pot of Café crème

Only **P** and **C** are lit up.

- * Touch **P**

Coffee machines with water tank

Water tank full?
OK: P

- * Touch **P**

place pot beneath
OK: P

- * Place a suitably sized pot under the combi spout
- * Confirm with **P**

Preselect the number of cups (8, 6, 4, or 2 cups)

- * Use **+** to scroll to the desired number of cups
- * Touch **P** and start coffee dispensing

3.4 Warm rinsing

- * Touch and hold  for longer than 2 seconds

warm rinse
in progress

*A warm rinsing of the pipes with hot water starts.
The water warms the brewing system and guarantees an optimum coffee temperature.*

Recommended after a longer brewing pause, especially before dispensing a cup of espresso.

3.5 Milk and milk foam dispensing

Milk (optional)

- * Press the beverage button assigned to milk

Dispensing occurs.

Milk foam

- * Touch and hold **C**

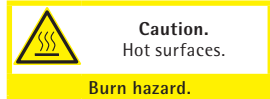
Dispensing occurs. Dispensing continues for as long as the pad is held.

3.6 Dispensing hot water

- * Press the hot water button

Dispensing occurs.

If less water is required than the pre-set dispense amount, dispensing can be stopped by pressing the hot water button again.

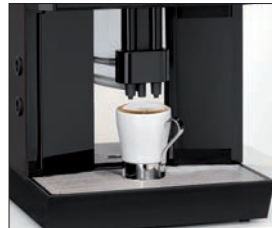


3.7 Height adjustment of the combi spout

The combi spout is height adjustable.

- * Take the combi spout from the front and push to the desired height

Clearance height: 59–169 mm



3.8 Bean hopper / product hopper

- If possible, refill product hopper in advance.
- Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.



Coffee beans into bean hopper,
Choc powder into Choc hopper.

3.9 Manual insert

The manual insert is located in the centre of the coffee machine cover.

Manual insert is used:

- For inserting cleaning tablets
- When using additional ground coffee types, such as decaffeinated coffee

Add ground coffee or cleaning tablet only after the display message.



Follow the manual.

Observe the Safety chapter.

Preparation using the manual insert

- * Place a suitably sized cup under the combi spout
- * Open manual insert lid

The display shows:

insert ground coffee
select beverage

- * Insert ground coffee (max. 16 g)
- * Close manual insert lid
- * Press the desired beverage button

Touch **C** to cancel the process.



Manual insert

3.10 Grounds container

The grounds container receives the used coffee grounds. 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.

- * Push combi spout all the way up
- * Remove grounds container
- * Empty and replace grounds container
- * Confirm process on the display

If grounds container cannot be replaced, check chute for coffee residue and remove.

Always empty grounds container before replacing. Replacing without emptying results in the grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.



Clean daily
▷ *Care*
page 44



 Follow the manual.
Observe the Safety chapter.

3.11 Grounds disposal through the counter (optional)

The coffee machine can be fitted with grounds disposal through the counter. In this case, both the grounds container and the coffee machine base have an opening that passes through the on-site counter on which the machine is placed. The spent coffee grounds are collected in a large container under the counter.



Grounds disposal through the counter is available as a retrofit kit.
Clean coffee grounds chute daily
▷ *Care*
page 45

3.12 Drip tray

For coffee machines without a drain connection, the drip tray must be emptied regularly.

- * Remove the drip tray carefully, empty it, and then reinsert the drip tray



On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning). Replace carefully so that no water accidentally drips down.



Caution.
Hot liquids.
Move the drip tray carefully.

Observe the Safety chapter.

Clean drip tray daily
▷ Care
page 45

3.13 Switch off the coffee machine

The coffee machine must be cleaned daily prior to switching it off.

- * Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
- * Disconnect mains plug

Coffee machines with a constant water supply

- * Turn off main water supply tap

We do not accept any liability for damage resulting from failure to observe this requirement.



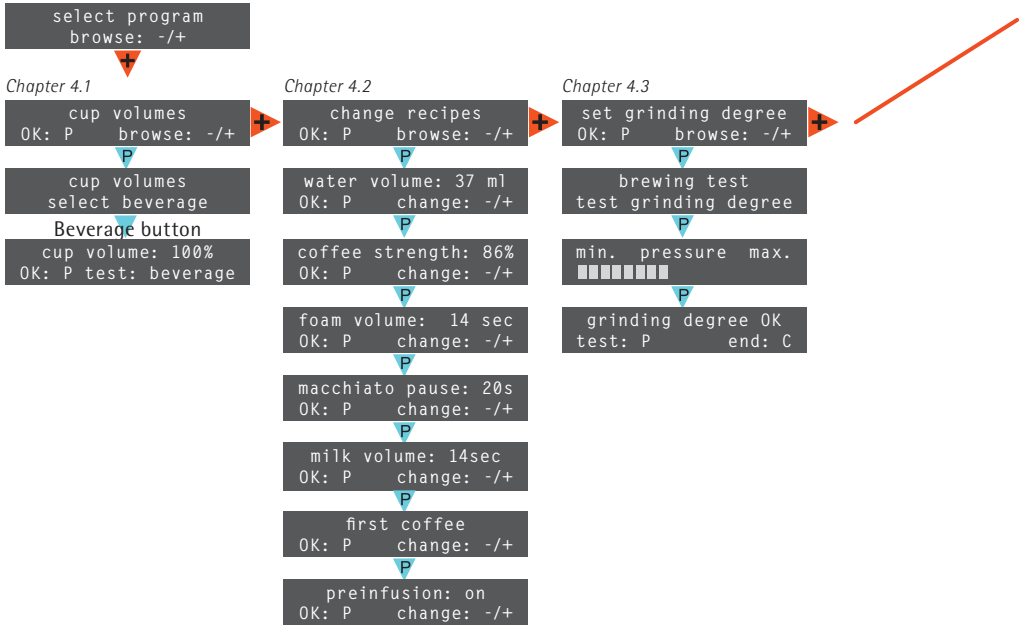
Follow the manual.

Observe the Safety chapter.

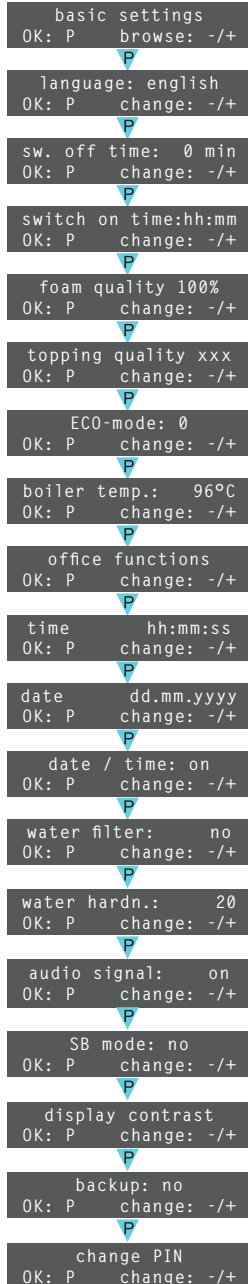
Chapter 4 Settings

Access settings

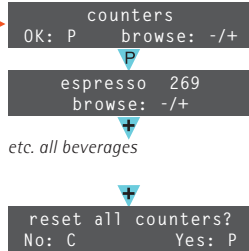
※ Briefly touch **P**



Chapter 4.4



Chapter 4.5



Chapter 4.6



4.1 Cup volumes (cup size)

The coffee machine adjusts the recipe quantities to the new cup volume.

- * Briefly touch **P**

```
select program  
browse: -/+
```

- * Browse with **+** to

```
cup volumes  
select beverage
```

- * Select the **cup volumes** program with **P**
- * Select the beverage for which the cup volume should be adjusted to the cup size

Adjust the cup volume with **-** and **+**.

The cup volume is displayed in %. 100% corresponds to the beverage setting.

- * If necessary, the new setting can be tested with a dispensing test

```
cup volume: 100%  
OK: P test: beverage
```

- * As soon as the cup volume is set as desired, confirm with **P**

Dispensing test

- * Press the desired beverage button

The beverage is dispensed using the newly changed values.

Each beverage setting can be tested during setup.



4.2 Change recipes

Here you can adjust the recipes of your coffee specialties according to your personal tastes.

The following settings are available:

- Water volume
 - Ground coffee
 - Milk foam volume *
 - Latte macchiato pause interval
 - Milk volume *
 - Sequence of milk and coffee dispensing *
 - Pre-infusion (aroma development)
- * Option only available for beverages with milk



Adjustments can be made only to the additions that are available for this beverage.

Example: for cappuccino, this is milk foam only

4.2.1 Dispensing test

- * Press the desired beverage button

The beverage is dispensed using the newly changed values.

Each beverage setting can be tested during setup.



- * Briefly touch **P**

```
select program
browse: -/+
```

- * Browse with **+** to

```
change recipes
OK: P   browse: -/+
```

- * Select the **change recipes** program with **P**
- * Select the beverage for which the taste and composition should be set

C **C pad**
Cancel

 **Care pad**
Warm rinsing
Cleaning

P **P pad**
Programs
Menu control

- **Minus pad**
Coffee strength
Setting the values
Preselect cup volume

+ **Plus pad**
Coffee strength
Setting the values
Preselect cup volume

The new values are saved when you exit the program.

4.2.2 Water volume

```
water volume: 37 ml
OK: P      change: -/+
```

- * Example: touch **+** until the water volume is increased to 37 ml

```
water volume: 37 ml
OK: P test: beverage
```

Each beverage setting can be tested during setup.

- * Place a suitably sized cup under the combi spout
- * Press the beverage button again
- * Test the beverage

- * As soon as the beverage is set as desired, confirm with **P**

```
water volume: 37 ml
OK: P      change: -/+
```

4.2.3 Ground coffee

```
coffee strength: 86%
OK: P      change: -/+
```

The grinding quantity varies depending on the grinding degree set, the type of coffee used, the humidity and various other factors.

Determine the desired coffee strength with a dispensing test.

- * As soon as the beverage is set as desired, confirm with **P**

4.2.4 Milk foam volume

Setting in seconds.

Only available for beverages with milk foam.

```
foam volume: 14 sec
OK: P      change: -/+
```

The milk foam volume depends on the milk used, the milk temperature and the milk nozzle selected. Determine the desired volume with a dispensing test.

For espresso, the factory setting at 100% corresponds to a grinding time of 5.1 seconds.

Approximately 1,8 grammes of espresso are ground per second.



Adjustments can be made only to the additions that are available for this beverage.

4.2.5 Latte macchiato pause interval

Pause interval between dispensing milk and coffee.

```
macchiato pause: 20s
OK: P   change: -/+
```

- * As soon as the beverage is set as desired, confirm with **P**



Possible only for latte macchiato.

4.2.6 Milk volume

Setting in seconds.

Only available for beverages with milk foam.

```
milk volume: 14sec
OK: P   change: -/+
```

The milk volume depends on the milk used, the milk temperature and the milk nozzle selected. Determine the desired volume with a dispensing test.

- * As soon as the beverage is set as desired, confirm with **P**



Adjustments can be made only to the additions that are available for this beverage.

4.2.7 Sequence of dispensing

Coffee first or coffee last.

```
first coffee
OK: P   change: -/+
```

*The setting for the sequence of beverage dispensing is only offered for beverages with milk components.
Exception: latte macchiato*

4.2.8 Pre-infusion

```
preinfusion: on
OK: P   change: -/+
```

Before brewing, the ground coffee is wetted with hot water. This causes the ground coffee to swell up, enabling the aroma of many types of coffee to develop better.

- * As soon as the beverage is set as desired, confirm with **P**



The pre-infusion function is set to "on" at the factory for all coffee beverages except café crème.

4.3 Set grinding degree

4.3.1 WMF Perfect Extraction System

- * Briefly touch **P**

select program
browse: +

- * Place a collection container under the spout for the warm rinse
- * Browse with **+** to

set grinding degree
OK: P browse: -/+

- * Select the **set grinding degree** program with **P**

An automatic warm rinse starts.

A brewing test starts immediately thereafter.

- * Place a suitably sized cup under the combi spout

brewing test
test grinding degree

The brewing pressure is shown in the form of a bar diagram during the brewing test.

- Low brewing pressure → coarse grinding degree
- High brewing pressure → fine grinding degree

min. pressure max.
■■■■■■■■

After a few seconds, the grinding degree setting is shown in the display:

Grinding degree ok

grinding degree OK
test: P end: C

The brewing pressure is within the optimum range. No further adjustment is necessary.

- * Touch **C** to end grinding degree setting

The Perfect Extraction System is for the preparation of beverage specialties containing espresso.

C **C pad**
Cancel

 **Care pad**
Warm rinsing
Cleaning

P **P pad**
Programs
Menu control

- **Minus pad**
Coffee strength
Setting the values
Preselect cup volume

+ **Plus pad**
Coffee strength
Setting the values
Preselect cup volume

The new values are saved when you exit the program.

Grinding degree too coarse

grinding too coarse
test: P end: C



Set grinding degree
▷ page 41

- * Turn the multitool clockwise to set the grinding degree finer

Test the new grinding degree setting

- * Place a suitably sized cup under the combi spout
- * Briefly touch **P**

Two new brewing tests start automatically, one after the other.

The brewing pressure is shown in the form of a bar diagram during the second brewing test.

- Low brewing pressure → coarse grinding degree
- High brewing pressure → fine grinding degree

After a few seconds, the grinding degree setting is shown in the display.

- * Touch **C** to end grinding degree setting



Bar diagram display
▷ page 30

Grinding degree too fine

grinding too fine
test: P end: C



Set grinding degree
▷ page 41

- * Turn the multitool counter-clockwise to set the grinding degree coarser
- * Test the new grinding degree setting (see above)
- * Touch **C** to end grinding degree setting

Set coffee strength
▷ page 28

4.4 Basic settings

- Language
- Switch off time
- Switch on time
- Milk foam quality (optional)
- Topping quality (optional)
- ECO-mode
- Boiler temperature
- Office functions
- Time
- Date
- Date / time (display)
- Water filter
- Water hardness
- Audio signal
- SB mode (self-service mode)
- Display contrast
- Backup
- Change PIN

4.4.1 Access basic settings

- * Briefly touch **P**

```
select program
browse: -/+
```

- * Browse with **+** to

```
basic settings
OK: P   browse: -/+
```

- * Select the **basic settings** program with **P**
*The first setting option appears automatically. Browse to the others by touching **P***

4.4.2 Language

```
language: english
OK: P   change: -/+
```

- * Touch **+** to set the desired language
- * Confirm the desired setting with **P**


4.4.3 Switch off time

```
sw. off time: 0 min
OK: P   change: -/+
```

Automatic switch off time in minutes after the last beverage dispensing.

If set to **0 min**, the coffee machine does not switch off.

- * Confirm the desired setting with **P**

C	C pad Cancel
	Care pad Warm rinsing Cleaning
P	P pad Programs Menu control
-	Minus pad Coffee strength Setting the values Preselect cup volume
+	Plus pad Coffee strength Setting the values Preselect cup volume

The new values are saved when you exit the program.

Instructions

If timer operation is activated, the coffee machine switches on again at the set switch on time.

4.4.4 Switch on time

```
switch on time:hh:mm  
OK: P      change: -/+
```

Automatic switch on time for the coffee machine.

If set to **off**, the coffee machine will not be switched on automatically.

When set to **on**, the time can be set using **+** and **-**.

* Confirm the desired setting with **P**

4.4.5 Milk foam quality (optional)

```
foam quality 100%  
OK: P      change: -/+
```

Milk foam quality for all beverages with milk foam. Setting used to compensate for variations in milk characteristics.

Reduce setting value -> finer foam and lower dispensing temperature

Increase setting value -> greater foam level and higher dispensing temperature

* Confirm the desired setting with **P**

4.4.6 Topping quality (optional)

```
topping quality xxx  
OK: P      change: -/+
```

Quality of Topping additive. This setting will apply to all beverages with Topping. Variations in Topping characteristics are compensated for with this setting.

Reduce setting value -> less powder in relation to the amount of water

Increase setting value -> more powder in relation to the amount of water

* Confirm the desired setting with **P**

4.4.7 Eco-mode



The energy consumed by the coffee machine at its lowest load can be reduced here.

* Confirm the desired setting with **P**

ECO-mode	Hot water boiler For coffee beverages and hot water	Steam boiler For milk beverages
0	Ready to operate: always, immediately.	Ready to operate: always, immediately.
1	Ready to operate: always, immediately.	Temperature is reduced 10 minutes after the last beverage. After the temperature has been reduced, it must be heated up before the next beverage is dispensed. Heating duration approx. 15 seconds.
2	Temperature is reduced 10 minutes after the last beverage. After the temperature has been reduced, it must be heated up before the next beverage is dispensed. Heating duration approx. 15 seconds.	Temperature is reduced 10 minutes after the last beverage. After the temperature has been reduced, it must be heated up before the next beverage is dispensed. Heating duration approx. 15 seconds.
9	Temperature is reduced 10 minutes after the last beverage. After the temperature has been reduced, it must be heated up before the next beverage is dispensed. Heating duration approx. 15 seconds.	Always switched off. For dispensing pure coffee, without milk beverages.

For coffee machines without a steam boiler, only ECO modes 0 and 2 can be set.

4.4.8 Boiler temperature

```
boiler temp.: 96°C  
OK: P change: -/+
```

Boiler temperature in °C (brewing water temperature).
(Standard setting 96 °C)

* Confirm the desired setting with **P**

4.4.9 Office functions

```
office functions  
OK: P change: -/+
```

* Touch **+**

4.4.9.1 Second beverage level

```
2nd level: yes  
OK: P change: -/+
```

When set to **no**, beverages from the second beverage level are no longer available.

* Touch **+**

4.4.9.2 Milk beverages

```
milk beverages: yes  
OK: P browse: -/+
```

When set to **no**, beverages containing milk are no longer available.

* Confirm the desired setting with **P**

4.4.10 Time

```
time hh:mm:ss  
OK: P change: -/+
```

The current time.

hh = hour (two places)

mm = minutes (two places)

ss = seconds (two places)

* Confirm the desired setting with **P**

4.4.11 Date

```
date      dd.mm.yyyy
OK: P     change: -/+
```

The current date.

dd = day (two places)

mm = month (two places)

yyyy = year (four places)

※ Confirm the desired setting with **P**

4.4.12 Date / time (display)

```
date / time: on
OK: P     change: -/+
```

The display of time and date on the "Ready to operate" display.

※ Confirm the desired setting with **P**

4.4.13 Water filter

```
water filter: no
OK: P     change: -/+
```

Indicates whether a water filter is in use.
(recommended for water hardness of 5 °dKH and above)

※ Confirm the desired setting with **P**



Insert water filter
▷ page 11

4.4.14 Water hardness

```
water hardn.: 20
OK: P     change: -/+
```

The hardness of the drinking water being used.
Enter the result of the carbonate hardness test here.

※ Confirm the desired setting with **P**



Carbonate hardness test
▷ Accessories included

4.4.15 Audio signal

```
audio signal:  on
OK: P        change: -/+
```

* Confirm the desired setting with **P**

4.4.16 SB mode (self-service mode)

```
SB mode: no
OK: P        change: -/+
```

When set to **yes**, the functional pads are not displayed.
Recommended for self-service.

* Confirm the desired setting with **P**

The functional pads are displayed again by touching and holding (at least 3 seconds) the unilluminated P pad **P**.

4.4.17 Display contrast

```
display contrast
OK: P        change: -/+
```

Display contrast is set here.

* Confirm the desired setting with **P**

4.4.18 Backup

```
backup: no
OK: P        change: -/+
```

If set to **yes**, all basic settings and all beverage settings are reset to the factory settings.

* Confirm the desired setting with **P**

Instructions

All individual settings are lost if you reset to the factory settings.

4.4.19 PIN entry and PIN protection



* Touch **+** to open the **change PIN** menu
 Enter the PIN using the beverage buttons. The uppermost button is 0, the second is 1, the third is 2, etc.

Initial PIN entry (activate PIN)

When shipped from the factory, the PIN is **00000**.

* Briefly press the uppermost beverage button five times
Each time it is pressed, a "zero" is entered and appears on the display.

* Enter the desired PIN

PIN protection

The activated PIN affects the following functions.

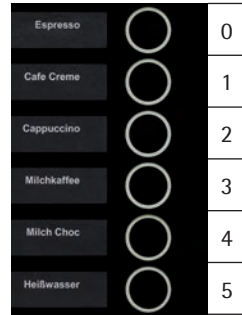
- Counters
 Counters can be cleared only after entering the PIN.
- When self-service mode is active, the functional pads are deactivated (unilluminated.)
 The functional pads can be activated again only after the PIN has been entered.

Activate the care pad with PIN protection

* Touch and hold **P** for longer than 3 seconds
The care pad is displayed again.

Deactivate PIN protection

* Enter the current PIN and set to **00000**



Use beverage buttons to enter the PIN

Counters
 ▷ page 39

SB mode (self-service mode)
 ▷ page 37

4.5 Counters

- * Briefly touch **P**

```
select program
browse: -/+
```

- * Browse with **+** to

```
counters
OK: P    browse: -/+
```

You can display the number of beverages prepared here.

- * Confirm the counter display with **P**
- * Use **+** to browse through the individual beverages

Example espresso:

```
espresso 269
browse: -/+
```

As soon as all beverages have been displayed the following appears

```
reset all counters?
No: C    Yes: P
```

*Counter reset can be protected by a PIN.
PIN entry and PIN protection
▷ page 38*

Keep counter settings

- * Touch **C**

Delete counters

- * Touch **P**

4.6 Information

※ Briefly touch **P**

```
select program  
browse: -/+
```

※ Browse with **+** to

```
information  
OK: P    browse: -/+
```

4.6.1 Software version

```
V0.0x dd.mm.yyyy  
browse: -/+
```

The software version and date are shown.

4.6.2 Device name

```
WMF 1200S Basic  
browse: -/+
```

The name and type of the device are displayed.

4.6.3 Machine number

```
serial no. #####  
browse: -/+
```

The 6-digit machine number is shown.

4.6.4 Date of production

```
prod. date: mm.yyyy  
browse: -/+
```

The date of production is shown.

4.6.5 Idle current

```
empty current gr#:50  
browse: -/+
```

The idle current is displayed in digits.

Chapter 5 Other settings


5.1 Mechanical settings


5.1.1 Set grinding degree

- * Remove bean hoppers
- Preset grinding degree is now visible.*
- * Release coffee dispensing and wait until grinder starts up
- * With grinder running, alter grinding degree as desired on the side of the coffee machine using the multitool





Left grinder

Grinding degree 1 
→ fine

Grinding degree 6 
→ coarse

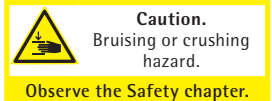
Right grinder

Grinding degree 1 
→ fine

Grinding degree 6 
→ coarse

Bruising or crushing hazard.

Never reach into the grinders with coffee machine running and bean hoppers removed.



5.2 Labelling of beverage buttons

First switch off the coffee machine in order not to trigger beverage dispensing inadvertently.

- * Pull out existing labelling behind front glass in a downward direction
- * Write on label stickers as desired using the WMF template
- * Stick on label mount and re-insert behind the front glass panel

The template can be printed out on adhesive labels or paper.

Stick paper to label mount using an adhesive sticker.



Free download of WMF label template from www.servicecenter.wmf.com
Matching adhesive labels: Zweckform-Avery No. 3659

Chapter 6 Care

Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.

Prior to and after every instance that the machine is shut off for several days, perform all cleanings.



Caution.
Health hazard.

Follow the HACCP schedule.

6.1 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Message	Optional	
x				0	Warm rinsing
x					Cleaning program
x				0	Milk system rinsing
x				0	Mixer rinsing
x					Milk system cleaning Standard
	x			0	Milk system cleaning Easy Milk
	x			0	Milk system cleaning Plug&Clean
x					Grounds container cleaning
x					Drip tray cleaning
x					Cover cleaning
(x)	x			0	Mixer cleaning
	x			0	Water tank cleaning
		x			Brewing unit cleaning
		x			Bean hopper cleaning
		x		0	Product hopper cleaning
			x	0	Filter change
			x		Descaling

▷ page 19

▷ Cleaning instructions

▷ page 44

▷ page 45

▷ page 46

▷ page 47

▷ page 48

▷ page 49

▷ page 50

Daily = Daily, at least once per day and as required

Weekly = Weekly cleaning

Regularly = Regularly as required


Message = After the display shows a message

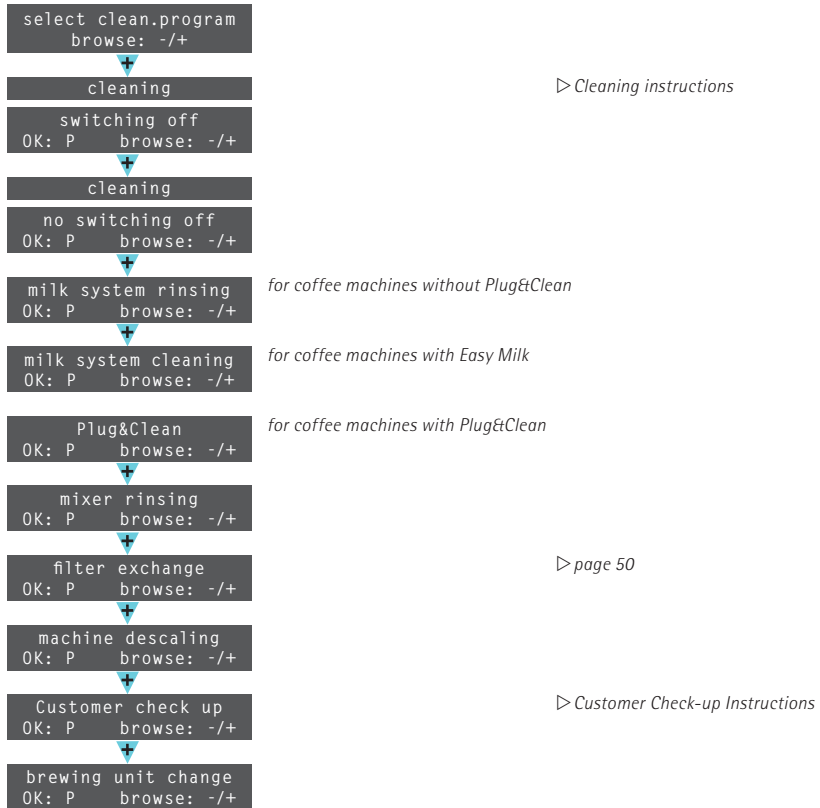
Optional = Optional (depending on the model)

(x) = Daily as required

6.2 Care programs overview

About the cleaning programs

* Briefly touch 

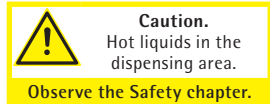


6.3 Daily cleaning

For all cleaning programs, the combi spout, the milk nozzle, and the milk hose must be installed.

6.3.1 Cleaning program

The cleaning program leads step by step through milk system rinsing, the optional mixer rinsing and the machine cleaning via software.



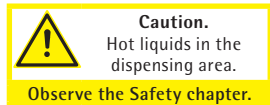
Cleaning program
▷ *Cleaning instructions*

6.3.2 Milk system cleaning

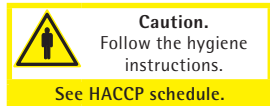
Milk system cleaning ▷ *Cleaning instructions*.

The milk system consists of:

- Combi spout
- Milk nozzle
- Milk hose



The milk system must be thoroughly cleaned and sanitized at least once a day, after no more 24 hours. For coffee machines with Plug&Clean, this must be done as part of the machine cleaning at the end of operation. If this Plug&Clean cleaning is not done, then the combi spout must be disassembled and cleaned manually.



Milk hose should be changed at regular intervals.



Combi spout cleaning
▷ *Cleaning instructions*

Milk system cleaning Standard

Milk system cleaning consists of three parts.

- Automatic foamer rinsing 3 minutes after the last beverage with milk or milk foam
- Display-guided milk system rinsing
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution

Milk system cleaning
▷ *Cleaning instructions*

Milk system cleaning Easy Milk

Milk system cleaning consists of three parts.

- Automatic foamer rinsing 3 minutes after the last beverage with milk or milk foam
- Display-guided milk system cleaning
- **Once per week**, place combi spout, milk hose and milk nozzles in a cleaning solution

Milk system cleaning Easy Milk
▷ *Cleaning instructions Easy Milk*

Milk system cleaning Plug&Clean

Milk system cleaning consists of three parts.

- Automatic foamer rinsing 3 minutes after the last beverage with milk or milk foam
- Display-guided Plug&Clean cleaning
- **Once per week**, place combi spout, milk hose and milk nozzles in a cleaning solution

Milk system cleaning Plug&Clean
▷ *Cleaning instructions*

6.3.3 Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer. Mixer rinsing is an integral part of the cleaning program.

Mixer rinsing
▷ *Cleaning instructions*

6.3.4 Combi spout cleaning

Thorough cleaning of the milk system. The exact procedure of this manual cleaning is described in the cleaning instructions.

Combi spout cleaning
▷ *Cleaning instructions*

6.3.5 General cleaning

Grounds container cleaning (grounds chute, optional)

- * Empty grounds container and rinse under running drinking water
- * Clean with a clean, damp cloth

Order numbers for the WMF care program
▷ *Accessories and spare parts page 72*

Drip tray, cover and front panel

- * Clean the cold coffee machine using a damp cloth
- * Wipe dry using a fine woollen cloth or chamois leather

Switch off the coffee machine before cleaning the front panel to avoid a beverage being accidentally dispensed.

Do not clean with scouring powders or the like. There is a risk of causing scratches or scores. Do not use any sharp cleaners or implements.



Hazards to the machine.

Follow the manual.

6.4 Weekly cleaning

6.4.1 Choc / Topping mixer cleaning (optional)

Cleaning will be more frequent depending on powder consumption.

- * Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
- * Disconnect mains plug
- * Pull off mixer hose from mixer to combi spout
- * Turn stud on bayonet connector underneath the mixer bowl counter-clockwise

Mixer bowl is released from the retaining catch.

The propeller for the mixer is now visible.

- * The propeller can be cleaned with a cloth
- * Dismantle two-piece mixer bowl
- * Clean both parts of mixer bowl and mixer hose under warm running drinking water
- * Allow all parts to dry completely
- * Re-assemble all parts

On re-assembly, all openings must face in the same direction.

- * Replace mixer bowl
- * Turn stud on bayonet connector back clockwise
- * Push mixer hose onto mixer bowl fitting again, and plug in combi spout
- * Replace milk lid

Ensure that mixer hose is replaced securely. This is important, as otherwise hot water or hot Choc / Topping beverage may escape.

6.4.2 Water tank cleaning (optional)

Thoroughly rinse water tank weekly with clear drinking water.



open



Ensure that the spiral guide is seated and the hose is not pinched.



Caution.
Scalding hazard.

Observe the Safety chapter.



6.5 Regular cleaning

6.5.1 Brewing unit cleaning

The brewing unit should be cleaned as required and at regular intervals. Recommendation: weekly.

- * Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
- * Disconnect mains plug
- * Push combi spout all the way up
- * Remove grounds container
- * Remove the drip tray

Brewing unit is now fully accessible.

Hold firmly, as the brewing unit can slip downwards.
Never use force. Danger of breakage.

- * With one hand, reach into the chute under the brewing unit and release the retaining catch (illustration 1)
- * Slowly guide the brewing unit downwards, tilt and pull forward
- * Remove the brewing unit and hold firmly (illustration 2)
Use the multitool from the accessories.

- * Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the wiper is in the forward position
- * Push the springs outwards over the edge and unlock (illustration 4)
- * Swing the insertion unit upwards

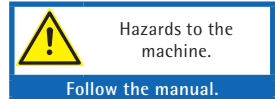
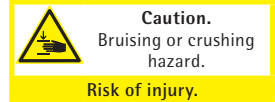


Illustration 1



Illustration 2



Illustration 3

Never clean the brewing unit in a dishwasher and never use any cleaner additives.

- * Clean the brewing sieve under running drinking water or with a cloth
- * Remove coffee grounds residue using a paint-brush or scrubber
- * Rinse the brewing unit under running drinking water
- * Dry the brewing unit with a cloth

Allow to dry completely before reinstalling in the coffee machine.

Remove coffee grounds residue from the chute.

- * Wipe out the coffee grounds forward or suck out using a vacuum cleaner

Refit the brewing unit after it has been dried.

- * Replace springs in insertion unit (illustration 4)
- * Hold the pusher compressed and replace the brewing unit in the chute against rear cover
- * Push the brewing unit upwards until it engages in the lock
- * Insert the grounds container
- * Replace drip tray

If the brewing unit cannot be replaced without resistance: turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.

Never use force.



 Hazards to the machine.
Follow the manual.



Illustration 4



Brewing sieve

 Hazards to the machine.
Follow the manual.

6.5.2 Bean hopper cleaning

The bean hoppers should be cleaned as required and at regular intervals. Recommendation: monthly.

- * Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
- * Disconnect mains plug
- * Release bean hoppers lock using multitool by turning in a clockwise direction



open



close

- * Lift bean hoppers out
- * Completely empty bean hoppers and wipe out thoroughly with a damp cloth
- * Allow bean hoppers to dry completely
- * Refill and replace bean hoppers
- * Lock with the multitool by turning counter-clockwise



Never reach into the coffee grinders.
Never clean the bean hoppers in a dishwasher.



Caution.
Bruising or crushing hazard.

Observe the Safety chapter.

6.5.3 Product hopper cleaning (optional)

Choc / Topping

Cleaning will be more frequent depending on powder consumption.

- * Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
- * Disconnect mains plug
- * Unlock product hoppers with multitool by turning in a clockwise direction
- * Lift product hopper out and empty completely
- * Unscrew union nut at front and rear
- * Remove the dosing auger



open



close

Never clean product hoppers in the dishwasher.



Hazards to the machine.

Follow the manual.

- * Thoroughly wipe out product hopper with a damp cloth
- * Thoroughly clean individual dosing auger components
- * Allow product hopper and individual components to dry completely



Portion controller with individual parts of the dosing auger

- ✳ Re-assemble and replace the dosing auger and screw on union nuts

Ensure correct orientation of discharge.

- ✳ Refill and replace product hopper
- ✳ Lock with the multitool by turning counter-clockwise



6.6 Filter change

Follow the water filter User Manual for a filter change. After a filter change, perform a rinse as guided by the display.



Start-up
▷ Water filter
page 16

6.7 Descaling

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated by the WMF 1200 S and displayed.

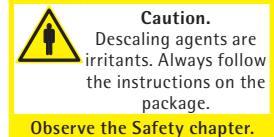
Descaling is made up of the three segments preparation, descaling, and rinsing.



Total duration of descaling
approx. 40 minutes.
The procedure may not be
interrupted.

Do not drink the descaling solution that comes out of the combi spout during descaling!

Use only WMF Descaling Agent. Any other descaling agent may cause damage to the coffee machine. No liability is accepted for damage caused by the use of any other descaling agent and guarantee / warranty claims are not entertained.



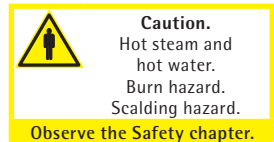
The following is needed for descaling:

- 2 bottles of WMF liquid descaling agent (0.75 litre each)
- 1 bottle of warm drinking water (0.75 litre)
- 5-litre collection container
(for coffee machines without drain connection)

Displays lead step by step through the program. Follow the instructions.




The descaling procedure sequence is different for each model.

- 6.7.1 Descaling coffee machine with constant water supply (Water supply from the utility line)
- 6.7.2 Descaling coffee machine with water tank



6.7.1 Descaling coffee machine with constant water supply

Preparation

- * Touch 
- * Touch  until the desired program is displayed
- * Select the desired program with 
- * Remove the milk hose
- * Turn off main water supply tap
- * Remove and empty drip tray
- * Replace drip tray
- * Remove water tank
- * Turn and remove seal plug on water tank coupling counter-clockwise (flat screwdriver, see illustration 1 and 2)
- * Mix the two bottles of liquid descaling agent in the water tank with 1 bottle of warm drinking water
- * If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- * Replace the water tank filled with descaling solution, and confirm on the display
- * Place a collection container with approx. 5 litres capacity under the combi spout

Descaling

Descaling starts. Duration approx. 13 minutes.

- * After descaling, carefully empty the collection container
- * Replace the collection container
- * Empty remaining descaling solution from water tank
- * Rinse out the water tank and fill to the maximum line with clean, cold drinking water (see marking on the outside of the water tank)
- * Insert the water tank

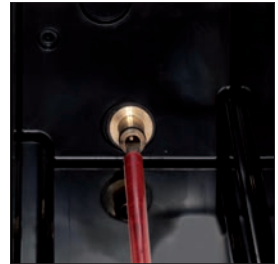


Illustration 1



Illustration 2

Crystals may form in the liquid descaling agent when stored. The crystals must not enter the coffee machine. The ideal water temperature is approx. 37 °C.

Rinsing

Rinsing starts. Duration approx. 11 minutes. After the initial rinsing from the water tank, the display requests that the water supply be turned on again.

- * Turn on main water supply tap

Leave the water tank in place. The water tank coupling is rinsed for approx. 10 seconds from the mains supply.

Follow-up and additional rinse

Duration: approx. 11 minutes.

- * Remove water tank and dry
- * Turn and remove seal plug on water tank coupling in a clockwise direction (flat screwdriver, see illustration 1 and 2)
- * Insert the water tank

Subsequent rinses are from the mains supply.

After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.




As soon as the descaling procedure is finished, the "Ready to operate" display appears.

```
your selection pls  
08:15 09.01.2013
```

- * Remove the collection container
- * Re-install the milk hose

6.7.2 Descaling coffee machine with water tank

Preparation

- * Touch 
- * Touch **+** until the desired program is displayed
- * Select the desired program with **P**
- * Remove the milk hose
- * Remove and empty drip tray
- * Replace drip tray
- * Remove water tank
- * Remove the water filter, if fitted
- * Mix the two bottles of liquid descaling agent in the water tank with 1 bottle of warm water

- * If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- * Replace water tank filled with descaling solution
- * Place a collection container with approx. 5 litres capacity under the combi spout

Crystals may form in the liquid descaling agent when stored.

The crystals must not enter the coffee machine.

The ideal water temperature is approx. 37 °C.

Descaling

Descaling starts. Duration approx. 13 minutes.

- * After descaling, carefully empty the collection container
- * Replace the collection container
- * Empty remaining descaling solution from water tank
- * Rinse out the water tank and fill to the maximum line with clean, cold drinking water (see marking on the outside of the water tank)
- * Insert the water tank



*Order numbers of the article
▷ Accessories and spare parts
page 72*

Rinsing

Rinsing starts. Duration approx. 22 minutes.

- * When requested, fill with clean, cold drinking water (after about 11 minutes)
- * Empty the collection container and place under the combi spout

If a water filter is used, a message appears after the process is complete, with a request to re-install the water filter.

- * Place the water filter
- * Fill the water tank with clean cold drinking water

The water filter is rinsed briefly.

After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.



Caution.
Hot steam.

Observe the Safety chapter.

As soon as the descaling procedure is finished, the "Ready to operate" display appears.

your selection pls
08:15 09.01.2013

- * Remove the collection container
- * Re-install the milk hose

Chapter 7 HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health hazards as a consequence of the consumption of the food items you serve.

A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care and cleaning of the coffee machine is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point.

Please observe the following points in order to comply with the HACCP cleaning schedule:

Sanitize the milk system daily

- Follow the cleaning instructions for the milk system contained in the cleaning instructions. This will ensure that your system contains a minimum of bacteria at commencement of operation.

Always commence operation with a freshly opened cooled milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new cooled milk pack at commencement of operation.
- Ensure absolute cleanliness when opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP cleaning schedule for monitoring of regular cleaning.

Recommendation:

only use UHT milk with a 1.5% fat content.


Keep milk cool.

- Always have a new cooled milk pack handy.
- If cooling is not used during operation, then the milk must be used up very quickly. Cool the milk occasionally if needed.
- If little milk is used, cooled milk must be placed in the refrigerator again during operation.

*At commencement of operation milk should be at approx. 6–8 °C.
WMF AG offers a range of refrigeration options (e.g., WMF countertop coolers).*

Recommendation for Choc and Topping (optional)

Regularly clean the product hopper. See the instructions in the Care chapter.
See chocolate / Topping manufacturer's instructions.



Caution.
Follow the hygiene instructions.
See Care chapter.

Month _____ Year _____

HACCP cleaning schedule

Use only cooled UHT milk, to prevent health risks due to bacteria.
For Choc and Topping, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Run the cleaning program
 - ▷ Cleaning instructions
- 2a. Milk foamer cleaning (combi spout)
 - ▷ Cleaning instructions
- 2b. Daily mixer cleaning
 - ▷ Cleaning instructions

- 3a. Clean the foamer and change out the combi spout after 4 hours of operation time (absolutely required for low number of dispense cycles, or if milk is not cooled)
- 3b. Weekly mixer cleaning and regular product hopper cleaning (Care chapter)
4. General machine cleaning

Date	Cleaning steps				Signature
	1	2	3	4	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

Date	Cleaning steps				Signature
	1	2	3	4	
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

Chapter 8 Maintenance

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the coffee machine and depends on the degree of hardness of the local mains water and whether or not a water filter is fitted.

The maintenance date is based on the degree of use of the coffee machine and is shown on the display. The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

8.1 Coffee machine maintenance

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user / operator.
- Customer Check-up after the display message; may be undertaken by the user / operator.
- Maintenance after the display message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.
- Revision after the display message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.



Descaling ▷ *Software*
▷ *Care*
page 50



Descaling ▷ *Software*
▷ *Care*
page 50

Customer Check-up after the display message see Customer Check-up Instructions in Customer Check-up Kit.
▷ *Accessories and spare parts*
page 72

Service maintenance message
▷ *Messages and instructions*
page 58



For other maintenance work and repairs, please contact your local WMF Service.

The telephone number can be found on the address sticker on the coffee machine and on the delivery note.

8.2 WMF Service

You can reach the WMF Service Center if the local service point is not known.

WMF AG
Eberhardstraße
D - 73309 Geislingen (Steige)



Chapter 9 Messages and instructions

9.1 Operating messages

9.1.1 Empty grounds container

empty grounds cont.

Grounds container is full

- * Remove grounds container empty and rinse under drinking water
- * Wipe dry the grounds container
- * Replace grounds container
- * Confirm with **P**

9.1.2 Grounds container missing

beverage sel. locked
grounds cont.missing

The grounds container is not inserted

- * Replace grounds container

9.1.3 Fill the water tank

refill water tank

The water tank is nearly empty

- * Remove water tank and fill it with clean cold drinking water
- * Replace water tank

beverage sel. locked
refill water tank

9.1.4 Empty drip tray

empty drip tray

The drip tray must be emptied

- * Remove and empty drip tray
- * Replace drip tray

9.1.5 Bean hopper is empty

refill beans
right

There are not enough coffee beans in the bean hopper

Grinding is interrupted.

- * Pour coffee beans into the bean hopper
- * Press the beverage button again

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

refill beans
left

9.1.6 Insert ground coffee

insert ground coffee
select beverage

The manual insert lid is open

- * Insert ground coffee
- * Close the manual insert
- * Select the desired beverage with the beverage button

Touch **C** to cancel the process. Ground coffee that has already been inserted is removed via the grounds container.

9.1.7 Clean the coffee machine

machine cleaning
OK: care pad

The coffee machine must be cleaned

Only the care pad is lit up.

- * Perform a machine cleaning
- ▷ *Cleaning instructions* ▷ *Machine cleaning*

9.1.8 Change filter

your selection pls
replace water filter

The water filter must be changed

- * Change filter
- ▷ *Care* ▷ *Filter change, page 50*

9.1.9 Descale coffee machine

your selection pls
descale machine

The coffee machine must be descaled

- * Perform a descaling
- ▷ *Care* ▷ *Descaling, page 50*

9.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions

Switch coffee machine off and then on again after a few seconds. Repeat the process which led to the error. In many cases, this eliminates the malfunction and you can continue working.

If this is not successful

Find the displayed error message or error number in the following error list and follow the action instructions. If this does not rectify the error or if the error indicated is not listed please call WMF Service.




WMF Service
▷ page 57

Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button illumination goes out. The beverage buttons that are still illuminated can continue to be used.

Your WMF 1200 S is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.

9.2.1 Error messages on the display

Error number	Error description	Action instructions
-	Insert the brewing unit	The brewing unit is not inserted. * Replace the brewing unit
6	Brewing unit lockup current / brewing unit stiff	* Switch off the coffee machine * Clean the brewing unit ▷ Care ▷ Brewing unit cleaning, page 47
26 36	Right grinder blocked Left grinder blocked 	* Switch off the coffee machine * Disconnect mains plug * Remove bean hopper * Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration) * Replace the bean hopper * Switch on the coffee machine ▷ Care ▷ Bean hopper cleaning, page 48 If this occurs frequently: * Set grinding degree one stage coarser ▷ Other settings ▷ Set grinding degree, page 41 ▷ Settings ▷ Set grinding degree, page 30
88	Boiler: over-temperature	Beverage dispensing temporarily blocked. * Check that mains tap is on or that the water tank is filled and inserted correctly If error not remedied * Switch off the coffee machine * Clean the brewing unit ▷ Care ▷ Brewing unit cleaning, page 47 * Switch on and try again (Release follows when cooled down to normal temperature). * Switch off the coffee machine, allow to cool and switch on again If error not remedied * Switch off the coffee machine * Call WMF Service




<i>Error number</i>	<i>Error description</i>	<i>Action instructions</i>
161	Flow error: during the brewing cycle	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Check that mains tap is on or that the water tank is filled and inserted correctly * Clean the brewing unit ▷ <i>Care</i> ▷ <i>Brewing unit cleaning, page 47</i> * Set grinding degree coarser / reduce quality ▷ <i>Settings</i> ▷ <i>Set grinding degree, page 30</i> ▷ <i>Other settings</i> ▷ <i>Set grinding degree, page 41</i>
162	Flow error: ... when cleaning	<ul style="list-style-type: none"> * Switch the coffee machine off and on again (for error number 166, also allow the coffee machine to cool off) <p>If error not remedied</p> <ul style="list-style-type: none"> * Check that mains tap is on or that the water tank is filled and inserted correctly
164	... when dispensing hot water	
165	... when dispensing Choc	
166	... steam boiler infeed	
167	... when descaling	
188	Heater error	<ul style="list-style-type: none"> * Switch off the coffee machine, disconnect mains plug * Call WMF Service

9.2.2 Errors without error message

<i>Error pattern</i>	<i>Action instructions</i>
No hot water dispensing but water in grounds container	<ul style="list-style-type: none"> * Clean hot water spout * Call WMF Service (coffee dispensing possible)
No Choc dispensing but water in grounds container	<ul style="list-style-type: none"> * Do not use Choc dispensing * Call WMF Service (coffee dispensing possible)
Choc portion controller blocked, Choc dispensed only with water	<ul style="list-style-type: none"> * Clean portion controller ▷ <i>Care</i> ▷ <i>Product hopper cleaning, page 49</i> * Empty powder * Turn dosing auger manually until all powder is removed * If necessary rinse with drinking water * (Allow to) dry completely

Messages and instructions

Error pattern	Action instructions
Coffee dispensing on the left / right differs	<ul style="list-style-type: none"> * Clean the combi spout ▷ <i>Cleaning instructions</i>
No milk foam / milk output, but milk in milk container	<ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed * Re-route milk hose correctly * Clean the combi spout * Check whether milk nozzle is blocked ▷ <i>Cleaning instructions</i> * Check whether milk cooler is iced
No milk or milk foam dispensing	<p>Milk aperture is clogged (Easy Milk)</p> <ul style="list-style-type: none"> * Unscrew the aperture from the Easy Milk connection * Clean the aperture thoroughly with the small cleaning brush [1] * Perform milk system cleaning ▷ <i>Cleaning instructions Easy Milk</i> 
Milk foam incorrect, temperature too cold or too hot	<ul style="list-style-type: none"> * Change milk nozzle <ul style="list-style-type: none"> - orange or light blue milk nozzle for cooled milk - green or white milk nozzle for uncooled milk * Clean the combi spout ▷ <i>Cleaning instructions</i> If error not remedied * Use another milk nozzle from the accessories
Pump runs continuously, water in grounds container	<ul style="list-style-type: none"> * Switch off the coffee machine and on again If error not remedied * Call WMF Service
Water tank: assembly / disassembly stiff	<ul style="list-style-type: none"> * Lightly smear the O-rings with WMF gasket grease
Choc / Topping hopper cannot be replaced	<ul style="list-style-type: none"> * Manually turn the drive for the dosing auger at the portion controller slightly in a clockwise direction * Check whether Choc hopper is accidentally locked
Bean hopper cannot be replaced	<ul style="list-style-type: none"> * Check whether bean hopper is accidentally opened

Chapter 10 Safety

10.1 Hazards 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 Manual carefully prior to use.
- Do not touch hot machine components.
- Do not use the coffee machine if it is not working properly or if it is damaged.
- Use the coffee machine only when it is completely assembled.
- 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 device.

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

Scalding hazard.

When dispensing coffee, hot water and steam there is hazard of scalding. Ensure that there is always a suitable cup under the spout when dispensing beverages.


Burn hazard.

The brewing unit must be cleaned only when the coffee machine is cold. The brewing unit can get hot.




Caution.
Failure to follow safety instructions can result in death or serious injury.

Follow the safety instructions.



Caution.
Hot liquids in the dispensing area.

Scalding hazard.



Caution.
Hot steam.

Burn hazard.



Caution.
Hot surfaces.

Burn hazard.

Bruising or crushing hazard.

There is a bruising or crushing hazard when handling all moving parts. Do not reach into the bean hopper or the brewing unit opening when the coffee machine is switched on.



Caution.
Bruising or crushing hazard.

Risk of injury.

Health hazard.

The product hoppers (coffee beans / Choc / Topping) and manual insert may only be filled with materials for the use intended.



Caution.
Health hazard.

Only use as intended.

Health hazard.

When handling special cleaners for the milk foamer, cleaning tablets, and the descaling solution, follow the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablet or descaling solution after the display message.



Caution.
Health hazard.

Follow the instructions of the label on the cleaning agents.

Irritation and scalding hazard.

Never reach under the spouts while cleaning / descaling. Cleaning fluid / descaling solution runs out of the combi spout when cleaning / descaling.



Caution.
Health hazard.

Irritation and scalding hazard in the dispensing area.

Slipping hazard

Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.



Caution.
Slipping hazard if fluids are discharged

Slipping hazard.

10.2 Hazards to the coffee machine

Please observe the following instructions so as to prevent problems with and damage to the coffee machine:

- For drinking water with carbonate hardness in excess of 5 °dKH, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains tap for the water supply is turned off and the mains switch is switched off or the mains plug is unplugged.
- We recommend damage prevention measures such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After shut off for several days we recommend running the cleaning program at least twice before reusing the machine.

▷ *Cleaning instructions*

10.3 Intended use

The WMF 1200 S is designed to dispense coffee beverages, milk beverages and/or powdered beverages (Choc and Topping) in various variations into cups or pots. In addition, the device can generate steam for heating milk and dispensing hot water. This device is also intended for industrial and commercial use and for use by professionals and trained users in shops in the consumer goods industry and agricultural holdings, or for the commercial use by non-professionals. The device can be used as a self-service device if it is supervised by trained personnel.

The use of the device is also subject to the "General Terms and Conditions" of WMF AG and this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

Under no circumstances may the WMF 1200 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).

10.4 Directives

The device fulfils the requirements of the German Food and Feed Code (LFGB), the Regulation on Commodities (BedGgstV), the EU regulation No. 10/2011 as well as the EU regulation No. 1935/2004 in the currently valid editions.

When used properly, the device does not present a health hazard or other unreasonable hazard.

The materials and raw materials used fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.

The device fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), Directive 2004/108/EC (EMC), Directive 2011/65/EC (ROHS), Directive 2002/96/EC (WEEE).

The declaration of conformity is included with the device. The device 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.



For disposal please contact the WMF Service.

*Address
▷ page 57*

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.

10.5 Duties of the owner / operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons, and checking of safety devices.

Access to the service area is permitted only for persons with knowledge and practical experience with the device, 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 coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures 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) [German Accident Prevention Association or equivalent]. In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks.

These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work. Machine cleaning must be carried out using only the WMF special cleaning agent intended by WMF for the coffee machine (tablets), and for the milk system (cleaning liquid).

WMF special cleaning agent
▷ *Accessories and spare parts*
page 72

Machine may only be descaled using the special WMF descaling agent.

WMF special descaling agent
▷ *Accessories and spare parts*
page 72

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (▷ Maintenance) must be observed.

10.6 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.

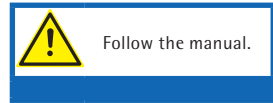
Claims above and beyond the above, in particular damage claims as a result of consequential damage, are excluded, to the extent that this is legally permissible.

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

Warranty period 12 months

No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the device (e.g. User Manual and maintenance instructions).
- With respect to faults which occur as the result of failure to use original WMF spare parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.



The customer is advised in the order confirmation whether or not use of a water filter is required.



*Maintenance
▷ page 56*

Overview of additional instructions

Milk system rinsing 1. Milk system rinsing in progress * Access the displayed program by pressing [P] . * If the rinsing program is interrupted, individual steps that must be completed.					2. Milk hose in water * Prepare 0.3 l of clean water in the water rinsing container with approx. 100 ml of PlugitClean.					3. Place squeegee container with approx. 100 ml of PlugitClean under the comb spout for rinsing starts.					4. Milk system rinsing in progress * After the rinsing is finished, hot water is drained through the comb spout.					5. Clean. In the event of a warning, always see the help. After the rinse, some milk may remain in the hose.				
Milk system cleaning PlugitClean 1. Access the displayed program by pressing [P] .					2. Open left machine door.					3. Insert the milk hose into the adapter into the PlugitClean socket.					4. Turn the adapter in clockwise, until it stops.					5. Turn the adapter in clockwise, until it stops.				
Mixer rinsing 1. Access the displayed program by pressing [P] .					2. Mixer rinsing starts.					3. Max. 5 ml of WMF Special cleaner with 0.5 of luke-warm water.					4. Pull forward the cover behind the comb spout.					5. Increase the length of the remaining milk hose in the comb spout.				
Manual comb spout cleaning at least 1 x daily 1. Carefully disconnect the milk hose.					2. Max. 5 ml of WMF Special cleaner with 0.5 of luke-warm water.					3. If a mixer is fitted, thoroughly clean very carefully with the manual comb spout.					4. If a mixer is fitted, thoroughly clean very carefully with the manual comb spout.					5. Manual comb spout cleaning without PlugitClean: Manual comb spout cleaning with PlugitClean:				

Cleaning instructions WMF 1200 S

Please refer to the User Manual.

Follow the overview of the cleaning interval schedule in the Care chapter in the User Manual.

Prior to the first cleaning, read the User Manual, Care chapter.

For all automatic cleaning programs, the comb spout, the milk nozzle, and the milk hose must be installed.

Call up the care programs

- Access a care program without a message having appeared on the display.
- Touch **[P]**.
- Touch **[P]** with the desired program displayed.
- Access the displayed program by pressing **[P]**.

Machine cleaning 1. Machine cleaning program by pressing [P] .					2. Using standard cleaning program with steps 3-4, standard.					3. With PlugitClean 3-4, PlugitClean.					4. PlugitClean Prepare 0.3 l of clean water in the water rinsing container with approx. 100 ml of PlugitClean.									
5. Standard. The milk system is rinsed using hot water.					6. Standard. The milk system is rinsed through the comb spout.					7. Machine cleaning starts.					8. Machine cleaning starts.					9. Clean the milk system in progress.				

Technical data

Technical data for coffee machine

Nominal power rating *	2.0–2.4 kW
Recommended daily capacity espresso, café crème	up to 80 cups per day
Overall hot water output	approx. 16 liters per hour
Coffee bean hopper	approx. 500 g per load
Choc hopper / Topping hopper	approx. 500 g
Mains power connection *	1,N,PE 50/60 Hz 220–240 V
Illumination	LED class 1
External dimensions	Width 324 mm Height incl. bean hopper 682 mm Depth 554 mm
Weight empty	approx. 33–38 kg (depending on the model)
Continuous sound pressure level (Lpa) **	< 70 dB(A)

We reserve the right to make technical modifications.

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

** A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

Conditions for usage and installation

Necessary on-site preparatory work for electricity, water and drainage connections at the customer's premises are to be arranged by the machine owner / 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 coffee machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any on-site installation work prior to connection. The potential equalization terminal is installed by WMF Service if needed.

Mains voltage tolerance range	230 V +6 % and -10 %, Mains voltage interruption < 50 ms: no interruption of function
Water supply (Constant water supply optional)	3/8 inch hose connector with mains tap, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 litres / minute, max. 0.6 MPa. Water temperature maximum 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness above 5 °dKH, a WMF water filter should be fitted upstream.
Water drain tube	Tube a minimum of DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+5 °C to max. +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use device outdoors.
Degree of protection	IP X0
Installation surface	The device must be placed on a level, flat, and 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 minimum working space of 800 mm in front of the coffee machine is recommended. A clear height of 1,100 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 coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

These specifications for the electrical connection and the standards quoted apply for connecting the coffee 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 coffee machine.

The local power supply must be constructed according to IEC 364 (DIN VDE 0100). To improve safety, the device should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. (Type B residual current circuit breakers provide reliable tripping even if the fault current is smooth. This ensures a high level of safety.) 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 cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the on-site installation. The coffee machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

In order to avoid possible faults from arising on our shielded data lines due to potential equalisation currents between the devices, an additional potential equalisation unit should be planned for devices connected to the vending system. (See EN 60309)

Accessories and spare parts

Number	Unit	Designation	Order No.	Position number	Model
Combi spout, complete, with Choc / Topping					
1	Pcs	Milk foamer	33 2867 5200	7	all
0,7	Meter	Milk hose	00 0048 4948	7	Fresh milk
1	Pcs	Milk nozzle for cold milk (orange)	33 9510 6100	7	Fresh milk
1	Pcs	Milk nozzle for cold milk (light blue)	33 7007 1714	7	Fresh milk
1	Pcs	Milk nozzle for warm milk (green)	33 2317 8000	7	Fresh milk
1	Pcs	Milk nozzle for warm milk (white)	33 9516 9000	7	Fresh milk
0,25	Meter	Mixer hose	00 0048 0064	7	Choc / Topping
1	Pcs	Mixer hose spring	33 2292 6000	7	Choc / Topping
1	Pcs	Mixer bowl	33 2318 0000	7	Mixer bowl
Constant water supply, drainage					
1	Pcs	Connecting tube for constant water supply	33 2292 1000	Installation instructions	Constant water supply
1	Pcs	Angle for drain tube	33 2165 8000	Installation instructions	with drainage
1,5	Meter	Drain tube	00 0048 0042	Installation instructions	with drainage
Accessories / tools					
1	Pcs	Multitool	33 2323 1000	1	all
Documentation / instructions					
1	Pcs	Sct of documents: • 1200 S User Manual • 1200 S cleaning instructions (Standard / Easy Milk) • Carbonate hardness test (with instruction)	33 2603 0010	1	all
Complete bean hopper					
1	Pcs	Bean hopper	33 2253 1000	1	all
1	Pcs	Slide lock	33 2265 5000	1	all
1	Pcs	Hand guard	33 2292 7000	1	all
2	Pcs	Screw, access guard	00 0047 3105	1	all
1	Pcs	O-ring container	33 2291 1000	1	all
Product hopper					
1	Pcs	Choc product hopper	33 2823 5000	4	Choc
1	Pcs	Topping product hopper	33 2824 8000	4	Topping
1	Pcs	Product hopper lid	33 2268 9000	1 and 4	all
1	Sheet	Labels for product hopper	33 2315 3000	4	all

Number	Unit	Designation	Order No.	Position number	Model
Coffee grounds container					
1	Pcs	Coffee grounds container	33 2880 5000	9	all
Brewing unit					
1	Pcs	Brewing unit	33 2823 6199	15	all
Drip tray / drip grid					
1	Pcs	Drip tray	33 2254 9100	10	all
1	Pcs	Drip grid	33 2600 3000	10	all
Potential equalization terminal					
1	Pcs	Angle	33 2107 1100		
1	Pcs	Toothed wheel	00 0047 2257		
1	Pcs	Flathead screw M6X16	00 0047 3414		
1	Pcs	Hex nut	00 0047 2055		
Water tank					
1	Pcs	Water tank	33 2533 4000	17	Water tank
1	Pcs	Water tank lid	33 2534 2000	17	Water tank
1	Pcs	Water tank sieve	33 7006 2608	17	Water tank
Scale filter / water filter					
1	Pcs	Bestmax V water filter (complete kit)	03 9333 0001		Constant water supply
1	Pcs	Replaceable cartridge for Bestmax water filter	33 2432 4000		Constant water supply
1	Pack	Water tank cartridge (VE 4 pcs)	33 2332 2000		Water tank
Customer Check-up Kit 15.000					
1	Pcs	Customer Check-up Kit 15.000	33 2878 3000		all
Order numbers for the WMF care program					
1	Bottle	WMF Special cleaner for milk foamer	33 0683 6000		Fresh milk
1	Pack	Special cleaning tablets for the WMF milk system	33 2622 0000		all
1	Pack	Special cleaning tablets (100 pieces)	33 2332 4000		all
2	Bottle	Liquid descaling agent (0.75 l)	33 7006 2869		all
1	Pcs	Pipe cleaner	33 0350 0000		all
1	Pcs	Cleaning brush	33 1521 9000		all
1	Tube	WMF Molykote "gasket grease"	33 2179 9000		all

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Your nearest WMF Service:

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