

## User Manual



# Coffee machine **1200 S**

English

01.06.01

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## 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 ▷ Start-up program ▷ Water filter, page 21 and make the appropriate settings.



### Follow the User Manual



- > Please refer to the User Manual, paying special attention to the safety instructions and Safety chapter.
- > Ensure that the staff and all users have access to the User Manual.
- > Read the User Manual carefully prior to use.



### CAUTION

Follow the User Manual signs and symbols  
page 12

Follow the Safety chapter  
▷ starting on page 6



### Hazard to life due to electrical shock



- The voltage inside the coffee machine is a hazard to life.
  - > Never open the housing.
  - > Never loosen the screws, and do not remove any housing parts.



### WARNING

Follow the Safety chapter  
▷ starting on page 6



### Conditions for usage and installation

- Failure to follow the conditions for use and installation and the maintenance requirements will mean that no liability is accepted for any damage.
  - > Follow the User Manual.



### IMPORTANT

Technical data  
▷ starting on page 93

Maintenance  
▷ starting on page 77

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# 1 General safety instructions

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## Misuse

- Failure to follow the safety instructions can result in death or serious injury.
  - > Follow all the safety instructions.
- 

 **WARNING**

## 1.1 Hazards to the operator

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

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- > 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 can be used by children of age 8 or greater while under continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.
  - > Children may not play with the device.
  - > Cleaning and user maintenance must not be performed by children.
- 

 **CAUTION**

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



### **Hazard to life due to electrical shock**



- The voltage inside the coffee machine is a hazard to life.
  - > Never open the housing.
  - > Never loosen the screws, and do not remove any housing parts.
  - > Never use a damaged power cord.
  - > Avoid damage to the power cord. Do not kink or crush it.

 **WARNING**



### **Burn hazard / scalding hazard**



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
  - > When dispensing beverages and steam, do not reach beneath the spouts.
  - > Do not touch the spouts immediately after dispensing.
  - > Always place a suitable cup under the spout when dispensing beverages.

 **CAUTION**



### **Risk of injury**

- Long hair could become caught in the grinder head and drawn into the coffee machine.
  - > Always protect hair with a hairnet before removing the bean hopper.

 **CAUTION**



### **Bruising or crushing hazard / risk of injury**



- The coffee machine contains moving parts that can cause finger or hand injury.
  - Closing the operating panel can cause a crushing hazard.
  - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
  - > Carefully and gently close the operating panel.
- 

 **CAUTION**



### **Health hazard**

- Only use products that are suitable for consumption and for use with the coffee machine.
  - > The powder hopper, the bean hopper, and the manual insert may only be filled with materials for the use intended.
- 

 **CAUTION**



### **Health hazard**

- The milk system cleaner and the cleaning tablets are irritants.
  - > Follow the protective measures on the packaging of the cleaning agent.
  - > Only put in cleaning tablet after a display message.
- 

 **CAUTION**





### **Health hazard / irritation and scalding hazard**



- During cleaning, hot cleaning solution and hot water run out of the combi spout and out of the hot water spout.
  - The hot liquids can irritate the skin, and the heat poses a burn hazard.
- > Never reach under the spouts while cleaning.
- > Ensure that no one ever drinks the cleaning solution.

 **CAUTION**



### **Slipping hazard**



- Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.
- > Regularly check whether the coffee machine is leaking, and make sure no water is coming out.

 **CAUTION**

## 2 Introduction

### 2.1 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



### Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild to severe injury in case of improper use.



### Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild injury in case of improper use.



**Electrocution**



**Hot steam**



**Bruising or crushing hazard**



**Hot surfaces**



**Slipping hazard**



### Notice of property damage

- to the coffee machine
  - for the installation location
- > Always follow the User Manual.



### Instructions / Tip

- Instructions for safe use and tips for easier operation.

### **WARNING**

*Safety instructions*

Follow the *Safety chapter*  
▷ starting on page 6

### **CAUTION**

*Operation safety instructions*

▷ page 24

*Care safety instructions*

▷ page 54

Follow the *Safety chapter*

▷ starting on page 6

### **IMPORTANT**

*Observe the Warranty chapter*

▷ starting on page 90

*Technical data*

▷ starting on page 93

### **NOTE**

### **TIP**

## 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
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the water.
Choc	Hot chocolate
Main water supply 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

### 3 Start-up

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

---



#### Follow the User Manual



- > Please refer to the User Manual, paying special attention to the safety instructions and Safety chapter.
  - > Ensure that the staff and all users have access to the User Manual.
  - > Read the User Manual carefully prior to use.
- 

#### CAUTION

*Important!*

*Follow the User Manual Signs and Symbols*

▷ page 12

*Follow the Safety chapter starting on page ▷ 6*

---



#### Hazard to life due to electrical shock if not followed



The voltage inside the coffee machine is a hazard to life.

- Never open the housing.
  - Never loosen the screws, and do not remove any housing parts.
- 

#### WARNING

*Follow the Safety chapter*

▷ starting on page 6

---



#### Conditions for usage and installation

Follow the User Manual.

---

#### IMPORTANT

*Technical data*

▷ starting on page 93

---

### 3.1 Installation location



- The installation location must be dry and protected against water spray.
- Some condensate, water, or steam can always be discharged from a coffee machine.
  - > Do not use the coffee machine outdoors.
  - > Set up the coffee machine so that it is protected against water spray.
  - > Always place the coffee machine on a water-resistant and heatproof base in order to protect the installation surface against damage.

#### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90

Technical data  
▷ starting on page 93

### 3.2 Unpacking



- > 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.

#### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90

Accessories and identification of machine parts  
▷ page 10

Technical data  
▷ starting on page 93

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

### 3.3 Water tank

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



### 3.3.1 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]

#### Note

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

▷ *Start-up program*  
page 21



### 3.3.2 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*

### 3.3.3 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



### 3.4 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



### 3.5 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



### 3.6 Grounds container

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



### 3.7 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
- ▷ *Milk cooler User Manual*



*Standard version*



*Milk cooler version*



*Milk cooler milk container*



*Milk cooler adapter*



*Easy Milk connection*

### 3.8 Fill the bean hopper



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

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

### 3.9 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%)

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90

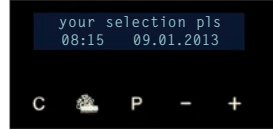


### 3.10 Switch on the coffee machine / Start-up program

※ Switch on the coffee machine using 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 messages.
  - The set values can be changed after start-up.

#### IMPORTANT

Change settings  
▷ Settings  
starting on page 32

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.aaaa  
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 ▷ 16

## 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: -/+
```

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.*

*PIN entry and PIN protection*  
▷ page 49

### ... 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 ▷ 16

✳ 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.*

```
place 3L container
under spout
```

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.*



**Burn hazard / scalding hazard**



- When dispensing beverages, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
  - > When dispensing beverages, do not reach beneath the spouts.
  - > Do not touch the spouts immediately after dispensing.
- 

 **CAUTION**

*Follow the Safety chapter  
▷ starting on page 6*

## Start-up complete

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

*The espresso button flashes.*

\* Place a cup of the appropriate size beneath 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 41*

## Setting options

- Cup volumes (cup size) ▷ page 34
- Change recipes ▷ page 35
- Set grinding degree ▷ page 38
- Basic settings ▷ page 41

## 4 Operation

### 4.1 Operation safety instructions

---



#### **Burn hazard / scalding hazard**



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
    - > When dispensing beverages and steam, do not reach beneath the spouts.
    - > Do not touch the spouts immediately after dispensing.
    - > Always place a suitable cup under the spout before dispensing beverages.
- 

#### **⚠ CAUTION**

*Follow the Safety chapter*  
▷ starting on page 6



#### **Health hazard**

- Only use products that are suitable for consumption and for use with the coffee machine.
    - > The bean hopper, and the manual insert may only be filled with materials for the use intended.
- 

#### **⚠ CAUTION**

*Follow the Safety chapter*  
▷ starting on page 6

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

*Initial start-up*  
▷ Start-up  
page 14



## 4.2 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.*

*Change PIN*  
▷ Settings  
▷ Basic settings  
page 49

*Set the switch-on and switch-off times*  
▷ Settings ▷ Basic settings  
page 42

## 4.3 Beverage dispensing

Pressing the beverage buttons triggers dispensing of the beverage selected.

- Lit up button = ready to dispense
- Button is flashing = beverage dispensing
- Unlit button = not ready to dispense / button disabled

- \* Place a cup of the appropriate size beneath the combi spout

- \* Press the desired beverage button

*Desired beverage is indicated on the display.*



### Cancel beverage dispensing

- \* Touch **C**

*Dispensing test*  
▷ page 35

### Second beverage level (optional)

When the second level is activated:

- \* Briefly press the beverage button twice

*The beverage on the second level is initiated.*

*Office functions*  
▷ Settings  
▷ Basic settings  
page 45

## 4.4 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

## 4.5 Warm rinsing

- \* Touch and hold  for longer than 2 seconds

```
warm rinse
in progress
```

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

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

## 4.6 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.*

## 4.7 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.

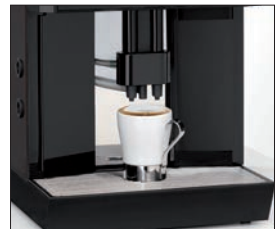


## 4.8 Height adjustment of the combi spout

The combi spout is height adjustable.

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

Clearance height: 59–169 mm



## 4.9 Bean hopper / product hopper

- If possible, refill product hoppers 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.*



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

### IMPORTANT

*Observe the Warranty chapter  
▷ starting on page 90*

## 4.10 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.
- Use only ground coffee in the manual insert.
- Do not use water-soluble powdered coffee.
- Do not use coffee that is ground too finely.

### Preparation using the manual insert

- \* Place a cup of the appropriate size beneath 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.*



## IMPORTANT

*Observe the Warranty chapter  
▷ starting on page 90*



*Manual insert*

## 4.11 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



*Clean daily*  
▷ *Care*  
page 59



- > Replacing without emptying results in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.
- > If grounds container cannot be replaced, check chute for coffee residue and remove.
- > Always empty the grounds container before replacing.

### IMPORTANT

*Observe the Warranty chapter*  
▷ *starting on page 90*

## 4.12 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 the grounds chute daily*  
▷ *Care*  
page 62



Grounds disposal through the counter is available as a retrofit kit.

### NOTE

*Clean the grounds chute daily*  
▷ *Care*  
page 62

## 4.13 Drip tray



### Scalding hazard

- The drip tray may contain hot liquids.
- > Move the drip tray carefully.
- > Replace carefully so that no water accidentally drips down.

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

### CAUTION

Follow the Safety chapter  
▷ starting on page 6  
Clean drip tray daily  
Care chapter  
▷ starting on page 54



Clean drip tray daily  
▷ Care  
page 62

## 4.14 Switch off the coffee machine



### Take care to work hygienically

- Germs that are hazardous to health can grow in the coffee machine.
- > Perform daily cleaning before switching off the coffee machine.

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

Coffee machines with a constant water supply

- \* Turn off main water supply tap

### CAUTION

Follow the Safety chapter  
▷ starting on page 6  
Clean the coffee machine as shown in the manual.  
Care chapter  
▷ starting on page 54



### Follow the manual

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

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90

## 5 Settings



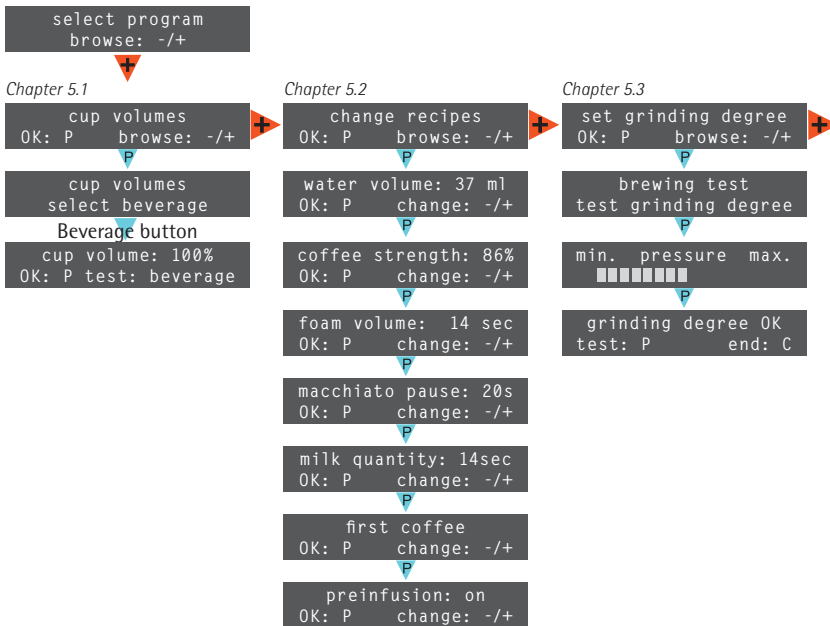
- When adjusting beverages, the same safety instructions apply as for operating the coffee machine.
  - > Follow all operation safety instructions.

### CAUTION

Operation safety instructions  
▷ page 24

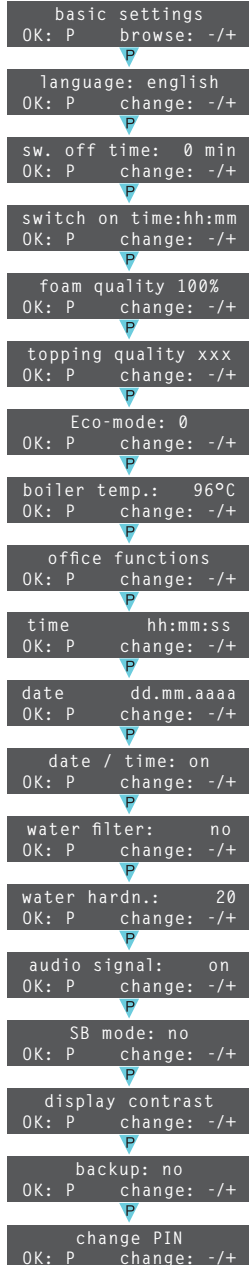
Access settings

\* Briefly touch **P**

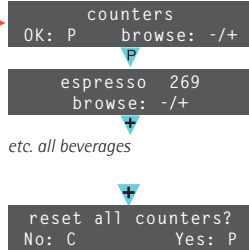




## Chapter 5.4



## Chapter 5.5



## Chapter 5.6



## 5.1 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

*Dispensing test*  
▷ page 35

```
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.

---

**TIP**

## 5.2 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*

### 5.2.1 Dispensing test

\* Press the desired beverage button

*The beverage is dispensed using the newly changed values.*



Each beverage setting can be tested during setup.

### TIP

\* 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 pad**

Cancel

Exit the program without saving values



**Care pad**

Warm rinsing

Cleaning



**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.*

## 5.2.2 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.

---

### TIP

*Dispensing test*  
▷ page 35

- \* Place a cup of the appropriate size beneath 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: -/+

## 5.2.3 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.

*Dispensing test*  
▷ page 35

Determine the desired coffee strength with a dispensing test.

- \* Adjust the amount of coffee grounds by pressing **+** or **-**
- \* As soon as the beverage is set as desired, confirm with **P**

## 5.2.4 Milk foam volume

Setting in seconds.

Only available for beverages with milk foam.

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

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

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.

*Dispensing test*  
▷ page 35

## 5.2.5 Latte macchiato pause interval

Pause interval between dispensing milk and coffee.

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

*Possible only for latte macchiato.*

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

## 5.2.6 Milk volume

Setting in seconds.

Only available for beverages with milk foam.

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

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

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

*Dispensing test*  
▷ page 35

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

## 5.2.7 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*

## 5.2.8 Pre-infusion

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

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

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**

## 5.3 Set grinding degree

### 5.3.1 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 rinsing starts.*

*A brewing test starts immediately thereafter.*

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

---

**C pad**  
Cancel  
Exit the program without saving values

---

 **Care pad**  
Warm rinsing  
Cleaning

---

**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.*

---

- \* Place a cup of the appropriate size beneath 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

### Grinding degree too coarse

grinding too coarse  
test: P end: C

*Set grinding degree*  
▷ page 52

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

### Test the new grinding degree setting

※ Place a cup of the appropriate size beneath 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.*

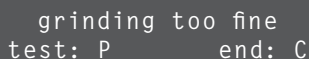
- low brewing pressure → coarse grinding degree
- high brewing pressure → fine grinding degree

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

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

*Bar diagram display*  
▷ page 38

### Grinding degree too fine



grinding too fine  
test: P end: C

※ 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 grinding degree*  
▷ page 52  
*Set coffee strength*  
▷ page 36



## 5.4 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

### 5.4.1 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***

### 5.4.2 Language

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

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

---

**C** **C pad**  
Cancel  
Exit the program without saving values

---

 **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.*

### 5.4.3 Switch off time

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

#### Note

*If timer operation 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**

### 5.4.4 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**

### 5.4.5 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**

#### 5.4.6 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**

### 5.4.7 Eco-mode

Eco-mode: 0  
 OK: P      change: -/+

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

\* Confirm the desired setting with **P**

<b>Eco-mode</b>	<b>Hot water boiler</b> For coffee beverages and hot water	<b>Steam boiler</b> For milk beverages
<b>0</b>	Ready to operate: always, immediately.	Ready to operate: always, immediately.
<b>1</b>	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.
<b>2</b>	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.
<b>9</b>	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.

## 5.4.8 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**

## 5.4.9 Office functions

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

\* Touch **+**

### 5.4.9.1 Second beverage level

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

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

\* Touch **+**

### 5.4.9.2 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**

### 5.4.10 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**

### 5.4.11 Date

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

The current date.

dd = Day (two places)

mm = Month (two places)

aaaa = Year (four places)

\* Confirm the desired setting with **P**

### 5.4.12 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**

---

**C** **C pad**  
*Cancel*  
*Exit the program without saving values*

---

 **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.*

---

### 5.4.13 Water filter

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

*Insert water filter*  
page ▷ 16

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

\* Confirm the desired setting with **P**

### 5.4.14 Water hardness

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

*Carbonate hardness test*  
▷ Accessories included

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

\* Confirm the desired setting with **P**

### 5.4.15 Audio signal

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

\* Confirm the desired setting with **P**

### 5.4.16 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**.

▷ PIN entry and PIN protection  
page 49

### 5.4.17 Display contrast

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

Display contrast is set here.

\* Confirm the desired setting with **P**

### 5.4.18 Backup

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

*Note*

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

After confirming the entry by pressing **yes** the settings are reset to the latest values saved by WMF Service.

\* Confirm the desired setting with **P**



### 5.4.19 PIN entry and PIN protection

change PIN  
OK: P change: -/+

\* 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

A "zero" is entered each time it is pressed. The display shows **\*\*\*\*\***.

\* 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.

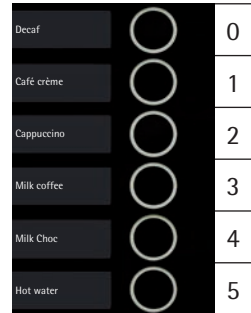
#### Activate the care pad with PIN protection

\* Touch and hold **P** for longer than 3 seconds

*The care pad is displayed again.*

#### Deactivate PIN protection

\* Enter the current PIN and then enter **00000**



*Use beverage buttons to enter the PIN*

*Counters  
▷ page 50*

*SB mode (self-service mode)  
▷ page 47*

## 5.5 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 49*

### Keep counter settings

- \* Touch **C**

### Delete counters

- \* Touch **P**

## 5.6 Information

- \* Briefly touch **P**

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

- \* Browse with **+** to

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

### 5.6.1 Software version

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

The software version and date are shown.

### 5.6.2 Device name

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

The name and type of the device are displayed.

### 5.6.3 Machine number

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

The 6-digit machine number is shown.

### 5.6.4 Date of production

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

The date of production is shown.

### 5.6.5 Idle current

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

The idle current is displayed in digits.

## 6 Other settings

### 6.1 Mechanical settings

#### 6.1.1 Set grinding degree



#### **Bruising or crushing hazard / risk of injury**



- The coffee grinder contains moving parts that can cause finger injury.
  - > Never reach into the grinders with coffee machine running and product hoppers removed.

#### **CAUTION**

Follow the Safety chapter  
▷ starting on page 6



#### **Set the grinding degree to be finer**

- The coffee grinder can become blocked if the grinding degree is changed to a much finer level all at once.
  - > Adjust the grinding degree to a finer level by only one full turn of the multitool.
  - > Then dispense one coffee beverage using the finer grinding level.
  - > Repeat these steps as often as needed to achieve the desired grinding degree.

#### **Set the grinding degree to be more coarse**

The grinding degree can be set to a coarser level all at once, if desired.

#### **IMPORTANT**

Observe the Warranty chapter  
▷ starting on page 90


- \* 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




Multitool

Remove the bean hopper  
▷ Clean the bean hopper  
page 67


### Left grinder

Grinding degree 1  
→ fine 

Grinding degree 6  
→ coarse 

### Right grinder

Grinding degree 1  
→ fine 

Grinding degree 6  
→ coarse 

## 6.2 Labelling of beverage buttons



### Follow the manual

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.

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90



Free download of WMF label  
template from  
[www.servicecenter.wmf.com](http://www.servicecenter.wmf.com)

Matching adhesive labels:  
Zweckform-Avery No. 3659

## 7 Care

### 7.1 Care safety instructions

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



#### Health hazard / hygiene

- Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system.
  - > Clean the milk system daily.
  - > For coffee machines without Plug&Clean, also perform manual cleaning of the combi spout once per week after the end of operations.
  - > For coffee machines with Plug&Clean, also perform manual cleaning of the combi spout once per week after the end of operations.
  - > Change the milk hose at regular intervals.
  - > Change the mixer hose at regular intervals.
  - > Follow all hygiene instructions.
  - > Follow the HACCP cleaning schedule.

#### CAUTION

*Follow the Safety chapter  
▷ starting on page 6*



### Health hazard / hygiene

- Germs can multiply in a coffee machine that is not in use.
- > Prior to and after every instance that the machine is shut off for several days, perform all cleanings.

### CAUTION

Follow the Safety chapter  
▷ starting on page 6



### Health hazard / hygiene

- All cleaning agents are perfectly tuned to the cleaning programs.
- > Use only WMF cleaning and descaling media.

### CAUTION

Follow the Safety chapter  
▷ starting on page 6



### Health hazard / irritation and scalding hazard



- Hot cleaning fluid runs out of the combi spout when cleaning.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.
- > Never reach under the spouts while cleaning.
- > Switch off the machine before cleaning the front panel to avoid a hot beverage being accidentally dispensed.
- > Ensure that no one ever drinks the cleaning solution.

### CAUTION

Follow the Safety chapter  
▷ starting on page 6

## 7.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Message	Optional	
x				0	Warm rinsing <span style="float: right;">▷ page 26</span>
x			x		Cleaning program <span style="float: right;">▷ Cleaning instructions</span>
x				0	Milk system rinsing
x				0	Mixer rinsing
x					Milk system cleaning Standard <span style="float: right;">▷ page 60</span>
	x			0	Milk system cleaning Easy Milk <span style="float: right;">▷ page 60</span>
	x			0	Milk system cleaning Plug&Clean
x					Clean the grounds container
x					Clean the drip tray
x					Clean the cover
(x)	x			0	Clean the mixer <span style="float: right;">▷ page 62</span>
	x			0	Clean the water tank
		x			Clean the brewing unit <span style="float: right;">▷ page 64</span>
		x			Clean the bean hopper <span style="float: right;">▷ page 67</span>
		x		0	Clean the product hopper <span style="float: right;">▷ page 68</span>
			x	0	Filter change <span style="float: right;">▷ page 69</span>
			x		Descaling

- 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



## 7.3 Care programs overview

About the cleaning programs

\* Briefly touch 



### Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the combi spout and out of the hot water spout.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.
  - > Never reach under the spouts while cleaning.
  - > Always place a collection container with approx. 3 litres capacity under the spout prior to cleaning.
  - > Ensure that no one ever drinks the cleaning solution.



### CAUTION

Follow the Safety chapter  
▷ starting on page 6



The cleaning program provides a step-by-step guide through the machine cleaning on the display.

Follow the messages.

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90

select clean.program  
browse: -/+



cleaning

▷ *Cleaning instructions*

switching off  
OK: P    browse: -/+



cleaning

no switching off  
OK: P    browse: -/+



milk system rinsing  
OK: P    browse: -/+

*for coffee machines without Plug&Clean*



milk system cleaning  
OK: P    browse: -/+

*for coffee machines with Easy Milk*



Plug&Clean  
OK: P    browse: -/+

*for coffee machines with Plug&Clean*



mixer rinsing  
OK: P    browse: -/+



filter exchange  
OK: P    browse: -/+

▷ *page 69*



machine descaling  
OK: P    browse: -/+



Customer check up  
OK: P    browse: -/+

▷ *Care kit instructions*



brewing unit change  
OK: P    browse: -/+

## 7.4 Daily cleaning



### Health hazard / irritation and scalding hazard

- If the combi spout is not installed, hot water and cleaning fluid can be discharged in an uncontrolled manner.
- > For all cleaning programs, the combi spout, the milk nozzle, and the milk hose must be installed.

### CAUTION

Follow the Safety chapter  
▷ starting on page 6

### 7.4.1 Cleaning program

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

Cleaning program



### 7.4.2 Milk system Cleaning



### Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
- > Always switch off using the ON/OFF switch prior to cleaning.
- > Disconnect mains plug.

### CAUTION

Follow the Safety chapter  
▷ starting on page 6



### Health hazard

- In case of eye contact, the WMF milk system cleaner can cause severe eye injury.
- > Ensure that the milk system cleaner never makes contact with the eyes of a person or animal.

### CAUTION

Follow the Safety chapter  
▷ starting on page 6

The milk system consists of:

- Combi spout
- Milk nozzle
- Milk hose

Milk system cleaning  
▷ Cleaning instructions

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.

*Clean the combi spout*  
▷ *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*

### 7.4.3 Mixer rinsing



#### Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the combi spout.
  - > Never reach under the spouts while rinsing.

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

### 7.4.4 Clean the combi spout

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



#### CAUTION

Follow the Safety chapter  
▷ starting on page 6

Mixer rinsing  
▷ Cleaning instructions

Clean the combi spout  
▷ Cleaning instructions

## 7.4.5 General cleaning



### Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
- > First switch off the coffee machine

### CAUTION

Follow the Safety chapter  
▷ starting on page 6

### Clean the grounds container (grounds chute, optional)

\* Empty grounds container and rinse under running drinking water

\* Clean with a clean, damp cloth

### 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

Order numbers for the WMF care program  
▷ Accessories and spare parts  
page 95

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



- There is a risk of causing scratches or scores.
- > Do not clean with scouring powders or the like.
- > Do not use any sharp cleaners or implements.
- > Use soft cloths for cleaning.

### IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90

## 7.5 Weekly cleaning

### 7.5.1 Clean the Mixer (Choc / Topping) (optional)

Cleaning will be more frequent depending on powder consumption.

- \* Press the ON/OFF switch for more 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



open

*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



### Scalding hazard

- If the mixer hose is not firmly attached, hot water or hot powder beverage can be discharged inadvertently
  - > Always firmly attach the mixer hose.



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



### CAUTION

*Follow the Safety chapter  
▷ starting on page 6*

## 7.5.2 Clean the water tank (optional)

Thoroughly rinse water tank weekly with clear drinking water.



## 7.6 Regular cleaning

### 7.6.1 Clean the brewing unit

---



#### **Bruising or crushing hazard / risk of injury**



- The coffee machine contains moving parts that can cause finger or hand injury.
  - There is a risk of pinching when removing the brewing unit.
    - > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.
    - > Hold the brewing unit tightly and remove it carefully.
- 

 **CAUTION**

Follow the Safety chapter  
▷ starting on page 6



#### **Burn hazard**



- The brewing unit can still be hot immediately after switching off.
    - > Allow the coffee machine to cool before cleaning.
- 

 **CAUTION**

Follow the Safety chapter  
▷ starting on page 6

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

- \* Press the ON/OFF switch for more 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.*





- The brewing unit can slip downwards.
- > Always hold the brewing unit securely.
- > Never use force. Danger of breakage.

- \* With one hand, reach into the chute under the brewing unit and release and hold 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 [1] is in the forward position
- \* Pull the springs outward and press them down (illustration 4)

*This unlocks the insertion chute.*

- \* Swing the insertion chute [2] upwards
- \* 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

## IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90



Illustration 1



Illustration 2



Illustration 3



Illustration 4



## Potential damage

- The brewing unit can be damaged by cleaning agent or in a dishwasher
    - > Use only water to clean the brewing unit.
    - > Never clean the brewing unit in the dishwasher.
- 

\* 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 chute (illustration 4)

\* Hold the retaining catch compressed and replace the brewing unit in the chute against rear cover

\* Push the brewing unit upwards until it engages in the retaining catch

\* Insert the grounds container

\* Replace drip tray

---



If the brewing unit cannot be inserted without resistance:

- > Turn the 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. Danger of breakage.
- 

## IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90



Brewing sieve

## IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90

## 7.6.2 Clean the bean hopper



### Risk of injury

- Long hair could become caught in the grinder head and drawn into the coffee machine.
- > Always protect hair with a hairnet before removing the bean hopper.

 **CAUTION**



### Bruising or crushing hazard / risk of injury

- The coffee machine contains moving parts that can cause finger or hand injury.
- > Always switch off the coffee machine and unplug the mains plug before reaching into the coffee grinder or the opening of the brewing unit.

 **CAUTION**



- > Never clean the bean hoppers in a dishwasher.

**IMPORTANT**

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

Recommendation: monthly.

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



open



close

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



### 7.6.3 Product hopper cleaning (optional)

#### Choc / Topping

Cleaning will be more frequent depending on powder consumption.

- \* Press the ON/OFF switch for more 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
- \* Thoroughly wipe out product hopper with a damp cloth
- \* Thoroughly clean individual dosing auger components
- \* Allow product hopper and individual components to dry completely
- \* Re-assemble and replace the dosing auger and screw on union nuts



open



close



Portion controller with individual parts of the dosing auger



**Ensure correct orientation of discharge.**

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

**IMPORTANT**

## 7.7 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 21

## 7.8 Descaling



### Health hazard / irritation and scalding hazard

- During cleaning and descaling, hot cleaning solution or descaling solution flows out of the combi spout.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.
- Cleaning and descaling agents can be hazardous to health in case of contact, including inadvertent contact.
  - > Never reach under the spouts while cleaning or descaling.
  - > Ensure that no one ever drinks the cleaning solution or descaling solution.
  - > Be familiar with the product information on the bottle of descaler.

### CAUTION

*Follow the Safety chapter*  
▷ starting on page 6



### Burn hazard

- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
  - > If the coffee machine is still hot a cooling routine initially starts. Duration cooling routine 5–10 minutes.
  - > Wait until the cooling routine has finished.

### CAUTION

*Follow the Safety chapter*  
▷ starting on page 6



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

## IMPORTANT

Observe the Warranty chapter  
▷ starting on page 90

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 is approx. 40 minutes.*

*The procedure may not be interrupted.*

### 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)
- 



Display messages lead you step by step through the program. Start begins a sequence that must be adhered to.  
Follow the messages.

---


## IMPORTANT

The descaling procedure sequence is different for each model.

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

## 7.8.1 Descaling coffee machine with constant water supply

### Preparation

- \* Touch 
- \* Touch **+** until the desired program is displayed
- \* Select the desired program with **P**
- \* 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.*



### Burn hazard

- After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.
  - > Do not reach beneath the spouts while descaling is in progress.
  - > Do not touch the spouts immediately after descaling.



### CAUTION

*Follow the Safety chapter  
▷ starting on page 6*

---

*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



## 7.8.2 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
- \* Push combi spout downward

### 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

*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.*

*Order numbers of the article  
▷ Accessories and spare parts  
page 95*

## Rinsing

*Rinsing starts. Duration approx. 22 minutes.*

- \* When requested, fill with clean, cold drinking water (after about 11 minutes)
- \* Empty collection container
- \* Empty water tank
- \* Replace the water filter, if fitted
- \* Insert the water tank

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.*



### Burn hazard

- After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.
  - > Do not reach beneath the spouts while descaling is in progress.
  - > Do not touch the spouts immediately after descaling.



### CAUTION

*Follow the Safety chapter  
▷ starting on page 6*

---

*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

## 8 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:

*"Food Hygiene Ordinance from 05.08.1997"*

*Use our HACCP cleaning schedule for monitoring of regular cleaning.*

### **Sanitise 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.

*Recommendation:*

*only use UHT milk with a 1.5% fat content.*

# HACCP cleaning schedule

## 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 offers a range of refrigeration options (e.g., WMF countertop coolers).

### HACCP cleaning schedule

Only use cooled UHT milk, to prevent health risks due to bacteria.

For Choc and Topping, use only products that have not exceeded their expiration date.

Month \_\_\_\_\_ Year \_\_\_\_\_

#### Cleaning steps:

1. Run the cleaning program  
▷ Cleaning instructions
- 2a. Clean the milk foamer (combi spout)  
▷ Cleaning instructions
- 2b. Daily cleaning  
▷ Cleaning instructions
- 3a. Clean the milk system and change out the combi spout after 4 hours of operation time (absolutely required for a 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
	Time				
	1	2	3	4	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

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

## 9 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.

*Descaling* ▷ *Software*  
▷ *Care*  
page 69

### 9.1 Coffee machine maintenance

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user / operator.
- Install the care kit according to the message on the display. The operator can do this himself.
- 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 69

*Instructions*  
▷ *Care kit instructions*  
*Observe the Warranty chapter*  
▷ *starting on page 90*  
*Care kit*  
▷ *Accessories and spare parts*  
page 95

*Service maintenance message*  
▷ *Messages and instructions*  
page 79

*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.*

## 9.2 WMF Service

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

WMF Group GmbH  
Eberhardstraße 35  
D - 73309 Geislingen (Steige)



## 10 Messages and instructions

### 10.1 Operating messages

#### 10.1.1 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**

#### 10.1.2 Grounds container missing

beverage sel. locked  
grounds cont.missing

##### **The grounds container is not inserted**

- \* Replace grounds container

#### 10.1.3 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

#### 10.1.4 Empty drip tray

empty drip tray

##### **The drip tray must be emptied**

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

### 10.1.5 Bean hopper is empty

refill beans  
right

refill beans  
left

**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.*

### 10.1.6 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.*

### 10.1.7 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*

### 10.1.8 Change filter

your selection pls  
replace water filter

**The water filter must be changed**

- \* Change filter
- ▷ *Care* ▷ *Filter change, page 69*

### 10.1.9 Descale coffee machine

your selection pls  
descale machine

**The coffee machine must be descaled**

- \* Perform a descaling
- ▷ *Care* ▷ *Descaling, page 69*



## 10.2 Error messages / 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.



WMF Service  
▷ page 78

If this does not rectify the error or if the error indicated is not listed please call WMF Service. 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.

### 10.2.1 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 ▷ Clean the brewing unit, page 64

<p>26 36</p>	<p>Right grinder blocked Left grinder blocked</p> 	<p>⌘ 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 ▷ Clean the bean hopper, page 67</p> <p><b>If this recurs frequently</b> ⌘ Set grinding degree one stage coarser ▷ Other settings ▷ Set grinding degree, page 52 ▷ Settings ▷ Set grinding degree, page 38</p> 
<p>88</p>	<p>Boiler: over-temperature</p>	<p>Beverage dispensing temporarily blocked. ⌘ Check that mains tap is on or that the water tank is filled and inserted correctly</p> <p><b>If error not remedied</b> ⌘ Switch off the coffee machine ⌘ Clean the brewing unit ▷ Care ▷ Clean the brewing unit, page 64</p> <p>⌘ Switch on and try again <i>(Release follows when cooled down to normal temperature).</i></p> <p>⌘ Switch off the coffee machine, allow to cool and switch on again</p> <p><b>If this recurs frequently</b> ⌘ Set grinding degree one stage coarser ▷ Other settings ▷ Set grinding degree, page 52</p>

Error number	Error description	Action instructions
161	Flow error: during the brewing cycle	<p>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</p> <ul style="list-style-type: none"> <li>* Check that mains tap is on or that the water tank is filled and inserted correctly</li> <li>* Clean the brewing unit ▷ Care ▷ Clean the brewing unit, page 64</li> <li>* Set grinding degree coarser / reduce quality ▷ Settings ▷ Set grinding degree, page 38 ▷ Other settings ▷ Set grinding degree, page 52</li> </ul>
162	Flow error: ... when cleaning	<ul style="list-style-type: none"> <li>* Switch the coffee machine off and on again (for error number 166, also allow the coffee machine to cool off)</li> </ul> <p><b>If error not remedied</b></p> <ul style="list-style-type: none"> <li>* Check that mains tap is on or that the water tank is filled and inserted correctly</li> </ul>
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"> <li>* Switch off the coffee machine, disconnect mains plug</li> <li>* Call WMF Service</li> </ul>

### 10.2.2 Errors without error message

Error pattern	Action instructions
No hot water dispensing but water in grounds container	<ul style="list-style-type: none"> <li>* Clean the hot water spout</li> <li>* Call WMF Service (coffee dispensing possible)</li> </ul>
No Choc dispensing but water in grounds container	<ul style="list-style-type: none"> <li>* Do not use Choc dispensing</li> <li>* Call WMF Service (coffee dispensing possible)</li> </ul>
Choc portion controller blocked, Choc dispensed only with water	<ul style="list-style-type: none"> <li>* Clean portion controller ▷ Care ▷ Product hopper Cleaning, page 68</li> <li>* Empty powder</li> <li>* Turn dosing auger manually until all powder is removed</li> <li>* If necessary rinse with drinking water</li> <li>* (Allow to) dry completely</li> </ul>

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

## 11 Safety and warranty

### 11.1 Hazards to the coffee machine



#### Follow the manual

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

Observe the conditions for usage and installation.

#### IMPORTANT

*Observe the Warranty chapter  
▷ starting on page 90*

*Conditions for usage and  
installation*

*▷ starting on page 93*

#### Installation location

- The installation location must be dry and protected against water spray.
- Some condensate, water, or steam can always be discharged from a coffee machine.
  - > Do not use the coffee machine outdoors.
  - > Set up the coffee machine so that it is protected against water spray.
  - > Always place the coffee machine on a water-resistant and heatproof base in order to protect the installation surface against damage.

#### Coffee grinder

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

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 main water supply tap 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 a company holiday (of more than 5 days) we recommend running the cleaning mode at least twice before reusing the machine.

▷ *Cleaning instructions*

## 11.2 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 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 subject to 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).**

### 11.3 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.

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.



*For disposal please contact  
WMF Service.*

*Address  
▷ page 78*



## 11.4 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).

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

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

*Accessories and spare parts*  
▷ *Accessories and spare parts*  
page 95

*WMF special descaling agent*  
▷ *Accessories and spare parts*  
page 95

## 11.5 Warranty claims

---



### Follow the manual

- We do not accept any warranty for damage resulting from failure to observe this requirement.
    - > Observe the conditions for usage and installation.
- 

### IMPORTANT

*Conditions for usage and installation*  
▷ starting on page 93

Whether the purchaser has any rights under warranty, and the nature of any such warranty rights that the purchaser may have, is determined by the agreement made between the purchaser and the vendor. If the requirements of this User Manual are not followed, warrant claims may be voided.

**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.
- 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 the consent of WMF, 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.*

**Important**

*Maintenance  
▷ starting on page 77*

# Overview of additional instructions

### Milk system rinsing

- Access the display.
  - Press **OK** until the display shows the individual steps that must be completed.
- Prepare 0.3 l of cold or cold-drinking water for the mixer rinsing.
- Combine with soapy water.
  - Press **OK**.
  - Rinsing starts.
- The milk system is rinsed using the water. The display shows the rinsing progress.
- Caution: The spoils while cleaning.
  - After the rinsing, some hot water remains in the milk hose. Hold the open end of the milk hose so that the remaining hot water can run out.

### Milk system cleaning PlugClean

- Access the display.
  - Press **OK** until the display shows the program to proceed.
- Open left machine door.
- Insert the milk hose adapter into the PlugClean socket.
- Turn the adapter in clockwise, until it stops.
  - Remove the adapter from the PlugClean socket of the rinsing station.
- Remove the adapter from the PlugClean socket of the rinsing station.

### Mixer rinsing

- Access the display.
  - Press **OK** until the display shows the program to proceed.
- Prepare 0.3 l of cold or cold-drinking water for the mixer rinsing.
  - Press **OK**.
  - Mixer rinsing starts.
- Combine with soapy water.
  - Press **OK**.
  - Mixer rinsing starts.
- The milk system is rinsed using the water. The display shows the rinsing progress.
- Caution: The spoils while cleaning.
  - After the rinsing, some hot water remains in the milk hose. Hold the open end of the milk hose so that the remaining hot water can run out.

### Clean the milk system manually at least 1 x daily

**A**

- Roll forward the lever behind the combi spout.
- Remove combi spout.
- Remove the combi spout container and reduce foam if there is.
- Reinsert the mixer hose with the PlugClean socket.
- Max. 5 ml of WMF Special cleaner with 0.5 l of lukewarm water.

**B**

- Insert the length of the remaining milk hose in the cleaning solution.
- The combi spout or the brushlet from remaining in the solution.
- Place all parts of combi spout in the cleaning solution.
- All parts must be completely immersed in the cleaning solution.

**C**

- Diatomic combi spout.
- Diatomic combi spout with hose in the cleaning solution.

**Notes**

**Foamer cleaning:** For intermediate milk system cleaning, see "Milk system cleaning".

**Combi spout cleaning:** Clean combi spout manually – without PlugClean.

**Combi spout manually – with PlugClean:** After PlugClean cleaning, the cleaned milk hose can be stored with the adapter in the closed state.

## WMF 1200S

### Cleaning instructions WMF 1200S

Please refer to the User Manual.

Prior to the first cleaning, read and follow the User Manual 1200S.

- Follow the overview of the cleaning interval.
- For all automatic cleaning programs, the combi spout, the milk nozzle, and the milk hose must be installed.
- Always firmly attach the mixer hose so that no hot water accidentally drips down.

**Call up the care programs**

- Back **OK** until the desired program is displayed.
- Press **OK** until the display program is proceeding.
- Access the display program by pressing **OK**.

### Cleaning programs

#### Mechanic cleaning

- Access the display.
  - Press **OK** until the display shows the individual steps that must be completed.
- Open left machine door.
- Insert the milk hose adapter into the PlugClean socket.
- Turn the adapter in clockwise, until it stops.
  - Remove the adapter from the PlugClean socket of the rinsing station.
- Remove the adapter from the PlugClean socket of the rinsing station.

#### Milk system rinsing

- Access the display.
  - Press **OK** until the display shows the individual steps that must be completed.
- Prepare 0.3 l of cold or cold-drinking water for the mixer rinsing.
- Combine with soapy water.
  - Press **OK**.
  - Mixer rinsing starts.
- The milk system is rinsed using the water. The display shows the rinsing progress.
- Caution: The spoils while cleaning.
  - After the rinsing, some hot water remains in the milk hose. Hold the open end of the milk hose so that the remaining hot water can run out.

#### Mixer rinsing

- Access the display.
  - Press **OK** until the display shows the program to proceed.
- Prepare 0.3 l of cold or cold-drinking water for the mixer rinsing.
- Combine with soapy water.
  - Press **OK**.
  - Mixer rinsing starts.
- The milk system is rinsed using the water. The display shows the rinsing progress.
- Caution: The spoils while cleaning.
  - After the rinsing, some hot water remains in the milk hose. Hold the open end of the milk hose so that the remaining hot water can run out.

#### PlugClean

- Access the display.
  - Press **OK** until the display shows the program to proceed.
- Open left machine door.
- Insert the milk hose adapter into the PlugClean socket.
- Turn the adapter in clockwise, until it stops.
  - Remove the adapter from the PlugClean socket of the rinsing station.
- Remove the adapter from the PlugClean socket of the rinsing station.

#### Combi spout cleaning

- Access the display.
  - Press **OK** until the display shows the program to proceed.
- Open left machine door.
- Insert the milk hose adapter into the PlugClean socket.
- Turn the adapter in clockwise, until it stops.
  - Remove the adapter from the PlugClean socket of the rinsing station.
- Remove the adapter from the PlugClean socket of the rinsing station.

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## Technical data

### Technical data for coffee machine

Nominal power rating <sup>(1)</sup>	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 <sup>(1)</sup>	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) <sup>(2)</sup>	< 70 dB(A)

We reserve the right to make technical modifications.

<sup>(1)</sup> For special models see model label, values given above are for the basic model.

<sup>(2)</sup> 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

Any necessary on-site preparatory work for electricity, water and drainage connections at the customer's premises is to be arranged by the machine owner / operator. The work must be carried out by authorized 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.

## Technical data

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 maximum +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 / water spray	The device must be placed and leveled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not 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 the currently valid 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.	Model
<b>Complete combi spout Choc / Topping</b>				
1	Pcs	Milk foamer	33 2867 5200	all
0.7	Meter	Milk hose	00 0048 4948	Fresh milk
1	Pcs	Milk nozzle for cold milk (orange)	33 9510 6100	Fresh milk
1	Pcs	Milk nozzle for cold milk (light blue)	33 7007 1714	Fresh milk
1	Pcs	Milk nozzle for warm milk (green)	33 2317 8000	Fresh milk
1	Pcs	Milk nozzle for warm milk (white)	33 9516 9000	Fresh milk
0.25	Meter	Mixer hose	00 0048 0064	Choc / Topping
1	Pcs	Mixer hose spring	33 2292 6000	Choc / Topping
1	Pcs	Mixer bowl	33 2318 0000	Mixer bowl
<b>Constant water supply, drainage</b>				
1	Pcs	Connecting tube for constant water supply	33 2292 1000	Constant water
1	Pcs	Angle for drain tube	33 2165 8000	with drainage
1.5	Meter	Drain tube	00 0048 0042	with drainage
<b>Accessories / Tools</b>				
1	Pcs	Multitool	33 2323 1000	all
<b>Documentation / Instructions</b>				
1	Pcs	Set of documents: <ul style="list-style-type: none"> <li>• 1200 S User Manual</li> <li>• 1200 S cleaning instructions (Standard / Easy Milk)</li> <li>• Carbonate hardness test (with instruction)</li> </ul>	33 2603 0010	all
<b>Complete bean hopper</b>				
1	Pcs	Bean hopper	33 2253 1000	all
1	Pcs	Slide lock	33 2265 5000	all
1	Pcs	Hand guard	33 2292 7000	all
2	Pcs	Screw, access guard	00 0047 3105	all
1	Pcs	O-ring container	33 2291 1000	all
<b>Product hopper</b>				
1	Pcs	Choc product hopper	33 2823 5000	Choc
1	Pcs	Topping product hopper	33 2824 8000	Topping
1	Pcs	Product hopper lid	33 2268 9000	all
1	Sheet	Labels for product hopper	33 2315 3000	all



Number	Unit	Designation	Order No.	Model
<b>Coffee grounds container</b>				
1	Pcs	Coffee grounds container	33 2880 5000	all
<b>Brewing unit</b>				
1	Pcs	Brewing unit	33 2823 6199	all
<b>Drip tray / drip grid</b>				
1	Pcs	Drip tray	33 2254 9100	all
1	Pcs	Drip grid	33 2600 3000	all
<b>Potential equalization terminal</b>				
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	
<b>Water tank</b>				
1	Pcs	Water tank	33 2533 4000	Water tank
1	Pcs	Water tank lid	33 2534 2000	Water tank
1	Pcs	Water tank sieve	33 7006 2608	Water tank
<b>Scale filter / water filter</b>				
1	Pcs	Bestmax V water filter (complete kit)	03 9333 0001	Constant water
1	Pcs	Replaceable cartridge for Bestmax water filter	33 2432 4000	Constant water
1	Pack	Water tank cartridge (VE 4 pcs)	33 2332 2000	Water tank
<b>Care kit 15000</b>				
1	Pcs	Care kit 15000	33 2878 3000	all
<b>Order numbers for the WMF care program</b>				
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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