



WMF 1300S

Operating & cleaning instructions



My Coffee Shop Pty Ltd
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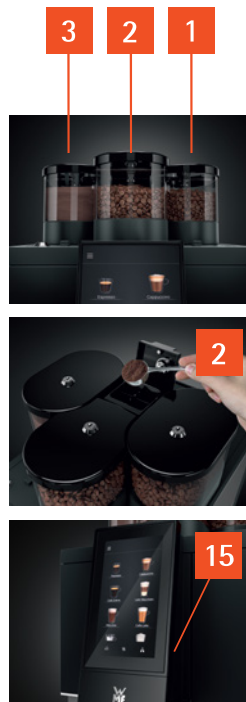
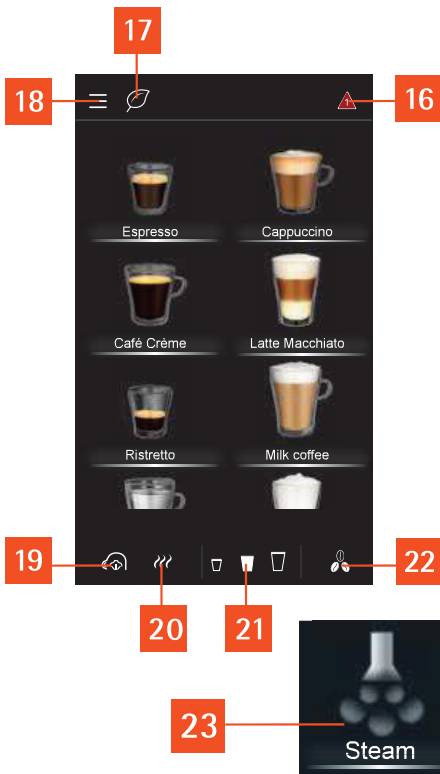
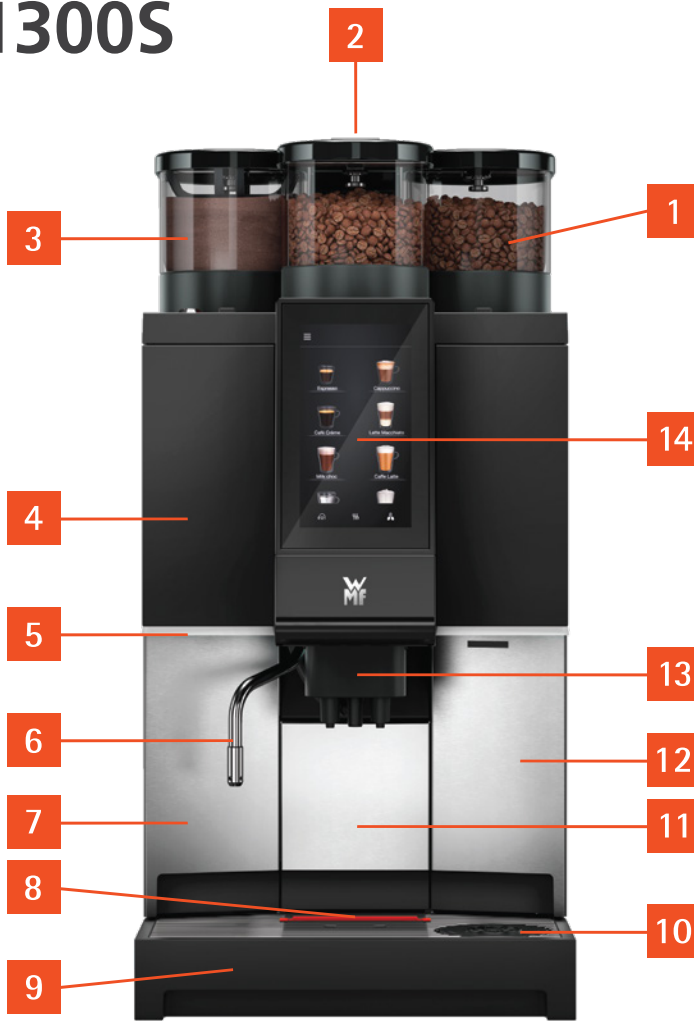
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1300S



- 1** BEAN HOPPER (UP TO 2) OPTIONAL LOCKABLE
 - 2** MANUAL INSERT / TABLET INSERT
 - 3** POWDER HOPPER (CHOC OR TOPPING) WITH OPTIONAL LOCK
 - 4** DOOR TO MIXER
 - 5** ILLUMINATION
 - 6** HOT WATER SPOUT / STEAM OUTLET (OPTIONAL)
 - 7** DOOR TO MILK CONNECTION
 - 8** CUP STOP
 - 9** REMOVABLE DRIP TRAY WITH DRIP GRID
 - 10** STEAMJET CUP WARMER
 - 11** GROUNDS CONTAINER
 - 12** WATER TANK
 - 13** COMBI SPOUT WITH INTEGRATED MILK FOAMER
 - 14** TOUCH DISPLAY FOR BEVERAGE BUTTONS AND SETTINGS
 - 15** ON/OFF SWITCH
- "READY TO OPERATE" DISPLAY**
- 16** MESSAGE PAD
 - 17** ECO MODE
 - 18** MENU PAD (OPENS THE MAIN MENU)
 - 19** STEAMJET PAD
 - 20** "WARM RINSE" PAD
 - 21** BEVERAGE SIZE
 - 22** BARISTA PAD
 - 23** STEAM BUTTON IN BEVERAGE FIELD

CLEANING INTERVALS OVERVIEW

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

DAILY	WEEKLY	MONTHLY	
X			System cleaning
X			Clean screen (Clean Lock)
X			Grouts container cleaning
		X	Clean the brewing unit
	X		Drip tray cleaning
	X		Milk system clean (Hoses)
	X		Clean the mixer (Chocolate)
		X	Bean hopper cleaning
		X	Clean powder hopper (Chocolate)

For further information please refer to care menu instructions or user manual



CLEANING TABLET CHECK SHEET

RINZA
MILK

ACTUAL SIZE

HOLD TABLET OVER SHAPE ABOVE TO CHECK

Part No: 12-MKTAB12-40

CAFIZA
COFFEE

ACTUAL SIZE

HOLD TABLET OVER SHAPE ABOVE TO CHECK

Part No: 12-ESPTH12-100

END OF DAY SYSTEM CLEAN



PERFORM THIS AT LEAST ONCE EVERY 24 HOURS



THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES



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

STEP 1.

1.

2.

Access the home menu, and select the Care option.

STEP 2.

1.

Select Cleaning programs then select System cleaning.

STEP 3.

Confirm if machine needs to shutdown after cleaning.

STEP 4.

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

STEP 5.

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

STEP 6.

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

STEP 7.

Confirm cleaning container is connected and table has been added.

STEP 8.

Confirm cleaning tablet has been inserted.

STEP 9.

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

STEP 10.

Machine will clean for approximately 14 minutes. Then it will automatically restart. Press and confirm any prompts. At the end, secure milk hose back onto milk container. Machine is ready for use.

CHOCOLATE WHIPPER CLEANING






PERFORM THIS AT THE END OF THE WEEK.





THIS CLEANING PROCEDURE TAKES APPROX. 10 MINUTES



USE ONLY WMF CERTIFIED MILK CLEANING TABLETS.

STEP 1. ▶	STEP 2. ▶	STEP 3. ▶
		
Open left door and remove chocolate mixing bowl.	Separate the top bowl and remove hose.	Remove cover and spindle. Ensure you don't lose the black seal.

Re-assemble the machine using the spare set of clean foamer and mix provided with the machine and while the old items soak.

STEP 7. ▶	STEP 8.
	
Wash unit in water & dry thoroughly.	ASSEMBLE Please ensure wiper disc is inserted the correct way.

HOPPER CLEANING



PERFORM THIS AT THE END OF THE MONTH.



THIS CLEANING PROCEDURE TAKES APPROX. 15 MINUTES



ENSURE HOPPERS ARE DRY BEFORE RE-FITTING

STEP 1. ▶



Using the multi tool, release the hopper. Counter clockwise 1/4 turn.



Chocolate hopper removal the same as above.

STEP 2. ▶



Lift hoppers straight up. Rise in warm water and then dry completely before refilling.

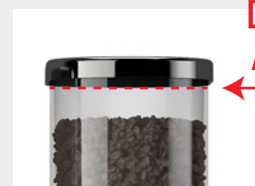


STEP 3.



Place hopper back on machine and lock clockwise 1/4 turn.

FILLING INSTRUCTIONS.



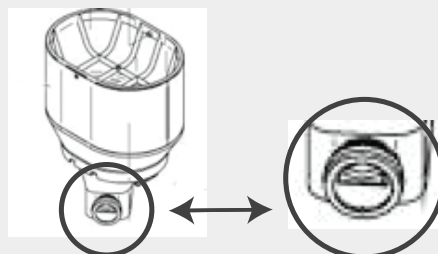
Fill hoppers with fresh coffee to just below lid line. The hoppers will empty at the same rate so ensure all hoppers are filled to the same level.

NOTE.



IMPORTANT: CHOCOLATE HOPPER REASSEMBLY

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



Welcome to My Coffee Shop!

Our hours of operation are Monday – Friday 9am to 5pm. Visit us at your convenience at www.mycoffeeshop.com.au. Orders and service requests can be placed by:

Phone: 1300 365 487
E-mail: clientservices@mycoffeeshop.com.au
Online: www.mycoffeeshop.com.au
Remittances: accountsreceivable@mycoffeeshop.com.au
Service enquiries: servicecentre@mycoffeeshop.com.au

Next business day delivery via courier to:

Adelaide Canberra Melbourne Sydney

for product orders placed by 1.30pm

Please note you will be advised when ordering if delivery charges apply to your order.

Once again, welcome to My Coffee Shop and remember we are here to help. If you have any questions please don't hesitate to contact us.

We look forward to exceeding your expectations and making your day easier and more enjoyable.

Kind regards,

My Coffee Shop
Client Services
My Coffee Shop Pty Ltd



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