

coffee wakes up the world



User Manual



Coffee machine **1200F**

English

01.01.01

Congratulations on the purchase of your WMF coffee machine.

The WMF 1200 F coffee machine is a fully automated single-cup machine for brewed coffee and hot water.

Please be sure to follow the instructions in the Start-up chapter ▷ Water filter, page 19 and make the appropriate settings.



Follow the User Manual.



- > Always follow the User Manual, pay 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
Observe 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

Observe the Safety chapter
▷ starting on page 6



Conditions for usage and installation

- In the event of failure to comply with maintenance information, no liability is accepted for any resultant damage.
 - > Follow the User Manual.
-

IMPORTANT

Technical data
▷ starting on page 70
Maintenance
▷ starting on page 56

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1 General safety instructions



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:



- > 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 hazard potential 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, 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.
 - > 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 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 Display
- 4 Beverage buttons
- 5 Height-adjustable combi spout to dispense beverages
- 6 Grounds container
- 7 Removable drip tray with drip grid
- 8 ON/OFF switch (on the bottom of the front panel)
- 9 Hot water button
- 10 Brewing unit

Display and functional pads

- 11 C pad
- 12 Care pad
- 13 P pad
- 14 Minus pad
- 15 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.
-



Note / tip

- Instructions for safe use and tips for easier operation.
-

WARNING

Safety instructions

*Observe the Safety chapter
▷ starting on page 6*

CAUTION

*Operation safety instructions
▷ page 21*

*Care safety instructions
▷ page 43*

*Observe the Safety chapter
▷ starting on page 6*

IMPORTANT

*Observe the Warranty chapter
▷ starting on page 63*

*Technical data
▷ starting on page 70*

INSTRUCTIONS

TIP

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 or hot water
Main water supply tap	Water stop valve, angle valve
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the water.
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.
Capacity	For example the capacity of the water filter in liters of water it can filter
SB mode (self-service mode)	Self-service customer operation
Rinsing	Intermediate cleaning

Ready to operate

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

```
your selection pls
08:15 13.11.2013
```

3 Start-up

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



Follow the User Manual.



- > Always follow the User Manual, pay 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
Observe 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

Observe the Safety chapter
▷ starting on page 6



Conditions for usage and installation

Follow the User Manual.

IMPORTANT

Technical data
▷ starting on page 70

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 63

Technical data

▷ starting on page 70

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 63

For accessories and identification of machine parts

▷ page 10

Technical data

▷ starting on page 70

- * Unpack the WMF 1200 F and place it on a stable, horizontal surface

Parts of the machine
page 10

3.2.1 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 Constant water supply

- * 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



3.4 Drain connection

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



3.5 Grounds container

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



3.6 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

IMPORTANT

Observe the Warranty chapter
▷ starting on page 63



3.7 Functional pads



C pad

- Cancel operation / entry
- Cancel beverage dispensing



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
- Beverage preselection: reduce the quantity



Plus pad

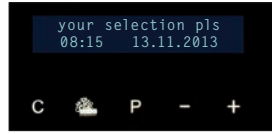
- Step forward
- Increase value
- Beverage preselection: increase the quantity

3.8 Switch on coffee machine / start-up program

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

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

The language used in the display is set here.



- ! The start-up program provides a step-by-step guide through the remaining start-up steps on the display.
 - > Follow the display messages.
 - The set values can be changed after start-up.

TIP

Change settings
▷Settings
starting on page 28

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

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

Time

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

The current time.
hh = hour (two places)
mm = minutes (two places)
ss = seconds (two places)
※ Confirm the desired setting with **P**

Date

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

The current date.
dd = day (two places)
mm = month (two places)
yyyy = year (four places)
※ Confirm the desired setting with **P**

Water filter

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

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

Capacity

capacity: x
OK: P change: -/+

... with water filter

The capacity of the water filter is set here. (The capacity of the water filter can be found in the water filter documentation.)

✳ Confirm the desired setting with **P**

SB mode (self-service mode)

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

PIN entry and PIN protection
▷ page 38

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

The SB mode function can be protected by a PIN.

place 3L container
under spout

✳ Place a collection container with approx. 3 liters capacity under the combi spout

When rinsing the filter, you will hear unusual noises. This is normal.

The noises will end during the filter rinsing.

... 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.

heating up ...



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

Observe the Safety chapter
▷ starting on page 6

Start-up complete

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

The beverage button flashes.

* Place a suitably sized cup under the combi spout

* Press the flashing beverage button

Brewing test starts.

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

* Discard this first cup of coffee

The coffee machine is now ready for use.

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

your selection pls
08:15 13.11.2013

Setting options

- Cup volumes (Cup size) ▷ page 30
- Change recipes ▷ page 31
- Set grinding degree ▷ page xxx
- Basic settings ▷ page 34

4 Operation

4.1 Operation safety instructions



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.
 - > Always place a suitable cup under the spout before dispensing beverages.

CAUTION

*Observe 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 manual insert may only be filled with materials for the use intended.

CAUTION

*Observe 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 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 38

4.3 Beverage dispensing

Pressing the beverage buttons triggers dispensing of the beverage selected.

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

※ Place a suitably sized cup under the combi spout

※ Press the desired beverage button

Desired beverage is indicated on the display.



Cancel beverage dispensing

- ※ Touch **C**

Decaf

- ※ Press the Decaf button
- ※ Press the desired beverage button

4.4 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 coffee.

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

4.5 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.

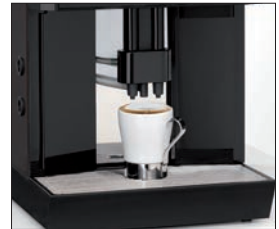


4.6 Height adjustment of the combi spout

The combi spout is height adjustable.

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

Clearance height: xx–xxx mm



4.7 Beverage dispensing from the brew arm (optional)

※ Pull out the brew arm

The brew arm menu is displayed, and the beverage buttons are inactive, other than the hot water button.

※ Place a suitable receptacle under the brew arm spout

※ Touch the desired brewing quantity on the display
Desired brewing quantity and progress of dispensing are indicated on the display.

Dispensing takes several brewing cycles, depending on the quantity and settings.



Pull out the brew arm

4.8 Bean hopper / product hopper

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



 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 63*

4.9 Manual insert

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

Manual insert is used:

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



- > Add ground coffee or cleaning tablet only after the display message.
- > 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 suitably sized cup under the combi spout
- * Open manual insert lid

The display shows:

```
insert ground coffee
select beverage
```

- * Insert ground coffee (max. 28 g)
 - * Close manual insert lid
 - * Press the desired beverage button
- Touch **C** to cancel the process.



IMPORTANT

Observe the Warranty chapter
▷ starting on page 63



Manual insert

4.10 Grounds container

The grounds container receives the used coffee grounds.

The display shows a message as soon as the grounds container needs to be emptied.

Beverage dispensing is blocked for as long as the grounds container is removed.

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



Clean daily
▷ *Care*
page 47

-
- ! • 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 the coffee grounds container cannot be replaced, check the chute for coffee residues and remove.
 - > Always empty the grounds container before replacing.
-

IMPORTANT

Observe the Warranty chapter
▷ *starting on page 63*

4.11 Grounds disposal through the counter (optional)

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

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

IMPORTANT

Clean coffee grounds chute daily
▷ *Care*
page 47

4.12 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

Observe the Safety chapter

▷ starting on page 6

Clean drip tray daily

▷ Care
page 47



4.13 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 longer than 2 seconds until coffee machine switches off

CAUTION

Observe the Safety chapter

▷ starting on page 6

Clean the coffee machine as shown in the manual.

Care ▷ starting on page 43



Follow the manual.

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

IMPORTANT

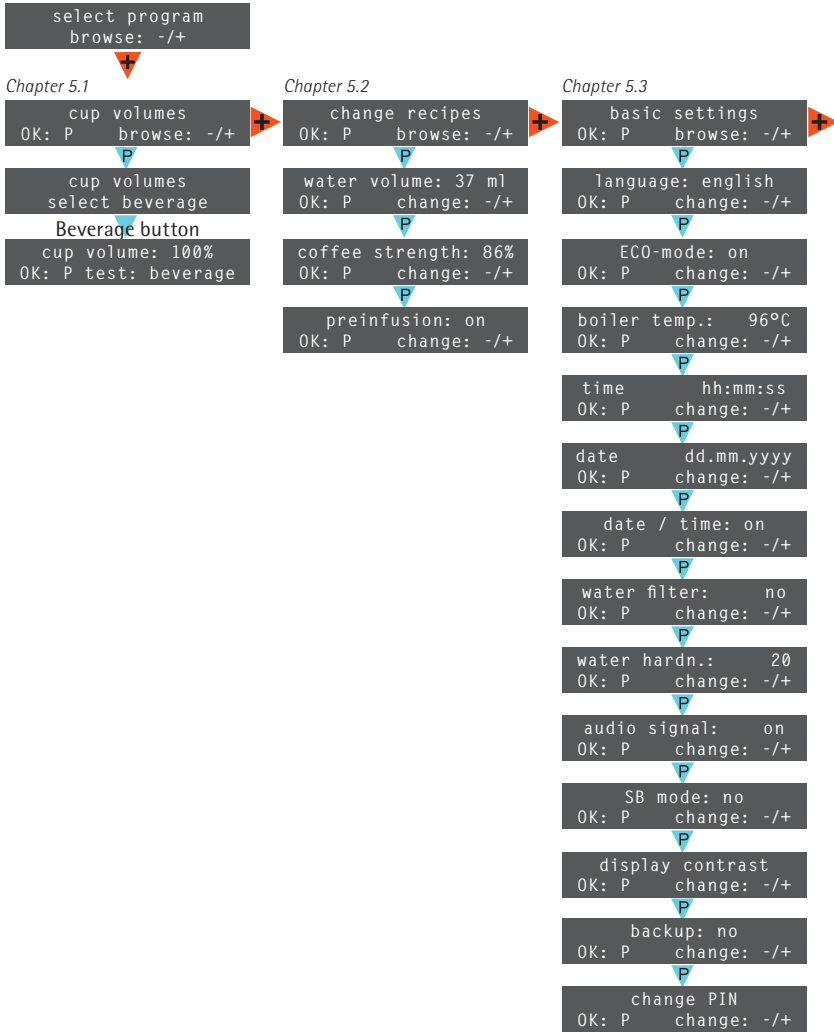
Observe the Warranty chapter

▷ starting on page 63

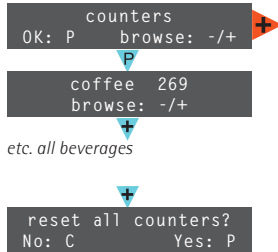
5 Settings

Access settings

* Briefly touch **P**



Chapter 5.4



Chapter 5.5



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

```
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
- Pre-infusion (aroma development)

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.

* 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

TIP



C pad
Cancel



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

- * Place a suitably sized cup under the combi spout
 - * Press the beverage button again
 - * Test the beverage
-
- * As soon as the beverage is set as desired, confirm with **P**

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

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.

Determine the desired coffee strength with a dispensing test.

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

For a cup of coffee, the factory setting at 100% corresponds to a grinding time of xx seconds. Approximately xx grams of coffee are ground per second.

5.2.4 Pre-infusion

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

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

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 Basic settings

- Language
- 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

5.3.1 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***

5.3.2 Language

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

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

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

The new values are saved when you exit the program.

5.3.3 ECO-Mode

ECO-mode: on
OK: P change: -/+

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

* Confirm the desired setting with **P**

ECO-mode	Hot water boiler <i>For coffee beverages and hot water</i>
OFF	Ready to operate: always, immediately.
On	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.

5.3.4 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**

5.3.5 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**

5.3.6 Date

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

The current date.

dd = Day (two places)

mm = Month (two places)

yyyy= Year (four places)

* Confirm the desired setting with **P**

5.3.7 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**

5.3.8 Audio signal

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

* Confirm the desired setting with **P**

5.3.9 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**.

5.3.10 Display contrast

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

Display contrast is set here.

* Confirm the desired setting with **P**

5.3.11 Backup

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

Instructions

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

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

* Confirm the desired setting with **P**

5.3.12 PIN entry and PIN protection



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

Initial PIN entry (activate PIN)

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

* Briefly press the uppermost beverage button five times

Each time it is pressed, a "zero" is entered and appears on the display.

* Enter the desired PIN



Use beverage buttons to enter the 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.

Counters
 ▷ page 39

SB mode (self-service mode)
 ▷ page 37

Activate the care pad with PIN protection

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

The care pad is displayed again.

Deactivate PIN protection

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

5.4 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 for coffee:

```
coffee 269
browse: -/+
```

As soon as all beverages have been displayed the following appears

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

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

Keep counter settings

- * Touch **C**

Delete counters

- * Touch **P**

5.5 Information

- * Briefly touch **P**

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

- * Browse with **+** to

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

5.5.1 Software version

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

The software version and date are shown.

5.5.2 Device name

```
WMF 1200 F  
browse: -/+
```

The name and type of the device are displayed.

5.5.3 Machine number

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

The 6-digit machine number is shown.

5.5.4 Date of production

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

The date of production is shown.

5.5.5 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

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




Left grinder

Grinding degree 1
→ fine 

Grinding degree 6
→ coarse 

Right grinder

Grinding degree 1
→ fine 

Grinding degree 6
→ coarse 



Bruising or crushing hazard.

Risk of injury.

- The coffee grinder contains moving parts that can cause finger injury.
- > Never reach into the coffee grinder.

CAUTION

Observe the Safety chapter
▷ starting on page 6

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 63



Free download of WMF label template from
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.

- > Follow all hygiene instructions.
- > Follow the HACCP cleaning schedule.

CAUTION

Observe 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

Observe the Safety chapter
▷ starting on page 6



Health hazard. Hygiene.

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

CAUTION

Observe the Safety chapter
▷ starting on page 6



Health hazard.

Irritation and scalding hazard.

- During cleaning, hot cleaning solution flows out of the All-in-One 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**

*Observe the Safety chapter
▷ starting on page 6*

7.2 Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Message	Optional	
x				x	Warm rinsing
x					Cleaning program
x					Grounds container cleaning
x					Drip tray cleaning
x					Cover cleaning
		x			Brewing unit cleaning
		x			Bean hopper cleaning

▷ page 23

▷ *Cleaning instructions*

▷ page 47

▷ page 49

▷ page 52

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 

select clean.program
browse: -/+



cleaning
OK: P browse: -/+



filter exchange
OK: P browse: -/+



Customer check up
OK: P browse: -/+



brewing unit change
OK: P browse: -/+

▷ Cleaning instructions

▷ Customer Check-up Instructions

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 must be installed.



CAUTION

Observe the Safety chapter
▷ starting on page 6

7.4.1 Cleaning program

The cleaning program leads step by step through machine cleaning via software.

Cleaning program
▷ Cleaning instructions

7.4.2 Combi spout cleaning

Thorough cleaning of the combi spout. The exact procedure of this manual cleaning is described in the cleaning instructions.

Combi spout cleaning
▷ Cleaning instructions

7.4.3 General cleaning



Scalding hazard

- If a beverage is initiated accidentally, there is a hazard of being injured.
- > Always lock out the touch display with "CleanLock" before cleaning.



CAUTION

Observe the Safety chapter
▷ starting on page 6

Grounds container cleaning (grounds chute, optional)

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

Order numbers for the WMF care program
▷ Accessories and spare parts page 75

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



- 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.
-

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

IMPORTANT

*Observe the Warranty chapter
▷ starting on page 63*

7.5 Regular cleaning

7.5.1 Brewing unit cleaning

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



Burn hazard.

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



CAUTION

Observe the Safety chapter
▷ starting on page 6

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



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

IMPORTANT

Observe the Warranty chapter
▷ starting on page 63

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

Use the multitool from the accessories.



Illustration 1



Illustration 2

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



Illustration 3



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.
-

IMPORTANT

Observe the Warranty chapter
▷ starting on page 63

- * Clean the brewing sieve under running drinking water or with a cloth
 - * Remove coffee grounds residue using a paint-brush or scrubber
 - * Rinse the brewing unit under running drinking water
 - * Dry the brewing unit with a cloth
- Allow to dry completely before reinstalling in the coffee machine.

Remove coffee grounds residue from the chute.

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

Refit the brewing unit after it has been dried.

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



Illustration 4



Brewing sieve



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 63

7.5.2 Bean hopper cleaning

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

Recommendation: monthly.



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

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



open



close

- * Lift bean hoppers out
- * Completely empty bean hoppers and wipe out thoroughly with a damp cloth
- * Allow bean hoppers to dry completely
- * Refill and replace bean hoppers
- * Lock with the multitool by turning counter-clockwise
- * Re-assemble and replace the dosing auger and screw on union nuts



Ensure correct orientation of discharge.

IMPORTANT

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

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:

Always commence operation with a freshly opened cooled milk pack

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

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP cleaning schedule for monitoring of regular cleaning.

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



Keep milk cool.

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

At commencement of operation milk should be at approx. 6–8 °C.

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

HACCP cleaning schedule

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

Month _____ Year _____

Cleaning steps:

1. Run the cleaning program
 - ▷ Cleaning instructions
2. Combi spout cleaning
 - ▷ Cleaning instructions
- 3a. Combi spout cleaning or replace the combi spout after 4 hours of operation (absolutely required if usage is low and milk is not chilled)
- 3b. Regularly clean the product hopper. (Care chapter)
4. General machine cleaning

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

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

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.

9.1 Coffee machine maintenance

The following care or maintenance stages are provided:

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

Customer Check-up after the display message see Customer Check-up Instructions in Customer Check-up Kit.

▷ Accessories and spare parts page 75

*Service maintenance message
▷ Messages and instructions page 58*

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

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

9.2 WMF Service

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

WMF AG
Eberhardstraße
D - 73309 Geislingen (Steige)



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 Empty drip tray

empty drip tray

The drip tray must be emptied

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

10.1.4 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.

10.1.5 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.

10.1.6 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*

10.1.7 Change filter

your selection pls
replace water filter

The water filter must be changed

- * Change filter
- ▷ *Water filter User Manual*

10.1.8 Descale coffee machine

your selection pls
descale machine

The coffee machine must be descaled

- * Call WMF Service

10.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions

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

If this is not successful

Find the displayed error message or error number in the following error list and follow the action instructions.


WMF Service
▷ page 57

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 F 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 ▷ Brewing unit cleaning, page 49

Error number	Error description	Action instructions
26 36	Right grinder blocked Left grinder blocked 	<ul style="list-style-type: none"> * 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 coffee machine <p>▷ Care ▷ Bean hopper cleaning, page 52</p> <p>If this occurs frequently:</p> <ul style="list-style-type: none"> * Set grinding degree one stage coarser <p>▷ Other settings ▷ Set grinding degree, page 41</p> <p>▷ Settings ▷ Set grinding degree, page 41</p>
88	Boiler: over-temperature	Beverage dispensing temporarily blocked. <ul style="list-style-type: none"> * Check that mains tap is on <p>If error not remedied</p> <ul style="list-style-type: none"> * Switch off the coffee machine * Clean the brewing unit <p>▷ Care ▷ Brewing unit cleaning, page 49</p> <ul style="list-style-type: none"> * Switch on and try again <p><i>(Release follows when cooled down to normal temperature).</i></p> <ul style="list-style-type: none"> * Switch off the coffee machine, allow to cool and switch on again <p>If error not remedied</p> <ul style="list-style-type: none"> * Switch off the coffee machine * Call WMF Service

<i>Error number</i>	<i>Error description</i>	<i>Action instructions</i>
161	Flow error: during the brewing cycle	<p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Check that mains tap is on * Clean the brewing unit ▷ Care ▷ <i>Brewing unit cleaning, page 49</i> * Set grinding degree coarser / reduce quality ▷ Settings ▷ <i>Set grinding degree, page xxx</i> ▷ Other settings ▷ <i>Set grinding degree, page 41</i>
162 164	Flow error: ... when cleaning ... when dispensing hot water	<ul style="list-style-type: none"> * Switch off the coffee machine and on again <p>If error not remedied</p> <ul style="list-style-type: none"> * Check that main water supply tap is on
188	Heater error	<ul style="list-style-type: none"> * Switch off the coffee machine, disconnect mains plug * Call WMF Service

10.2.2 Errors without error message

<i>Error pattern</i>	<i>Action instructions</i>
No hot water dispensing but water in grounds container	<ul style="list-style-type: none"> * Clean hot water spout * Call WMF Service (coffee dispensing possible)
Coffee dispensing on the left / right differs	<ul style="list-style-type: none"> * Clean the combi spout ▷ <i>Cleaning instructions</i>
Pump runs continuously, water in grounds container	<ul style="list-style-type: none"> * Switch off the coffee machine and on again <p>If error not remedied</p> <ul style="list-style-type: none"> * Call WMF Service
Bean hopper cannot be replaced	<ul style="list-style-type: none"> * Check whether bean hopper is accidentally opened

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.

Installation location

- The installation location must be dry and protected against water spray.
- Some condensate water 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.

IMPORTANT

*Observe the Warranty chapter
▷ starting on page 63*

*Conditions for usage and
installation
▷ starting on page 70*

- For insurance reasons always ensure that, at the end of operation, the mains tap for the water supply is turned off and the main water supply tap is switched off or the mains plug is unplugged.
- We recommend damage prevention measures such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After shut off for several days we recommend running the cleaning program at least twice before reusing the machine.

System cleaning
▷ *Cleaning programs*
page <?>

11.2 Intended use

The WMF 1200 F is designed to dispense coffee beverages and milk beverages in various variations into cups or pots. This device is also intended for industrial and commercial use and for use by professionals and trained users in shops in the consumer goods industry and agricultural holdings, or for the commercial use by non-professionals. The device can be used as a self-service device if it is supervised by trained personnel.

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

Under no circumstances may the WMF 1200 F be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning).

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 the WMF Service.

*Address
▷ page 57*

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).

Machine descaling may be performed only by WMF Service.

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

*WMF special cleaning agent
> Accessories and spare parts
page 75*

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.

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

The vendor should always be afforded the opportunity to rectify errors within an appropriate period. Claims above and beyond the above, in particular damage claims as a result of consequential damage, are excluded, to the extent that this is legally permissible.

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

IMPORTANT

Conditions for usage and installation
▷ starting on page 70

Warranty period 12 months

No warranty is provided:

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

Maintenance
▷ page 56

Cleaning instructions

Cleaning instructions WMF 1200 F

Please refer to the User Manual.

Follow the overview of the cleaning interval schedule in the Care chapter in the User Manual.
Prior to the first cleaning, read the User Manual, Care chapter.



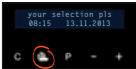
The combi spout must be installed for all automatic cleaning programs.



Call up the care programs

Access a care program without a message having appeared on the display.

※ Touch **P**



Care pad

select clean-program
browse: +/-

※ Touch **+** until the desired program is displayed

※ Access the displayed program by pressing **P**

Cleaning programs

Machine cleaning				
<p>1</p> <p>cleaning OK: P browse: +/-</p> <p>※ Access the displayed program by pressing P</p> <p>The display shows the individual steps that must be completed.</p>	<p>2</p> <p>empty drip tray empty grounds cont. OK: P cancel: C</p> <p>※ Confirm with P that the drip tray and the grounds container has been emptied</p>	<p>3</p> <p>Soak combi spout in cleaning solution at least once per day OK: P cancel: C</p> <p>※ Confirm with P</p>	<p>4</p> <p>※ Place a collection container with approx. 2 liters capacity under the combi spout</p> <p>※ Touch P</p> <p>Rinsing starts.</p>	<p>5</p> <p>insert tablet into manual insert</p> <p>※ Add a cleaning tablet and close the cover</p>
<p>6</p> <p>start: P</p> <p>※ Touch P</p> <p>Machine cleaning starts.</p>	<p>7</p> <p>cleaning in progress time remain: 7 min</p> <p>Duration approx. 7 minutes. A minute countdown timer shows the time remaining in the cleaning cycle.</p>			

Manual combi spout cleaning at least 1 x daily

Prior to cleaning switch off using the ON/OFF button. Disconnect mains plug.

A	B
<p>※ Pull forward the lever behind the combi spout</p> <p>※ Remove combi spout</p> <p>※ Mix 5 ml of WMF Special cleaner with 0.5 l of lukewarm water</p> <p>※ Dismantle combi spout</p> <p>Caution. Carefully disconnect the combi spout.</p>	<p>※ Place all parts of combi spout in the cleaning solution (3 parts)</p> <p>All parts must be completely immersed in the cleaning solution.</p> <p>※ After 5 hours, rinse all combi spout parts</p> <p>※ Reassemble combi spout</p> <p>※ Replace combi spout</p>

33 2668 9010 1.0 08.2013

Technical data

Technical data for coffee machine

Nominal power rating *	3 kW (2.75 kW–3.25 kW)
Recommended daily capacity Brewed coffee	up to 150 cups per day
Overall hot water output	approx. 20 liters per hour
Coffee bean hopper	approx. 1,000 g per load
Mains power connection *	1,N,PE 50/60 Hz 220–240 V
External dimensions	Width 324 mm Height incl. bean hopper 410 mm Depth 600 mm
Weight empty	approx. 33–38 kg (depending on the model)
Continuous sound pressure level (Lpa) **	< 70 dB(A)

We reserve the right to make technical modifications.

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

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

Conditions for usage and installation

Necessary on-site preparatory work for electricity, water and drainage connections at the customer's premises are to be arranged by the machine owner / operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF service engineers may only connect the coffee machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any on-site installation work prior to connection. The potential equalization terminal is installed by WMF Service if needed.

Mains voltage tolerance range	230 V +6% and -10%, Mains voltage interruption < 50 ms no interruption of function
Water supply (Constant water supply optional)	3/8 inch hose connector with mains tap, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 litres / minute, max. 0.6 MPa. Water temperature maximum 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness above 5 °dKH, a WMF water filter should be fitted upstream.
Water drain tube	Tube a minimum of DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+5 °C to max. +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use device outdoors.
Degree of protection	IP X0
Installation surface / 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 IEC 364 (DIN VDE 0100). To improve safety, the device should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. (Type B residual current circuit breakers provide reliable tripping even if the fault current is smooth. This ensures a high level of safety.) Near the device or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the on-site installation. The coffee machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

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

Accessories and spare parts

Number	Unit	Designation	Order No.	Position number	Model
Complete combi spout					
1	Pcs	Combi spout	33 2867 5200	7	all
Constant water supply, drainage					
1	Pcs	Connecting tube for constant water supply	33 2292 1000	Installation instructions	all
1	Pcs	Angle for drain tube	33 2165 8000	Installation instructions	all
1,5	Meter	Drain tube	00 0048 0042	Installation instructions	all
Accessories / tools					
1	Pcs	Multitool	33 2323 1000	1	all
Documentation / instructions					
1	Pcs	Sct of documents: <ul style="list-style-type: none"> • 1200 F User Manual • 1200 F Cleaning instructions • Carbonate hardness test (with instruction) 	33 2668 9010	1	all
Complete bean hopper					
1	Pcs	Bean hopper, prestol large; complete (with reach-in guard, pusher, and screws)	33 2851 2099	1	all
1	Pcs	Bean hopper, prestol large; individual	33 2311 0000	1	all
1	Pcs	Pusher lock, prestol large	33 2265 5000	1	all
1	Pcs	prestol reach-in guard ,large	33 2456 6000	1	all
4	Pcs	Screw, access guard	00 0047 3658	1	all
1	Pcs	Bean hopper lid, lockable	33 2806 3100	1	all

Accessories and spare parts

Number	Unit	Designation	Order No.	Position number	Model
Coffee grounds container					
1	Pcs	Coffee grounds container	33 2880 5000	9	all
Brewing unit					
1	Pcs	Brewing unit	33 2908 5099	15	all
Drip tray / drip grid					
1	Pcs	Drip tray	33 2254 9100	10	all
1	Pcs	Drip grid	33 2600 3000	10	all
Potential equalization terminal					
1	Pcs	Angle	33 2107 1100		
1	Pcs	Toothed wheel	00 0047 2257		
1	Pcs	Flathead screw M6X16	00 0047 3414		
1	Pcs	Hex nut	00 0047 2055		
Customer Check-up Kit 15.000					
1	Pcs	Customer Check-up Kit 15.000	33 290 87000		all
Order numbers for the WMF care program					
1	Pack	Special cleaning tablets (100 pieces)	33 2332 4000		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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