Congratulations on the purchase of your WMF coffee machine.

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

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

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

Please read the User Manual prior to using the coffee machine. Ensure that the staff has access to the User Manual. Important!

Observe the Safety chapter, starting on page 63.
Observe the cleaning instructions 1200 S.

In the event of failure to comply with maintenance information (Maintenance), no liability is accepted for any resultant damage.
Similarly, all guarantee / warranty claims cease to apply in such cases.
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<td>Plus pad</td>
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Introduction

User Manual Signs and Symbols

Caution. Hazards to the machine.
Follow the manual.

Caution. Hazards to the user.
Observe the Safety chapter.

Caution. Hot liquid.
Observe the Safety chapter.

Caution. Hot surface.
Observe the Safety chapter.

Caution. Hot steam.
Observe the Safety chapter.

Caution. Bruising or crushing hazard.
Observe the Safety chapter.

Tip
Instructions

Cross reference

Ready to operate

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

<table>
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<th>Term</th>
<th>Explanation</th>
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<td>• Listings, selection options</td>
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<tr>
<td>✤</td>
<td>✤ Individual steps</td>
</tr>
<tr>
<td><strong>Text in italics</strong></td>
<td><strong>Description of coffee machine state and/or explanations of automatic steps.</strong></td>
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<tr>
<td>Beverage dispensing</td>
<td>Dispensing coffee, hot water or Choc beverages</td>
</tr>
<tr>
<td>Capacity</td>
<td>For example the capacity of the water filter in litres of water it can filter</td>
</tr>
<tr>
<td>Carbonate hardness</td>
<td>Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the water.</td>
</tr>
<tr>
<td>Choc</td>
<td>Hot chocolate</td>
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<td>Mains tap</td>
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<td>Milk system</td>
<td>Combi spout, milk nozzle and milk hose</td>
</tr>
<tr>
<td>Mixer system</td>
<td>Complete module, mixer with portion controller for Choc / Topping</td>
</tr>
<tr>
<td>O-rings</td>
<td>Seals</td>
</tr>
<tr>
<td>Pre-infusion</td>
<td>Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.</td>
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<tr>
<td>Pressing</td>
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Chapter 2 Start-up
(For initial start-up after delivery from the factory)

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

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

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

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

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

2.2 Water tank
※ Remove water tank, remove lid
※ Take out any accessory components contained
2.2.1  Insert water filter (optional)

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

2.2.2  Determine the water hardness

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

2.2.3  Fill the water tank

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

Instructions
If the water hardness is between 
0 and 4 °dKH, no water filter is 
needed. 
▷ Start-up program 
page 16
2.3 **Constant water supply (optional)**
- Carefully insert the seals attached to connecting tube
- Connect the rear connection of coffee machine and the on-site water tap or water filter with the connecting tube
  *Read and follow water filter instructions.*
- Check connections for leaks and tighten if necessary
- Turn on water

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

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

2.6 **Connect up the milk**
Use a suitable milk nozzle on the combi spout.

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

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

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

With WMF milk cooler (optional)

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

_The milk hose is inserted into the adapter._

With WMF milk cooler and Easy Milk (optional)

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

▷ _User Manual milk cooler_
### 2.7 Fill the bean hopper

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

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

### 2.8 Functional pads

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

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

#### P pad
- Access programs
- Confirm selection

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

#### Plus pad
- Step forward
- Increase value
- Increase coffee strength (strong)
- Select cup size (+25%)
2.9 Switch on coffee machine / start-up program

* Press the ON/OFF switch

Coffee machine switches on.
The start-up program starts.

<table>
<thead>
<tr>
<th>language: english</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P    change: -/+</td>
</tr>
</tbody>
</table>

The language used in the display is set here.

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

<table>
<thead>
<tr>
<th>initial set-up of your WMF 1200 S</th>
</tr>
</thead>
</table>

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

Switch off time

<table>
<thead>
<tr>
<th>sw. off time: 0 min</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P    change: -/+</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>time       hh:mm:ss</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P      change: -/+</td>
</tr>
</tbody>
</table>

The current time.
hh = hour (two places)
m = minutes (two places)
s = seconds (two places)

* Confirm the desired setting with P

Date

<table>
<thead>
<tr>
<th>date       dd.mm.yyyy</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P      change: -/+</td>
</tr>
</tbody>
</table>

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

* Confirm the desired setting with P
Start-up

Water filter

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

Insert water filter
▷ page 11

Water hardness

... 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

... 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)

When set to yes, the functional pads are not displayed. The functional pads are displayed again by touching and holding (at least 3 seconds) the unilluminated P pad.
The SB mode function can be protected by a PIN.

... with water filter

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

Insert water filter
▷ page 11

※ 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.
... all coffee machines

Coffee machine heats up.
A warm-up rinsing follows the heating-up process. This warms up all the pipes.
After each brewing cycle, in the heating up phase and during the care programs, release water runs into the drip tray.

※ Place a collection container with 120 ml capacity under the combi spout
The warm-up rinsing lasts approx. 40 seconds.

Start-up complete

A brewing test is performed following the end of the start-up program.
The espresso button flashes.
※ Place a suitably sized cup under the combi spout
※ Press the flashing beverage button
Brewing test starts.
The coffee grinder will be filled with coffee beans during the brewing test.
※ Discard this first cup of coffee
The coffee machine is now ready for use.
Start-up is complete. All settings can be changed now, or at a later time.

Setting options

• Cup volumes (cup size) page 26
• Change recipes page 27
• Set grinding degree page 30
• Basic settings page 32
Chapter 3 Operation
A display-guided start-up program helps perform initial start-up after delivery from the factory.

3.1 Switch on the coffee machine
※ Switch on the coffee machine using the ON/OFF switch
Coffee machine switches on and heats up.
An automatic warm rinsing starts.
When the coffee machine is ready to dispense beverages, the “Ready to operate” display appears.

3.2 Beverage dispensing
Pressing the beverage buttons triggers dispensing of the beverage selected.
• Lit up button = ready to dispense
• Flashing button = beverage dispensing
• Unlit button = not ready to dispense / button disabled
※ Place a suitably sized cup under the combi spout
※ Press the desired beverage button
Desired beverage is indicated on the display.

Cancel beverage dispensing
※ Touch "C"

Second beverage level (optional)
When the second level is activated:
※ Briefly press the beverage button twice
The beverage on the second level is initiated.
3.3  Pot function for café crème

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

※ Touch and hold + for longer than 2 seconds
※ Touch + twice

**select beverage**
**pot of Café crème**

*Only P and C are lit up.*
※ Touch P

**Coffee machines with water tank**

**Water tank full?**
**OK: P**

※ Touch P

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

**Preselect the number of cups (8, 6, 4, or 2 cups)**
※ Use + to scroll to the desired number of cups
※ Touch P and start coffee dispensing

3.4  Warm rinsing

※ Touch and hold + for longer than 2 seconds

**warm rinse in progress**

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

*Recommended after a longer brewing pause, especially before dispensing a cup of espresso.*
3.5 Milk and milk foam dispensing
Milk (optional)
※ Press the beverage button assigned to milk
Dispensing occurs.
Milk foam
※ Touch and hold 
Dispensing occurs. Dispensing continues for as long as the pad is held.

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

3.7 Height adjustment of the combi spout
The combi spout is height adjustable.
※ Take the combi spout from the front and push to the desired height

Clearance height: 59–169 mm
3.8 **Bean hopper / product hopper**
- If possible, refill product hopper in advance.
- Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.

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

**Manual insert is used:**
- For inserting cleaning tablets
- When using additional ground coffee types, such as decaffeinated coffee

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

**Preparation using the manual insert**
※ Place a suitably sized cup under the combi spout
※ Open manual insert lid
*The display shows:*

```
insert ground coffee
select beverage
```

※ Insert ground coffee (max. 16 g)
※ Close manual insert lid
※ Press the desired beverage button
*Touch C to cancel the process.*
3.10 **Grounds container**
The grounds container receives the used coffee grounds. The display shows a message as soon as the grounds container needs to be emptied. Beverage dispensing is blocked for as long as the grounds container is removed.

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

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

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

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

Follow the manual.
Observe the Safety chapter.
3.12 **Drip tray**

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

※ Remove the drip tray carefully, empty it, and then reinsert the drip tray

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

3.13 **Switch off the coffee machine**

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

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

Coffee machines with a constant water supply
※ Turn off main water supply tap

We do not accept any liability for damage resulting from failure to observe this requirement.
Chapter 4 Settings

Access settings
※ Briefly touch P

Select program
browse: +/-

Chapter 4.1
cup volumes
OK: P browse: +/-

select beverage

Beverage button
cup volume: 100%
OK: P test: beverage

Chapter 4.2
change recipes
OK: P browse: +/-

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

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

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

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

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

first coffee
OK: P change: +/-

preinfusion: on
OK: P change: +/-

Chapter 4.3
set grinding degree
OK: P browse: +/-

brewing test
test grinding degree

min. pressure max.

grinding degree OK
test: P end: C
4.1 Cup volumes (cup size)

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

※ Briefly touch P

select program
browse: -/+

※ Browse with + to

cup volumes
select beverage

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

Adjust the cup volume with - and +.

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

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

cup volume: 100%
OK: P test: beverage

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

Dispensing test

※ Press the desired beverage button

The beverage is dispensed using the newly changed values.

Each beverage setting can be tested during setup.
4.2 Change recipes
Here you can adjust the recipes of your coffee specialties according to your personal tastes.

The following settings are available:

- Water volume
- Ground coffee
- Milk foam volume *
- Latte macchiato pause interval
- Milk volume *
- Sequence of milk and coffee dispensing *
- Pre-infusion (aroma development)

* Option only available for beverages with milk

4.2.1 Dispensing test
※ Press the desired beverage button

The beverage is dispensed using the newly changed values.

Each beverage setting can be tested during setup.

※ Briefly touch P

select program
browse: +/-

※ Browse with + to

change recipes
OK: P browse: +/-

※ Select the change recipes program with P

※ Select the beverage for which the taste and composition should be set.

Adjustments can be made only to the additions that are available for this beverage.
Example: for cappuccino, this is milk foam only.

The new values are saved when you exit the program.
4.2.2 Water volume

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

Each beverage setting can be tested during setup.
- Place a suitably sized cup under the combi spout
- Press the beverage button again
- Test the beverage

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

4.2.3 Ground coffee

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

Determine the desired coffee strength with a dispensing test.

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

4.2.4 Milk foam volume

Setting in seconds.

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

For espresso, the factory setting at 100% corresponds to a grinding time of 5.1 seconds.
Approximately 1,8 grammes of espresso are ground per second.
4.2.5 Latte macchiato pause interval

Pause interval between dispensing milk and coffee.

<table>
<thead>
<tr>
<th>macchiato pause: 20s</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P</td>
</tr>
</tbody>
</table>

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

4.2.6 Milk volume

Setting in seconds.
Only available for beverages with milk foam.

<table>
<thead>
<tr>
<th>milk volume: 14sec</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P</td>
</tr>
</tbody>
</table>

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

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

4.2.7 Sequence of dispensing

Coffee first or coffee last.

<table>
<thead>
<tr>
<th>first coffee</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P</td>
</tr>
</tbody>
</table>

The setting for the sequence of beverage dispensing is only offered for beverages with milk components.

Exception: latte macchiato

4.2.8 Pre-infusion

<table>
<thead>
<tr>
<th>preinfusion: on</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P</td>
</tr>
</tbody>
</table>

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
4.3 Set grinding degree

4.3.1 WMF Perfect Extraction System

※ Briefly touch P

select program
browse: +

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

set grinding degree
OK: P browse: -/+  

※ Select the set grinding degree program with P

An automatic warm rinse starts.
A brewing test starts immediately thereafter.
※ Place a suitably sized cup under the combi spout

brewing test
test grinding degree

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

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

min. pressure max.

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

Grinding degree ok

grinding degree OK
test: P end: C

The brewing pressure is within the optimum range. No further adjustment is necessary.
※ Touch C to end grinding degree setting

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

C 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.
**Grinding degree too coarse**

* Turn the multitool clockwise to set the grinding degree finer

**Test the new grinding degree setting**

* Place a suitably sized cup under the combi spout
* Briefly touch \( P \)

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

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

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

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

* Touch \( C \) to end grinding degree setting

**Grinding degree too fine**

* 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
4.4 Basic settings

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

4.4.1 Access basic settings

Briefly touch \(\text{P}\)

| select program | browse: -/+ |

Browse with \(+\) to

| basic settings | OK: \(\text{P}\) browse: -/+ |

Select the basic settings program with \(\text{P}\)

The first setting option appears automatically. Browse to the others by touching \(\text{P}\)

4.4.2 Language

| language: english | OK: \(\text{P}\) change: -/+ |

Touch \(+\) to set the desired language

Confirm the desired setting with \(\text{P}\)

4.4.3 Switch off time

| sw. off time: 0 min | OK: \(\text{P}\) change: -/+ |

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

If set to \(0\) \(\text{min}\), the coffee machine does not switch off.

Confirm the desired setting with \(\text{P}\)

Instructions

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

Switch on time:hh:mm
OK: P change: -/+ 

Automatic switch on time for the coffee machine. If set to off, the coffee machine will not be switched on automatically. When set to on, the time can be set using + and -. * Confirm the desired setting with P

4.4.5 Milk foam quality (optional)

Foam quality 100%
OK: P change: -/+ 

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

Reduce setting value -> finer foam and lower dispensing temperature

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

* Confirm the desired setting with P

4.4.6 Topping quality (optional)

Topping quality xxx
OK: P change: -/+ 

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

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

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

* Confirm the desired setting with P
### 4.4.7 Eco-mode

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

* Confirm the desired setting with \( \mathbf{P} \)

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

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

boiler temp.: 96°C
OK: P change: +/-

Boiler temperature in °C (brewing water temperature).
(Standard setting 96 °C)
※ Confirm the desired setting with P

4.4.9 Office functions

office functions
OK: P change: +/-

※ Touch +

4.4.9.1 Second beverage level

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

When set to no, beverages from the second beverage level are no longer available.
※ Touch +

4.4.9.2 Milk beverages

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

When set to no, beverages containing milk are no longer available.
※ Confirm the desired setting with P

4.4.10 Time

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

The current time.

hh = hour (two places)
mm = minutes (two places)
ss = seconds (two places)
※ Confirm the desired setting with P
4.4.11 Date

<table>
<thead>
<tr>
<th>date</th>
<th>dd.mm.yyyy</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P change: -/+</td>
<td></td>
</tr>
</tbody>
</table>

The current date.

- **dd** = day (two places)
- **mm** = month (two places)
- **yyyy** = year (four places)

※ Confirm the desired setting with **P**

4.4.12 Date / time (display)

<table>
<thead>
<tr>
<th>date / time: on</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P change: -/+</td>
</tr>
</tbody>
</table>

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

※ Confirm the desired setting with **P**

4.4.13 Water filter

<table>
<thead>
<tr>
<th>water filter: no</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P change: -/+</td>
</tr>
</tbody>
</table>

Indicates whether a water filter is in use.

- (recommended for water hardness of 5 °dKH and above)

※ Confirm the desired setting with **P**

4.4.14 Water hardness

<table>
<thead>
<tr>
<th>water hardn.: 20</th>
</tr>
</thead>
<tbody>
<tr>
<td>OK: P change: -/+</td>
</tr>
</tbody>
</table>

The hardness of the drinking water being used.

Enter the result of the carbonate hardness test here.

※ Confirm the desired setting with **P**
4.4.15 Audio signal

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

※ Confirm the desired setting with P

4.4.16 SB mode (self-service mode)

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

When set to yes, the functional pads are not displayed. Recommended for self-service.
※ Confirm the desired setting with P
The functional pads are displayed again by touching and holding (at least 3 seconds) the unilluminated P pad P.

4.4.17 Display contrast

display contrast
OK: P change: -/+  

Display contrast is set here.
※ Confirm the desired setting with P

4.4.18 Backup

backup: no
OK: P change: -/+  

If set to yes, all basic settings and all beverage settings are reset to the factory settings.
※ Confirm the desired setting with P

Instructions
All individual settings are lost if you reset to the factory settings.
4.4.19 PIN entry and PIN protection

Enter the PIN using the beverage buttons. The uppermost button is 0, the second is 1, the third is 2, etc.

Initial PIN entry (activate PIN)
When shipped from the factory, the PIN is 00000.
Briefly press the uppermost beverage button five times. Each time it is pressed, a “zero” is entered and appears on the display.
Enter the desired PIN

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

Activate the care pad with PIN protection
Touch and hold P for longer than 3 seconds
The care pad is displayed again.

Deactivate PIN protection
Enter the current PIN and set to 00000
4.5 Counters

* Briefly touch P

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

* Browse with + to

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

You can display the number of beverages prepared here.
* Confirm the counter display with P
* Use + to browse through the individual beverages

Example espresso:

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

As soon as all beverages have been displayed the following appears

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

Keep counter settings  Delete counters

* Touch C  * Touch P

Counter reset can be protected by a PIN.
PIN entry and PIN protection ▶ page 38
4.6  **Information**

* Briefly touch P

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

* Browse with + to

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

4.6.1  **Software version**

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

The software version and date are shown.

4.6.2  **Device name**

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

The name and type of the device are displayed.

4.6.3  **Machine number**

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

The 6-digit machine number is shown.

4.6.4  **Date of production**

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

The date of production is shown.

4.6.5  **Idle current**

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

The idle current is displayed in digits.
Chapter 5 Other settings

5.1 Mechanical settings

5.1.1 Set grinding degree

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

<table>
<thead>
<tr>
<th>Left grinder</th>
<th>Right grinder</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grinding degree 1 → fine</td>
<td>Grinding degree 1 → fine</td>
</tr>
<tr>
<td>Grinding degree 6 → coarse</td>
<td>Grinding degree 6 → coarse</td>
</tr>
</tbody>
</table>

**Caution.**
**Bruising or crushing hazard.**
Never reach into the grinders with coffee machine running and bean hoppers removed.

5.2 Labelling of beverage buttons

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

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

The template can be printed out on adhesive labels or paper.
Stick paper to label mount using an adhesive sticker.

Free download of WMF label template from www.servicecenter.wmf.com
Matching adhesive labels: Zweckform-Avery No. 3659
## Chapter 6 Care

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

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

### 6.1 Cleaning intervals overview

<table>
<thead>
<tr>
<th>Care</th>
<th>Daily</th>
<th>Weekly</th>
<th>Regularly</th>
<th>Message</th>
<th>Optional</th>
</tr>
</thead>
<tbody>
<tr>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Warm rinsing</td>
</tr>
<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Cleaning program</td>
</tr>
<tr>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td>Milk system rinsing</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0</td>
</tr>
<tr>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>Milk system rinsing Standard</td>
</tr>
<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Milk system rinsing Easy Milk</td>
</tr>
<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Milk system rinsing Plug&amp;Clean</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0</td>
</tr>
<tr>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>Hands container cleaning</td>
</tr>
<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Drip tray cleaning</td>
</tr>
<tr>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>Cover cleaning</td>
</tr>
<tr>
<td>(x)</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>0</td>
</tr>
<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Mixer cleaning</td>
</tr>
<tr>
<td>x</td>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td>0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Water tank cleaning</td>
</tr>
<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Brewing unit cleaning</td>
</tr>
<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Bean hopper cleaning</td>
</tr>
<tr>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Product hopper cleaning</td>
</tr>
<tr>
<td>x</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td>0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Filter change</td>
</tr>
<tr>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Descaling</td>
</tr>
</tbody>
</table>

- 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

Caution. Health hazard. Follow the HACCP schedule.
6.2 Care programs overview

About the cleaning programs

* Briefly touch "select clean.program

- cleaning

- switching off

- cleaning

- no switching off

- milk system rinsing

- milk system cleaning

- Plug&Clean

- mixer rinsing

- filter exchange

- machine descaling

- Customer check up

- brewing unit change

▷ Cleaning instructions

for coffee machines without Plug&Clean

for coffee machines with Easy Milk

for coffee machines with Plug&Clean

▷ page 50

▷ Customer Check-up Instructions
6.3 Daily cleaning

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

6.3.1 Cleaning program

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

6.3.2 Milk system cleaning

Milk system cleaning Cleaning instructions.
The milk system consists of:
• Combi spout
• Milk nozzle
• Milk hose

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

Milk hose should be changed at regular intervals.

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 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 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

6.3.3 Mixer rinsing

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

6.3.4 Combi spout cleaning

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

6.3.5 General cleaning

**Grounds container cleaning (grounds chute, optional)**
※ Empty grounds container and rinse under running drinking water
※ Clean with a clean, damp cloth

**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

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

Hazard to the machine.

Follow the manual.
6.4 Weekly cleaning

6.4.1 Choc / Topping mixer cleaning (optional)
Cleaning will be more frequent depending on powder consumption.

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

_Mixer bowl is released from the retaining catch._

_The propeller for the mixer is now visible._

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

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

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

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

6.4.2 Water tank cleaning (optional)
Thoroughly rinse water tank weekly with clear drinking water.
6.5 Regular cleaning

6.5.1 Brewing unit cleaning

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

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

*Brewing unit is now fully accessible.*

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

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

- Turn the thread on the brewing unit head counterclockwise (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

*Caution.* Bruising or crushing hazard. *Risk of injury.*
Never clean the brewing unit in a dishwasher and never use any cleaner additives.

- Clean the brewing sieve under running drinking water or with a cloth
- Remove coffee grounds residue using a paint-brush or scrubber
- Rinse the brewing unit under running drinking water
- Dry the brewing unit with a cloth
- Allow to dry completely before reinstalling in the coffee machine.
- Remove coffee grounds residue from the chute.
- Wipe out the coffee grounds forward or suck out using a vacuum cleaner
- Refit the brewing unit after it has been dried.
- Replace springs in insertion unit (illustration 4)
- Hold the pusher compressed and replace the brewing unit in the chute against rear cover
- Push the brewing unit upwards until it engages in the lock
- Insert the grounds container
- Replace drip tray

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

Never use force.

6.5.2 Bean hopper cleaning

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

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

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

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

6.5.3 **Product hopper cleaning (optional)**

**Choc / Topping**
Cleaning will be more frequent depending on powder consumption.

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

**Never clean product hoppers in the dishwasher.**

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

**Caution.**
Bruising or crushing hazard.

**Observe the Safety chapter.**

**Hazards to the machine.**
Follow the manual.
6.6 Filter change

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

6.7 Descaling

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

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

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

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

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

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

The descaling procedure sequence is different for each model.
- 6.7.1 Descaling coffee machine with constant water supply (Water supply from the utility line)
- 6.7.2 Descaling coffee machine with water tank
6.7.1 Descaling coffee machine with constant water supply

**Preparation**

- Touch [Descaling] icon
- Touch [+] until the desired program is displayed
- Select the desired program with [Program]
- 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
Care

Rinsing

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

※ Turn on main water supply tap

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

Follow-up and additional rinse

Duration: approx. 11 minutes.

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

Subsequent rinses are from the mains supply.

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

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

Caution. Hot steam.

Observe the Safety chapter.

6.7.2 Descaling coffee machine with water tank

Preparation

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

- 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

**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

**Rinsing**

Rinsing starts. Duration approx. 22 minutes.

- When requested, fill with clean, cold drinking water
  (after about 11 minutes)
- Empty the collection container and place under the combi spout
- If a water filter is used, a message appears after the process is complete, with a request to re-install the water filter.
- Place the water filter
- Fill the water tank with clean cold drinking water
  The water filter is rinsed briefly.

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

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

Caution. Hot steam. Observe the Safety chapter.

**Order numbers of the article**

Accessories and spare parts page 72

Order numbers of the article

- Fill the water tank with clean cold drinking water

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

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

your selection pls
08:15 09.01.2013

- Remove the collection container
- Re-install the milk hose
Chapter 7 HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health hazards as a consequence of the consumption of the food items you serve. A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

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

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

Sanitize the milk system daily

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

Always commence operation with a freshly opened cooled milk pack

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

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP cleaning schedule for monitoring of regular cleaning.

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

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

Recommendation for Choc and Topping (optional)

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

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.

Cleaning steps:

1. Run the cleaning program
   ▶ Cleaning instructions
2a. Milk foamer cleaning (combi spout)
   ▶ Cleaning instructions
2b. Daily mixer cleaning
   ▶ Cleaning instructions
3a. Clean the foamer and change out the combi spout after 4 hours of operation time (absolutely required for low number of dispense cycles, or if milk is not cooled)
3b. Weekly mixer cleaning and regular product hopper cleaning (Care chapter)
4. General machine cleaning

<table>
<thead>
<tr>
<th>Date</th>
<th>Cleaning steps</th>
<th>Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Time</td>
<td>1</td>
</tr>
<tr>
<td>1</td>
<td></td>
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<td>10</td>
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<td>15</td>
<td></td>
<td></td>
</tr>
<tr>
<td>16</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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[Cleaning instructions]

---

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Chapter 8 Maintenance

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the coffee machine and depends on the degree of hardness of the local mains water and whether or not a water filter is fitted. The maintenance date is based on the degree of use of the coffee machine and is shown on the display. The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

8.1 Coffee machine maintenance

The following care or maintenance stages are provided:

- Descaling, may be undertaken by the user / operator.

- Customer Check-up after the display message; may be undertaken by the user / operator.

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

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

For other maintenance work and repairs, please contact your local WMF Service. The telephone number can be found on the address sticker on the coffee machine and on the delivery note.
8.2  WMF Service
You can reach the WMF Service Center if the local service point is not known.

WMF AG
Eberhardstraße
D - 73309 Geislingen (Steige)
Chapter 9 Messages and instructions

9.1 Operating messages

9.1.1 Empty grounds container

Empty grounds cont.

Grounds container is full
※ Remove grounds container empty and rinse under drinking water
※ Wipe dry the grounds container
※ Replace grounds container
※ Confirm with P

9.1.2 Grounds container missing

Beverage sel. locked
Grounds cont. missing

The grounds container is not inserted
※ Replace grounds container

9.1.3 Fill the water tank

Refill water tank

The water tank is nearly empty
※ Remove water tank and fill it with clean cold drinking water
※ Replace water tank

9.1.4 Empty drip tray

Empty drip tray

The drip tray must be emptied
※ Remove and empty drip tray
※ Replace drip tray

9.1.5 Bean hopper is empty

Refill beans right

There are not enough coffee beans in the bean hopper
Grinding is interrupted.
※ Pour coffee beans into the bean hopper
※ Press the beverage button again
The grinding process continues and the additional coffee required for the brewing cycle is ground. The selected beverage is then brewed.

Refill beans left
9.1.6 Insert ground coffee

The manual insert lid is open

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

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

9.1.7 Clean the coffee machine

The coffee machine must be cleaned

- Only the care pad is lit up.
- Perform a machine cleaning

▷ Cleaning instructions ▷ Machine cleaning

9.1.8 Change filter

The water filter must be changed

- Change filter

▷ Care ▷ Filter change, page 50

9.1.9 Descale coffee machine

The coffee machine must be descaled

- Perform a descaling

▷ Care ▷ Descaling, page 50

9.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions

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

If this is not successful

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

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

WMF Service
▷ page 57
Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button illumination goes out. The beverage buttons that are still illuminated can continue to be used.

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

### 9.2.1 Error messages on the display

<table>
<thead>
<tr>
<th>Error number</th>
<th>Error description</th>
<th>Action instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>-</td>
<td>Insert the brewing unit</td>
<td>The brewing unit is not inserted.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Replace the brewing unit</td>
</tr>
<tr>
<td>6</td>
<td>Brewing unit lockup current / brewing unit</td>
<td>✴ Switch off the coffee machine</td>
</tr>
<tr>
<td></td>
<td>stiff</td>
<td>✴ Clean the brewing unit</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Switch off the coffee machine</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Clean the brewing unit</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Clean the brewing unit</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Clean the brewing unit</td>
</tr>
<tr>
<td>26</td>
<td>Right grinder blocked</td>
<td>✴ Switch off the coffee machine</td>
</tr>
<tr>
<td>36</td>
<td>Left grinder blocked</td>
<td>✴ Disconnect mains plug</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Remove bean hopper</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Replace the bean hopper</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Switch on the coffee machine</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Replace the bean hopper</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Set grinding degree one stage coarser</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Check that mains tap is on or that the water tank is filled and inserted correctly</td>
</tr>
<tr>
<td>88</td>
<td>Boiler: over-temperature</td>
<td>Beverage dispensing temporarily blocked.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Check that mains tap is on or that the water tank is filled and inserted correctly</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>If error not remedied</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Switch off the coffee machine</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Clean the brewing unit</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Switch on and try again</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(Release follows when cooled down to normal temperature).</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Switch off the coffee machine, allow to cool and switch on again</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>If error not remedied</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Switch off the coffee machine</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✴ Call WMF Service</td>
</tr>
</tbody>
</table>
## 9.2.2 Errors without error message

<table>
<thead>
<tr>
<th>Error pattern</th>
<th>Action instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>No hot water dispensing but water in grounds container</td>
<td>✗ Check hot water spout</td>
</tr>
<tr>
<td></td>
<td>✗ Call WMF Service (coffee dispensing possible)</td>
</tr>
<tr>
<td>No Choc dispensing but water in grounds container</td>
<td>✗ Do not use Choc dispensing</td>
</tr>
<tr>
<td></td>
<td>✗ Call WMF Service (coffee dispensing possible)</td>
</tr>
<tr>
<td>Choc portion controller blocked, Choc dispensed only with water</td>
<td>✗ Clean portion controller</td>
</tr>
<tr>
<td></td>
<td>✗ Empty powder</td>
</tr>
<tr>
<td></td>
<td>✗ Turn dosing auger manually until all powder is removed</td>
</tr>
<tr>
<td></td>
<td>✗ If necessary rinse with drinking water</td>
</tr>
<tr>
<td></td>
<td>✗ (Allow to) dry completely</td>
</tr>
</tbody>
</table>
### Messages and instructions

<table>
<thead>
<tr>
<th>Error pattern</th>
<th>Action instructions</th>
</tr>
</thead>
</table>
| Coffee dispensing on the left / right differs     | ※ Clean the combi spout  
|                                                   | ▶️ Cleaning instructions |
| No milk foam / milk output, but milk in milk container | ※ Check whether the milk hose is kinked or squashed  
|                                                   | ※ Re-route milk hose correctly  
|                                                   | ※ Clean the combi spout  
|                                                   | ※ Check whether milk nozzle is blocked  
|                                                   | ▶️ Cleaning instructions  
|                                                   | ※ Check whether milk cooler is iced |
| No milk or milk foam dispensing                    | Milk aperture is clogged (Easy Milk)  
|                                                   | ※ Unscrew the aperture from the Easy Milk connection  
|                                                   | ※ Clean the aperture thoroughly with the small cleaning brush [1]  
|                                                   | ※ Perform milk system cleaning  
|                                                   | ▶️ Cleaning instructions Easy Milk |
| Milk foam incorrect, temperature too cold or too hot | ※ Change milk nozzle  
|                                                   | - orange or light blue milk nozzle for cooled milk  
|                                                   | - green or white milk nozzle for uncooled milk  
|                                                   | ※ Clean the combi spout  
|                                                   | ▶️ Cleaning instructions  
|                                                   | **If error not remedied**  
|                                                   | ※ Use another milk nozzle from the accessories |
| Pump runs continuously, water in grounds container | ※ Switch off the coffee machine and on again  
|                                                   | **If error not remedied**  
|                                                   | ※ Call WMF Service |
| Water tank: assembly / disassembly stiff           | ※ Lightly smear the O-rings with WMF gasket grease |
| Choc / Topping hopper cannot be replaced           | ※ Manually turn the drive for the dosing auger at the portion controller slightly in a clockwise direction  
|                                                   | ※ Check whether Choc hopper is accidentally locked |
| Bean hopper cannot be replaced                     | ※ Check whether bean hopper is accidentally opened |
Chapter 10 Safety

10.1 Hazards to the operator

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

• Read the User Manual carefully prior to use.
• Do not touch hot machine components.
• Do not use the coffee machine if it is not working properly or if it is damaged.
• Use the coffee machine only when it is completely assembled.
• Built-in safety devices must never be altered.
• This device is not designed for persons (including children) with limited physical, sensory, or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
• Children should be supervised to ensure that they do not play with the device.

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

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

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

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

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

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

**Irritation and scalding hazard.**
Never reach under the spouts while cleaning / descaling. Cleaning fluid / descaling solution runs out of the combi spout when cleaning / descaling.

**Slipping hazard**
Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.
### 10.2 Hazards to the coffee machine

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

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

### 10.3 Intended use

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

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

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

The device fulfils the requirements of the German Food and Feed Code (LFGB), the Regulation on Commodities (BedGgstV), the EU regulation No. 10/2011 as well as the EU regulation No. 1935/2004 in the currently valid editions. When used properly, the device does not present a health hazard or other unreasonable hazard. The materials and raw materials used fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.


The declaration of conformity is included with the device. The device bears the CE mark.

Any modifications that are not approved by WMF will cause this declaration to become invalid. Currently valid national rules apply in countries outside of the European Union. This device is subject to the directive on waste electrical and electronic equipment (WEEE / EU directive) and may not be disposed of as domestic waste.

For disposal please contact the WMF Service.

Address

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

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons, and checking of safety devices. Access to the service area is permitted only for persons with knowledge and practical experience with the device, especially regarding safety and hygiene.

The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance. In office / floor supply or similar self-service applications, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g. to BGV A3) [German Accident Prevention Association or equivalent]. In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks.

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

- WMF special cleaning agent
- Accessories and spare parts
- page 72

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

- WMF special descaling agent
- Accessories and spare parts
- page 72

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (➤Maintenance) must be observed.
10.6 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. The vendor should always be afforded the opportunity to rectify errors within an appropriate period. Claims above and beyond the above, in particular damage claims as a result of consequential damage, are excluded, to the extent that this is legally permissible. Material defects shall be reported to the vendor immediately and in writing.

No warranty is provided:

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

1. After the mixer, warm hot water remains in the milk hose. Warm the open end of the milk hose over the drip tray so that the remaining rinse water can run out.

2. Insert the milk hose with the Plug&Clean adapter into the Plug&Clean socket.

3. Place a collection container with approx. 2 litres capacity under the combi spout.

4. Turn the machine on.

5. Insert the milk hose into the milk container and release from the combi spout.

6. Close the cover.

7. Switch off the machine using the ON/OFF button.

8. Disconnect mains plug.

Instructions

- For intermediate milk system cleaning see “Milk system cleaning”.
- Manual combi spout cleaning without Plug&Clean: perform at least once per week.
- Manual combi spout cleaning with Plug&Clean: perform at least once per week.
Technical data

Technical data for coffee machine

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

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.
### Technical data

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mains voltage tolerance</strong></td>
<td>230 V +6% and–10 %, Mains voltage interruption &lt; 50 ms: no interruption of function</td>
</tr>
<tr>
<td><strong>Water supply</strong></td>
<td>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.</td>
</tr>
<tr>
<td><strong>Water quality</strong></td>
<td>For drinking water with carbonate hardness above 5 °dKH, a WMF water filter should be fitted upstream.</td>
</tr>
<tr>
<td><strong>Water drain tube</strong></td>
<td>Tube a minimum of DN 19, minimum downward slope of 2 cm/m</td>
</tr>
<tr>
<td><strong>Ambient temperature</strong></td>
<td>+5 °C to max. +35 °C (empty the water system in case of frost).</td>
</tr>
<tr>
<td><strong>Maximum humidity</strong></td>
<td>80% relative humidity without condensation. Do not use device outdoors.</td>
</tr>
<tr>
<td><strong>Degree of protection</strong></td>
<td>IP X0</td>
</tr>
<tr>
<td><strong>Installation surface</strong></td>
<td>The device must be placed on a level, flat, and sturdy surface. The device is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.</td>
</tr>
<tr>
<td><strong>Installation clearances</strong></td>
<td>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.</td>
</tr>
<tr>
<td><strong>Installation dimensions</strong></td>
<td>See the User Manual for the water filter.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Number</th>
<th>Unit</th>
<th>Designation</th>
<th>Order No.</th>
<th>Position number</th>
<th>Model</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
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<tr>
<td></td>
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<tr>
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<td>Milk nozzle for cold milk (light blue)</td>
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<td>Milk nozzle for warm milk (green)</td>
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<td>33 9516 9000</td>
<td>7</td>
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</tr>
<tr>
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</table>

### Documentation / instructions

1 Pcs Set of documents:
- 1200 S User Manual
- 1200 S cleaning instructions (Standard / Easy Milk)
- Carbonate hardness test (with instruction)

1 Sheet Labels for product hopper
## Accessories and spare parts

<table>
<thead>
<tr>
<th>Number</th>
<th>Unit</th>
<th>Designation</th>
<th>Order No.</th>
<th>Position number</th>
<th>Model</th>
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<tbody>
<tr>
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<td><strong>Coffee grounds container</strong></td>
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<td><strong>Scale filter / water filter</strong></td>
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</table>
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