

coffee wakes up the world



## Service manual



Coffee Machine

WMF **1200 S**

English

## Table of contents

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<b>1</b>	<b>Initial operation</b>	
<b>2</b>	<b>Overview machine software</b>	
<b>2.1</b>	<b>Menu</b>	
2.2	Set cup volumes	6
2.3	Change recipes	6
2.4	Set grinding degree at Espresso grinder (Perfect extraction)	6
2.5	Basic settings	7
2.6	Counters	7
2.7	Information	7
2.8	Care	8
2.9	Overview special features and settings	8
<b>3</b>	<b>Settings via Servicetool</b>	
<b>4</b>	<b>Important Information</b>	
4.1	Idle current grinder	10
4.2	Grinder setting	10
4.3	Depressurization	10
4.4	Replacing steam boiler	11
4.5	Replacing hot water boiler	11
4.6	Check and set pressure reducer	11
4.7	Descaling, Filter replacement, Filter rinsing	11
<b>5</b>	<b>Error messages and events</b>	
5.1	Display messages	12
5.2	Error list	14
<b>6</b>	<b>Milk nozzles</b>	
<b>7</b>	<b>Maintenance concepts</b>	
7.1	Maintenance sets	17

## 1 Initial operation

During the initial operation the steam boiler respectively the hot water boiler is filled automatically according to the procedure described as follows.

### Machines with steam boiler and hot water boiler:

The steam boiler is filled from the hot water boiler via the steam boiler supply valve. The steam boiler supply valve is opened until the steam boiler electrode is contacted. Then the machine is heated up.

### Machines with only hot water boiler:

As the level of these machines can not be detected, the hot water boiler is filled for 300 s. The waste water is led into the drip tray via the release valve. If the first filling up is interrupted, it will be restarted by switching ON the machine.

#### Condition

Machine is reset to customer setup



- \* Perform the display-guided setup.
  - The following is set:
    - language, switch off time, time, date
    - filter capacity, replacement mode (customer or service)
    - self-service mode
- \* If necessary update software to latest version (Servicetool required)
- \* Perform portioner calibration (Servicetool required)
- \* Adjust boiler temperature and beverages according to customer specifications
- \* Afterwards a test brewing is made

#### Before regular operation:

- \* rinse the pipes, dispense three cups of hot water
- \* perform the cleaning cycle



After setup, the service technician must note the following statement in the assembly invoice:  
 "At the end of operation, had to be turned off at source. The user manual and accessories were given to the customer."  
 The customer must acknowledge this by his signature.

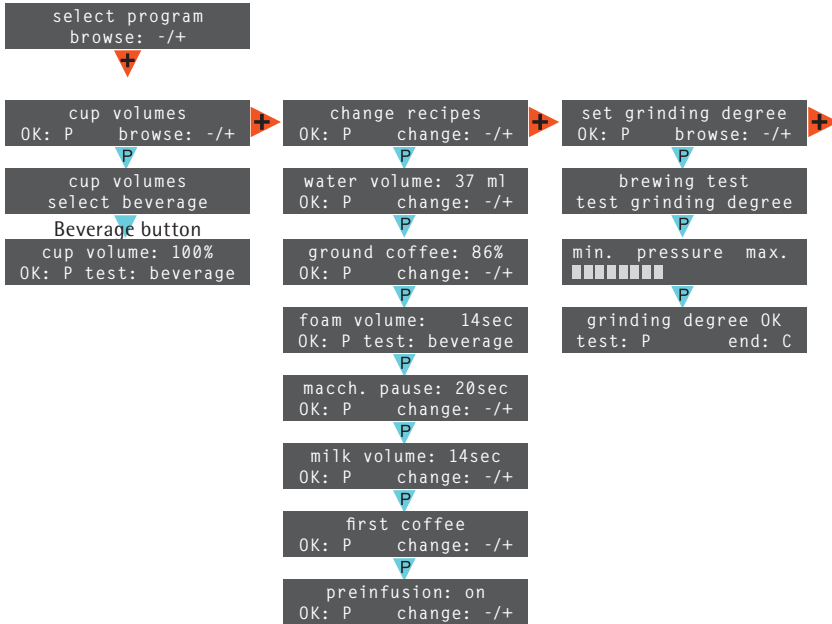


## 2 Overview machine software

### 2.1 Menu

Enter the submenu:

\* Briefly touch P, then press +/- button.





## 2.2 Set cup volumes

cup volumes  
OK:P browse: +/-

Adjust: +/- button  
Test beverage: beverage button  
Save: P button

## 2.3 Change recipes

change recipes  
OK:P browse: +/-

Adjust: +/- button  
Test beverage: beverage button  
Save: P button

- Water volume
- Ground coffee
- Preinfusion
- Milk volume
- Foam volume
- etc.

## 2.4 Set grinding degree at Espresso grinder (Perfect extraction)

set grinding degree  
OK:P browse: +/-

The brewing pressure changes with changing the grinder degree setting.

The setting is correct if the brewing pressure is indicated between 2/3 and 3/4 on the bar during the test brewing.

## 2.5 Basic settings

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

- 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

## 2.6 Counters

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

You can display the number of beverages prepared here. The beverage counter can be reset.

## 2.7 Information

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

- Software version
- Machine name
- Machine number
- Date of production
- Idle current (grinders)

## 2.8 Care

The following procedures can be made via the care pad:

- Cleaning program
- Milk system rinsing
- Mixer rinsing
- Filter change
- Descaling
- Customer check up
- Brewing unit change

## 2.9 Overview special features and settings

Free flow milk foam dispensing	Milk foam can be added by pressing the C-button.
Warm-up rinse	Press care pad long.
Barista function	Press the + / - button briefly: beverage can be preselected „strong“ or „mild“.
S-M-L-Function	Press the + / - button long: beverage can be preselected „big“ or „small“.
Milk foam quality	Milk foam quality can be adjusted in the basic settings.
2nd beverage level	2nd beverage level can be activated via basic settings / office functions. Beverages on the 2nd level are activated with double click.
Deactivate milk beverages	Milk beverages can be activated / deactivated via basic settings / office functions.
Weigh grounds	Ground coffee can be tested: Empty grounds container, select beverage, interrupt it by pressing C button after grinding.
Idle current grinder	Idle current for grinders can be detected at the machine: Information ▷ select idle current and press P button for 2 s (therefore the grinder has to be empty).
Backup	The technician saves the data in a data backup. It can be copied again into the working memory.



### 3 Settings via Servicetool

The following settings can only be made via Servicetool

- Change button allocation / beverage names
- Enter or reset Service maintenance 1, Service maintenance 2, Mixer maintenance and Revision
- Adjust machine configuration (e.g. activate grounds disposal through counter)
- Test components

For more further details see Training manual Servicetool

## 4 Important Information

### 4.1 Idle current grinder

The idle current has to be detected again having replaced the grinder, grinder disks or grinder motor.

**Important: the grinder has to be completely empty.**

Press the unlighted „P-button“ in the machine program under Information / Idle current for 3 seconds. Thus the hidden routine for idle current detection is started.

### 4.2 Grinder setting

#### Grinding degree setting

The grinder must be removed. The setting-wheel (with worm gear) is dismantled.

- \* Turn the grinding-disks towards each other until they join and cannot be turned further by hand on the driveshaft.
- \* Fit the setting-wheel with the worm gear.

#### Espresso grinder (right side)

- \* Open the setting-wheel by a total of 10 turns  
*This setting corresponds to setting no. 1 (espresso)*

#### Cream grinder (left side)

- \* Open the setting-wheel for a total of 18 turns  
*This setting corresponds to setting no. 5 = cream fineness.*
- Two turns of the setting-wheel are necessary to adjust the fineness by one degree.  
Machines with only one grinder are set to espresso fineness.

### 4.3 Depressurization

Before opening the screw connections in the boiler water system this routine must be run for safety reasons. Press the unlighted P-button for 3 s in the machine program under Information/Manufacturer number. Then insert PIN number (if there is no PIN, press the topmost beverage button, this corresponds to „00000“). So the hidden depressurization routine is started.

- \* Cappuccino valve opens (heating is off) until the machine gets restarted.



#### 4.4 Replacing steam boiler

The steam boiler is filled from the hot water boiler via the supply valve having replaced the steam boiler and switched ON the machine. The supply valve is opened until the electrode reports "contact". Then the machine is heated up.

#### 4.5 Replacing hot water boiler

The hot water boiler is not filled automatically after the replacement. If the steam boiler electrode got in contact with water, the steam boiler and hot water boiler would heat up. Therefore keep the heating unplugged having replaced the hot water boiler. Then fill up the hot water boiler via the Servicetool / component test until hot water runs out of the spout:

- Voltage 24 V OK
- Hot water valve
- Oscillation pump
- machines with constant water supply are equipped with an additional hot water supply valve

Then unplug the coffee machine mains plug and plug the hot water boiler mains plug in the CPU.



#### 4.6 Check and set pressure reducer

Press the unlighted P-button for 3 s in the machine program under Information/Production date. So the hidden routine for setting the pressure reducer is started.

- \* Remove screw plug on water tank union.
- \* Screw in auxiliary nipple (33.2320.8000) for plug connector adapter.
- \* Place auxiliary tool on union.
- \* keep the unlighted P-button pressed in the machine program under Information/Production date. After 3 s the boiler infeed valve opens; Read pressure from manometer and set to 1.8 bar.
- \* The boiler infeed valve closes again when P-button is released
- \* Remove setting controller and remove auxiliary nipple.
- \* Replace screw plug.

#### 4.7 Descaling, Filter replacement, Filter rinsing

Information see User Manual.

## 5 Error messages and events

### 5.1 Display messages

#### Operation messages

refill water tank

Water tank is empty or not inserted.

heating up ...

When temperature in hot water boiler or steam boiler is too low.

warm rinse  
in progress

During automatically (after first heating-up) or manually warm-up rinse (via rinsing button).

refill beans  
left

Idle current at bean hopper left is detected.

refill beans  
right

Idle current at bean hopper right is detected.

empty grounds cont.

Grounds container is full  
(Default 200 seconds grinding time).

#### Cleaning messages

replace brewing  
unit

Brewing unit not detected after closing the door or reinserting the grounds container.

empty drip tray

Displayed after switching machine on: machines without drain connection and after cleaning with switching off.

**Maintenance and Care messages**

Customer check-up

After 15.000 brewings

Service maintenance 1

After 1 year

Service maintenance 2

After 2 years

Revision

After 6 years

Mixer maintenance

After 6.000 beverages

Replace water filter

Replace the water filter (machines with constant water supply and tank)

Descale machine

Carry out machine descaling.

## 5.2 Error list

Display	Description
F2	Brewer without electricity
F5	Brewer shutoff
F6	Brewer over current
F7	Brewer timeout (no electricity)
F26	Portioner 1 current malfunction
F36	Current malfunction Portioner 2
F87	Boiler sensor damaged
F88	boiler excess temperature
F89	boiler heating time
F125	EEprom missing or defective
F126	Front panel / CPU Communication error
F135	Motor driver error (grinder or brewer motor)
F161	flowmeter malfunction during brewing
F162	flowmeter malfunction during cleaning
F163	flowmeter malfunction during checking
F164	flowmeter malfunction during hot water dosage
F165	flowmeter malfunction during choc dosage
F166	flowmeter malfunction during steam boiler feeding
F167	flowmeter malfunction during descaling
F186	timeout during steam boiler filling
F187	Steam boiler sensor damage
F188	Excess temperature in steam boiler
F189	Heating-time steam boiler

## 6 Milk nozzles

**Milk nozzles for WMF coffee machines**  
 These milk nozzles correspond to the provided milk nozzle in maintenance kits

	black	3,95137000	1,00	
	yellow	3,95900100	1,05	
	gray	3,95097100	1,10	
	orange	3,95106100	1,15	X
	gray-blue	3,370071714	1,20	X
	green	3,323178000	1,30	X
	white	3,395169000	1,40	
	brown	3,320315100	1,50	
	caramel	3,395213000	1,60	
	honey yellow	3,395214000	1,65	
	transparent	3,320314100	1,70	
	lightgreen	3,395215000	1,80	
	red	3,324101000	1,90	
	blue	3,313843100	2,00	
	pink	3,324102000	2,10	
	purple	3,324103000	2,20	
	beige	3,320460100	3,00	X

WMF 1200S

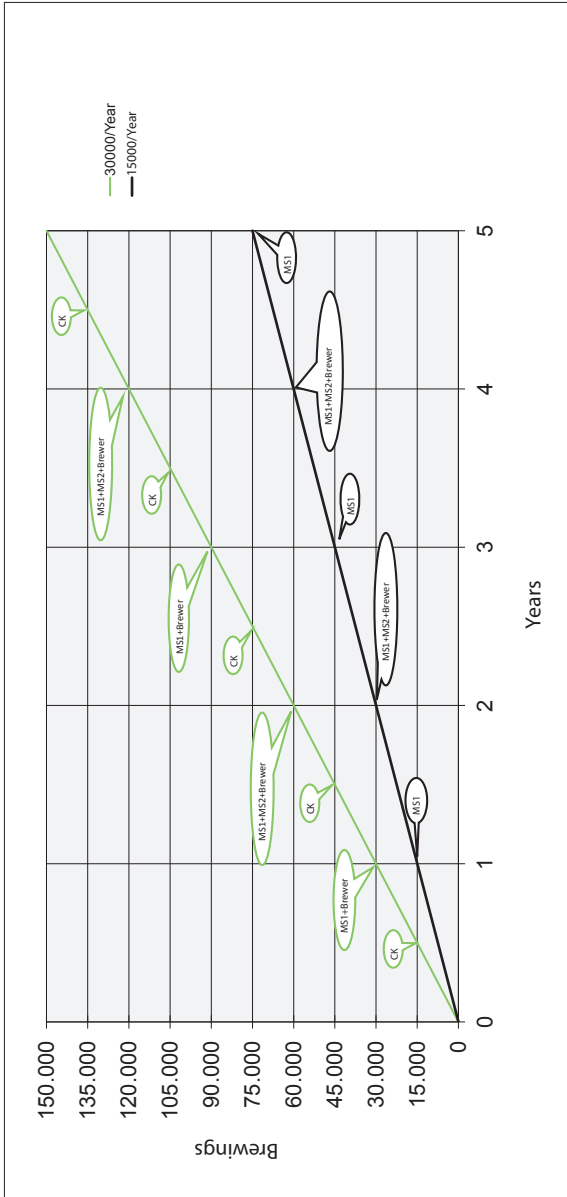
1. step : determine the adequate milk nozzle (at the milk foamer) first by means of the milk storage temperature (first use one of the nozzle enclosed in the delivery)

2. step: now select the optimal milk nozzle by means of required dispensing temperature of the milk foam (first try the nozzles enclosed in the delivery).  
 If the required milk foam temperature can not be achieved, choose another nozzle.

Information: the temperature can be influenced additionally by setting the foam quality (settable in the submenu).

If no cooler is used /no Plug&Clean adapter is used, plug on this milk nozzle at the end of the hose

## 7 Maintenance concepts





## 7.1 Maintenance sets

### Customer check-up kit (CK)

every 15.000 brewings

### Service maintenance 1 (MS 1)

once a year (contains customer check-up kit)

**Service maintenance 2 (MS 2)** every 2 years

### Brewer

33.2823.6199

### Set Choc

33.2828.6100

### Overview maintenance sets

	WMF milk system Venturi	WMF Topping
	optimized milk foamer	Topping
<b>2,2 kW</b>		
Customer check-up kit	33.2878.3000	33.2878.3000
Service maintenance 1	33.2878.4000	33.2878.4000
Service maintenance 2	33.2878.5000	33.2878.6000