



WMF 1300 S

USER MANUAL

ENGLISH

Congratulations on the purchase of your WMF coffee machine.

The WMF 1300 S coffee machine is a fully automatic single-cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam, and hot water.

With its optionally available powder hopper, the WMF 1300 S can also make hot chocolate with milk or milk foam.



Follow the User Manual



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

CAUTION

Follow the User Manual signs and symbols
page 20

Follow the Safety chapter
▷ starting on page 7



Hazard to life due to electrical shock



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

WARNING

Follow the Safety chapter
▷ starting on page 7



Conditions for use and installation

- In the event of failure to comply with maintenance information and the specifications in the Technical Data chapter, no liability is accepted for any resultant damage.
 - > Follow the User Manual.
 - > Maintenance and repair work may be performed only by the WMF Service, using original spare parts.

IMPORTANT

Technical data
▷ starting on page 114

Maintenance
▷ starting on page 101

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1 Safety



Misuse

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

**WARNING**

1.1 General safety instructions

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.

**CAUTION**



> Built-in safety devices must never be altered.



> This device can be used by children of age 8 years or older while under



continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.

> Children must not play with the device.

> Cleaning and user maintenance must not be performed by children.

 **CAUTION**

A coffee machine poses a potential for hazard when correctly used, despite the use of safety devices. Please observe the following instructions when using the coffee machine to prevent injury and health hazards:



Hazard to life due to electrical shock



WARNING



- The voltage inside the coffee machine is a hazard to life.
 - > Never open the housing.
 - > Never loosen the screws, and do not remove any housing parts.
 - > Avoid damage to the power cord. Do not kink or crush it.
 - > Never use a damaged power cord. A damaged power cord must be replaced by the manufacturer or a service representative in order to prevent a hazard.
 - > Never immerse the mains plug in water or other liquids. Never pour water or other liquids over the mains plug. Always keep the mains plug dry.
 - > Do not unplug the equipment's plug on the rear of the coffee machine until the power cord has been unplugged from the mains.
 - > The coffee machine must be disconnected from the power supply prior to maintenance and repair work. Pull out the plug to do so. The person performing the maintenance or repair must always be able to check, with a clear line of sight, that the power supply has been disconnected.



Burn hazard / scalding hazard



CAUTION



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.
 - Hot water and steam may escape from the outlets in the heating-up phase.
- > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place an appropriate cup under the combi spout before dispensing a beverage.

**Risk of injury**

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

⚠ CAUTION**Bruising or crushing hazard / risk of injury**

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

⚠ CAUTION**Health hazard**

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

⚠ CAUTION



Health hazard

- The milk system cleaner and the cleaning tablets are irritants.
 - > Follow the protective measures on the packaging of the cleaning agent.
 - > Only put in a cleaning tablet when an appropriate message is displayed.

 **CAUTION**



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the combi spout and out of the hot water spout.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
- The drip tray may contain hot liquids.
 - > Never reach under the spouts while cleaning.
 - > Ensure that no one ever drinks the cleaning solution.
 - > Be careful when moving the drip tray.

 **CAUTION**



Slipping hazard



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

 **CAUTION**

1.2 Intended use



Misuse

- If the machine is used other than as intended, this could lead to a risk of injury.
 - > The coffee machine must only be used as intended.

 **WARNING**

- The WMF 1300 S is designed to dispense beverages made with coffee and/or milk and/or powder (such as Choc or Topping).
- The coffee beans, milk, topping, and chocolate powder products must be suitable for processing in a fully automated coffee machine. The products must not be processed after their expiration date.

- This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar places. It can also be used in a domestic environment.

Installation location

- The device can be used as a self-service device if it is supervised by trained personnel.
The machine must be set up so as to allow good visual access.
- The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base.
- The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray.
- The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jet, steam cleaner, or similar devices.

Constant water supply (optional, with constant water model)

- 3/8 inch hose connector with water mains tap, and dirt filter with 0.08 mm mesh size, on site. At least 0.2 MPa (2 bar) supply pressure at 2 l/min. Maximum 0.6 MPa (6 bar). Maximum inlet temperature 35 °C.
- The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use the old set of hoses.

Ambient temperature

- Ambient temperature +5 °C to a maximum of +35 °C

Usage

- The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.
- **Under no circumstances may the WMF 1300 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).**

Hygiene

- The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
- In office / floor kitchen areas or similar self-service set-ups, 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.

1.3 Conditions for use and installation



Risk of fire and accidents

- > The conditions for use and installation listed in the "Technical Data" chapter must be met.
- > Before inserting the device plug, ensure that the information on the rating plate matches the mains voltage for the installation.

WARNING

Technical data
▷ page 114



Risk of fire

- Without a drain connection, water can spill out of the drip tray. This water could contact live electrical components of the coffee machine and cause a fire.
- > Always shut off the main tap in the water inlet pipe when shutting down.
- > Always empty the drip tray.
- > Connect the coffee machine to a water drain.

WARNING

Technical data
▷ page 114



Conditions for use and installation

- > Use the coffee machine only in places that will not freeze.
- > If the coffee machine has been transported or stored at temperatures below 5 °C, then it must rest at room temperature for at least 5 hours before operating.

IMPORTANT

Technical data

▷ *starting on page 114*

Any necessary on-site preparatory work for electricity, water, and drainage connections at the customer's premises is to be arranged by the machine owner / operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF Service engineers must 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.

2 Introduction

2.1 Parts of the coffee machine



"Ready to operate" display



- 1 Bean hopper (up to 2), optional lockable
- 2 Manual insert / tablet insert
- 3 Powder hopper (choc or topping), with optional lock
- 4 Door to mixer
- 5 Illumination
- 6 Hot water spout / steam outlet (optional)
- 7 Door to milk connection
- 8 Cup stop
- 9 Removable drip tray with drip grid
- 10 SteamJet cup warmer
- 11 Grounds container
- 12 Water tank
- 13 Combi spout with integrated milk foamer
- 14 Touch display for beverage buttons and settings
- 15 ON/OFF switch

"Ready to operate" display

- 16 Message pad
- 17 Eco mode
- 18 Menu pad (opens the main menu)
- 19 SteamJet pad
- 20 "Warm rinse" pad
- 21 Beverage size
- 22 Barista pad
- 23 Steam button in beverage field

The pads and buttons available on the display depend on the settings and the machine model.

The functions shown here are examples.

Software ▷ starting on page 42

User Manual Signs and Symbols



Personal injury safety instructions

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



Personal injury safety instructions

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



Electrical shock



Hot steam



**Bruising or
crushing hazard**



Hot surfaces



Slipping hazard



Notice of property damage

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



Note / tip

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



WARNING

*Follow the Safety chapter
▷ starting on page 7*



CAUTION

*Operation safety instructions
▷ page 26*

*Care safety instructions
▷ page 79*

*Follow the Safety chapter
▷ starting on page 7*

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 113*

*Technical data
▷ starting on page 114*

NOTE

TIP

Glossary

| Term | Explanation |
|------------------------|--|
| • | • Listings, selection options |
| ✱ | ✱ Individual steps |
| <i>Text in italics</i> | <i>Description of coffee machine state and/or explanations of automatic steps.</i> |
| Additions | Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc and topping. |
| Barista | Professional coffee server |
| Beverage dispensing | Dispensing coffee, hot water, or powder beverages |
| Capacity | For example: the capacity of the water filter in litres |
| Carbonate hardness | Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the drinking water. |
| Choc | Hot chocolate |
| Combi spout | Standard is double spout. Option available for single spout. |
| Decaf | Decaffeinated coffee |
| Grounds chute | ▷ Grounds disposal through the counter, page 38 |
| Main water supply tap | Water stop valve, angle valve |
| Milk system | Combi spout, milk nozzle and milk hose |
| Mixer system | Complete module, mixer with portioner for powder beverages |
| Powder beverages | Such as Choc or Topping |
| Pre-infusion | Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic compounds. |
| Pressing | Automatic pressing of ground coffee prior to brewing cycle. |
| Rinsing | Intermediate cleaning |
| Self-service mode | Self-service customer operation |

3 Start-up

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



Follow the User Manual



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

CAUTION

Follow the User Manual signs and symbols

▷ page 20

Follow the Safety chapter

▷ starting on page 7



Hazard to life due to electrical shock



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

WARNING

Follow the Safety chapter

▷ starting on page 7



Conditions for use and installation

Follow the User Manual.

IMPORTANT

Conditions for use and installation

▷ starting on page 16

Technical data

▷ starting on page 114

3.1 Installation location



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

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 113*

*Technical data
▷ starting on page 114*

*The device can be used as
a self-service device if it is
supervised by trained personnel.
The machine must be set up so as to
allow good visual access.*

*▷ Chapter 1.2
Intended use
starting on page 14*

3.2 Unpacking



- > Packaging material in the box contains accessories. Do not throw away.
- > Accessories are packed in the water tank and the coffee grounds container. Remove the accessories prior to start-up and rinse the coffee grounds container and water tank thoroughly.
- > The accessories include an M3 flathead screw that can be used to prevent the outlet cover from being removed without authorisation. This screw may be installed only by trained personnel or WMF Service.
- > Make sure that the coffee machine is intact. In case of doubt, do not start up the coffee machine, and inform the WMF Service.
- > Retain the original packaging in the event of any subsequent return.

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 113*

*Accessories and spare parts
▷ page 118*

*Technical data
▷ starting on page 114*

- * Unpack the WMF 1300 S and place the coffee machine on a stable, horizontal surface

- ✱ Observe the technical data
- ✱ Plug the power cord for the coffee machine into an appropriate electrical outlet

Technical data
▷ page 114

3.3 Start-up program

- ✱ Switch-on the coffee machine using the ON/OFF switch

Coffee machine switches on.

The start-up program starts.

- ✱ Follow all the instructions on the display



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

IMPORTANT

Change settings
▷ Software
starting on page 42

Additional instructions

- Connect up the milk ▷ Chapter 4.3.1 page 28

As soon as the start-up program has run through completely and all necessary adjustments have been made, the coffee machine will restart. Calibration is performed fully automatically.



Burn hazard / scalding hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7

Place the water tank water filter (optional)

This item is a step that is performed during the start-up program.

For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.

Determine the water hardness

- ✱ Request drinking water hardness reading from water supplier, or determine using WMF carbonate hardness test (complete with instructions) in the accessories

The carbonate hardness test is supplied with the accessories.

Capacity

The included water filter for the water tank (BWT 200 l) can treat up to 200 litres of water at 10 °dKH.

The actual service life depends on the hardness of the drinking water supply and can be found in the following table.

| Water hardness | Capacity in litres | Water hardness | Capacity in litres |
|----------------|--------------------|----------------|--------------------|
| <5 | no filter needed | 15 | 135 |
| above 5 | 400 | 16 | 125 |
| 6 | 335 | 17 | 120 |
| 7 | 285 | 18 | 110 |
| 8 | 250 | 19 | 105 |
| 9 | 220 | 20 | 100 |
| 10 | 200 | 21 | 95 |
| 11 | 180 | 22 | 90 |
| 12 | 165 | 23 | 85 |
| 13 | 155 | 24 | 80 |
| 14 | 145 | >25 | 70 |

The unit used is the "Deutsche Karbonathärte" (°dKH)

*Filter change
▷ Care
page 47*

Note

If the water hardness is between 0 and 5 °dKH, no water filter is needed.

*▷ Start-up program
page 24*

4 Operation

4.1 Operation safety instructions



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
 - Hot water and steam may escape from the outlets in the heating-up phase.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place an appropriate cup under the combi spout before dispensing a beverage.
-



CAUTION

*Follow the Safety chapter
▷ starting on page 7*



Health hazard

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



CAUTION

*Follow the Safety chapter
▷ starting on page 7*



Bruising or crushing hazard / risk of injury



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

**CAUTION**

4.2 Switch on the coffee machine

The ON/OFF switch is located on the right side of the operating panel.

✱ Press the ON/OFF switch

A signal sounds.

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.



ON/OFF switch

4.3 Milk or milk foam (optional)

4.3.1 Connect up the milk

Basic Milk

Use a suitable milk nozzle on the combi spout.

| Colour | Milk temperature |
|-----------------|--------------------------------|
| • grey nozzle | very cold milk (<5 °C) |
| • orange nozzle | chilled milk (<10 °C) |
| • green nozzle | non-chilled milk (above 16 °C) |



Cooler version

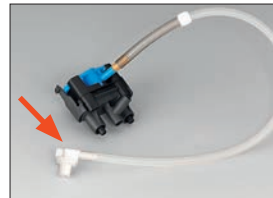


With WMF milk cooler, WMF Cup&Cool

Basic Milk

✧ Insert the milk nozzle for chilled milk into the milk connection on the combi spout

- ✧ Remove the milk container from the cooler
- ✧ Push the milk container lid back
- ✧ Pour milk into the milk container
- ✧ Place the lid back on the container
- ✧ Insert the adapter on the milk hose into the connection in the milk container lid
- ✧ Push the milk container back in carefully



Plug&Clean adapter



Milk container

Milk lance (optional)



Note

- Clean the milk lance daily.
- The milk hose must not be kinked.

NOTE

- * Use the correct steam nozzle on the milk foamer
- * Place the milk packaging on the left next to the coffee machine
- * Open the cover of the milk lance
- * Connect the Plug&Clean adapter to the milk lance
- * Insert the milk lance into the milk pack

The milk lance must reach to the floor of the milk package.



- Operation without the Plug&Clean adapter installed on the milk hose is not permitted.
- Operating the machine without a matching WMF milk cooler is permissible only with the WMF milk lance.

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 113*

4.3.2 Milk or milk foam dispensing

- * Place a cup of the appropriate size beneath the combi spout
- * Touch the beverage button assigned to milk or milk foam

The beverage is dispensed according to the recipe settings (dispensing option, milk foam quality, etc.)

Dispensing option

*▷ Cup volume
page 49*

Start-Stop or metered

4.4 Beverage dispensing

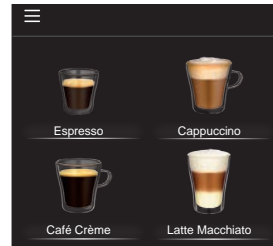
Touching the beverage buttons triggers dispensing of the beverage selected.

- Lit up button = Ready to dispense
- Unilluminated button / red triangle in the header bar = not ready to dispense / button disabled

- ✱ Place a cup of the appropriate size beneath the combi spout
- ✱ Touch the desired beverage button

Cancel beverage

- ✱ Touch the beverage button again



Beverage selection

Button layout

▷ *Operating options*
page 58

Cancel beverage

▷ *Operating options*
page 59

4.5 Optional pads

There are optional pads, such as the Barista pad shown here, that can be shown on the function line of the display.

Another example is the S-M-L pad.

The S-M-L cup volumes need to be set for beverages in order for them to be available.

The cup volume "S" or "L" can then be selected prior to selecting a beverage, and then only those beverage buttons that have that size available will be illuminated.

M = size of the beverage set, no pre-selection

S = approx. 25% less than M

L = approx. 25% more than M

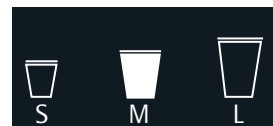
Activate and set up optional pads

▷ *Control options*
page 55



Example:

Barista pad

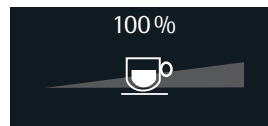


Example:

S-M-L pad

4.6 Cup size adjustment

Free selection of the cup volume is optionally available.



4.7 Hot water dispensing

- * Place a cup of the appropriate size beneath the hot water spout
- * Touch the hot water button

Dispensing occurs according to the dispensing option.



4.8 Basic Steam (optional)



Burn hazard / scalding hazard



- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
- Hot water and steam may escape from the outlets in the heating-up phase.
 - > When dispensing beverages and steam, do not reach beneath the spouts.
 - > Do not reach beneath the spouts during the heating-up phase.
 - > Do not touch the spouts immediately after dispensing.
 - > Always place an appropriate cup under the combi spout before dispensing a beverage.



CAUTION

Follow the Safety chapter
▷ starting on page 7



Note

The dispensing option for steam can be set under the "Beverages" menu item. The available dispensing options are Start-Stop, metered, free-flow, and Start-Stop freeflow. The dispensing options are described in the Beverages chapter.

NOTE

Dispensing option
▷ Software
▷ Beverages
page 49

※ Press the steam button

Steam is dispensed for as long as the steam button is held.

- Steam warms beverages
- Steam manually foams milk

Warm beverages

- * Use as tall and slim a Cromargan® jug as possible, with handle
 - * Fill jug to no more than half way
 - * Immerse steam nozzle deep into the jug
 - * Press and hold steam button until desired temperature is reached
 - * Release steam button
 - * Swing steam outlet over to the drip tray
 - * Briefly press the steam button
- Residue in the steam outlet tube is rinsed.*
- * Wipe the steam outlet with a damp cloth

*A Cromargan® jug, such as
WMF order number 03 9090 0030
or 03 9090 0050*

Foam milk



> Do not overheat milk when foaming, otherwise milk foam volume decreases.

TIP

- * Use as tall and slim a Cromargan® jug as possible, with handle
 - * Fill jug to no more than half way
 - * Immerse steam nozzle into jug to just under the surface
 - * Press and hold steam button whilst rotating jug in a clockwise direction
- A thick creamy milk foam results.*
- * Release steam button
 - * Swing steam outlet over to the drip tray
 - * Briefly press the steam button
- Residue in the steam outlet tube is rinsed.*
- * Wipe the steam outlet with a damp cloth

4.9 SteamJet cup warmer



Burn hazard / scalding hazard



- Hot steam is produced by the SteamJet cup warmer. The cups and adjacent surfaces also get very hot.
- > Use heat-resistant cups.
- > Always place a cup upside-down over the cup warmer before dispensing steam.
- > Do not touch the adjacent surfaces immediately after dispensing.
- > Do not touch the spouts immediately after dispensing.
- > Never use the SteamJet function without the drip grid in place or without the cup warmer insert.

CAUTION

Follow the Safety chapter
▷ starting on page 7
Clean drip tray daily
Care
▷ starting on page 79




Health hazard / hygiene

- The SteamJet function is intended for warming the cup and is not intended to be used for cleaning.
- > Always use freshly washed cups when warming cups.

CAUTION

Follow the Safety chapter
▷ starting on page 7

The SteamJet cup warmer can use steam to warm up cups.

- * Place a cup on the cup warmer with the opening facing downward
- * Touch the  pad

*Hot steam slowly flows into the cup from below.
The jet of steam stays on for the time set in the settings.*

- * Touch the SteamJet button again
- The steam jet stops immediately.*



SteamJet pad active / inactive
▷ Operating options
page 56

4.10 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: 60–169 mm



4.11 Bean hopper / powder hopper (optional lockable)

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



- Foreign objects can damage the grinders. Such damage is not covered under the warranty.
 - > Ensure that no foreign objects land in the coffee bean hopper.
 - > Do not overfill the powder hopper.
 - > Do not press down and compact the powder.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

4.12 Manual insert (optional lockable)

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

Manual insert is used

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



Tablet insert



- Add ground coffee or cleaning tablet only after the display message.
- Use only ground coffee in the manual insert.
- Do not use water-soluble powdered coffee.
- Do not use coffee that is ground too finely.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

Ground coffee prepared using the manual insert

- * Open manual insert lid
- * Insert ground coffee (maximum 16 g)
- * Close manual insert lid
- * Touch the desired beverage button



Manual insert

4.13 Water tank (with optional lock)



Clean the water tank manually weekly.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113



Coffee machines that are connected to a constant water supply fill the water tank automatically.

NOTE

The water tank is on the right, next to the combi spout.

- * Remove water tank
- * Fill water tank
- * Place the water tank



Lock the water tank (optional)

- * Slide the combi spout upward
- * Remove grounds container
- * Slide the lock to the right of the brewer in the brewer space upward and hold it up
- * Remove water tank
- * Replace the grounds container
- * Fill water tank
- * Place the water tank



4.14 Grounds container

The grounds container receives the used coffee grounds. It has enough capacity to store coffee grounds from approx. 50 brewing cycles.

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 full or removed.

- * Slide the combi spout upward
- * Remove grounds container
- * Empty and replace grounds container
- * Confirm process on the display



Clean the grounds container
▷ *Manual cleaning*
page 88



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

IMPORTANT

Follow the Warranty chapter
▷ *starting on page 113*

4.15 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 separate container under the counter.

Important

Clean grounds chute daily
▷ *Manual cleaning*
page 88

4.16 Drip tray / drip tray sensor



Scalding hazard



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



CAUTION

Clean drip tray daily

Care

▷ starting on page 79



On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning).

NOTE



Drip tray sensor

A sensor monitors fill level and whether the drip tray has been inserted.

The coffee machine will indicate on the display when the maximum fill level is reached.

- * After the display message appears, remove the drip tray carefully, empty it, and then reinsert the drip tray



The underside of the drip tray and the area around the drip tray sensor must be dry before it is replaced. The sensor is on the left, underneath the drip tray. If there is residual moisture in this area, the message, "Empty drip tray" appears again.

IMPORTANT

4.17 Constant water supply (optional)

Installation of the constant water supply connection to a drinking water source and a water drain must be done by trained personnel or WMF Service.



Risk of fire

- Without a drain connection, water can spill out of the drip tray. This water could contact live electrical components of the coffee machine and cause a fire.
 - > Always shut off the main tap in the water inlet pipe when shutting down.
 - > Always empty the drip tray.
 - > Connect the coffee machine to a water drain.



For coffee machines with a constant water supply, we urgently recommend connecting the water drain as well. Otherwise the drip tray could overflow and cause damage to furniture, for example.

Constant water supply retrofit kit
▷ *Accessories and spare parts*
page 118



WARNING

Technical data
▷ *page 114*

IMPORTANT

The conditions for use and installation must be met.
▷ *page 16*

4.18 Switch off the coffee machine



Take care to work hygienically

- Germs that are hazardous to health can grow in the coffee machine.



CAUTION

Follow the Safety chapter
▷ starting on page 7

Clean the coffee machine as shown
in the manual.

Care
▷ starting on page 79



Follow the manual

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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

The ON/OFF switch is located on the right side of the operating panel.

※ Press the ON/OFF switch briefly (approx. 1 second)

Coffee machine switches off.

※ Disconnect mains plug

Coffee machines with a constant water supply

※ Turn off main water supply tap



ON/OFF switch

5 Software



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

 **CAUTION**

Operation safety instructions
▷ page 26

5.1 Overview

Ready to operate

page 44



Button layout
▷ Operating options
page 58

The pads and buttons available on the display depend on the settings and the machine model.

"Ready to operate" display pads

page 44

| | | | |
|--|--------------------------------|---|--------------------------------------|
|  | Eco mode (active) page 76 |  | Warm rinsing page 44 |
|  | SteamJet cup warmer page 34 |  | Barista (coffee strength) page 45 |
|  | S-M-L pad page 73 |  | Cup size adjustment page 45 |

Main menu functions



Care
page 46



Information
page 60



Beverages
page 48



Operating options
page 55



Accounting
page 61



PIN rights
page 63



Timer
page 64



System
page 66



USB
page 74



Language
page 77



Eco mode
page 76



PIN access
page 64

Menu control pads



Main menu / back



PIN entry



Next / start



Load settings



Save settings



Confirm value / setting



Delete value / setting



Preparation test



Back



Show keyboard

Messages on the display



Error message



Milk temperature display
(optional)

5.2 "Ready to operate" display

The display shown when "Ready to operate" depends on the individual settings and options of the coffee machine.

5.2.1 Beverage buttons

All beverage buttons that are ready to dispense are illuminated.

Depending on the button layout selected, a vertically swipe on the display can bring up additional beverages. Beverage dispensing begins once the desired beverage button is touched.



Example: Cappuccino button

Button layout

*▷ Operating options
page 58*

5.2.2 Function bar

SteamJet pad

For heating cups.



SteamJet pad active / inactive

*▷ Operating options
page 56*

"Warm rinse" pad

※ Touch the "Warm rinse" pad

A rinse 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.



"Warm rinse" pad active / inactive

*▷ Operating options
page 56*

Cup size adjustment

For selecting beverage size for the next beverage.



Cup size adjustment
 ▷ Operating options
 page 57

S-M-L pad

For pre-selecting beverage sizes. The beverages must be set up accordingly beforehand.



S-M-L
 ▷ Software
 ▷ System
 page 73

Barista pad – coffee strength

| | Display | Coffee strength |
|------------------|---------|----------------------------------|
| without touching | 2 beans | normal, as per setting |
| touch 1x | 3 beans | 15 % stronger than the setting * |
| touch 2x | 1 bean | 15 % weaker than the setting * |

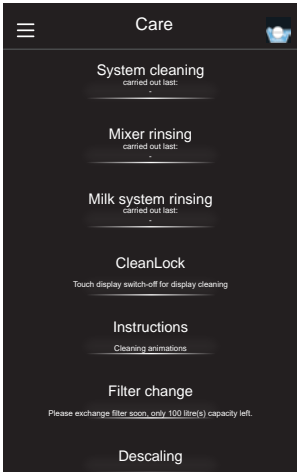


Barista pad active / inactive
 ▷ Operating options
 page 55

* Maximum quantity of ground coffee 15 g per brewing cycle

The coffee strength will be altered for the next brewing cycle only.

5.3 Care



Menu control pads

▷ Overview

page 43

Care

▷ starting on page 79

HACCP cleaning schedule

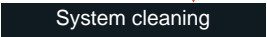
▷ starting on page 99

System cleaning

With switch off or without switch off the coffee machine after system cleaning.

The message to clean the system appears automatically after 200 brewing cycles, or after 6 days, whichever comes first.

Beverage dispensing is disabled after 250 brewing cycles, or after 7 days, whichever comes first. The machine cannot be used until a system cleaning cycle has been run.



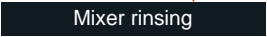
System cleaning

▷ Care

starting on page 82

Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer.



Mixer rinsing

▷ Care

page 83

Milk system rinsing

The milk system rinsing rinses the milk hose, the milk nozzles, and the milk foamer.



Milk system rinsing

▷ Care

page 83

Foamer rinsing

Foamer rinsing is an intermediate cleaning process for the milk foamer.



Foamer rinsing

Foamer rinsing
▷ Care
page 84

CleanLock

* Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

The touch display is activated again 15 seconds after the last time it was touched.



CleanLock

Clean the operating panel
▷ Care
page 88

Instructions

Animated instructions about the available cleaning programs and for installing and removing the combi spout, milk hose (right), mixer system, water filter change, and SteamJet.



Instructions

Filter change

Once the remaining filter life reaches 25%, the remaining service life is displayed every time it is switched on.

When there is 0% filter life remaining, a reminder that the water filter needs to be replaced is displayed every 3 hours.

Replacing the filter is necessary to prevent damage to the machine.

* Change the filter

* Confirm filter change

After filter change there is an automatic program sequence to rinse and bleed the anti-scale filter and water system. Hot water runs out of the hot water spout during this process.

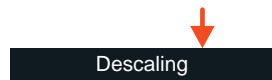


Filter change

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

Descaling

The water hardness, flow rate, and whether a water filter is used are the factors that determine the number of litres remaining before descaling is required. This litres indication is calculated and displayed by the WMF 1300 S.



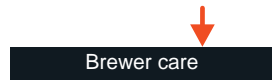
Descaling
 ▷ Care
 ▷ starting on page 86

Brewer care

After 15,000 brewing cycles, the O-ring on the brewer needs to be replaced.

When the service life has been exceeded, the fact that it is due for replacement is reported daily.

- * Change the O-ring
- * Confirm the change



5.4 Beverages



General information

Dispensing test

For many beverage settings, it is possible to start a dispensing test with the new settings before the recipe is saved.

- * Modify the settings as desired
- * Touch the "Dispensing test" pad

The beverage is dispensed using the newly changed values.

- * If the beverage is as desired, touch the Save symbol
- The recipe is saved.*



Example: Cappuccino button

Save recipes

The modified recipe is saved here.



Load recipes

A saved recipe is loaded to a beverage button here.

- * Touch a beverage button
- * Touch the "Load recipes" pad

A submenu opens.

- * Mark the desired recipe
- * Touch the "Save recipes" pad

The beverage button is assigned to the newly selected recipe.



Cup volume, multiple brewing, and dispensing option



Cup volume

Set the desired filling volume. The recipe is adjusted accordingly.

100% indicates the previously saved value.

S-M-L Function

The S-M-L function is activated in the menu "System". The cup volume can also be set to a different general level for all beverages using the operating options. For individual beverages that deviate from the standard, the S-M-L quantity can be changed under cup volume.

Each size can also be individually set to active or inactive. Inactive means that the size no longer appears as a selection for the individual beverage.

Activate S-M-L and make a change for all beverages

▷ System

▷ S-M-L

page 73

Optional pads

▷ Operation

page 30

Cup volume S-M-L

The recipes for the sizes S and L are generated.

M is as set.

Default value:

S = 25% less than the setting.

L = 25% more than the setting.

| S | M | L |
|--|--|--|
| 72 | 97 | 122 |
| 73 | 98 | 123 |
| 74 | 99 | 124 |
| 75 | 100 | 125 |
| 76 | 101 | 126 |
| 77 | 102 | 127 |
| 78 | 103 | 128 |
| <input checked="" type="checkbox"/> S-active | <input checked="" type="checkbox"/> Active | <input checked="" type="checkbox"/> L-active |

Change S-M-L for individual beverages

▷ Cup volume

Multiple brewing cycles

The beverage is brewed several times, as set. Up to 12 times the set quantity can be dispensed with one push of a button.

Available for beverages with coffee and with milk mixtures, as well as for hot water with the "metered" dispensing option.

Dispensing option

• Start-Stop

The dispensing runs until the set volume is reached. The dispensing can be stopped sooner by touching the button again.

• Metered

The set volume is dispensed. The dispensing option is available for milk, foam, and hot water.

• Freeflow

The beverage or steam is output for as long as the button is pressed and held.

• Start-Stop-Freeflow

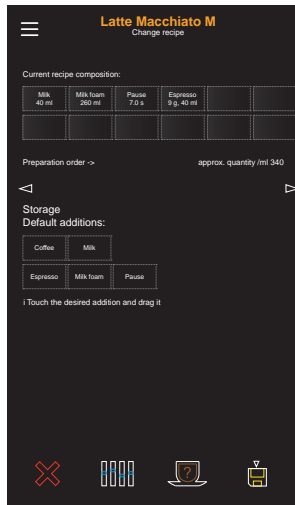
A brief press of a button starts Start-Stop dispensing.

A longer press of the button, for more than 1 second, starts freeflow dispensing.

Change recipes



Menu control pads
▷ Overview
page 43



Current recipe composition

The additions in the recipe are displayed here. The preparation order is from left to right. Additions that are above or below each other are processed at the same time. The software indicates whether desired options are not technically possible.

Inventory of factory additions

The additions that can be used for the recipe are shown here.

✱ Touch the desired addition and slide it into the current recipe composition

The addition is immediately inserted at the desired position.

Delete addition

Delete a marked addition from the current recipe composition.



Change addition

✳ Mark the addition and touch the symbol
"Change addition"

The "Change addition" menu opens.

The setting options for the selected addition are displayed.

The saved and current data are displayed.



The current values



The values saved by Service



The factory values

Ground coffee quantity

Enter in grams (g)



Water quantity / milk quantity

Enter in millilitres (ml)



Coffee quality

The quality levels influence the coffee brewing cycle. The higher the quality level, the more intensive the release of the flavour and aromatic substances in the coffee.



Quality levels

- 1 After pressing, space is provided for the ground coffee to swell.
- 2 After pressing, the coffee is brewed immediately.
- 3 After pressing, a pre-infusion occurs.
- 4 After pressing and a pre-infusion, wet pressing occurs.
- 5 Same as for Quality 4, but with stronger wet pressing.
- 6 Same as for Quality 5, but with stronger and longer wet pressing.
- 7 Same as for Quality 6, but with stronger and longer wet pressing.

Note.

If very finely ground coffee is used with a small amount of brewing water, a high quality level can cause a brewing water flow error.

Select grinder (optional)

The coffee grinder to be used can be selected for each recipe.

The value of 1 is assigned to the desired coffee grinder.



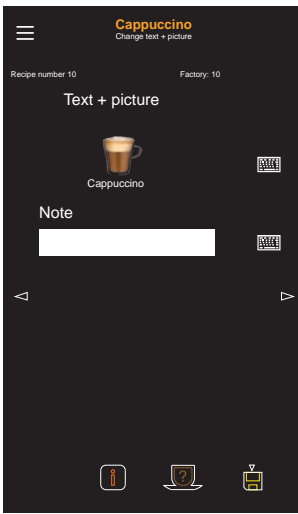
| Grinder 1 | Grinder 2 | Coffee powder |
|-----------|-----------|---|
| 1 | 0 | Ground coffee from grinder 1 will be used. |
| 0 | 1 | Ground coffee from grinder 2 will be used. |
| 1 | 1 | The ground coffee used will be half from grinder 1 and half from grinder 2. |



"Select grinder" is available for coffee machines with two grinders.

NOTE

Text and picture



Menu control pads
▷ Overview
page 43

The beverage name and photo of a beverage button are adjusted here.
※ Press the keypad button to activate the keypad

Note

A note about the beverage can be saved here.

Load custom beverage pictures
▷ USB
page 74

5.5 Operating options



Operating elements



Operating elements

SB mode (self-service)

For self-service mode, a few functions can be switched to be inactive.

These functions and their pads are not displayed in the inactive state.

Options: • active • inactive

Default value:  inactive

SB mode active means that the following settings are set at the same time.

- Barista pad: inactive
- "Warm rinse" pad: inactive
- Menu pad: delayed
- SteamJet: inactive
- Error message: symbol
- Cup size adjustment: inactive
- Language pre-selection: inactive
- Beverage pre-selection: inactive
- Cancel beverage: inactive

Barista pad
page 55

"Warm rinse" pad
page 56

Menu pad
page 56

SteamJet
page 56

Error message
page 56

Cup size adjustment
page 57


Language pre-selection
page 57

Beverage pre-selection
page 59

Cancel beverage
page 59

Barista pad


Options: • active • inactive

Default value:  active

active The pad is displayed when ready for operation.

“Warm rinse” pad

Options: • active • inactive

Default value:  active

active The pad is displayed when ready for operation.

Menu pad

Options: • Immediately • Delayed


Default value: Immediately

Immediately The menu pad reacts immediately when the pad is touched.

Delayed Touching the empty pad twice calls up the main menu.

SteamJet

Options: • active • inactive

Default value:  active

active The pad is displayed when ready for operation.

Error message

The error is displayed in various colours in the header bar on the display.

Options: • Text • Symbol

Default value: Text

Text The errors are shown on the display as a text message.

Cup size adjustment

The open selection of cup volume can be activated in the operating options.

The cup volume can be adjusted to the cup size used prior to selecting the beverage.

Options: • active • inactive

Default value: ☒ inactive

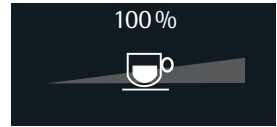
Sliding the cup on the controller to the right increases the cup volume, and sliding left reduces it.

The cup volume is indicated in percent.

Controller in the centre 100% as set

Controller all the way left 50% less

Controller all the way right 50% more



This function cannot be used at the same time as the active S-M-L preselection.

Language pre-selection

This setting determines whether languages and flags pre-selection can be set from the beverage settings.

"Language pre-selection" can be activated here, or by selecting the "Self-service+Flags" button layout when self-service mode is active.

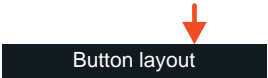
Options: • active • inactive

Default value: ☒ inactive

Button layout "Self-service+Flags"
▷ *Button layout*
page 58

Button layout

Various standard button layouts are saved and can be selected here.



PostSelection

Options: • active • inactive

Default value: ☒ inactive

active The type of coffee and the size of the beverage are requested after the beverage has been selected.

The names of the types of coffee and the sizes can be modified. (Type of coffee and S-M-L).
The displays and options will vary, depending on the model.

- Size 1, 2 and 3
- Portioner 1 and 2

For self-service mode, a few functions can be switched to be inactive.

The functions and their pads are not displayed in the inactive state.



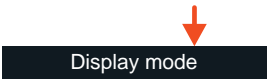
Options which are needed by the post-selection function are enabled in the System menu.

System
▷ starting on page 66

Display mode

Options: • single-page • multi-page

Default value: • single-page



Beverage pre-selection

Beverage pre-selection



Beverage pre-selection

Options: • active • inactive

Default value: ☒ inactive

active Previously selected beverages are dispensed without an additional button press. The header line displays, "Beverage preselection active".

Beverage confirmation

Options: • active • inactive

Default value: ☐ inactive

active Previously selected beverages must be confirmed before they are prepared each time.

Cancel beverage



Cancel beverage

Options: • active • inactive

Default value: ☒ active

active Beverage dispensing can be interrupted by touching the beverage button again.

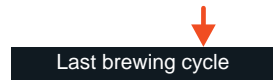
5.6 Information

The info menu has the following selection options, as described below.



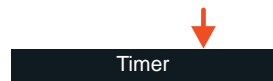
Last brewing cycle

Information about the last brewing cycle.



Timer

The weekly overview of the timer opens. The switch times of the pad layout are shown in this overview.



Service

Contact data for WMF Service.
Serial number of the coffee machine.



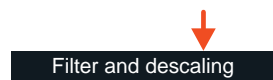
Care

The last cleaning and care actions that run via coffee machine programs are displayed here.



Water filter and descaling

Information on the remaining capacity of the water filter and the time of the next descaling.

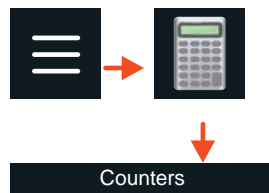


Journal

Journal of events and errors during operation and cleaning of the coffee machine.



Counters



| | SML | 1 | 2 | 3 | 4 |
|--------------|-----|---|----|-----|------|
| Cappuccino | M | 4 | 66 | 510 | 5900 |
| Cappuccino | L | 2 | 40 | 306 | 3540 |
| Chociatto | M | 9 | 48 | 416 | 4200 |
| Chociatto | L | 5 | 24 | 208 | 2100 |
| Espresso | M | 2 | 33 | 255 | 2950 |
| Hot water | M | 3 | 44 | 340 | 3933 |
| Latte Mach.. | M | 2 | 33 | 255 | 2950 |
| Latte Mach.. | L | 2 | 26 | 204 | 2360 |
| Milk | M | 1 | 17 | 128 | 1475 |
| Coffee | M | 3 | 53 | 408 | 4720 |

Counters 1 through 4 = continuous counters



Each counter can be reset to zero individually.
Individual counters can be reset manually.
(For example counter 1 = daily, counters 2
= weekly, etc.)

TIP

See vending machines User Manual.

External accounting

See the waiter accounting instructions.

Free of charge settings

The free settings are available, along with optional accounting units.


Free of charge settings

All free of charge

Options: • active • inactive

Default value:  inactive

Beverage free of charge

Options: • active • inactive

Default value:  inactive

Message display

When “All free of charge” is set to active, a text can be saved here. (e.g., “Free of charge”) The text is displayed in the header bar.

Display beverage buttons

When “All free of charge” is set to active, a text for the beverage button can be saved here.

5.8 PIN rights

One PIN can be assigned for each of the areas listed below.

- Cleaning
- Setting
- Accounting



The PINs are hierarchical.

This means, for example: the settings PIN simultaneously grants all rights for the cleaning PIN, but not the rights for the accounting PIN.

If no PIN is assigned, then the area is accessible without a PIN.

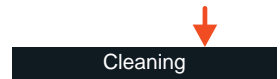
If a PIN has been assigned for a particular level, no access will be granted without a PIN.

Cleaning PIN

On entering the valid PIN, access granted to:



Care

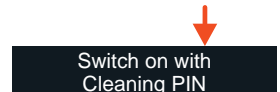


Switch on with Cleaning PIN

If this item is "active", the coffee machine can be switched on only by entering the saved Cleaning PIN.

Options: • active • inactive

Default value: ☒ inactive



Settings PIN

On entering the valid PIN, access granted to:



Care



Beverages



Operating options



Accounting
(without "delete")



Timer



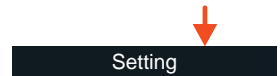
System



Language












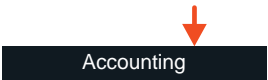
USB



Accounting PIN

On entering the valid PIN, access granted to:

-  Care
-  PIN
-  Beverages
-  Timer
-  Operating options
-  System
-  Accounting
(with "delete")
-  Language
-  USB



The Accounting PIN can be used to change the other two PIN numbers. If you have forgotten the Accounting PIN, it can be reset only by our service department.

Setting a new PIN

Once a PIN has been assigned for access rights, the PIN number must be entered here in order to assign a new PIN.

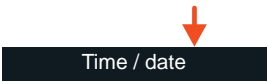


5.9 Timer



Time / date

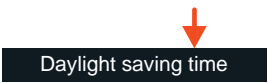
The current time of day and the date are set here.



Daylight saving time

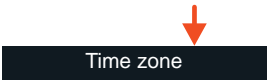
Set whether to switch to daylight saving time automatically here.
This menu is displayed only if no telemetry module is installed.

- Options:
- ☒ active
 - ☐ inactive
- Default value: ☐ inactive



Time zone

The time zone can be set here.

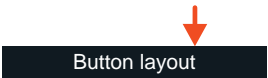


Button layout

Options: • active • inactive

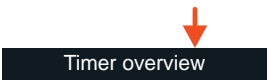
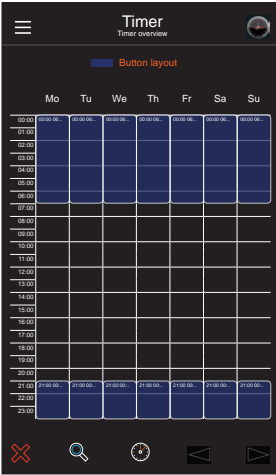
Default value: inactive

active Button layouts can be assigned automatically via the timer.



For example, self-service from 21:00 to 06:00.

Timer overview



The minimum time for displaying a button layout is 30 minutes.

The weekly overview of all switching times for the button layout is displayed.
The settings can be modified directly in the overview.

Delete timer

To delete a previously highlighted switching time, press the Delete symbol.



Daily timer overview

Switching between daily and weekly overview.
The daily overview shows switching times for the current day.

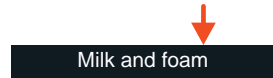


5.10 System



Milk and foam

The central generic values for milk and milk foam are set here. These values apply to all existing recipes. If special values for milk and milk foam are set in the recipes, they retain their validity and are not modified.



Milk storage temperature

Enter the milk storage temperature here.
For example, <10 °C when using Cup&Cool.

Empty message

(Cooler with low-level warning function is required)

This setting determines whether a milk empty message will be shown.

The empty message can be coupled with a beverage lockout. This is especially important for self-service mode, so that paid beverages are guaranteed to be dispensed completely.

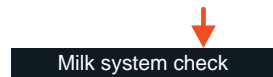
Temperature sensor

(Cooler with sensor required)

The milk temperature is measured.

Milk system check

The milk system check is started here if the output quality is not consistent, that is, if the milk or milk foam quality does not match the settings.



Hot foam proportion

Options: very little, little, middle, much, a lot.

Default value: middle



Hot foam proportion

Progress display

Options: line, circle, off

Default value: circle



Progress display

Display and illumination


The display and illumination are set here.



Display and illumination

Spout illumination

Options: • active • inactive

Default value:  active

Illumination when "Ready to operate"

- The illumination colour is set here.

Set the desired colour from the colour circle above the triangle. The colour can also be defined and set by means of RGB values.

There are also the following options:

- Slow colour change
- Standard colour change
- Quick colour change
- Off

The current setting is displayed immediately.



Event display (message)

Options: • active • inactive

For example, "Beans empty" message.

Default value:  inactive

active The illumination during a message can be adjusted.

Illumination for messages (event)


- Event sides colour

Display brightness

The brightness of the display is adjusted here.

Reduce brightness automatically

Options: • active • inactive

Default value:  active

active If "Reduce brightness" is set to "active", then the display brightness is reduced automatically 5 minutes after the last beverage is dispensed. If the display brightness has been dimmed, the display returns to the selected brightness level when it is first touched. The second time a beverage button is touched, the corresponding beverage is dispensed.

Touch calibration

Recalibrate the touch display.

Display background

The colour design for the touch display can be set here.

- Colour of the **main page**

Beverages: Font + colour

This setting determines whether the font size and colour are allowed to be changed.

Options: • active • inactive

Default value: ☒ inactive




Beverages: Font + colour

Water filter

Options: • active • inactive

Default value: ☒ inactive

active Water filter is fitted. Capacity and water hardness are queried.



Water filter

Note

We recommend using a water filter. Your WMF service partner will be happy to advise you on the right water filter to use.

Measured carbonate hardness

Enter the measured water hardness in °dKH here.
The carbonate hardness test is supplied with the accessories.



If the coffee machine is run with the wrong water hardness setting, this can lead to severe lime build up and thus to leaking valves.
No liability is assumed for any resulting damage.

NOTE

Determine the water hardness

✱ Request drinking water hardness reading from water supplier, or determine using WMF carbonate hardness test (complete with instructions) in the accessories

Measured total hardness

Enter the measured total hardness.

Filter capacity (water filter)

If the water filter is active, the filter capacity in litres is entered here.

Water filter capacity
▷ page 25

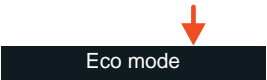
Eco mode

The Eco mode can be activated here.

Options: • active • inactive

Default value:  inactive

Eco mode
▷ page 76



Switch off

If Eco-Mode is active, the switch-off time can be set.

Options: (never / after 30 min/60 min/90 min/ 120 min/ 150 min/180 min)

Standard: never

The time after the last beverage is dispensed is adjusted here. If this time is exceeded, the coffee machine automatically shuts off.

It can be set in increments of 30 minutes.

Eco mode can be activated for a limited time using the timer.

Temperature

Boiler

The boiler water temperature is set here. (coffee brewing water temperature)



Temperature

Automatic milk system rinsing

Options: every 120 min, 52 hours

Default value: 52 hours



Automatic milk system
rinsing

Calibration of "beans empty" message

The beans empty message is recalibrated here.
This must be performed as soon as the "Refill beans"
message appears, even though there are still beans in
the hopper.



Calibration of "beans empty"
message

Antifreeze / transport preparation

The routine for partially emptying the boiler water
system is started here.

Partially emptying is necessary prior to shipping
via courier or package carrier, particularly in winter
months, in order to prevent damage.




Antifreeze /
transport preparation

Drip tray sensor

The drip tray sensor monitors the fill level of the drip tray.

It prevents the drip tray from overflowing.

Options: • active • inactive

Default value:  active



If the sensor is deactivated, the drip tray can be overfilled and may run over. This may cause damage to the furniture.
We recommending leaving the sensor activated.


Drip tray sensor

Drip tray sensor
▷ Operation
page 39

NOTE

Portioner

The names of the beans and powder types can be saved here, and will be displayed for selection in the "multifaceted" PostSelection mode, if the machine is equipped with more than one grinder or a double powder hopper.


Portioner

Display mode
▷ page 58

Bluetooth (optional)

The optional WMF Bluetooth stick is required for this function.

Options: • active • inactive

Default value:  inactive

- * Set Bluetooth to active here
- * Remove the spout cover
- * Insert the WMF Bluetooth stick in the USB slot
- * Switch the coffee machine off and on again


Bluetooth

S-M-L Function

Activate the S-M-L function here.

Change symbols and texts here. Beverage sizes can be changed based on the standard size (M).

Options: • active • inactive

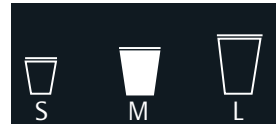
Default value: ☒ inactive


S-M-L

Small

Standard modification factor for beverage sizes for S-recipes that are newly activated.

Default value: 75%



Large

Standard modification factor for beverage sizes for L-recipes that are newly activated.

Default value: 125%

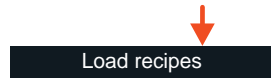
5.11 USB

Data exchange is possible via the USB connection. As long as the USB stick is inserted, the functions will be active. The USB connection is to the left of the display.



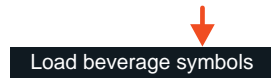
Load recipes

The recipes stored on the USB stick are loaded to the coffee machine here.



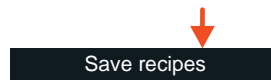
Load beverage symbols

Load photos or beverage symbols from USB stick.



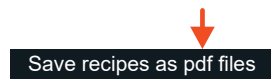
Save recipes

Current recipes are exported from the coffee machine to the USB stick here.



Save recipes as pdf files

The active recipes, all customer recipes, or all factory recipes can be exported as PDF files.



Export counters

Current counter levels are exported from the coffee machine to the USB stick here.



HACCP export

The cleaning cycles performed are recorded and are exported to the USB stick here as evidence for HACCP.



HACCP export

Data back-up

Data settings, such as machine data, beverage data, etc. are saved to the USB stick here.



Data back-up

Load data

Data settings, such as machine data, beverage data, etc. are loaded here from the USB stick to the coffee machine.

(Can be protected by a PIN.)



Load data

Load language

If available, another display language can be loaded to the coffee machine from the USB stick here.



Load language

5.12 Eco mode

If Eco mode is set to active, the steam boiler temperature is reduced 10 minutes after the last beverage is dispensed.

The beverage buttons remain lit.

If a beverage with a milk component is to be dispensed when the temperature is reduced, the coffee machine needs approx. 15 seconds to heat up.

Beverage dispensing starts after the machine has heated up.



Eco mode
▷ page 70

Eco mode

Options: • On • Off • Timer

Default value: ☒ inactive

The Eco mode can be activated here.



Eco mode display

The Eco mode symbol is displayed on the in the header bar of the "Ready to operate" display.

There are two states.

Eco mode "active"

The coffee machine is currently in the reduce phase.



Eco mode "ready"

Eco mode is based on idle time, 10 minutes after the latest beverage has been dispensed.



Immediate start

When Eco mode is set to "active", the Eco mode symbol is shown on the "Ready to operate" display.



Touching the symbol activates Eco mode immediately.
The symbol changes to "active."

5.13 Language

The language used in the display is set here.
The available languages are displayed in English.



6 Other settings

6.1 Set grinding degree



Bruising or crushing hazard / risk of injury



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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Set the grinding degree to be finer

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

Set the grinding degree to be more coarse

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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

- * Initiate coffee dispensing and wait until grinder starts up
- * With grinder running, alter grinding degree as desired using the multitool

Grinding degree fine  Grinding degree coarse 



Multitool

7 Care

7.1 Care safety instructions

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



Health hazard / hygiene

- Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system.
 - > Use the milk system rinsing to clean the milk system daily after use.
 - > System cleaning must be performed after 250 brewing cycles, or after 7 days, whichever comes first.
 - > After the system cleaning cycle has been run, the milk foamer and the steam nozzle must be cleaned manually.
 - > Replace the milk hose when needed, but no later than 6 months.
 - > Change the mixer hose at regular intervals.
 - > Follow all hygiene instructions.
 - > Follow the HACCP cleaning schedule.



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



Health hazard / hygiene

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



CAUTION

*Follow the Safety chapter
▷ starting on page 7*



Health hazard / irritation and scalding hazard



- During cleaning, hot cleaning solution and hot water run out of the spouts.
- Hot liquids can irritate the skin, and the heat poses a scalding hazard.
- > Never reach under the spouts while cleaning.
- > Always lock out the touch display with "CleanLock" before cleaning.
- > Ensure that no one ever drinks the cleaning solution.



CAUTION

*Follow the Safety chapter
▷ starting on page 7*

7.2 Cleaning intervals overview

| Care | | | | | | |
|--------------------------|--------|-----------|-----------|---------|---------------------------------------|--------------|
| Daily | Weekly | Regularly | Automatic | Message | | Instructions |
| Cleaning programs | | | | | | |
| | x | | | | System cleaning | 0 |
| x | | | | | Mixer rinsing | 0 |
| x | | | | | Milk system rinsing | 0 |
| x | | | x | | Foamer rinsing | 0 |
| Descaling | | | | | | |
| | | | | x | Descaling | |
| Manual cleaning | | | | | | |
| x | | | | | Clean the operating panel (CleanLock) | |
| x | | | | | Clean the grounds container | |
| | x | | | | Clean the water tank | |
| x | | | | | Clean the drip tray | |
| x | | | | | Clean the housing | |
| | | | | x | Brewer care | |
| | | x | | | Clean the brewing unit | |
| (x) | x | | | | Clean the milk system manually | |
| (x) | x | | | | Clean the mixer * | 0 |
| | | x | | | Clean the bean hopper | |
| | | x | | | Clean the powder hopper * | |



Cleaning programs
▷ starting on page 82

▷ page 86

▷ page 88

▷ page 88

▷ page 92

▷ page 92

▷ page 93

▷ page 48

▷ page 89

▷ page 94

▷ page 96

▷ page 97

▷ page 98

Daily = Daily, at least once per day, and as required

Weekly = Weekly cleaning

Regularly = Regularly as required

Automatic = Automatic processing

Message = After the display shows a message

(x) = Daily for severe soiling

* = Optional (depending on the model)

Instructions = Instructions available in the menu ▷ "Software" ▷ "Care"

7.3 Cleaning programs

7.3.1 System cleaning

The system cleaning is an automatic cleaning program and cleans the coffee system with a WMF cleaning tablet.

A milk system rinsing and mixer rinsing are part of the system cleaning.

Total duration is approx. 10 minutes.

The message to clean the system appears automatically after 200 brewing cycles, or after 6 days, whichever comes first. Beverage dispensing is disabled after 250 brewing cycles, or after 7 days, whichever comes first. The machine cannot be used until a system cleaning cycle has been run.

Instructions as animation

▷ Coffee machine

▷ Main menu

▷ Care

▷ Instructions



During cleaning, a small amount of rinse water may get into the coffee grounds container. This is not an error.

System cleaning; Basic Milk with Plug&Clean

For system cleaning for coffee machines with Plug&Clean, the Plug&Clean Adapter is used for cleaning. System cleaning must be performed after 250 brewing cycles, or after 7 days, whichever comes first.

Start

- * Start the Care menu
- * Touch **System cleaning**
- * Follow the information on the display



7.3.2 Mixer rinsing



Health hazard / scalding hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7

Mixer rinsing can be started separately.

- * Start the Care menu
- * Touch **Mixer rinsing**
- * Follow the information on the display

Instructions as animation

- ▷ Main menu
- ▷ Care
- ▷ Instructions

7.3.3 Milk system rinsing



Health hazard / scalding hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7

The milk system rinsing can be started separately.

This makes sense if there are longer periods between dispensing milk beverages.

The milk system rinsing rinses the milk hose, the milk nozzles, and the combi spout.

- * Start the Care menu
- * Touch **Milk system rinsing**
- * Follow the information on the display

Instructions as animation

- ▷ Main menu
- ▷ Care
- ▷ Instructions

7.3.4 Foamer rinsing



Health hazard / scalding hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7

For coffee machines with Plug&Clean, foamer rinsing is available and can be started as needed. The foamer rinsing can also take place automatically. This is started automatically after 3 minutes since the last milk beverage was dispensed. An acoustic warning signal sounds before foamer rinsing starts automatically. When the foamer rinsing is activated, there must be no previously dispensed beverages located beneath the combi spout.

Instructions as animation
▷ Main menu
▷ Care
▷ Instructions

- * Start the Care menu
- * Touch **Foamer rinsing**
- * Follow the information on the display

7.3.5 Milk system cleaning overview

Automatic cleaning programs
▷ page 82
Clean the milk system manually
▷ page 94

| | Milk systems |
|---|----------------------------|
| | Basic Milk with Plug&Clean |
| Automatic foamer rinsing | x |
| System cleaning; using Plug&Clean Adapter | x |
| Weekly; clean milk system manually | x |
| Regularly; manually clean the outside of the combi spout | x |



If foamer rinsing is set to "inactive, then a manual milk system cleaning cycle must be performed daily for machines with Plug&Clean as well.

NOTE

7.4 Descaling



Health hazard / irritation and scalding hazard



- During cleaning and descaling, hot cleaning solution or descaling solution flows out of the spout.
 - Hot liquids can irritate the skin, and the heat poses a scalding hazard.
 - Cleaning and descaling agents can be hazardous to health upon contact or if ingested.
- > The coffee machine must be fully assembled before the descaling cycle can be started.
 - > Never reach under the spouts while cleaning or descaling.
 - > Ensure that no one ever drinks the cleaning solution or descaling solution.
 - > Be familiar with the product information on the bottle of descaler.



CAUTION

Follow the Safety chapter
▷ starting on page 7



Burn hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7



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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

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 1300 S and displayed.

Descaling takes place in four stages.

- Cooling routine (when machine is heated up)
- Preparation
- Descaling
- Rinsing



Total duration of descaling
is approx. 60 minutes.
The procedure may not be
interrupted.

The following is needed for descaling:

- 2 bottles of WMF liquid descaling agent (0.75 litre each)
- 1 bottle of water (0.75 litres)
- 3-litres collection container



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

Follow the messages.

IMPORTANT

Access descaling program

- * Start the Care menu
- * Touch **Descaling**
- * Follow the display messages

▷ Main menu
▷ Care
▷ Descaling

7.5 Manual cleaning

Order numbers for the WMF care program
▷ Accessories and spare parts
page 118

7.5.1 Clean the operating panel (CleanLock)

※ Touch **CleanLock**

A 15-second countdown starts.

The touch display can now be cleaned.

The touch display is activated again 15 seconds after the last time it was touched.



Scalding hazard

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



- There is a risk of causing scratches or scoring.
- > Clean the display with a clean, damp cloth. Do not use any cleaners or implements.
- > Use soft cloths for cleaning.
- > We recommend a damp microfiber cloth.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

7.5.2 Clean the grounds container (grounds chute, optional)

- ※ Empty grounds container and rinse under running drinking water
- ※ Clean with a clean, damp cloth
- ※ Dry the grounds container and replace it



- > On coffee machines with grounds disposal through the counter, the grounds chute must be cleaned daily.
- > Never use force. Danger of breakage.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

7.5.3 Clean the brewing unit



Bruising or crushing hazard / risk of injury



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



CAUTION

Follow the Safety chapter
▷ starting on page 7

The brewing unit should be cleaned when needed and at regular intervals.

- * Press the ON/OFF switch 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.



Burn hazard



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



CAUTION

Follow the Safety chapter
▷ starting on page 7



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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

- * Reach into the chute below the brewing unit with one hand, release the catch, and hold it
- * Slowly guide the brewing unit downwards, tilt and pull forward (illustration 1)
- * Remove the brewing unit and hold firmly (illustration 2)



Illustration 1



Illustration 2

Use the multitool from the accessories.

- * Switch the thread on the brewing unit head counter-clockwise (illustration 3) until the scraper is in the forward position
- * Pull the springs outward and press them down
This unlocks the insertion chute.



Illustration 3

- * Swing the insertion chute [1] upwards
- * Clean the brewing sieve under running water or with a cloth
- * Remove coffee grounds residue using a paint-brush or scrubber
- * Rinse the brewing unit under running water



Illustration 4



Potential damage

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

* Dry the brewing unit with a cloth

Allow to dry completely before reinstalling in the coffee machine.

Remove coffee grounds residue from the chute.

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

* Replace springs in insertion chute (illustration 5)
Use the guides.

Refit the brewing unit after it has been dried.

Turn the thread on the brewing unit head clockwise (illustration 3) until the scraper is completely folded in again.

* Hold the retaining catch compressed and replace the brewing unit in the chute of the coffee machine against rear cover

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

* Replace the grounds container

* Replace drip tray

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113



Illustration 5



Brewing sieve



If the brewing unit cannot be inserted without resistance:

- > Turn the thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.
- > Never use force. Danger of breakage.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

7.5.4 Clean the water tank

Thoroughly rinse water tank weekly with clear water.



7.5.5 Clean the drip tray



Scalding hazard



- The drip tray may contain hot liquids.
- If the drip tray is not properly engaged, such as after cleaning, there is a burn hazard due to hot liquids.
 - > Be careful when moving the drip tray.
 - > Replace carefully so that no water accidentally drips down.
 - > Always make sure the drip tray is seated correctly.



CAUTION

Follow the Safety chapter
▷ starting on page 7

- * Lift up the front of the drip tray slightly and remove it
- * Clean drip tray thoroughly
- * Rinse the drip tray with clear drinking water
- * Dry off the drip tray and replace it



7.5.6 Clean the housing



- There is a risk of causing scratches or scoring.
- > Do not clean with scouring powders or the like.
- > Use only very mild cleaning agents.
- > Do not use any severely alkaline, alcoholic, or degreasing cleaning agents.
- > Use soft cloths for cleaning.

- * Switch off the coffee machine using the ON/OFF switch
- * Allow the coffee machine to cool before cleaning
- * Once the coffee machine has cooled down, clean the housing with a damp cloth
- * Wipe dry using a fine woollen cloth

IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

Note

Durability can be compromised with alkaline cleaning agents, solvents such as acetone, carbon, carbon tetrachloride, paint thinner, or alcohol compounds >5%, ammonia, benzene, glycerine, xylol, abrasives, degreasing flushing agents, and strong spray cleaners for glass are also not suitable.

Clean the display with a clean, damp cloth. Do not use any cleaners or implements.

7.5.7 Cleaning the choc tray (optional only for machines with powder system)

Remove the powder hopper regularly and clean the choc tray under the hopper.



7.5.8 Clean the milk system manually, Basic Milk



Scalding hazard

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



CAUTION

Follow the Safety chapter
▷ starting on page 7

Instructions as animation
▷ Main menu
▷ Care
▷ Instructions



Health hazard

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



CAUTION

Follow the Safety chapter
▷ starting on page 7



- > Before the milk system is cleaned manually, a milk system rinse must be performed. The milk system rinse removes milk remains from the system.



IMPORTANT

Follow the Warranty chapter
▷ starting on page 113

Clean the combi spout

- * Pull forward the lever behind the combi spout
- * Remove combi spout
- * Only with Basic Milk: remove milk hose from milk container and release from combi spout
- * Release the mixer hose (if present)
- * Mix 5 ml of WMF special cleaner or a special cleaning tablet with 500 ml of warm drinking water



- * Dismantle combi spout
- * Only with Basic Milk: immerse one end of the milk hose in the cleaning solution
- * Only with Basic Milk: immerse the length of the remaining milk hose in the cleaning solution

This procedure prevents air bubbles from remaining in the milk hose.

- * Place all parts of combi spout in the cleaning solution (3 parts)

All parts must be completely immersed in the cleaning solution.

- * After 5 hours, clean all parts thoroughly with a brush
- * Rinse all parts of the combi spout very thoroughly with clear drinking water
- * Only with Basic Milk: thoroughly rinse the milk hose
- * Thoroughly rinse the mixer hose (if present)
- * Place on the mixer hose
- * Reassemble combi spout
- * Replace combi spout
- * Only with Basic Milk: place on the milk hose



7.5.9 Clean the mixer

Clean more frequently depending on the powder used.



Scalding hazard

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



CAUTION

Follow the Safety chapter
▷ starting on page 7

- * Open the doors on the left side
- * Pull the mixer hose off of the combi spout and use the handle to remove the mixer bowl

Instructions
▷ Main menu
▷ Care
▷ Instructions

Daily

- * Disassemble the mixer bowl into its four component parts
- * Thoroughly clean the parts under running drinking water



When needed (weekly)

- * Mix 5 ml of WMF special cleaner or a special cleaning tablet with 500 ml of warm drinking water
- * Immerse all four parts in the cleaning solution at least for 4 hours
- * After 4 hours, thoroughly rinse under running drinking water again
- * Remove the powder hopper and clean the loading chute to the mixer bowl with a cloth or brush
- * Allow all parts to dry completely [1]



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

- * Insert the mixer wheel [2] as shown in the illustration

The green side should be visible after insertion.

- * Attach mixer hose on the mixer bowl
- * Replace mixer bowl until it engages in the lock
- * Attach mixer hose on the combi spout



7.5.10 Clean the bean hopper

The bean hoppers should be cleaned when needed and at regular intervals. Recommendation: monthly.



Risk of injury

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



CAUTION



Bruising or crushing hazard / risk of injury



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



CAUTION



- > Never clean the bean hoppers in a dishwasher.

IMPORTANT

The lock is located on the machine cover in front of the hopper.

- * Press the ON/OFF switch briefly until a signal sounds
- * Disconnect mains plug
- * Use the multitool to turn the lock 90° counterclockwise and open it
- * Lift bean hoppers out
- * Completely empty bean hoppers and wipe out thoroughly with a damp cloth



Use the multitool to open the lock



- * Allow bean hoppers to dry completely
- * Refill and replace bean hoppers
- * Use the multitool to turn the lock 90° clockwise and close it

7.5.11 Clean the powder hopper

The powder hopper should be cleaned when needed and at regular intervals.

Recommendation: monthly.

Clean more frequently depending on the powder used.

The lock is located on the machine cover in front of the hopper.

- * Press the ON/OFF switch briefly until a signal sounds
- * Disconnect mains plug
- * Use the multitool to turn the lock 90° counterclockwise and open it
- * Tip hopper backwards and remove upwards
- * Empty hopper completely
- * Unscrew union nut at front and rear
- * Pull out the dosing auger
- * Thoroughly wipe out hopper with a damp cloth
- * Thoroughly clean individual dosing auger components
- * Allow powder hopper and individual components to dry completely
- * Re-assemble and replace the dosing auger and screw on union nuts



*Portioner with individual parts.
Dosing auger*



Ensure correct orientation of discharge.

- * Refill and replace powder hopper
- * Use the multitool to turn the lock 90° clockwise and close it

IMPORTANT

8 HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health hazards as a consequence of the consumption of the food items you serve.

A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should perform a risk analysis on your premises. The aim of the analysis is to recognise 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:

Sanitise the milk system daily

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


"Food Hygiene Ordinance from 05.08.1997"


Use our HACCP cleaning schedule for monitoring of regular cleaning. HACCP export
▷ page 75

Use only cleaning agents that have been approved by WMF.

Follow the Care chapter
▷ starting on page 79



Call up the journal of the most recent cleaning operations via Information pad .

The USB pad  can be used to export an HACCP journal.

TIP

Always commence operation with a freshly opened chilled milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new chilled 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.

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, chilled milk must be placed in the refrigerator again during operation.

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

At commencement of operation milk should be at approx. 6–8 °C.
Depending on the setting, one litre of milk is sufficient for approx. 20 cappuccinos.
WMF offers a range of refrigeration options (e.g., WMF countertop coolers or WMF milk coolers).

HACCP cleaning schedule

Month _____ Year _____

Only use chilled UHT milk, to prevent health risks due to bacteria.
For powder beverages, use only products that have not exceeded their expiration date.
Cleaning steps:

1. Perform shutdown rinse
 > Starts automatically when the machine is switched off, see Care chapter

2. Clean the operating panel, grounds container, drip tray, and housing
 > User manual, Care chapter

3. Clean the milk system and change out the combi spout after 4 hours of operation time (absolutely required for a low number of dispense cycles, or if milk is non-chilled, or if the foamer rinsing function is switched off).
4. System cleaning
 > Operating instructions, Care chapter

5. Weekly cleaning of the mixer, milk system, and water tank
 > Operating instructions, Care chapter

6. Regular cleaning of the product hoppers (beans and powder)
 Clean the spouts and brewing unit
 > Operating instructions, Care chapter

7. General machine cleaning

| Date | Cleaning steps | | | | | | | Signature |
|------|----------------|---|---|---|---|---|---|-----------|
| | Time | | | | | | | |
| | 1 | 2 | 3 | 4 | 5 | 6 | 7 | |
| 1. | | | | | | | | |
| 2. | | | | | | | | |
| 3. | | | | | | | | |
| 4. | | | | | | | | |
| 5. | | | | | | | | |
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| 7. | | | | | | | | |
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| 13. | | | | | | | | |
| 14. | | | | | | | | |
| 15. | | | | | | | | |
| 16. | | | | | | | | |

| Date | Cleaning steps | | | | | | | Signature |
|------|----------------|---|---|---|---|---|---|-----------|
| | Time | | | | | | | |
| | 1 | 2 | 3 | 4 | 5 | 6 | 7 | |
| 17. | | | | | | | | |
| 18. | | | | | | | | |
| 19. | | | | | | | | |
| 20. | | | | | | | | |
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| 30. | | | | | | | | |
| 31. | | | | | | | | |

9 Maintenance and descaling

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling.

The maintenance date is based on the degree of use of the coffee machine and is shown on the display. If maintenance is undertaken by WMF Service, then descaling of the brewing system is done at the same time.

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 subsequent damage.

9.1 Maintenance

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.

The following care or maintenance stages are provided:

- Descaling, 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.

Service maintenance message
▷ Messages and instructions
page 103

Descaling
▷ Software ▷ Care
▷ Descaling
page 86

Service maintenance message
▷ Messages and instructions
page 103

9.2 WMF Service

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

WMF Group GmbH
Eberhardstraße 35
D - 73312 Geislingen (Steige)

Important.


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.



10 Messages and instructions

10.1 Messages for operation

Refill beans

- * Refill bean hopper (refer to display)
- * Check:
 - Is the bean hopper lock open?
- ▷ *Care*
- Coffee beans do not feed through.
- * Stir with a large spoon and confirm with 

Open water tap

- * Turn on water tap and confirm

Empty grounds container

- * Empty grounds container

Grounds container missing

- * Replace the grounds container correctly

Change water filter

- * Change water filter
- Follow water filter instructions.*
- * Call WMF Service when needed

Call WMF Service

Error number is displayed

Error messages and malfunctions
▷ page 104

Service message

Service maintenance after the display shows a message.

- * Call WMF Service

Service messages are instructions.
It is generally possible to continue operating the coffee machine.

10.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.


- ✱ Switch coffee machine off and then on again after a few seconds
- ✱ Repeat the process which led to the error

In many cases, this eliminates the malfunction and you can continue working.

If this is not successful: find the error message or error number in the following error list and follow the action instructions indicated.

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

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

Your WMF 1300 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. If there is a current error or a message to the operator, the  pad is displayed.

- ✱ Touch 

The error message and the error number are displayed.




The ON/OFF switch reacts after about 1 second and the coffee machine switches off.

In order to clear an error, for example if the software hangs up, pressing and holding the ON/OFF switch will switch off the controller.

Afterwards, switch the coffee machine on again.

NOTE

| Error number | Error description | Action instructions |
|--------------|---|--|
| 6 | Brewing unit block circuit / brewing unit stiff | <ul style="list-style-type: none"> * Switch off the coffee machine * Clean the brewing unit ▷ Care ▷ Clean the brewing unit, page 89 |
| 88 | Boiler: over-temperature | <ul style="list-style-type: none"> * Switch the coffee machine off, allow to cool and switch on again * If error not remedied call WMF Service |
| 89 | Boiler: heat-up time error | <ul style="list-style-type: none"> * Switch off the coffee machine and on again * If error not remedied call WMF Service |
| 161 | Flow error: brewing water | <p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Clean the brewing unit ▷ Care ▷ Clean the brewing unit, page 89 * Set the grinding degree coarser ▷ Other settings ▷ Set grinding degree, page 78 * Reduce quality ▷ Software ▷ Recipes, page 51 * If error not remedied call WMF Service |
| 162 | Flow error: when cleaning | <p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Clean the brewing unit ▷ Care ▷ Clean the brewing unit, page 89 * If error not remedied call WMF Service |

| Error number | Error description | Action instructions |
|--------------|---|---|
| 163 | Flow error: warm rinsing | <p><i>Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> * Clean the brewing unit ▷ Care ▷ Clean the brewing unit, page 89 * If error not remedied call WMF Service |
| 186 | Steam boiler: level | <p><i>Beverage dispensing temporarily blocked.</i></p> <ul style="list-style-type: none"> * Switch the coffee machine off and on again * Check whether the water tank is filled |
| 188 | Heating error: over-temperature | <ul style="list-style-type: none"> * Switch off the coffee machine, disconnect mains plug * Call WMF Service |
| 189 | Steam boiler: heat-up time error | <ul style="list-style-type: none"> * Switch the coffee machine off and on again * If error not remedied call WMF Service |
| 9083 | Cooler temperature is in the frost range | <ul style="list-style-type: none"> * Check whether the cooler temperature is set too low |
| 9516 9517 | Right grinder blocked Left grinder blocked | <div>  </div> <ul style="list-style-type: none"> * Switch off the coffee machine * Disconnect mains plug * Remove bean hopper * Rotate the grinder disk counterclockwise only by using the multitool for the hopper (two pins must be inserted in the corresponding recesses on the grinder) ▷ Care ▷ Clean the bean hopper, page 97 * Replace hopper * Switch on the coffee machine <p>If this occurs frequently:</p> <ul style="list-style-type: none"> * Set grinding degree one stage coarser ▷ Other settings ▷ Set grinding degree, page 78 |

10.3 Errors without error message

| Error pattern | Action instructions |
|---|--|
| <ul style="list-style-type: none"> No hot water dispensing but water in grounds container | <ul style="list-style-type: none"> * Clean the hot water spout * Call WMF Service (coffee dispensing possible) |
| <ul style="list-style-type: none"> No Choc dispensing but water in grounds container | <ul style="list-style-type: none"> * Do not use Choc dispensing * Call WMF Service (coffee dispensing possible) |
| <ul style="list-style-type: none"> Choc portioner blocked, Choc dispensed only with water | <ul style="list-style-type: none"> * Clean the portioner ▷ Care ▷ Clean the powder hopper, page 98 * Empty powder * Turn dosing auger manually until all powder is removed * If necessary rinse with water * Allow all parts to dry completely |
| <ul style="list-style-type: none"> Loud noise when Choc is being dispensed | <ul style="list-style-type: none"> * Remove the mixer bowl * Check whether the mixer wheel has been installed correctly ▷ Care ▷ Clean the mixer, page 96 * Replace the mixer wheel if needed |
| <ul style="list-style-type: none"> Coffee dispensing on the left / right differs | <ul style="list-style-type: none"> * Clean the combi spout ▷ Care ▷ Milk system cleaning overview, page 85 |
| <ul style="list-style-type: none"> No milk foam / no milk dispensing, but milk in the milk container | <ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed * Re-route milk hose correctly * Clean the combi spout ▷ Care ▷ Clean the milk system manually, page 94 * Check whether milk nozzle is blocked ▷ Care ▷ Milk system cleaning overview, page 85 * Perform milk system check ▷ Software ▷ System, page 66 * Check whether milk cooler is iced |

| Error pattern | Action instructions | | | | | | | | |
|--|---|-------------|--------|--------------------------|------|-------------------------|--------|----------------------------------|-------|
| <ul style="list-style-type: none"> • Milk foam not OK • Temperature too cold or too hot | <p>Basic Milk</p> <ul style="list-style-type: none"> ✱ Change milk nozzle <p>Use a suitable milk nozzle on the combi spout.</p> <table> <tr> <th>Milk nozzle</th><th>Colour</th></tr> <tr> <td>• very cold milk (<5 °C)</td><td>grey</td></tr> <tr> <td>• chilled milk (<10 °C)</td><td>orange</td></tr> <tr> <td>• non-chilled milk (above 16 °C)</td><td>green</td></tr> </table> <ul style="list-style-type: none"> ✱ Clean the combi spout <p>▷ Care ▷ Clean the milk system manually, page 94</p> <p>If error not remedied</p> <ul style="list-style-type: none"> ✱ Use another milk nozzle from the accessories | Milk nozzle | Colour | • very cold milk (<5 °C) | grey | • chilled milk (<10 °C) | orange | • non-chilled milk (above 16 °C) | green |
| Milk nozzle | Colour | | | | | | | | |
| • very cold milk (<5 °C) | grey | | | | | | | | |
| • chilled milk (<10 °C) | orange | | | | | | | | |
| • non-chilled milk (above 16 °C) | green | | | | | | | | |
| <ul style="list-style-type: none"> • The milk foam dispensing sputters severely • Milk too hot | <ul style="list-style-type: none"> ✱ Check whether the milk system has been cleaned ✱ Clean the milk system <p>▷ Care ▷ Milk system cleaning overview, page 85</p> <ul style="list-style-type: none"> ✱ Check whether the milk has been cooled sufficiently | | | | | | | | |
| <ul style="list-style-type: none"> • No powder beverage dispensing | <ul style="list-style-type: none"> ✱ Clean the mixer bowl ✱ Is the hose kinked? ✱ Perform milk cleaning and rinsing more often, if necessary daily <p>▷ Care ▷ Clean the mixer, page 96</p> <ul style="list-style-type: none"> ✱ Use lower powder dosage ✱ Use higher water dosage | | | | | | | | |
| <ul style="list-style-type: none"> • Pump runs continuously, water in grounds container | <ul style="list-style-type: none"> ✱ Switch the coffee machine off and on again ✱ If error not remedied call WMF Service | | | | | | | | |
| <ul style="list-style-type: none"> • Choc hopper cannot be replaced | <ul style="list-style-type: none"> ✱ Manually turn the drive for the dosing auger at the portioner slightly in a clockwise direction ✱ Check whether Choc hopper is accidentally locked | | | | | | | | |
| <ul style="list-style-type: none"> • Bean hopper cannot be replaced | <ul style="list-style-type: none"> ✱ Check whether bean hopper is accidentally locked ✱ Check whether there are any beans between the grinder and the hopper | | | | | | | | |

11 Safety and warranty

11.1 Hazards to the coffee machine



Follow the manual

Failure to follow this and resultant damage will result in loss of liability.

Follow the conditions for use and installation.

Installation location

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

Coffee grinder

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

IMPORTANT

*Follow the Warranty chapter
▷ starting on page 113*

*Conditions for use and installation
▷ starting on page 16*

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

- For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted. Failing to use the water filter recommended by WMF Service may damage the coffee machine (e.g. due to scale deposits).
- For insurance reasons always ensure that, at the end of operation, the mains switch is switched off or the device is unplugged. For machines with a constant water supply, the water mains tap for the inlet pipe must be closed.
- For coffee machines with a constant water supply, we urgently recommend connecting the water drain as well. Otherwise the drip tray could overflow and cause damage to furniture, for example.
- Without a drain connection, water can spill out of the drip tray. This water could contact live electrical components of the coffee machine and cause a fire.
 - Always shut off the main tap in the water inlet pipe when shutting down.
 - Always empty the drip tray.
 - Connect the coffee machine to a water drain.
- We recommend damage prevention measures, such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After a company holiday (several days or weeks) we recommend running the cleaning mode at least twice before reusing the machine.

System cleaning
▷ *Cleaning programs*
page 82

11.2 Directives

Manufacturer: WMF Group GmbH, 73312 Geislingen (Germany)

The device fulfils the requirements of all applicable regulations in the directives MD (MRL) 2006/42/EC, EMV directive (EMC) 2014/30/EU and RoHS 2011/65/EU.

The manufacturer indicated above declares that this machine conforms to all applicable provisions of the directives listed. Any modifications to the machines that are not approved by us will cause this declaration to become invalid. Collecting technical documentation: WMF Group GmbH.

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

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 EC 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 fulfils the requirements of the Regulation on Commodities as well as the EU regulations No. 10/2011.

Currently valid country-specific rules apply in countries outside of the European Union.

This device is subject to the directive on waste electrical and electronic equipment WEEE 2012/19/EU and may not be disposed of as domestic waste.

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



*For disposal please contact
WMF Service.*

*Address
▷ page 102*

11.3 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 of 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 kitchen areas or similar self-service set-ups, 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 DGUV Regulation 3) [German Accident Prevention Association or equivalent]. In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks.

These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work.

Machine cleaning must be carried out using only the WMF special cleaning agent intended by WMF for the coffee machine (tablets), and for the milk system (cleaning liquid).

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

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

Cleaning intervals overview

▷ page 81

HACCP

▷ page 99

WMF special cleaning agent

▷ Accessories and spare parts
page 118

WMF special descaling agent

▷ Accessories and spare parts
page 118

11.4 Warranty claims



Follow the manual

- Failure to follow this and resultant damage will result in loss of liability.
- > Follow the conditions for use and installation.

IMPORTANT

*Conditions for use and installation
▷ starting on page 16*

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

No warranty is provided:

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

Important

*Maintenance
▷ page 101*

Appendix: Technical data

Technical data for coffee machine

| | |
|----------------------------------|---|
| External dimensions | Width 325 mm Height 669 mm (with bean hopper and lock—without key) Depth 574 mm |
| Coffee bean hopper | approx. 650 g each ⁽¹⁾ |
| Powder hopper (optional) | Coffee bean hopper in the centre approx. 550 g ⁽¹⁾ approx. 1,200 g each ⁽²⁾ |
| Weight empty | 35–42 kg (depending on the model) |
| Water supply | 3/8 inch hose connector with water mains tap, and dirt filter with 0.08 mm mesh size, on-site. ⁽³⁾ At least 0.2 MPa (2 bar) supply pressure at 2 l/min. Maximum 0.6 MPa (6 bar). Maximum inlet temperature 35 °C. The set of hoses provided with the new coffee machine, the permanent water connection kit, or the new water filter must be used. Do not use the old set of hoses. |
| Water quality | For drinking water with carbonate hardness from 5 °dKH or higher, a WMF water filter must be fitted. |
| Water drain tube (optional) | Hose a minimum of DN 19, minimum downward slope of 2 cm/m |
| Use at elevation above sea level | <2,000 m |

We reserve the right to make technical modifications.

⁽¹⁾ The capacity depends on the size of the coffee beans.

⁽²⁾ Only with optional powder hopper. The capacity depends on the powder used.

⁽³⁾ These specifications (IEC 60335–2–75) for the water connection to the coffee machine apply in EU member states. 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.

| | |
|---------------------------------------|--|
| Nominal power rating | 2.0–2.4 kW |
| Power supply | 220–240 V, 50/60 Hz, (1/N/PE) |
| Illumination | LED |
| Degree of protection | IP X0 |
| Protection class | class 1 |
| Calibration pressure | Boiler 1.6 MPa (16 bar) Steam boiler 0.5 MPa (5 bar) |
| Continuous sound pressure level (Lpa) | <70 dB(A) ⁽⁴⁾ |
| Ambient temperature | +5 °C to maximum +35 °C (empty the water system in case of frost). |
| Maximum humidity | 80% relative humidity without condensation. Do not use unit outdoors. |
| Installation surface / water spray | The device must be placed and levelled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices. |

We reserve the right to make technical modifications.

⁽⁴⁾ A-evaluated sound pressure level *L_{pa}* (slow) and *L_{pa}* (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

| | |
|---|---|
| Installation clearances | <p>For operating, service, and safety reasons the machine should be installed with a clearance from the building or non-WMF components of not less than 50 mm at the sides and 50 mm at the back.</p> <p>A minimum working space of 800 mm in front of the coffee machine is recommended. Clearance of at least 200 mm above the product hopper is recommended. 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.</p> |
| Installation dimensions of the water filter | See the User Manual for the water filter. |

We reserve the right to make technical modifications.

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 customer's on-site electrical system must be designed to meet country-specific regulations per IEC 60364 and must match the information on the rating plate.

An isolated ground socket or a country-specific single-phase socket for single-phase connection, or a 5-pole CEE / CEKON socket per DIN EN 50310 VDE 0800-2-310 or a country-specific multi-pole socket for a three-phase connection, must be available near the machine. The sockets are part of the customer's on-site installation. The power cord must not come into contact with hot surfaces. If the power cord for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards.

In order to avoid possible faults from arising in 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 DIN EN 50310 VDE 0800-2-310).

If the machine is intended to be installed in a large kitchen, it is recommended that it be equipped with a ground potential bonding conductor. The potential equalisation terminal is installed by WMF Service when needed.

Appendix: Accessories and spare parts

| Number | Unit | Designation | Order No. | Model |
|--|-------|--|--------------|--------------------------------------|
| Complete combi spout Choc | | | | |
| 1 | Pcs | Combi spout, complete | 33 2867 5200 | Basic Milk |
| 1 | Pcs | Milk hose sleeve | 33 2180 5000 | Basic Milk |
| 1 | Pcs | Milk hose spring | 33 0190 3000 | Basic Milk |
| 1 | Meter | Milk hose | 00 0048 4939 | all |
| 0.25 | Meter | Mixer hose | 00 0048 0064 | Choc |
| 1 | Pcs | Mixer hose spring | 33 2292 6100 | Choc |
| 1 | Pcs | Mixer hose sleeve | 33 4407 4000 | Choc |
| 1 | Pcs | Mixer bowl | 33 2895 4000 | Choc |
| 1 | Pcs | Mixer wheel | 33 2895 5000 | Choc |
| 1 | Pcs | Milk nozzle for very cold milk <5 °C (gray) | 33 9509 7100 | Basic Milk |
| 1 | Pcs | Milk nozzle for chilled milk <10 °C (orange) | 33 9510 6100 | Basic Milk |
| 1 | Pcs | Milk nozzle for non-chilled milk above 16 °C (green) | 33 2317 8000 | Basic Milk |
| Milk lance | | | | |
| 1 | Pcs | Milk lance | 33 2914 9000 | Basic Milk |
| 1 | Pcs | Brush for cleaning the milk lance | 33 4136 8000 | Basic Milk |
| Coffee grounds container | | | | |
| 1 | Pcs | Coffee grounds container | 33 4728 7000 | all |
| 1 | Pcs | Grounds container (grounds disposal through counter) | 33 4728 8000 | Grounds disposal through the counter |
| Constant water supply, drainage | | | | |
| 1 | Pcs | Permanent water connection kit | 03 1198 6001 | Constant water |
| 1.5 | Meter | Drain tube | 00 0048 0042 | Constant water |

| Number | Unit | Designation | Order No. | Model |
|----------------------|--------------|--|--------------|-------|
| Accessories / tools | | | | |
| 1 | Pcs | Plug&Clean adapter | 33 2427 5000 | all |
| 1 | Pcs | Multitool | 33 2323 1000 | all |
| 1 | Pcs | Multitool for locking and unlocking the product hopper | 33 2586 8000 | all |
| 1 | Set (4 pcs.) | Feet (100 mm) (not included) ¹⁾ | 33 3320 3000 | all |
| 1 | Pcs | Flathead screw M3x10 for securing the outlet cover ¹⁾ | 00 0047 3107 | all |
| Complete bean hopper | | | | |
| 1 | Pcs | Cover for bean hopper, centre | 33 2638 8000 | all |
| 1 | Pcs | Bean hopper lid, centre , lockable | 33 2638 8100 | all |
| 1 | Pcs | Cover for bean hopper, right / left | 33 2636 4000 | all |
| 1 | Pcs | Bean hopper, right / left | 33 4705 9099 | all |
| 1 | Pcs | Bean hopper, centre | 33 4706 1099 | all |
| 1 | Pcs | Bean hopper / product hopper labels | 33 2624 7000 | all |
| Product hopper | | | | |
| 1 | Pcs | Powder hopper lid | 33 2636 4000 | Choc |
| 1 | Pcs | Powder hopper | 33 2824 4099 | Choc |
| Brewing unit | | | | |
| 1 | Pcs | Brewing unit | 33 2893 0399 | all |
| 1 | Pcs | O-ring, brewing unit | 33 7006 5190 | all |

¹⁾ Installation may only be undertaken by trained personnel or by WMF Service

Appendix: Accessories and spare parts

| Number | Unit | Designation | Order No. | Model |
|---|---------|---|--------------|------------------|
| Drip tray / drip grid | | | | |
| 1 | Pcs | Drip tray with SteamJet | 33 4718 7000 | with SteamJet |
| 1 | Pcs | Drip grid without SteamJet | 33 4296 0000 | without SteamJet |
| 1 | Pcs | Drip grid with SteamJet | 33 4237 0000 | with SteamJet |
| 1 | Pcs | Plug for closing off the drip tray | 33 7007 4653 | all |
| Water tank | | | | |
| 1 | Pcs | Water tank | 33 4728 9000 | all |
| 1 | Pcs | Water tank lid | 33 4291 7000 | all |
| Scale filter / water filter | | | | |
| 1 | Pcs | WMF AquaHead set including filter cartridge V or M | 03 9336 0010 | Constant water |
| 1 | Pcs | Filter head (WMF AquaHead) | 33 9532 0000 | Constant water |
| 1 | Pcs | WMF AquaBasic V filter cartridge | 33 9533 0000 | Constant water |
| 1 | Pcs | Adapter for the water filter in the water tank | 33 2327 1000 | Water tank |
| 1 | Pack | Replacement cartridge for the water filter in the water tank (4 pcs in package) | 33 2332 2000 | Water tank |
| Documentation and instructions | | | | |
| 1 | Pcs | Set of documents: User Manual WMF 1300 S | 33 4323 8010 | all |
| Order numbers for the WMF care program | | | | |
| 1 | Bottle | WMF Special cleaner for milk foamer | 33 0683 6000 | Basic Milk |
| 1 | Pack | Special cleaning tablets (100 pieces) | 33 2332 4000 | all |
| 2 | Bottles | Liquid descaling agent | 33 7006 2869 | all |
| 1 | Pcs | Pipe cleaner | 33 0350 0000 | all |
| 1 | Pcs | Cleaning brush | 33 2408 0000 | all |
| 1 | Tube | WMF Molykote "gasket grease" | 33 2179 9000 | all |

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Your nearest WMF Service:

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