User Manual

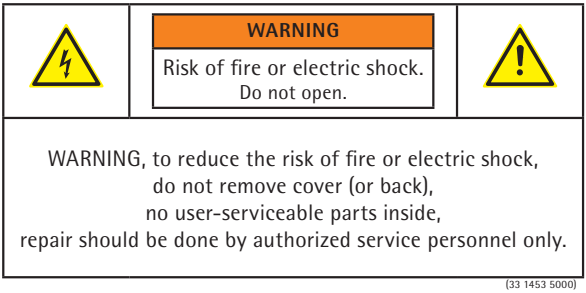
Coffee machine 1100 S

North America English

01.01.001

Series 1120 33 4097 3900 06.2018

Safety instructions



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated “dangerous voltage” within the product’s enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.

The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in this User Manual.

Do not use the machine if it is not working properly or if it is damaged.

Never alter built-in safety devices.

Ensure that there is always a receptacle under the outlet when dispensing hot beverages and hot steam to avoid scalding.

⚠ Do not touch hot machine components.

⚠ Never reach into the coffee grinder.

⚠ Never reach into the powder hopper.

⚠ Before cleaning the operating panel, switch off the coffee machine or use the CleanLock function in order to prevent a beverage from being dispensing accidentally.

⚠ The milk system must be thoroughly cleaned, depending on the equipment included, in order to ensure proper hygiene.

- The milk hose must be replaced regularly.
- Never reach under the spouts while milk system rinsing.
- Ensure that mixer hose is replaced securely because hot liquid may escape.

⚠ Never reach under the spouts while system cleaning.

⚠ Do not reach into the bean hopper or the brewing unit opening when the Coffee Machine is switched on to avoid bruising or crushing when handling moving parts.

Congratulations on the purchase of your WMF coffee machine.

The WMF 1100 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 1100 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 22

Follow the Safety chapter
▷ starting on page 5

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 5

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-Center, using original spare parts.

IMPORTANT

Technical data
▷ starting on page 110

Maintenance
▷ starting on page 97

1 Safety

Misuse

⚠ WARNING

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

> Follow all the safety instructions.

1.1 General safety instructions

Hazards to the operator

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

⚠ CAUTION

> 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.

> Do not use the coffee machine unless the extensions for the bean hopper and the powder hopper have been installed correctly.

> Built-in safety devices must never be altered.

> This device can be used by children of age 8 or greater while under continuous supervision, as well as by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, once they have been instructed in the safe use of the machine and the risks associated with it.

> Children may not play with the device.

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

⚠ CAUTION

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

⚠ WARNING

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.

> 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 keeps 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. To do so, pull the plug. 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.

> When dispensing beverages and steam, do not reach beneath the spouts.

> Do not touch the spouts immediately after dispensing.

> Always place an appropriate cup under the spout before dispensing a beverage.

Risk of injury

⚠ CAUTION

- 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, the bean hopper, and the manual insert may only be filled with materials for the use intended.

Health hazard

⚠ CAUTION

- 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 after a display message.

Health hazard / irritation and scalding hazard

⚠ CAUTION

- During cleaning, hot cleaning solution and hot water run out of the spouts.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.
- The drip tray may contain hot liquids.

> Never reach under the spouts while cleaning.

> Ensure that no one ever drinks the cleaning solution.

> Move the drip tray carefully.

⚠ CAUTION

Slipping hazard

- Fluids can be discharged from the coffee machine if used improperly or if errors occur. These fluids can cause a slipping hazard.

> Regularly check whether the coffee machine is leaking, and make sure no water is coming out.

1.2 Intended use

Misuse

⚠ WARNING

- If the machine is used other than as intended, this could lead to a risk of injury.

> The coffee machine may be used only as intended.

- The WMF 1100 S is designed to dispense beverages made with coffee and/or milk and/or powder (such as Choc or topping) into suitable containers.
- 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 points of use. 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 leveled on a horizontal, sturdy, water-resistant, and heatproof base.

- The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray.
- The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.

Water supply

- 3/8 in hose connector with mains tap, and filter with 0.003 in (0.08 mm) mesh size, on site. At least 29 psi (0.2 MPa) (2 bar) supply pressure at 0.53 gal / min (2 l/min). Maximum 87 psi (0.6 MPa). Maximum inlet temperature 95 °F (35 °C).
- The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old set of hoses.

Ambient temperature

- Ambient temperature 41 °F to 95 °F (+5 °C to +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 1100 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurized, homogenized, 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 supply or similar self-service operations, 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 ▷ starting on page 110

> Do not use the coffee machine unless the extensions for the bean hopper and the powder hopper have been installed correctly.

⚠ CAUTION

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 may only connect the coffee machine to existing prepared connection points. WMF Service is neither authorized nor responsible for carrying out any on-site installation work prior to connection.

NOTE

The device is to be installed to comply with applicable federal, state or local plumbing codes. This includes sufficient backflow preventers.

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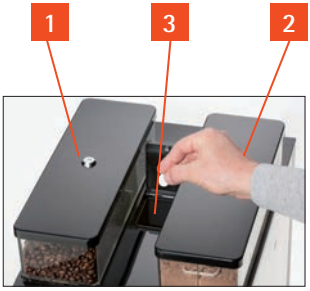
2 Introduction

2.1 Parts of the coffee machine



Display

1 Bean hopper

2 Second bean hopper or powder hopper
(Choc or topping, or double powder hopper) (optional)

3 Manual insert / tablet insert

4 ON/OFF switch

5 Door

6 Beverage spout (coffee, milk, and Choc)

7 Water tank

8 Cup tray

9 SteamJet cup warmer

10 Removable drip tray with drip grid

11 Grounds container

12 Steam outlet

13 Hot water spout

14 Touch display for beverage buttons and settings

"Ready to operate" display

15 Menu pad (opens the main menu)

16 Eco mode display

17 Message pad

18 Barista pad

19 Cup volume

20 "Warm rinse" pad

21 SteamJet pad

22 Steam button in beverage field

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.

⚠ WARNING

Follow the Safety chapter
▷ starting on page 5

Personal injury safety instructions

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

⚠ CAUTION

Operation safety instructions
▷ page 28

Care safety instructions
▷ page 74

Follow the Safety chapter
▷ starting on page 5

Electrocution

Hot steam

Bruising or crushing hazard

Hot surfaces

Slipping hazard

Notice of property damage

- to the coffee machine
- for the installation location

> Always follow the User Manual.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

Technical data
▷ starting on page 110

Note / tip

- Instructions for safe use and tips for easier operation.

NOTE

TIP

Glossary

Term	Explanation
•	• Listings, selection options
✻	✻ Individual steps
Text in italics	*Description of coffee machine state and/or explanations of automatic steps.*
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water, or powdered beverages
Capacity	For example: the capacity of the water filter in liters
Carbonate hardness	Quoted in °dKH (gpg). The water hardness is a measure of the calcium dissolved in the drinking water.
Choc	Hot chocolate
Coffee spout	Double spout
Decaf	Decaffeinated coffee
Grounds chute	▷Grounds disposal through the counter, page 37
Main water supply tap	Water stop valve, angle valve
Milk system	Single spout, milk foamer, milk foamer adapter, steam nozzle, and milk hose
Mixer system	Complete module, mixer with portion controller 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 substances.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
SB mode (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 22

Follow the Safety chapter
▷ starting on page 5

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 5

Conditions for use and installation

Follow the User Manual.

IMPORTANT

Technical data
▷ starting on page 110

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 109

Technical data
▷ starting on page 110

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.

> 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 109

Accessories and identification of coffee machine parts
▷ page 20

Technical data
▷ starting on page 110

Unpacking

Double powder hopper (optional)
The optional double powder hopper is shipped in a separate package. If the coffee machine is equipped with this option, the double powder hopper must be installed before commissioning the coffee machine. Operation without a hopper installed is not permitted.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

Technical data
▷ starting on page 110

✻ Unpack the WMF 1100 S and place the coffee machine on a stable, horizontal surface
✻ Install the extensions for the bean hopper and the powder hopper correctly
✻ Observe the technical data
✻ Plug the mains cable for the coffee machine into an appropriate electrical outlet

Do not use the coffee machine unless the extensions for the bean hopper and the powder hopper have been installed correctly.

Technical data
▷ page 110

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

IMPORTANT

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.

Change settings
▷ Software
starting on page 40

Additional instructions

• Connect up the milk ▷ Chapter 4.6 page 30

Start-up

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.

⚠ CAUTION

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.

Follow the Safety chapter
▷ starting on page 5

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 liters of water at 10 °dKH (gpg). The actual service life depends on the hardness of the drinking water supply and can be found in the following table.

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

Water hardness	Capacity	
	Liter	gal.
<5	no filter needed	
above 5	400	105.7
6	335	88.5
7	285	75.3
8	250	66.0
9	220	58.1
10	200	52.8
11	180	47.6
12	165	43.6
13	155	40.9
14	145	38.3

Water hardness	Capacity	
	Liter	gal.
15	135	35.7
16	125	33.0
17	120	31.7
18	110	29.1
19	105	27.7
20	100	26.4
21	95	25.1
22	90	23.8
23	85	22.5
24	80	21.1
>25	70	18.5

Filter change
▷ Care page 45

Note

If the water hardness is between 0 and 5 °dKH (gpg), no water filter is needed.
▷ Start-up program page 26

4 Operation

4.1 Operation safety instructions

Burn hazard / scalding hazard

⚠ CAUTION

Follow the Safety chapter
▷starting on page 5

- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.

> When dispensing beverages and steam, do not reach beneath the spouts.
> Do not touch the spouts immediately after dispensing.
> Always place an appropriate cup under the spout before dispensing a beverage.

Health hazard

⚠ CAUTION

Follow the Safety chapter
▷starting on page 5

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

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.

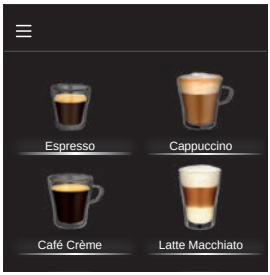
When the coffee machine is ready to dispense beverages, the "Ready to operate" display appears.

ON/OFF switch

4.3 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



Button layout
▷ *Operating options page 56*

✻ Place a cup of the appropriate size beneath the spout
✻ Touch the desired beverage button

Cancel beverage

✻ Touch the desired beverage button again

Cancel beverage
▷ *Operating options page 57*

4.4 Selection pads (optional)

Optional buttons are available, such as the Barista pad shown here. These selection buttons appear on the display after the beverage has been selected.

Example: Barista pad

4.5 Special buttons (optional)

Special buttons are optional and are activated in the settings if desired.
An example for a special button is the S-M-L pad. These 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 = amount of the beverage set, no preselection
S = approx. 25 % less than M
L = approx. 25 % more than M

Example: S-M-L pad

4.6 Connect up the milk

Milk nozzle

Use the correct steam nozzle on the milk foamer.

Color	Milk temperature
• green (standard)	non-chilled milk (61 °F to maximum 71.5 °F) [1 (16 °C to maximum 22 °C) [1
• orange (accessories)	chilled milk (to maximum 50 °F) (to maximum 10 °C)

[1 *Above 50 °F (10 °C), use the green nozzle. We recommend setting the milk storage temperature at 61 °F–71.5 °F (16–22 °C) for best results when using non-chilled milk.*

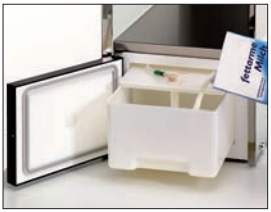
The milk storage temperature must be adjusted to the milk temperature and suitable steam nozzle.

Milk storage temperature
▷ Milk and foam
page 62

Replace milk nozzle

With WMF milk cooler

- ✻ Use the correct steam nozzle for chilled milk (orange)
- ✻ Remove the milk container out of 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



Milk container

The milk storage temperature must be adjusted to the milk temperature and suitable steam nozzle.

Milk storage temperature
▷ Milk and foam
page 62

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 Click&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.

The milk storage temperature must be adjusted to the milk temperature and suitable steam nozzle.

Milk storage temperature
▷ Milk and foam
page 62

4.7 Milk or milk foam dispensing

✻ Place a cup of the appropriate size beneath the 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
▷ Software
▷ Beverages
page 47

4.8 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.

4.9 Basic Steam (optional)

Burn hazard / scalding hazard

⚠ CAUTION

- When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.
- The bottom of the steam outlet gets very hot.

> When dispensing beverages and steam, do not reach beneath the spouts.
> Do not touch the spouts immediately after dispensing.
> Do not touch the bottom of the steam outlet.
> Always place an appropriate cup under the spout before dispensing a beverage.

Follow the Safety chapter ▷ starting on page 5

Note

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.

Dispensing option ▷ Software ▷ Beverages page 47

✻ Touch the steam button

Steam is dispensed until the steam button is pressed again.

- Steam warms beverages
- Steam manually foams milk

Warm beverages

✻ Hold a cloth in front of the steam outlet to protect yourself

✻ Touch the steam button and then touch it again after one second

Steam dispensing starts when the steam button is first touched. Touching the steam button a second time stops the steam dispensing.

This blows out the condensate water

✻ Use as tall and slim a Cromargan® jug as possible, with handle

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

✻ Fill jug to no more than half way

✻ Place the steam nozzle deep into the jug, but do not touch the bottom

✻ Touch the steam button

✻ Touch the steam button again as soon as the desired temperature is reached

This stops the steam dispensing.

✻ Swing steam outlet over to the drip tray

✻ Touch the steam button and then touch it again after one second

Steam dispensing starts when the steam button is first touched. Touching the steam button a second time stops the steam dispensing.

Residues in the steam outlet are rinsed out.

✻ Wipe the steam outlet with a damp cloth

Foam milk

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

TIP

✻ Hold a cloth in front of the steam outlet to protect yourself
✻ Touch the steam button and then touch it again after a short time

This brief jet of steam blows out the condensate water.

✻ 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
✻ Touch the steam button

A thick creamy milk foam results.

✻ Swing steam outlet over to the drip tray
✻ Touch the steam button and then touch it again after a short time

Any residue in the steam outlet is flushed out by this brief jet of steam.

✻ Wipe the steam outlet with a damp cloth

4.10 Cup tray

✻ Grab the handle at the top of the coffee grounds container
✻ Grab the handle of the cup table and swing it out all the way

Clearance height with cup table	max. 9.93 in/100 mm
Clearance height without cup table	max. 6.96 in/177 mm

4.11 Bean hopper / powder hopper

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. Always fill the powder hopper from front to back.

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

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

Double powder hopper (optional)
The optional double powder hopper is shipped in a separate package. If the coffee machine is equipped with this option, the double powder hopper must be installed before commissioning the coffee machine.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109
Technical data
▷ starting on page 110

Some types of powder can leave reside in the powder hopper, which may build up at the front of the hopper.

NOTE

4.12 Manual insert

The manual insert is in the centre on the coffee machine cover.

Manual insert is used:

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

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 109

Coffee preparation of ground coffee using the manual insert

✻ Press the top of the manual insert lid in order to open the lid (push to open)
✻ Insert ground coffee (maximum 0.53 oz/15 g)
✻ Close manual insert lid
✻ Touch the desired beverage button

Manual insert

4.13 Grounds container

Clean the grounds container
▷ page 82

The grounds container receives the used coffee grounds. It has enough capacity to store coffee grounds from approx. 30 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 removed.

✻ Slide the cup table into the coffee grounds container
✻ Remove grounds container
✻ Empty grounds container

The cup table rests on the coffee grounds container. Always hold onto the cup table when emptying the coffee grounds container.

✻ Replace grounds container
✻ Confirm process on the display

IMPORTANT

- 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.

Follow the Warranty chapter
▷ starting on page 109

4.14 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 82

4.15 Drip tray

Scalding hazard

- The drip tray may contain hot liquids.

> Move the drip tray carefully.

> Replace carefully so that no water accidentally drips down.

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

Clean drip tray daily
▷ Care starting on page 74

For coffee machines with no drain connection, the fill level sensor indicates when the drip tray is full.

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

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

NOTE

Drip tray sensor

A sensor monitors whether the drip tray has been inserted and the fill level. The coffee machine will indicate on the display when the maximum fill level is reached.

✻ After the display message 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 inserted. The sensor is on the right, underneath the drip tray. If there is residual moisture in this area, the message, “Empty drip tray” appears again.

IMPORTANT

This sticker indicates the area that needs to stay dry.

4.16 Constant water supply (optional)

A constant water supply and drain can be connected with a retrofit kit.

With the constant water supply, the water tank may be removed only when the display shows an appropriate message, or when the machine is switched off.

IMPORTANT

Constant water supply retrofit kit
▷ Accessories and spare parts page 114

4.17 Switch off the coffee machine

Take care to work hygienically

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

> Perform Switch-off rinsing before switching off the coffee machine.

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

Clean the coffee machine as shown in the manual.

Care
▷ starting on page 74

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 109

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

ON/OFF switch

Coffee machines with a constant water supply

✻ Turn off main water supply tap

5 Software

- When adjusting beverages, the same safety instructions apply as for operating the coffee machine.

> Follow all operation safety instructions.

⚠ CAUTION

Operation safety instructions
▷ page 28

5.1 Overview

Ready to operate

page 42

Button layout
▷ Operating options page 56

The pads and buttons on the display are available, depending on the settings and the machine model.

"Ready to operate" display pads

page 42

Eco mode (active)
page 71

Messages
page 99

SteamJet cup warmer
page 43

Warm rinsing
page 42

S-M-L pad
page 68

Barista (coffee strength)
page 42

Main menu functions

Care
page 44

Information
page 58

Beverages
page 46

Operating options
page 53

Accounting
page 59

PIN rights
page 60

Timer
page 61

System
page 62

USB
page 69

Language
page 72

Eco mode
page 71

PIN access
page 60

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

"Ready to operate" display

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

Button layout
▷ Operating options page 56

5.2.1 "Ready to operate" display pads

Beverage buttons

Example: Cappuccino button

All beverage buttons that are ready to dispense are illuminated.
Swiping the display vertically brings up the rest of the beverages that are available for dispensing. Beverage dispensing starts when the desired beverage button is touched.

"Warm rinse" pad

"Warm rinse" pad active / inactive
▷ Operating options page 54

❊ 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.

Barista pad – coffee strength

Barista pad active / inactive
▷ Operating options page 53

	Display	Coffee strength
standard	2 beans	normal, as per setting
touch 1x	3 beans	15 % stronger than the setting *
touch 2x	1 bean	15 % weaker than the setting *

* Maximum quantity of ground coffee 0.53 oz/15 g per brewing cycle
The coffee strength will be altered for the next brewing cycle only.

5.2.2 SteamJet cup warmer

Burn hazard / scalding hazard

⚠ CAUTION

- 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.

Follow the Safety chapter
▷ starting on page 5

Clean drip tray daily

Care
▷ starting on page 74

Health hazard / hygiene

⚠ CAUTION

- The SteamJet function is intended for warming the drinking vessel and is not intended to be used for cleaning.

> Always use freshly washed drinking vessels when warming cups.

Follow the Safety chapter
▷ starting on page 5

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.

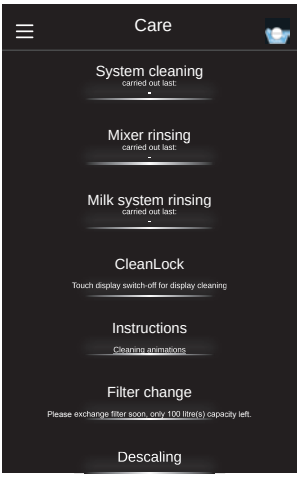
The jet of steam stays on for the time set in the settings.

✻ Touch the SteamJet button again

The steam jet stops immediately.

SteamJet pad active / inactive
▷ Operating options page 54

5.3 Care



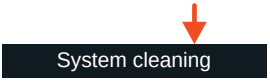
Menu control pads
▷ Overview
page 41

Care
▷ starting on page 74

HACCP cleaning schedule
▷ starting on page 95

System cleaning

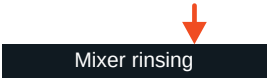
With switch off or without switch off of the coffee machine after system cleaning.
A reminder to clean the system appears automatically after 6 days or 200 brewing cycles.
After 7 days or 250 brewing cycles, beverage dispensing is blocked. The machine must be cleaned before it can be used again.



System cleaning
▷ Care
starting on page 77

Mixer rinsing

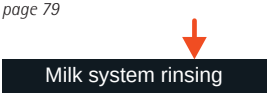
Mixer rinsing is an intermediate cleaning of the mixer.



Mixer rinsing
▷ Care
page 79

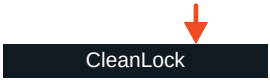
Milk system rinsing

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



Milk system rinsing
▷ Care
page 79

CleanLock



✻ Touch CleanLock

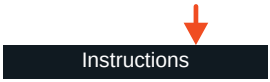
A 15-second countdown starts.

The touch display can now be cleaned.

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

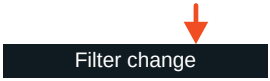
Clean the display with a clean, damp cloth only. Do not use any cleaners or implements.

Instructions



Animated instructions about the available cleaning programs and for installing and removing the coffee spout,milk foamer, milk hose, mixer system, brewer change, water filter change, and SteamJet.

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

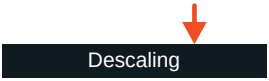
✻ Confirm filter change

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.

Follow the water filter instructions.

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

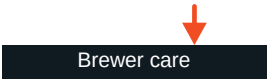
Descaling



The water hardness, flow rate, and whether a water filter is used are the factors that determine the number of liters remaining before descaling is required. This liters indication is calculated and displayed by the WMF 1100 S.

Descaling chapter
▷ starting on page 80

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

Brewer care

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.

Example: Cappuccino button

✻ 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.

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 cup volume. The recipe is adjusted accordingly.
100 % indicates the previously saved value.

Cup tray animation

The “Cup table” animation is displayed after the beverage is selected, if it has been activated before under cup volume.

✻ Touch the desired beverage button

The animation is shown on the display.

✻ Press the green checkmark

✻ The beverage is dispensed

S-M-L Function

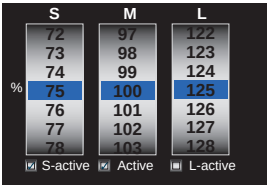
The S-M-L function can be activated in the System menu. The cup volume can also be set to a different general level for all beverages using the operating options.
For individual beverages that deviate from the standard, the S-M-L quantity can be changed under cup volume.
Each size can also be individually 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 68

Special buttons
▷ Operation
page 29

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.



Change S-M-L for individual beverages
▷ Cup volume

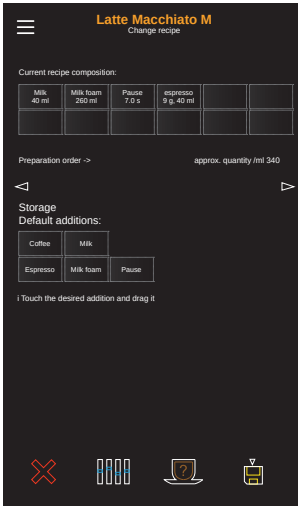
Multiple brewing cycles

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 pressing 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 41*

Current recipe composition

The additions in the recipe are displayed here.
The sequence of preparation 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

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 various 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 milliliters (ml)

Coffee quality

The quality levels influence the coffee brewing cycle. The higher the quality level, the more intensive the release of the flavor 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.

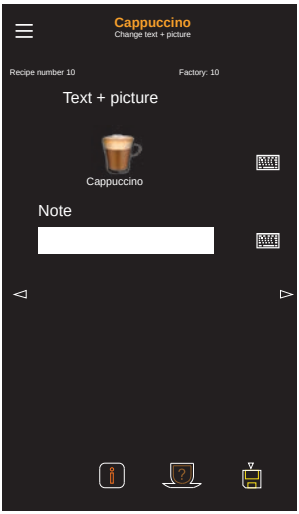
Grinder 1	Grinder 2	Coffee powder
1	0	Ground coffee from grinder 1 will be used.
0	1	Ground coffee from grinder 2 will be used.
1	1	The ground coffee used will be half from grinder 1 and half from grinder 2.

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

NOTE

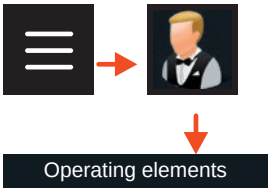
Text and picture

Menu control pads
▷ Overview page 41



The beverage name and photo of a beverage button are adjusted here.
Activate the keyboard by touching the keyboard pad.
A note about the beverage can be saved here.

5.5 Operating options



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
- SteamJet: inactive
- Manual insert: inactive
- Beverage pre-selection: inactive
- Cancel beverage: inactive
- Menu pad: delayed
- Error message: symbol
- Cup size adjustment: inactive

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.

SteamJet

Options: • active • inactive

Default value: active

active The pad is displayed when ready for operation.

Error message

The error is displayed in various colors 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

Language pre-selection

This setting determines whether languages and flags can be set from the beverage settings. "Language pre-selection" can be activated here, or by selecting the "Self-service+Flags" button layout.

Button layout "Self-service+Flags"
▷ Button layout
page 56

Options: • active • inactive

Default value: inactive

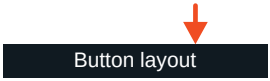
Cup tray animation

This setting determines whether the "Cup table animation" is enabled in the beverage settings.
The animation can be activated or deactivated here for all recipes defined in the beverage settings.

Options: • active • inactive

Default value: inactive

Button layout



Various standard button layouts are saved here can be selected.

PostSelection

Options: • active • inactive

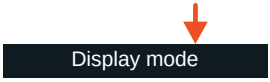
Default value: inactive

active The type of coffee and the amount 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).

- Size 1
- Size 2
- Size 3
- Portioner 1
- Portioner 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.

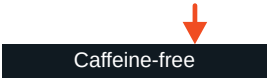
Display mode



Options: • single-page • multi-page

Default value: • single-page

Caffeine-free

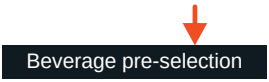


Options: • active • inactive

Default value: inactive

active Percentage of the ground coffee amount from the standard recipe.

Beverage pre-selection



Options: • active • inactive

Default value: inactive

active Previously selected beverages are dispensed without an additional button press.

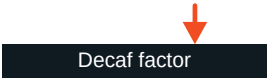
Cancel beverage

Options: • active • inactive

Default value: active

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

Decaf factor



The value for the Decaf factor is entered here. Ground coffee quantity for Decaf (decaffeinated coffee) is set by percentage for the ground coffee quantity set in the recipe.
This setting applies to all coffee beverages with preselected "Decaf".

For a Decaf factor of 15 %, café crème is brewed with 15 % more ground coffee, for example, when prepared using the Decaf function.

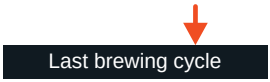
Options: • active • inactive

Default value: inactive

5.6 Information

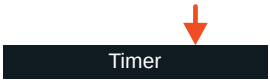
The info menu has the following selection options, as described below.

Last brewing cycle



Information about the last brewing cycle.

Timer

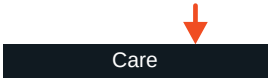


The weekly overview of the timer opens. All switch-on and switch-off times are displayed in this overview.

Service

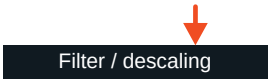
Contact data for WMF Service.
Serial number of the coffee machine.

Care



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

Filter and descaling

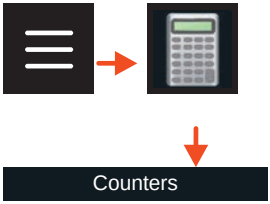


Information on the remaining capacity of the water filter and the time of the next decalcification.

Journal

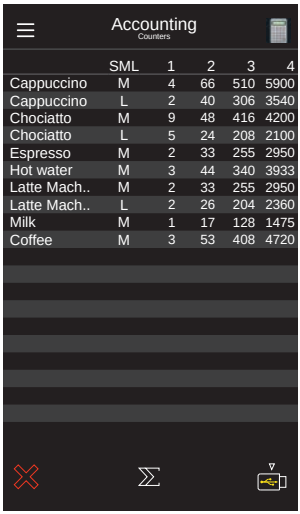
Records of events and faults during operation and cleaning of the coffee machine.

5.7 Accounting



Counters

The counters for the individual dispensed beverages and the totals of the beverages are displayed here. A journal can be saved to a USB stick.



	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

Standard setting
Counter 1 = day counter
Counter 2 = week counter
Counter 3 = month counter
Counter 4 = year counter

TIP

Each counter can be reset.

Vending machines

See vending machines User Manual.

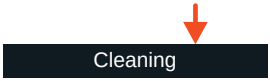
5.8 PIN rights

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

- Cleaning
- Settings
- 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 to:

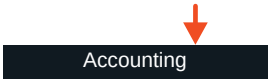
- Care

Settings PIN

On entering the valid PIN, access to:

- Care
- Beverages
- Operating options
- Accounting (without “delete”)
- Timer
- System
- Language
- USB

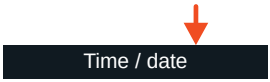
Accounting PIN



On entering the valid PIN, access to:

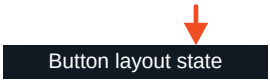
- Care
- Beverages
- Operating options
- Accounting (with “delete”)
- PIN
- Timer
- System
- Language
- USB

5.9 Timer



Time / date

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



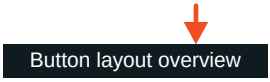
Button layout state

Options: • active • inactive

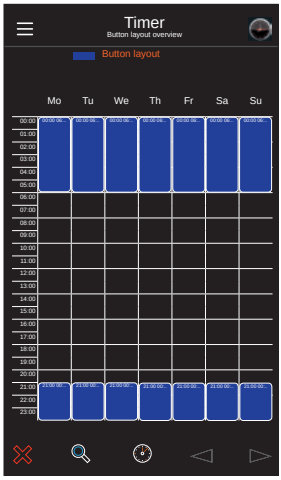
Default value: inactive

active Button layouts can be assigned automatically via the timer.

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



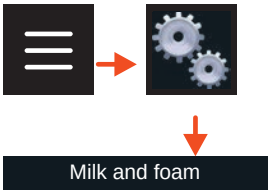
Button layout overview



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.

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

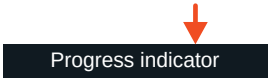
Replace milk nozzle

Options:

>61 °F (16 °C) = green nozzle (default) [1

<50 °F (10 °C) = orange nozzle (accessories)

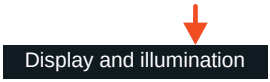
[1 *Above 50 °F (10 °C), use the green nozzle.*
We recommend setting the milk storage temperature at 61 °F–71.5 °F (16–22 °C) for best results when using non-chilled milk.



Progress indicator

Options: Line, circle, off

Default value: Line



Display and illumination

The display and illumination are set here.

Illumination

- Spout illumination

Options: • active • inactive

Default value: active

Event display (message)

Options: • active • inactive

Default value: active

active The illumination during a message can be adjusted.

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.

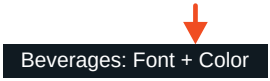
Touch calibration

Recalibrate the touch display.

Display background

The color design for the touch display can be set here.
- Color of the **main page**
- Color of **following pages**

Beverages: Font + Color

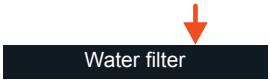


This setting determines whether the font size and color are allowed to be changed.

Options: • active • inactive

Default value: inactive

Water filter



Options: • active • inactive

Default value: inactive

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

Note

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

For coffee machines with a constant water supply, we recommend using the bestmax V water filter.

Measured carbonate hardness

Enter the measured water hardness in °dKH (gpg) here.

✻ 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.

NOTE

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

Measured total hardness

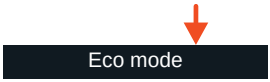
The total hardness can be adjusted here. This entry can be compared to previous and future measurements and helps to monitor changes in hardness.

Filter capacity (water filter)

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

Water filter capacity
▷ page 27

Eco mode



Eco mode
▷ page 71

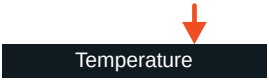
The Eco mode can be activated here.

Options: • active • inactive

Default value: inactive

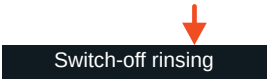
Switch off
If Eco-Mode is active, the switch-off time can be set.
Options: (never / after 30 min/60 min/90 min/ 120 min/150 min/180 min)
Standard: never
The time after the last beverage is dispensed is adjusted here. If this time is exceeded, the coffee machine automatically shuts off.
It can be set 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)

Switch-off rinsing

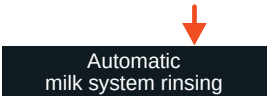


Options: • active • inactive

Default value: active

active When the coffee machine is switched off, the switch-off rinsing must be run if milk beverages have been dispensed since the last time the machine was cleaned.

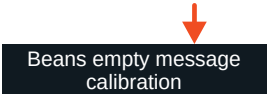
Automatic milk system rinsing



Options: every 120 min, 52 hours

Default value: 52 hours

Beans empty message calibration



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.

Drip tray sensor

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

Operation
Drip tray sensor
▷ *page 38*

NOTE

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.

Antifreeze / transport preparation

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.

Pack up the coffee machine

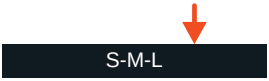
Portioner

Portioner

The names of the beans and powder varieties 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.

Display mode
▷ *page 56*

S-M-L Function



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 %

Options: • active • inactive

Default value: inactive

S-M-L in PostSelection mode

Additional images and texts for beverages and sizes can be defined here and enabled for PostSelection operation.

Bluetooth (optional)

The optional WMF Bluetooth stick is required for this function.

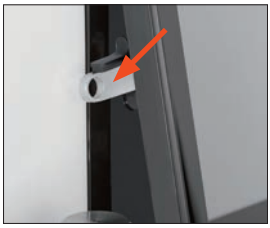
Options: • active • inactive

Default value: inactive

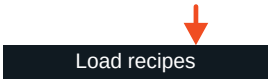
✻ Set Bluetooth to active here
✻ Insert the WMF Bluetooth stick in the USB slot on the rear of the machine
✻ Switch the coffee machine off and on again

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 port is on the left side of the display.

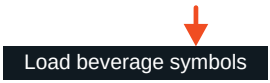


Load recipes



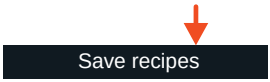
The recipes stored on the USB stick are loaded to the coffee machine here.

Load beverage symbols



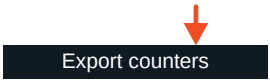
Photos and beverage symbols stored on the USB stick are loaded to the coffee machine here.

Save recipes



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

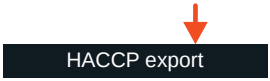
Export counters



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

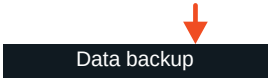
HACCP export

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



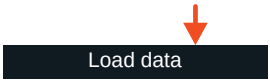
Data backup

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



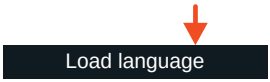
Load data

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.)



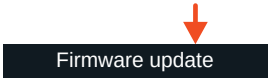
Load language

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



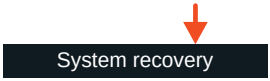
Firmware update

For Service only.



System recovery

After a firmware update, the previous version can be restored within 30 days.



5.12 Eco mode

Eco mode
▷ *page 65*

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

Options: • active • inactive

Default value: inactive

The Eco mode can be directly activated or deactivated here.

Eco mode display

The Eco mode symbol is displayed on the in the header bar of the 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.

Pressing 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 5

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 level.
> 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 109

✻ 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

⚠ CAUTION

- 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.
> Perform system cleaning at least every 7 days or 250 brewing cycles.
> 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.
> Replace the mixer hose when needed.
> Follow all hygiene instructions.
> Follow the HACCP cleaning schedule.

Follow the Safety chapter ▷starting on page 5

Health hazard / hygiene

⚠ CAUTION

- 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.

Follow the Safety chapter ▷starting on page 5

Health hazard / hygiene

- All cleaning agents are perfectly tuned to the cleaning programs.

> Use only WMF cleaning and descaling media.

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

Health hazard / irritation and scalding hazard

- During cleaning, hot cleaning solution and hot water run out of the spouts.
- The hot liquids can irritate the skin, and the heat poses a burn 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 5

7.2 Cleaning intervals overview

Care						
Daily	*Weekly*	*Regularly*	*Automatic*	*Message*		
Cleaning programs						
	x				System cleaning	
x					Mixer rinsing	
x					Milk system rinsing	
Descaling						
				x	Descaling	▷ *page 80*
Manual cleaning						
x					Clean the operating panel (CleanLock)	▷ *page 82*
x					Clean the grounds container	▷ *page 82*
		x			Clean the catch pan	▷ *page 83*
	x				Clean the water tank	▷ *page 83*
x					Clean the drip tray	▷ *page 84*
x					Clean the housing	▷ *page 85*
		x			Clean the spout manually	▷ *page 85*
				x	Brewer care	▷ *page 46*
		x			Clean the brewing unit	▷ *page 86*
(x)	x				Clean the milk system manually	▷ *page 89*
(x)	x				Clean the mixer *	▷ *page 91*
		x			Clean the bean hopper	▷ *page 92*
		x			Clean the powder hopper *	▷ *page 93*

Cleaning programs
▷ *starting on page 77*

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)

7.3 Dishwasher-safe parts

IMPORTANT

The parts listed in the table are safe to wash in the dishwasher.
All parts that are not listed here are not dishwasher-safe.

Dishwasher-safe parts

Designation	Order number
Grounds container	33 2915 2000
Drip tray	33 4051 1000
Drip grid without SteamJet	33 4051 6100
Drip grid with SteamJet	33 4051 6000
Hopper extension, no cover	33 2917 4000
Powder hopper, no cover	33 2916 5000

7.4 Cleaning programs

7.4.1 System cleaning

The system cleaning is an automatic cleaning program and cleans the coffee system of the coffee machine with a WMF cleaning tablet.
A milk system rinsing and mixer rinsing are part of the system cleaning.
Total duration is approx. 10 minutes.

Instructions as animation
▷ *Coffee machine*
▷ *Main menu*
▷ *Care*
▷ *Instructions*

Health hazard / irritation and scalding hazard

- During cleaning, hot cleaning solution and hot water run out of the spouts.
- The hot liquids can irritate the skin, and the heat poses a burn hazard.

> Never reach under the spouts while cleaning.
> Always place a collection container with approx. 3 liters capacity under the spout prior to cleaning.
> Ensure that no one ever drinks the cleaning solution.

⚠ CAUTION

Follow the Safety chapter
▷starting on page 5

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

IMPORTANT

System cleaning

Start

✻ Start the Care menu
✻ Touch System cleaning
This query appears: “Switch off after cleaning?”

- If confirmed with Yes, the coffee machine switches off after cleaning.
- If confirmed with No, the coffee machine is restarted after cleaning.

✻ Select desired option
✻ Information will be shown on the display

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

7.4.2 Mixer rinsing

Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the spout.

> Never reach under the spouts while rinsing.

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

A rinsing cycle must be run prior to commencing operation and after closing down.

NOTE

Mixer rinsing can be started separately.

✻ Start the Care menu
✻ Touch Mixer rinsing
✻ Information will be shown on the display

Instructions as animation
▷ Coffee machine
▷ Main menu
▷ Care
▷ Instructions

7.4.3 Milk system rinsing

Health hazard / scalding hazard

- During rinsing, hot rinsing water flows out of the spout.

> Never reach under the spouts while rinsing.

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

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 milk foamer.

✻ Start the Care menu
✻ Touch Milk system rinsing
✻ Information will be shown on the display

Instructions as animation
▷ Coffee machine
▷ Main menu
▷ Care
▷ Instructions

Clean milk system manually,
▷ page 89

7.5 Descaling

Health hazard / irritation and scalding hazard

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

- During cleaning and descaling, hot cleaning solution or descaling solution flows out of the spout.
- The hot liquids can irritate the skin, and the heat poses a burn 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.

Burn hazard

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

- 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 initially. Duration of the cooling routine is 5–10 minutes.

> Wait until the cooling routine has finished.

- 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 recognized.

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

Descaling

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling. This point in time is calculated by the WMF 1100 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 (0.20 gal/0.75 liters each)
- 1 bottle of water (0.20 gal/0.75 liters)
- 1.32 gal (5 liters) 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

7.6 Manual cleaning

Order numbers for the WMF care program
▷ *Accessories and spare parts page 114*

7.6.1 Clean the operating panel (CleanLock)

Touch “CleanLock” to start a 15-second countdown. The touch display can now be cleaned. The touch display is activated again 15 seconds after the last time it was touched.

⚠ CAUTION

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.

Follow the Safety chapter
▷ *starting on page 5*

IMPORTANT

- There is a risk of causing scratches or scoring.

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

> Use soft cloths for cleaning.

Follow the Warranty chapter
▷ *starting on page 109*

7.6.2 Clean the grounds container (grounds chute, optional)

✻ Empty grounds container

The cup table rests on the coffee grounds container. Always hold onto the cup table when emptying the coffee grounds container.

✻ Empty grounds container and rinse under running drinking water

✻ Clean with a clean, damp cloth

✻ Dry the grounds container and replace it

IMPORTANT

> Never use force. Danger of breakage.

Follow the Warranty chapter
▷ *starting on page 109*

7.6.3 Clean the catch pan

Remove and clean the catch pan regularly.
A small quantity of water in the catch pan does not indicate a leak; it is due to the system.
The catch pan is below the coffee grounds container.
Clean the drip tray as needed.

- ✻ Remove grounds container
- ✻ Remove the catch pan and clean it thoroughly with clear drinking water
- ✻ Dry and replace the catch pan
- ✻ Insert the grounds container

7.6.4 Clean the water tank

Thoroughly rinse water tank weekly with clear water.

7.6.5 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.

> Move the drip tray carefully.
> 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 5

✻ Lift up the front of the drip tray slightly and remove it
✻ Remove the drip tray grid and clean it with the cleaning brush
✻ Clean drip tray thoroughly
✻ Clean the SteamJet spout and cover thoroughly with the included cleaning brush
✻ Rinse the drip tray and the drip grid with clear drinking water
✻ Dry the drip tray and the drip tray grid, reassemble and replace

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

IMPORTANT

7.6.6 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 machine to cool off
✻ Clean the housing of the cold machine using a damp cloth
✻ Wipe dry using a fine woollen cloth

IMPORTANT

Follow the Warranty chapter
▷ starting on page 109

Note

Consistency problems are associated 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 only. Do not use any cleaners or implements.

7.6.7 Clean the spout manually

Regularly clean the outside of the spout with a damp cloth and clean the dispensing openings with the appropriate brushes.

Cleaning the coffee spout

7.6.8 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 5

The brewing unit should be cleaned as required.

Clean the brewing unit

✻ Press the ON/OFF switch until coffee machine switches off
✻ Disconnect mains plug
✻ Slide the cup table into the coffee grounds container
✻ Remove grounds container
✻ Remove the catch pan
✻ 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 5

- 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 109

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

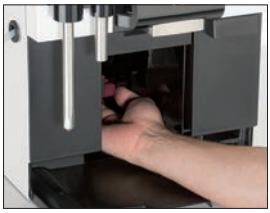


Illustration 1

Illustration 2

Use the multitool from the accessories.
✻ Turn 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.

✻ Swing the insertion chute [1] upwards
✻ Clean the brewing sieve under running water or with a cloth

Illustration 3

Illustration 4

✻ Remove coffee grounds residue using a paint-brush or scrubber
✻ Rinse the brewing unit under running water

Potential damage

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

IMPORTANT

Follow the Warranty chapter
▷starting on page 109

✻ 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 at the head of the brewing unit clockwise (illustration 3) until the scraper is completely folded in again.
✻ Hold the latch down and push back the brewing unit all the way back to the back wall of the shaft
✻ Push the brewing unit upwards until it engages in the retaining catch
✻ Insert the grounds container
✻ Replace drip tray

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 109

7.6.9 Clean the milk system manually

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 5

✻ Perform a milk system rinsing
✻ Remove the cover in front of the spouts
✻ Remove the milk foamer with the steam nozzle
✻ Disassemble the individual components and clean them thoroughly under warm running water
✻ Clean the guide in the spout with a damp cloth
✻ Clean the channels and connections with the included cleaning brush

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 5

✻ Mix 5 ml (0.001 gal) of WMF special cleaner with 0.132 gal (0.5 liters) of warm drinking water
✻ Place all components, including the cleaning brush, in the prepared cleaning solution

All parts must be completely immersed in the cleaning solution.

Clean the milk system manually

Note

The milk hose must also be placed in the cleaning solution when needed. Follow the manual.

Immerse the milk hose
▷ Description below

✻ After 5 hours, clean all parts thoroughly with a brush
✻ Rinse all parts very thoroughly with clear drinking water

Health hazard / hygiene

> The trim strip on the spout can be removed and cleaned if needed.

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

Burn hazard / scalding hazard

- The steam nozzle can blow out hot steam without the milk foamer.

> Never install the steam nozzle without a milk foamer.

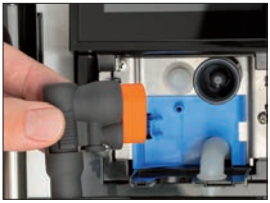
⚠ CAUTION

Follow the Safety chapter
▷ starting on page 5

✻ Assemble the milk foamer

Do not grease the parts for assembly, just get them damp.

✻ Assemble the parts and press them in tightly
✻ Replace the milk foamer in the spout



Clean the milk hose

✻ Immerse one end of the milk hose in the cleaning solution with the other parts
✻ Immerse the length of the remaining milk hose in the cleaning solution

This procedure prevents air bubbles from remaining in the milk hose. All parts must be completely immersed in the cleaning solution.

When the milk hose is disconnected, the tube through which the milk hose is routed into the machine can be cleaned using the cleaning brush (33 1521 9000) as needed.

"Cleaning the milk hose" instructions
▷ Instructions page 45

Clean the milk hose

7.6.10 Clean the mixer

Cleaning will be more frequent depending on powder consumption.

Clean the mixer

- ✻ Perform a mixer rinsing
- ✻ Open the door
- ✻ Pull the mixer bowl forward by the handle
- ✻ Lift up the mixer bowl slightly to allow the rest of the water to drain out
- ✻ Pull off the mixer hose running from the mixer bowl to the spout and remove it from the guide

The disconnected mixer hose can be cleaned using the cleaning brush (33 1580 8000) as needed.

The propeller for the mixer is now visible.

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

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

- ✻ Insert the mixer hose into the spout through the guide
- ✻ Replace mixer bowl until he engages in the lock
- ✻ Attach mixer hose on the mixer bowl

Replace mixer hose

Scalding hazard

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

> Place the mixer hose on the mixer bowl.

⚠ CAUTION

Follow the Safety chapter ▷starting on page 5

7.6.11 Clean the bean hopper

The permanently installed bean hoppers can be cleaned when needed and at regular intervals. Recommendation: monthly.

⚠ CAUTION

Risk of injury

- Long hair could become caught in the grinder head and drawn into the coffee machine.

> Always protect hair with a hairnet.

⚠ 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.

✻ Press the ON/OFF switch briefly (approx. 1 second)
Coffee machine switches off.
✻ Disconnect mains plug
✻ Remove the cover from the bean hopper, empty it, and clean it with a damp cloth
✻ Allow bean hoppers to dry completely
✻ Refill bean hopper and close the covers

Bean hopper

- ✻ Unlatch the bean hopper
- ✻ Lift up the bean hopper to remove it
- ✻ Wipe out the bean hopper thoroughly with a damp cloth and allow to dry
- ✻ Replace the bean hopper and latch it in place

7.6.12 Clean the powder hopper

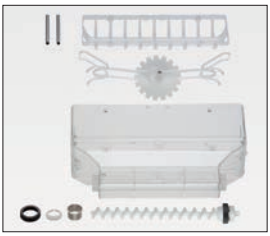
The powder hopper should be cleaned when needed and at regular intervals.
Recommendation: monthly.
Cleaning will be more frequent depending on powder consumption.

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

Coffee machine switches off.

- ✻ Disconnect mains plug
- ✻ Remove the powder hopper lid
- ✻ Pull the lock behind the door to release the hopper
- ✻ Remove the powder hopper, empty it out, and clean it with a damp cloth
- ✻ Unscrew union nut at front and rear
- ✻ Pull out the dosing auger and remove the discharge cap

✻ Thoroughly wipe out hopper with a damp cloth
✻ Clean the individual parts of the dosing auger thoroughly, using the included cleaning brush
✻ Allow powder hopper and individual components to dry completely
✻ Re-assemble and replace the dosing auger and screw on union nuts



Portion controller with individual parts. Dosing auger

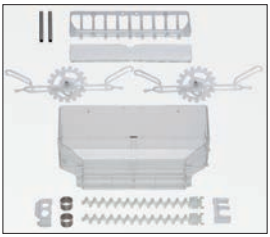
Make sure the discharge cap is in the right place.

IMPORTANT

✻ Fill the powder hopper and replace the cover
✻ Close the lock

Double powder hopper (optional)

✻ Unlatch the hopper
✻ Lift up the hopper to remove it
✻ Wipe out the hopper thoroughly with a damp cloth and allow to dry
✻ Replace the hopper and latch it in place



Optional equipment:
Double powder portioner with individual parts.

8 HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health hazards as a consequence of the consumption of the food items you serve.
A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.
With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care and cleaning of the coffee machine is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point. Please observe the following points in order to comply with the HACCP cleaning schedule:

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP cleaning schedule for monitoring of regular cleaning.

HACCP export
▷ page 70

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 commencement of operation.

Use only cleaning agents that have been approved by WMF.

Follow the Care chapter
▷ starting on page 74

TIP

You can call up the logs of the most recent cleaning operations via Information pad. The USB pad can be used to export an HACCP record.

Always commence operation with a freshly opened cooled milk pack

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

Recommendation:

only use UHT milk with a 1.5% fat content.

Keep milk cool.

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

At commencement of operation milk should be at approx. 42.8 °F – 46.4 °F (6–8 °C).

Depending on the setting, one liter 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:

Daily
1. Switch-off rinsing
   ▷Starts automatically when the machine is switched off.
   Milk system rinsing and mixer rinsing are included in the switch-off rinsing cycle.
2. Clean the operating panel, grounds container, drip tray, and housing
   ▷User manual, Care chapter

Weekly
3. System cleaning
4. Clean the mixer and milk system manually
   Clean the water tank

Regularly
5. Clean the product hoppers (beans / powder)
   Clean the dispensing spouts and the brewing unit
   ▷User manual, Care chapter

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

Date	Cleaning steps: Time 1	2	3	4	5	Signature
17.						
18.						
19.						
20.						
21.						
22.						
23.						
24.						
25.						
26.						
27.						
28.						
29.						
30.						
31.						

9 Maintenance and descaling

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

The maintenance schedule is based on the duration of use of the machine and is shown on the display.

The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

9.1 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:

Service maintenance message ▷ Messages and instructions page 99

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

Descaling ▷ Software ▷ Care ▷ Descaling page 80

- 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 99

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.

Pack up the coffee machine

10 Messages and instructions

10.1 Messages for operation

Refill beans
✻ Refill bean hopper (refer to display)
✻ Check:
• Coffee beans do not feed through.
✻ Stir with a large spoon and confirm with ✅
✻ Perform the "Beans empty message calibration"

Beans empty message calibration
▷ *Software*
page 66

Open water supply valve
✻ 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 if needed

Note
For coffee machines with a constant water supply, we recommend using the bestmax V water filter.

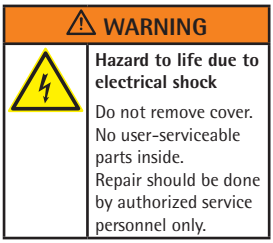
Call WMF Service
Error number is displayed

Error messages and malfunctions
▷ *page 100*

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 off the coffee machine and 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 sequence of actions 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 1100 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.

NOTE

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.

Error number	*Error description*	*Action instructions*
6	Brewing unit block circuit / brewing unit stiff	✻ Switch off the coffee machine ✻ Clean the brewing unit ▷ *Care* ▷ *Clean the brewing unit, page 86*
88	Boiler: over-temperature	✻ 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	✻ Switch off the coffee machine and on again ✻ If error not remedied call WMF Service
161	Flow error: brewing water	*Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.* ✻ Clean the brewing unit ▷ *Care* ▷ *Clean the brewing unit, page 86* ✻ Set the grinding degree coarser ▷ *Other settings* ▷ *Set grinding degree, page 73* ✻ Reduce quality ▷ *Software* ▷ *Recipes, page 49* ✻ If error not remedied call WMF Service
162	Flow error: when cleaning	*Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.* ✻ Clean the brewing unit ▷ *Care* ▷ *Clean the brewing unit, page 86* ✻ If error not remedied call WMF Service

Error number	*Error description*	*Action instructions*
163	Flow error: warm rinsing	*Between each of the following steps switch off the coffee machine and on again. If error not remedied carry out the next step.* ✻ Clean the brewing unit *▷ Care ▷ Clean the brewing unit, page 86* ✻ If error not remedied call WMF Service
186	Steam boiler: level	*Beverage dispensing temporarily blocked.* ✻ Check that grounds container is correctly inserted ✻ Switch the coffee machine off and on again ✻ Check whether the water tank is filled
188	Heating error: over-temperature	✻ Switch off the coffee machine, disconnect mains plug ✻ Call WMF Service
189	Steam boiler: heat-up time error	✻ Switch the coffee machine off and on again ✻ If error not remedied call WMF Service
9083	Cooler temperature is in the frost range	✻ Check whether the cooler temperature is set too low
9516 9517	Right grinder blocked Left grinder blocked 	✻ Switch off the coffee machine ✻ Disconnect mains plug ✻ Remove bean hopper cover ✻ Empty bean hoppers ✻ Rotate the grinder disk clockwise or counter clockwise only by using the multitool for the hopper (two pins must be inserted in the corresponding recesses on the grinder; see illustration) until the blockage is cleared ✻ Fill bean hoppers ✻ Replace bean hopper cover ✻ Switch on the coffee machine *▷ Care ▷ Clean the bean hopper, page 92* If the blockage cannot be cleared: ✻ Set grinding degree one stage coarser *▷ Other settings ▷ Set grinding degree, page 73* ✻ If error not remedied call WMF Service

10.3 Errors without error message

Error pattern	*Action instructions*
• No hot water dispensing but water in grounds container	✻ Clean the hot water spout ✻ Call WMF Service (coffee dispensing possible)
• No Choc dispensing but water in grounds container	✻ Do not use Choc dispensing ✻ Call WMF Service (coffee dispensing possible)
• Choc portion controller blocked, Choc dispensed only with water	✻ Clean the portioner ▷ *Care* ▷ *Clean powder hopper, page 93* ✻ Empty powder ✻ Turn dosing auger manually until all powder is removed ✻ If necessary rinse with water ✻ (Allow to) dry completely
• Coffee dispensing on the left / right differs	✻ Clean the coffee spout ▷ *Software* ▷ *Instructions* ▷ *Coffee spout, page 45*
• No milk foam / no milk dispensing, but milk in the milk container	✻ Check whether the milk hose is kinked or squashed ✻ Check that the correct steam nozzle is being used ✻ Re-route milk hose correctly ✻ Clean the milk spout ✻ Adding milk ✻ Check whether milk cooler is iced
• Milk foam not OK	Color / Milk temperature • green (standard) — non-chilled milk (61 °F to maximum 71.5 °F) (16 °C to maximum 22 °C) • orange (accessories) — chilled milk (to maximum 50 °F) (to maximum 10 °C) If error not remedied ▷ *Operation* ▷ *Connect up the milk, page 30* ▷ *System* ▷ *Milk and foam* ▷ *Milk storage temperature, page 62*

Error pattern	*Action instructions*
• The milk foam dispensing sputters severely • Milk too hot	✻ Check whether the milk system has been cleaned ✻ Clean the milk system ▷ *Care* ▷ *Clean milk system manually, page 89* ✻ Check whether the milk has been cooled sufficiently ✻ Use the green milk nozzle
• No powder beverage dispensing	✻ Clean the mixer bowl ✻ Is the hose kinked? ✻ Perform milk cleaning and rinsing more often, if necessary daily ▷ *Care* ▷ *Cleaning intervals overview, page 76* ▷ *Care* ▷ *Clean milk system manually, page 89* ✻ Use lower powder dosage ✻ Use higher water dosage
• The message “Empty drip tray” is displayed, even though the drip tray has already been emptied.	The underside of the drip tray and the area around the drip tray sensor must be dry before it is inserted. The sensor is on the right, underneath the drip tray. If there is residual moisture in this area, the message, “Empty drip tray” appears again.
• Pump runs continuously, water in grounds container	✻ Switch the coffee machine off and on again ✻ If error not remedied call WMF Service

11 Safety and warranty

11.1 Hazards to the coffee machine

Follow the manual

We do not accept any warranty for damage resulting from failure to observe this requirement.
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. This 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 109

Conditions for use and installation
▷ starting on page 15

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

System cleaning
▷ Cleaning programs
page 77

11.2 Directives

Manufacturer: WMF Group GmbH, 73312 Geislingen (Germany)
The device fulfills 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 fulfills 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 fulfill the requirements of the Regulation on Commodities as well as the EU regulations No. 10/2011.
Currently valid national rules apply in countries outside of the European Union.
This device is subject to the directive on waste electrical and electronic equipment WEEE 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 98

11.3 Duties of the owner / operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorized persons, and checking of safety devices.
Access to the service area is permitted only for persons with knowledge and practical experience with the device, especially regarding safety and hygiene.
The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
In office / floor supply or similar self-service operations, 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 (in USA in accordance with NEC). 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 authorized service personnel as part of the maintenance work.
System 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).
The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (▷Maintenance) must be followed.

WMF special cleaning agent ▷ Accessories and spare parts page 114

11.4 Warranty claims

Follow the manual

- We do not accept any warranty for damage resulting from failure to observe this requirement.

> Follow the conditions for use and installation.

IMPORTANT

Conditions for use and installation
▷ starting on page 15

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 recognized.

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 97

Appendix: Technical data

Technical data for coffee machine

External dimensions	Width 12.8 in (325 mm) Depth 22.08 in (561 mm) Housing height 18.11 in (460 mm) Height inc. display 19.69 in (500 mm) Height inc. hopper extension 21.89 in (556 mm)
Bean hopper Powder hopper	incl. extension approx. 38.8 oz (1,100 g) [1 incl. extension approx. 44 oz (1,250 g) [2
Weight empty	52.9–61.73 lb (24–28 kg) (depending on the model)
Water supply	3/8 in hose connector with mains tap, and filter with 0.003 in (0.08 mm) mesh size, on site. [3 At least 29 psi (0.2 MPa) (2 bar) supply pressure at 0.53 gal/min (2 l/min). Maximum 87 psi (0.6 MPa). Maximum inlet temperature 95 °F (35 °C). The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness from 5 gpg (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 0.02 in/in (2 cm/m)
Water tank volumes	approx. 1.19 gal (4.5 l)
Use at elevation above sea level	<6,562 ft

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	1.5 kW
Power supply	120 V; 60 Hz; 2P/3W~
Illumination	LED
Degree of protection	IP X0
Protection class	class 1
Calibration pressure	Boiler 0.5 MPa (72.5 psi) Steam boiler 1.6 MPa (232 psi)
Continuous sound pressure level (Lpa)	<70 dB(A) [4
Ambient temperature	41 °F bto 95 °F (+5 °C to +35 °C). Eempty the water system in case of frost.
Maximum humidity	80 % relative humidity without condensation. Do not use device outdoors.
Installation surface / water spray	The device must be placed and leveled on a horizontal, sturdy, water-resistant, and heatproof base. The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray. The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.

We reserve the right to make technical modifications.

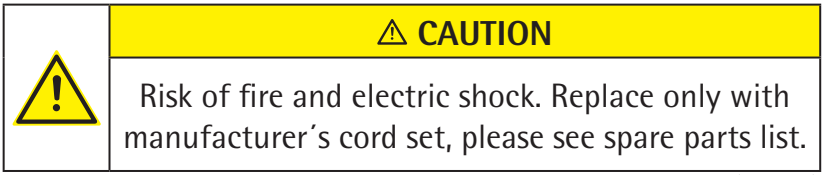
[4 *A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.*

Installation clearances	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 1.97 in (50 mm) at the sides and 1.97 in (50 mm) at the back. A minimum working space of 31.50 in (800 mm) in front of the coffee machine is recommended. Clearance of at least 7.87 in (200 mm) above the product hopper is recommended. The height of the installation surface above the floor is at least 33.47 in (850 mm). If the coffee machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

We reserve the right to make technical modifications.

It may be necessary to also observe additional country-specific regulations.
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 mains cable must not come into contact with hot surfaces. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards.

In order to avoid possible faults from arising in our shielded data lines due to potential equalization currents between the devices, an additional potential equalization unit should be planned for devices connected to the vending system (see DIN EN 50310 VDE 0800–2-310).



(33 2402 5100)

Appendix: Accessories and spare parts

Count	Unit	Designation	Order No.	Model
Coffee spout / milk spout / Choc spout / milk lance				
1	Pcs	Coffee spout cover	33 4055 0000	all
1	Pcs	Coffee spout, double cup	33 4054 8000	all
1	Pcs	Choc / Mixer spout (hose)	33 4054 0000	Powder hopper
1	Pcs	Angle for milk connection, right	33 4085 3000	Basic Milk
1	Pcs	O-ring (Basic Steam spout)	33 2274 0000	Basic Steam
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	Grounds container	33 2915 2000	all
1	Pcs	Coffee grounds container slider	33 2633 9000	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
Accessories / tools				
1	Meter	Milk hose	00 0048 4948	Basic Milk
1	Pcs	Milk connection	33 4089 5000	Basic Milk
1	Pcs	Click&Clean hose adapter	33 2427 5000	Basic Milk
1	Pcs	Foamer suction chamber, green	33 4089 7100	Basic Milk
1	Pcs	Foamer suction chamber, orange	33 4089 7000	Basic Milk
1	Pcs	Suction chamber connection	33 4054 1000	Basic Milk
1	Pcs	O-ring (friction piston)	33 7006 5190	all
1	Pcs	Multitool	33 7007 1261	all
Bean hopper / product hopper				
1	Pcs	Bean hopper lid	33 4051 0000	all
1	Pcs	Powder hopper lid	33 4051 0000	Choc
1	Pcs	Powder hopper, no cover	33 2916 5000	all
Brewing unit				
1	Pcs	Brewing unit	33 2893 0399	all
1	Pcs	O-ring (water inlet)	33 0394 4100	Constant water
1	Pcs	O-ring (coffee spout)	33 0398 4000	all

Count	Unit	Designation	Order No.	Model
Drip tray / drip grid				
1	Pcs	Drip tray with SteamJet	33 4051 1000	SteamJet
Water tank				
1	Pcs	Water tank	33 4057 9000	all
1	Pcs	Water tank lid	33 4059 1000	all
1	Pcs	O-ring (water tank)	33 0396 1000	all
Scale filter / water filter				
1	Pcs	Bestmax V water filter (complete kit)	03 9333 0001	Constant water
1	Pcs	Replacement cartridge for water filter	33 2426 5000	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
Power cord				
1	Pcs	Power cord	33 2402 5100	all
Documentation and instructions				
1	Pcs	Set of documents: User Manual WMF 1100 S	33 4097 3900	all
Order numbers for the WMF care program				
1	Bottle	WMF Special cleaner for milk foamer	33 0683 6000	all
1	Pack	Special cleaning tablets (100 pieces)	33 2332 4000	all
2	Bottle	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
1	Pcs	Cleaning brush, milk hose tube	33 1521 9000	Basic Milk
1	Pcs	Cleaning brush, mixer hose	33 1580 8000	Powder hopper

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Your nearest WMF Service:

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Design and production / typesetting and print presentation:
TecDoc GmbH; Geislingen, info@tecdocgmbh.de

Original User Manual. Printed in Germany.

We reserve the right to make technical modifications. *02.08.2018*

1100 S