



WMF 1100S

Operating & cleaning instructions



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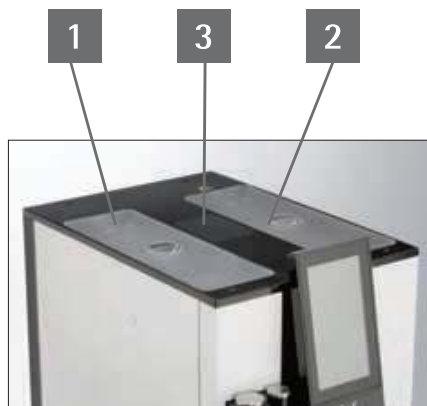
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MACHINE OVERVIEW



- 1 Bean hopper
- 2 Powder hopper (choc or topping, or second bean hopper)
- 3 Manual tablet insert
- 4 ON/OFF switch
- 5 Door
- 6 Beverage spout (coffee, milk, and Choc)
- 7 Water tank
- 8 Cup table
- 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
- 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



CLEANING INTERVALS OVERVIEW

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



DAILY
WEEKLY
MONTHLY

| | | | |
|---|---|---|---------------------------|
| x | | | System cleaning |
| x | | | Clean Screen (CleanLock) |
| x | | | Grouts container cleaning |
| | | x | Clean the brewing unit |
| | x | | Drip tray cleaning |
| | x | | Milk System Manual Clean |
| | x | | Clean the mixer |
| | | x | Bean hopper cleaning |
| | | x | Clean powder hopper |

CLEANING TABLET CHECK SHEET

RINZA
MILK



ACTUAL SIZE



HOLD TABLET OVER
SHAPE ABOVE TO
CHECK

ORDER CODE: 71147

CAFIZA
COFFEE



ACTUAL SIZE



HOLD TABLET OVER
SHAPE ABOVE TO
CHECK

ORDER CODE: 71100

SYSTEM CLEANING



PERFORM THIS AT LEAST
ONCE EVERY 24 HOURS



THIS CLEANING PROCEDURE
TAKES APPROX. 10 MINUTES



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

STEPS

- * Start the Care menu
- * Touch **Cleaning programs**
- * 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
- * Follow the prompts on the screen

CHOC MIXER RINSING

This is an optional cleaning cycle that can be performed if required.
This cycle will occur as part of the end of day system clean.

Mixer rinsing can be started separately.

STEPS

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **Mixer rinsing**
- * Information will be shown on the display
- * Follow the prompts on the screen



HAZARD

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

MILK SYSTEM RINSING

This is an optional cleaning cycle that can be performed if required.
This cycle will occur as part of the end of day system clean.

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.

STEPS

- * Start the Care menu
- * Touch **Cleaning programs**
- * Touch **Milk system rinsing**
- * Information will be shown on the display
- * Follow the prompts on the screen



HAZARD

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

MILK SYSTEM CLEANING



PERFORM THIS AT LEAST
ONCE EVERY 7 DAYS



THIS CLEANING PROCEDURE TAKES
APPROX. 15 MINUTES IN TOTAL TIME

STEPS

- * 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
- * Mix 5 ml of WMF special cleaner with 0.5 litres 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.

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



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.
- 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.
- The steam nozzle can blow out hot steam without the milk foamer.
 - > Never install the steam nozzle without a milk foamer.



CHOC MIXER CLEANING



PERFORM THIS AT LEAST
ONCE EVERY 7 DAYS



THIS CLEANING PROCEDURE TAKES
APPROX. 15 MINUTES IN TOTAL TIME

Cleaning will be more frequent depending on powder consumption.

STEPS

- * 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 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



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.

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
- * Place mixer hose on the mixer bowl

MANUAL CLEANING

SCREEN (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.



HAZARD

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

GROUNDS CONTAINER (CHUTE)

- * 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



HAZARD

- > Never use force. Danger of breakage.



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
- * Replace the grounds container



WATER TANK

Thoroughly rinse water tank weekly with clear water.



MANUAL CLEANING

DRIP TRAY

- * Lift up the front of the drip tray slightly and remove it
- * Remove the drip 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 grid, reassemble and replace



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.



BEAN AND/OR POWDER HOPPERS

Cleaning will be more frequent depending on usage

BEANS

- * 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

POWDER

- * Press the ON/OFF switch briefly (approx. 1 second)
Coffee machine switches off.
- * Disconnect mains plug
- * Remove the powder hopper lid
- * Pull the lock in the powder hopper 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



HAZARD

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



Welcome to My Coffee Shop!

Our hours of operation are Monday – Friday 9am to 5pm. Visit us at your convenience at www.mycoffeeshop.com.au. Orders and service requests can be placed by:

Phone: 1300 365 487
E-mail: clientservices@mycoffeeshop.com.au
Online: www.mycoffeeshop.com.au
Remittances: accountsreceivable@mycoffeeshop.com.au
Service enquiries: servicecentre@mycoffeeshop.com.au

Next business day delivery via courier to:

Adelaide Canberra Melbourne Sydney

for product orders placed by 1.30pm

Please note you will be advised when ordering if delivery charges apply to your order.

Once again, welcome to My Coffee Shop and remember we are here to help. If you have any questions please don't hesitate to contact us.

We look forward to exceeding your expectations and making your day easier and more enjoyable.

Kind regards,

My Coffee Shop
Client Services
My Coffee Shop Pty Ltd



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